



Tetra Victenso™ batch line

Best-practice line for prepared food production



Application

Our best-practice lines for batch production of smooth and particulate prepared food products including fruit preparations, tomato preparations, desserts, soup and sauces.

Highlights

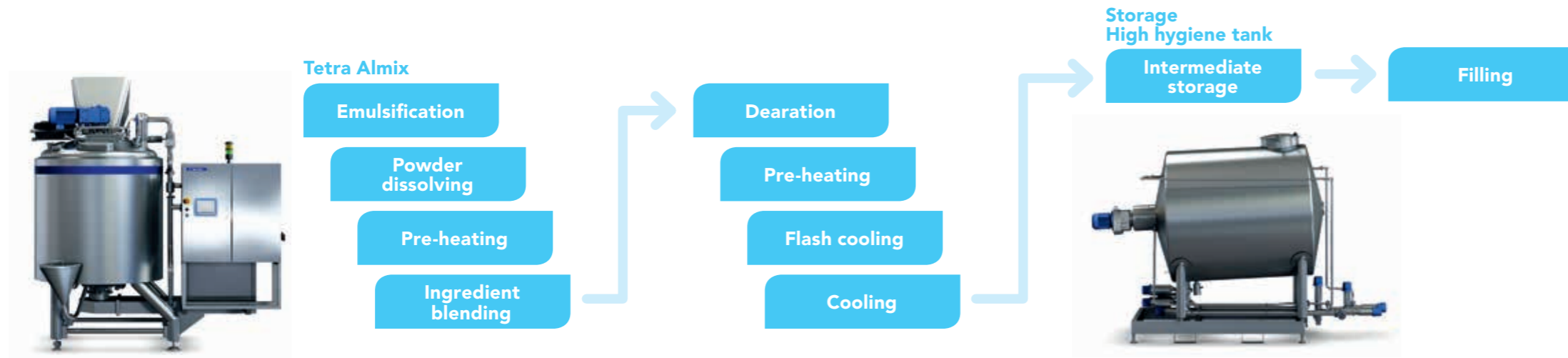
- Maximizes production and operational efficiency
- Enables high production flexibility
- Ensures consistent high quality taste, texture and colour
- Maximizes versatility for smooth and particulate products
- Secures uncompromising food safety

Maximizes efficiency, flexibility and quality

Our highly efficient and flexible batch production solutions enable you to meet consumer demands for a greater variety of safe, high quality products – with fresh, homemade taste and colour, more natural ingredients, fewer additives and low environmental impact. Our proven systems combine several processing technologies provided by a Tetra Almix® unit combined with a high hygiene tank for smooth and particulate products.

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, variable agitator design and vacuum system enable fast dissolving of powder, starch, spices, sugar, flavour, etc.
- Pre-heating – to optimize dissolving/blending temperature
- Ingredient blending – of other raw materials such as particles (up to \varnothing 9 mm), chocolate, fruits, etc.
- Automation to handle over 100 recipes with parameter logging
- Deaeration to reduce air content and prevent oxidation
- Final heating – indirect and/or direct heat with steam or hot water
- Cooling with water, glycol or vacuum flash cooling

Intermediate storage in vertical tanks

- Gentle agitation to keep product homogenous
- High hygiene storage with sterile air

Suitable products

Examples of suitable products include:

- Tomato sauce
- Ketchup
- Tomato salsa
- Hollandaise sauce
- Béarnaise sauce
- Mayonnaise
- Velouté sauce
- Particle-based salads
- Fruit and caramel sauces
- Dressings
- Custards



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:

- Particle integrity
- Product losses
- Product changeover time
- CIP cycle time
- Process time
- Batch cycle time

We reserve the right to introduce design modifications.
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