



Tetra Victenso™ continuous particulate line

Best-practice line for prepared food production



Application

Our best-practice line for efficient continuous production of prepared food products including soups, sauces, baby food purées and tomato preparations with particles up to \varnothing 25 mm.

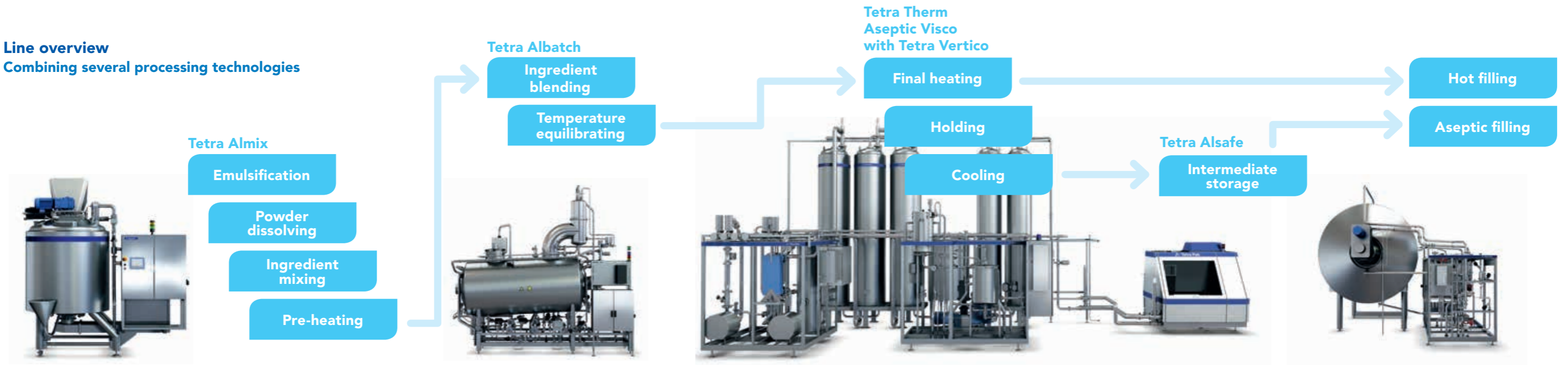
Highlights

- Unique food processor with helix-agitator – scraping blades enable gentle blending of particles
- Gentle processing in coiled heat exchanger and aseptic tank
- Optimized heat treatment preserves taste, colour and particle integrity
- High pressure rating enables high product velocity, maximizing efficiency
- Hygienic design and advanced automation ensure food safety

Enables exceptional versatility, quality and efficiency

Our highly efficient and flexible continuous particulate production solution enables you to meet consumer demands for a greater variety of safe, healthy, high quality soups, sauces, baby food purées and tomato preparations – with delicious particles, greater convenience and low environmental impact. Our unique system combines several processing technologies provided by a Tetra Almix® batch unit combined with Tetra Albatch™ unit, a Tetra Therm® Aseptic Visco unit with Tetra Vertico® and a Tetra Alsafe® 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 water, vegetable oil, cream, stabilizers, etc.
- Powder dissolving – design of rotor/stator, agitator and vacuum system enable fast dissolving of powder, starch, etc.
- Ingredient mixing – tomato paste, water and spices
- Pre-heating – to optimize dissolving temperature

Gentle blending in Tetra Albatch

- Ingredient blending – particles of vegetables, meat, fish, tomatoes and other raw materials
- Temperature equilibration – holding of product until centre of particles are the same temperature as liquid

Precise heat treatment in Tetra Therm Aseptic Visco with Tetra Vertico

- Pre-heating – indirect in high pressure tubes
- Final heating – indirect in high pressure tubes
- Holding - temperature/time corresponds to size and type of particle
- Cooling – indirect cooling with CW or IW to required aseptic filling temperature

Safe storage in Tetra Alsafe horizontal tank

- Intermediate storage
- Gentle blending to keep particles evenly distributed

Filling

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

Suitable products

Examples of suitable products include:

- Baby food purées with particles
- High-viscous custards (American style)
- Goulash soup
- Stews with particles
- Concentrated fruit and vegetable purées with particles

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



We reserve the right to introduce design modifications.
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