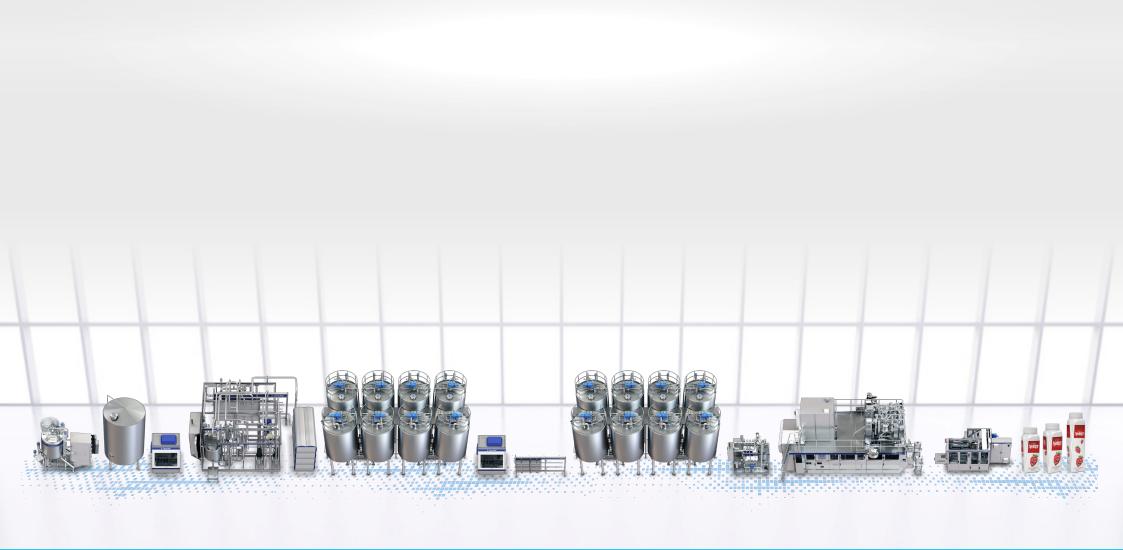


Complete integrated line

Chilled drinking yoghurt

Chilled distribution





Overview

Chilled drinking yoghurt line



Fast and reliable ingredients mixing

Tetra Pak® High Shear Mixer





Upstream equipment available

- Rapid and reliable production thanks to high shear and energy dissipation rates
- A completely sealed system (compliant with EHEDG and 3A) ensures food safety
- Vacuum system consumes 50% less water and 70% less energy than competing models, keeping operational costs in check



Storage of liquids, particularly in food processing and manufacturing

Storage tanks



 Capacity: Tanks can be supplied in a large range of capacities, with or without agitator



Pioneering design for lower pressure and energy savings

Tetra Pak® Homogenizer 250





- HD 100 homgenizing device reduces energy consumption by up to 30% in comparison with conventional designs
- Easy access to the machine's working parts faciliates supervision, service and maintenance
- Low cost of spare parts thanks to turnable parts, which can be used twice once on each side



At the heart of the dairy production process

Tetra Pak® Pasteurizer D





- Low energy consumption, thanks to a rapid response hibernation system and compact unit design
- Numerous features support food safety, before and during production
- An automation system controls the operation of this unit and connected submodules, enabling efficient production



Fermentation tank



 Customized design to enable optimal conditions for fermentation of milk and buffering of yoghurt



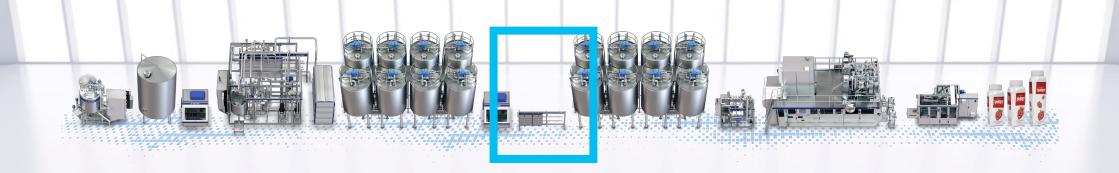
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Durable design with plate geometry optimized for food applications

Tetra Pak® Plate Heat Exchanger





- Provides gentle cooling with low shear, low temperature difference between cooling media and product and high precision temperature control
- Easy to clean, service and maintain, and can even be rebuilt for new applications or different capacities
- Long equipment lifetime thanks to the robustness of gaskets and plate pressing technology



Buffer tank



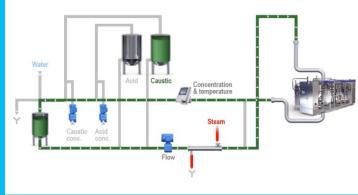
Customized design to enable optimal conditions for buffering of yoghurt



Smart cip safety for dairy, beverage and food applications

Tetra Pak® CIP unit P





- Simple, modular solution that's easy to install and use, and offers premium performance
- Cost effective, thanks to features enabling economical use of water and detergent
- Flexibility to adapt cleaning program to meet specific production needs.

 14 preset cleaning programmes, or create your own



Dual filling machine for Tetra Top® with one step opening

Tetra Pak® TT/3 XH IC



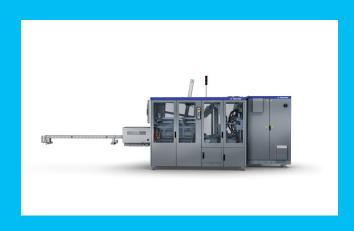


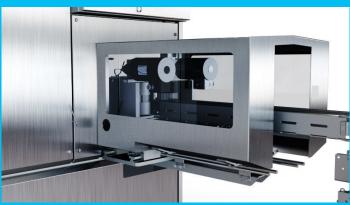
- Integrated capping unit saves up to 20% floor space and ensures caps are positioned correctly
- Simplified moulding operation reduces maintenance costs and leads to more reliable production
- Can simultaneously produce two different packages, openings and filled products – optimising your machine capacity



Compact and versatile cardboard packer

Tetra Pak® Cardboard Packer 32





- Produces both trays and wraparound units
- Quick and easy change between
 12,000 combinations of patterns and units
- Consistent and careful package handling ensures package appearance



Empower me

Tetra Top® MiniV 200 / 250 / 330 Nallo



Chilled distribution

