



Tetra Victenso™ continuous line

Best-practice line for prepared food production



Application

Our best-practice line for efficient continuous production of smooth to small particulate prepared food products including soups, sauces, desserts, baby food purées, fruit preparations and tomato preparations.

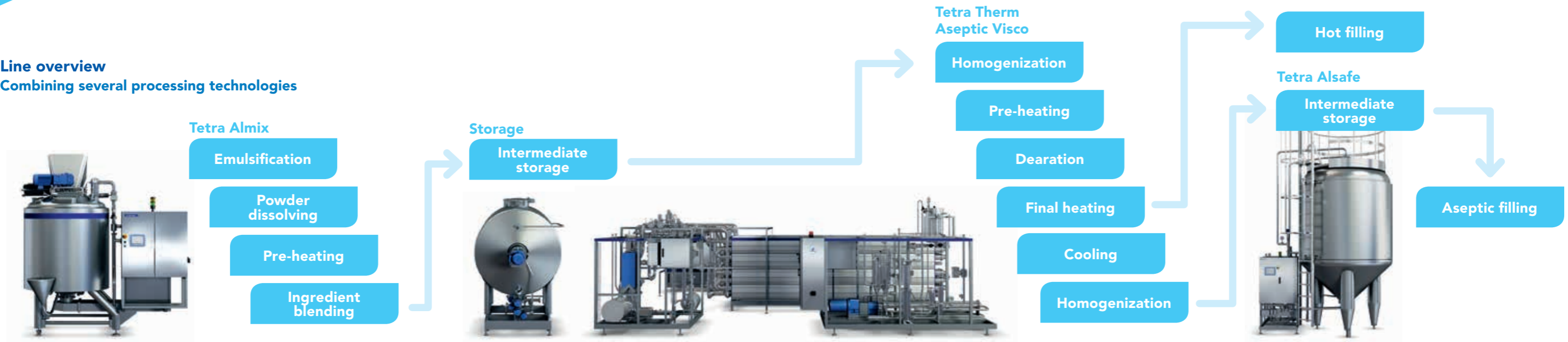
Highlights

- Unique, efficient mixing technology
- Efficient heat transfer in tubular heat exchanger
- Process controlled temperature and holding time
- Continuous processing enables high throughput and long running times
- Closed system ensures microbiological safety
- Ensures sufficient heat load for sterilization
- Unique floating protection system ensures food safety
- Direct heat recovery by product/water regenerative minimizes energy consumption and impact
- Available with aseptic energy hibernation

Enables exceptional quality, efficiency and flexibility

Our highly efficient and flexible continuous production solution enables you to meet consumer demands for a greater variety of safe, high quality products – with greater convenience and low environmental impact. Our unique system combines several processing technologies provided by a Tetra Almix® batch unit combined with horizontal tank, a Tetra Therm® Aseptic Visco unit with Tetra Spiraflor® and a Tetra Alsafes® unit.

Line overview
Combining several processing technologies



Process description

Efficient preparation in Tetra Almix batch

- Emulsification – variable mechanical shear to achieve desired texture of ingredients such as milk, cream, stabilizers, water, vegetable oil
- Powder dissolving – design of rotor/stator, agitator and vacuum system enable fast dissolving of powder, starch, emulsifier, sugar and flavour, etc.
- Pre-heating – to optimize dissolving/blending temperature
- Ingredient blending – of other raw materials such as sugar and particulates (up to ø 9 mm) including fruit, meat, fish, etc.
- Ensures excellent particle integrity up to ø 9 mm

Intermediate storage in horizontal tanks

- Gentle agitation to keep product homogenous

Precise heat treatment in Tetra Therm Aseptic Visco with tubes

- Pre-heating – indirect heating of product
- Deaeration to reduce air content in the product
- Upstream homogenization (mainly for baby food)
- Efficient indirect final heating with heat recovery to required sterilization temperature
- Holding before cooling
- Pre-cooling
- Downstream homogenization (mainly for desserts)
- Final cooling to required filling temperature

Safe storage in Tetra Alsafe

- Intermediate storage under aseptic conditions
- Gentle agitation to keep product homogenous

Filling

- Aseptic filling at ambient temperature
- Hot filling at 95°C to 100°C

Suitable products

Examples of suitable products include:

- Tomato sauce
- Ketchup
- Tomato salsa
- Hollandaise sauce
- Béarnaise sauce
- Velouté sauce
- Custards
- Fruit and caramel sauces
- Baby purées
- Gazpacho soup

Automation solutions for total control and top performance
Best-practice unit automation solutions

- Maximize efficiency and enable future-proof flexibility
- Enable complete control with full traceability
- Cut human error to a minimum and streamline your entire operation

Tetra PlantMaster™ solutions enable even greater control

- Overview of process flowcharts
- Product routing and selections
- Advanced data logging
- Automated production reports
- Full traceability
- Easy preventive maintenance

Tetra Navigato™ customized service solutions

We provide customized service solutions maximize your operational excellence, minimize your cost and environmental impact, and ensure the right product quality every time, throughout the lifecycle of your operation a complete range of services including:


- Automation services
- Environmental services
- Improvement services
- Installation services
- Maintenance services
- Parts and logistics services
- Quality management services
- Remote services
- Training services

Guaranteed performance on parameters that matter

We guarantee the performance we promise, with key performance indicators based on your production scenario and pre-defined in a contractual agreement, covering for example:

- Product losses
- Product changeover time
- CIP cycle time
- Production time
- Temperature stability
- Capacity stability



We reserve the right to introduce design modifications.
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