



Best-practice lines for sauces



Exceptional performance

Sauce production is a rapidly developing and innovative category worldwide, with an already wide and growing range of value-added sauce products. This places high demands on your production and product innovation. We create your optimal sauce production solution, with competitive and guaranteed performance, to meet your needs and enable you to meet growing demands from retailers, food services, industrial customers and consumers.

Based on our specialized food production and technology expertise, our solutions enable you to produce a wide range of sauces – from mayonnaise, ketchup and dressings, to pasta sauces, bouillons, stocks and soya-based sauces. We enable your flexibility in packaging and distribution options, from dehydrated to bottled or cartoned béchamel sauce and chilled to ambient distribution.

Growing trends

- Natural products without preservatives or additives
- Minimized fat content with maximum taste
- High quality sauces that bring culinary tradition to the dinner table
- Greater variety of convenient meal component sauces such as pasta sauces, cooking sauces and curry pastes that save time in from-scratch cooking

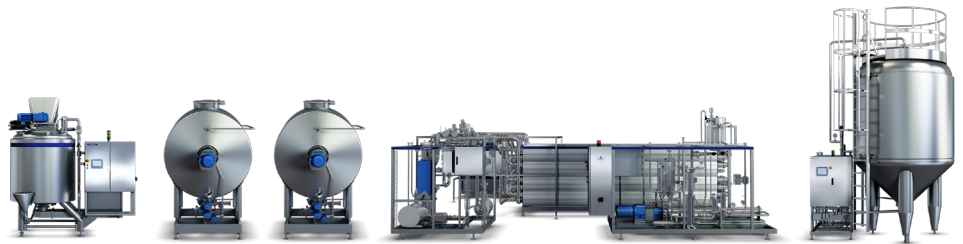
Best-practice lines for sauces based on proven technology and units

We believe that your optimal solution is one that matches your specific production needs today and for the future – to make you more innovative, more effective and more competitive. And we believe that this optimal solution is born in applying our vast knowledge and complete range of innovative technology for food production in a close partnership with you.



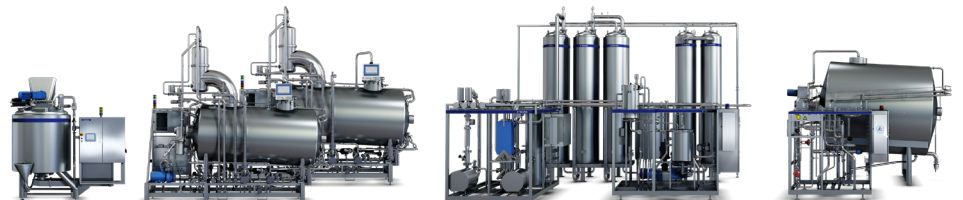
Continuous line

This line handles production of smooth to small particulate sauces. It allows you to produce a broad range of sauces – natural products without preservatives or additives, with minimized fat content and maximized taste. The recipe-specific shear rate in mixing and optimized heat-treatment achieves the desired product characteristics with high production efficiency. Our line enables safe production with exceptional quality, versatility and efficiency.



Continuous particulate line

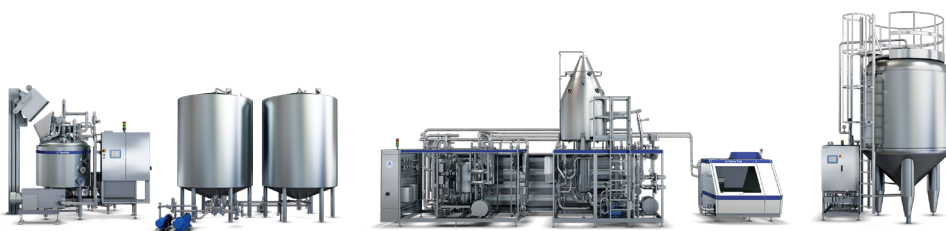
This line handles particles up to Ø25 mm with excellent particle integrity. It allows you to produce a greater variety of products – from smooth sauces to chunky meal component sauces – that save time in from-scratch cooking. Gentle processing prevents the breakdown of particle shape and maintains even distribution. The recipe-specific shear rate in mixing, gentle blending of particles and optimized temperature program achieves the desired product characteristics. Our line enables safe production with exceptional versatility, quality and efficiency.





Continuous smooth line

This line handles the production of smooth products. It meets demands for a greater variety of safe wholesome sauces with delicious homemade taste – sauces that bring culinary tradition to the dinner table. The direct heating technology achieves instant heating and cooling, which minimizes heat load and preserves the fresh taste. Our line enables safe production with exceptional quality and efficiency.



Batch line

This line handles the production of emulsified sauces, high viscous pastes and particulate sauces (up to Ø9 mm). It allows you to produce a greater variety of safe, high quality sauces – from cheese sauce to mayonnaise – with fresh homemade taste and colour. The recipe-specific shear rate in mixing and optimized heat treatment achieves desired product characteristics with high production efficiency. Our line enables production with exceptional quality, versatility and efficiency.



Dehydrated line

This line allows you to produce a greater variety of nutritious dehydrated sauces – with high quality and more advanced recipes. It handles a versatile product portfolio with flexible production solutions that ensure uncompromising food safety and production safety. And it ensures accurate dosing, as well as fast and gentle dry mixing of powders, to secure consistent high quality. Our line enables production with exceptional versatility and quality.



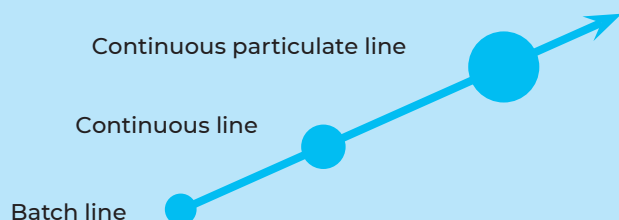
Unleash your innovation in Product Development Centres

- Ten PDCs worldwide at your service
- Highly flexible industrial pilot-plant facilities
- Cost-effective product trials and in-house tests
- Experienced food technologists and engineers
- Processing, packaging and powder handling equipment
- Global experience and application expertise
- Close collaboration, full confidentiality

Automation solutions for total control and top performance

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

Upgrade flexibility enables future-proof production solutions



Tetra Pak® 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
- Process description

Customized service solutions

We provide customized service solutions to maximize your operational excellence, minimize your cost and environmental impact, and ensure the right product quality every time, throughout the lifecycle of your operation.

Exceptional performance – we guarantee it

Our competitive and validated performance guarantees on the parameters that matter to your success ensure exceptional performance throughout the lifecycle in terms of consistent product quality, uncompromised food safety, maximized product versatility and efficiency, with minimal environmental impact for long-term sustainable growth. The parameters are predefined in a contractual agreement and guarantee that we're with you all the way – we stay until it works.

We guarantee the performance we promise, with key performance indicators based on your production scenario and covering for example:

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

