

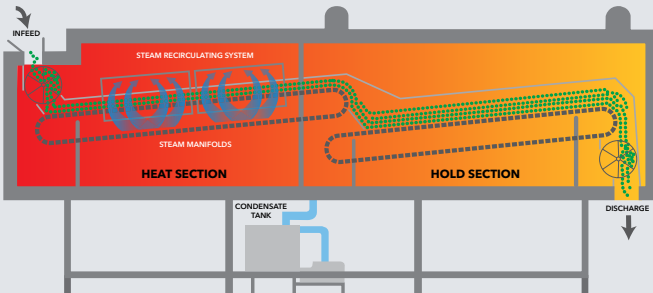
Dry bean/pea rehydration



Eliminating the time and labour costs associated with “overnight” soak, this processor will have beans or peas fully rehydrated and ready for canning within one hour using ABCO’s patented Heat/Hold blanching process.



BENEFITS:



- ABCO’s Heat/Hold process allows you the flexibility to process other vegetables and decide “what” and “when” to start processing
- ABCO’s Rehydrator offers a higher degree of consistency and quality than traditional methods

MANUFACTURING STANDARDS

Certified by the Canadian Welding Bureau to Welding Standards CSA W.47.1 and CSA W.47.2.M

ABCO maintains a strict quality assurance system

ABCO acquires project related code certifications as required



We work with you to design, build and install individual pieces of equipment, and complete integrated processing lines and control systems.