



## 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.

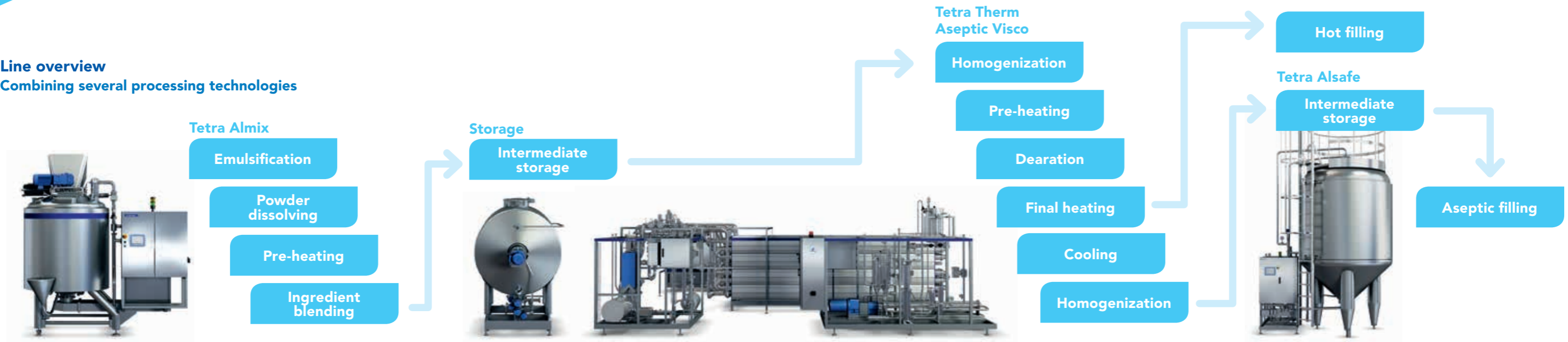
### Highlights

- 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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