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**Innovative retort technology cuts up to 30% in energy and water waste**   
  
*Surdry’s RecN system recovers and reuses hot water between batches, boosting efficiency and helping manufacturers hit their sustainability targets. Managing Director Sergio Bertomeu explains how it works and why it’s gaining traction across the industry.*  
  
As food and beverage manufacturers continue to prioritize sustainable and efficient operations, solutions that reduce energy and water consumption during the retort process have become essential. With a simple setup, low investment and impressive results, Surdry’s RecN system has earned a reputation as a reliable and increasingly popular option.   
  
Developed in-house by Surdry’s experts in Spain, this technology can deliver up to 30% savings in steam and energy, often making the difference in meeting local water usage restrictions and sustainability goals.  
  
In this interview, Surdry General Manager Sergio Bertomeu explains how the company’s RecN system helps manufacturers reduce energy waste and improve production cycles, without compromising results.  
  
**SNA: How does RecN technology help save water and energy in the sterilization process?  
Sergio Bertomeu:** Our RecN system was designed with energy savings in mind. Traditional batch retorts, including steam-water spray (SWS) retorts, tend to lose a significant amount of energy during the process. That’s because the steam generated is typically vented after each sterilization batch, and the hot condensate water is discarded at the end of every cycle. With sustainability on top of manufacturers and consumers concerns, we saw a clear need for innovation. RecN addresses this by minimizing energy and water waste, making the retorting process much more sustainable.

**But how exactly does it work?**  
It’s quite a straightforward concept. Our RecN system recovers both released steam condensate and hot water from one cycle and stores them in a dedicated tank. That stored heat will be reused in the next cycle. Because the liquid is kept at high temperatures, it doesn’t need to be reheated, meaning the next cycle requires significantly less energy and water. The result is a 20-30% reduction in steam consumption. This system also makes the whole process more efficient—it cuts each cycle time by around 10%.  
  
  
**What is the main benefit for manufacturers?**  
They gain a more energy-efficient, cost-effective process with faster throughput—all while maintaining the same high level of sterilization performance. It’s no surprise that customers are excited about RecN. It’s a smart step forward for producers focused on sustainability and productivity.

Click here to watch this interview: <https://youtu.be/ZqOemg6mxiI>

To learn more about Surdry’s RecN system, [click here](https://surdry.com/energy-recovery/) or contact SNA’s team at [sna@surdry.com](mailto:sna@surdry.com).

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**ABOUT SURDRY NORTH AMERICA:**

Surdry North America (SNA) is the U.S.-based partner of Surdry S.L., a Spanish company dedicated to manufacturing world-class retorts for shelf-stable foods since 1981. SNA is the primary sales, service and support office for Surdry in the U.S., Mexico and Canada.

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