



Tetra Victenso™ continuous smooth line

Best-practice line for prepared food production



Application

Our best-practice line for continuous production of smooth prepared food products including soups, sauces and desserts.

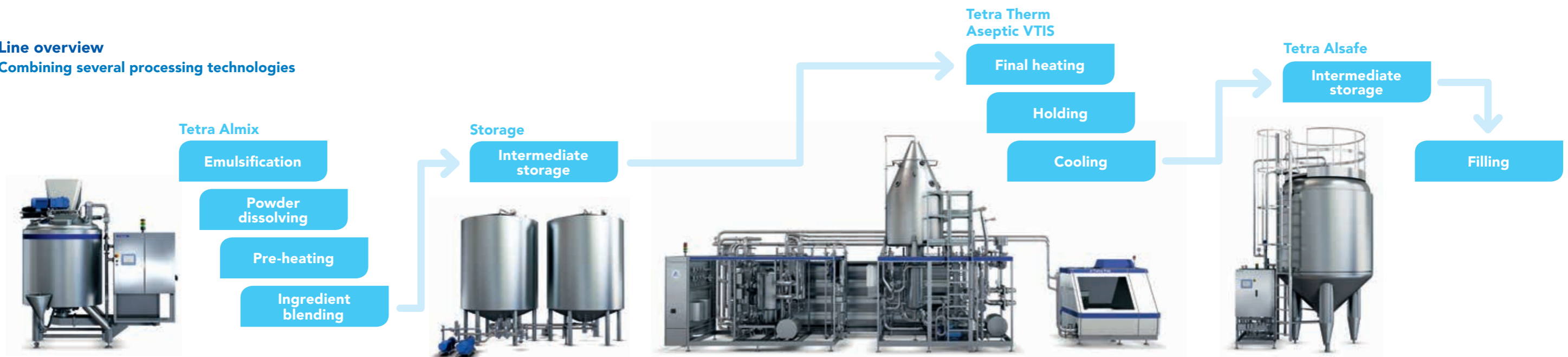
Highlights

- Unique, efficient mixing technology ensures consistent high quality
- Instant heating and cooling minimizes heat load, preserves fresh taste
- Air-free mixing and instant heating maximizes running time
- Balance tank system minimizes product losses
- Aseptic energy hibernation cuts steam/water/electricity consumption
- Aseptic production enables commercial sterility

Enables exceptional versatility, quality and efficiency

Our highly efficient continuous smooth production solution enables you to meet consumer demands for a greater variety of safe, wholesome, high quality soups, sauces and desserts – with deliciously homemade taste, more natural ingredients, less fat, fewer additives, lower environmental impact and greater convenience. Our proven system combines several processing technologies provided by a Tetra Almix® unit combined with a high hygiene tank, a Tetra Therm® Aseptic VTIS unit 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 milk, cream, stabilizers, water, vegetable oil, etc.
- Powder dissolving – design of rotor/stator, agitator and vacuum system enables fast dissolving of powder, starch, sugar, flavours, etc.
- Pre-heating – to optimize dissolving/blending temperature
- Ingredient blending – of other raw materials

Intermediate storage in vertical tanks

- Gentle agitation to keep product homogenous

Precise heat treatment in Tetra Therm Aseptic VTIS

- Pre-heating – indirect heating of product
- Direct steam injection from 80°C to about 140°C
- Holding before cooling in flash vessel
- Final cooling to required filling temperature
- Direct steam treatment – minimizes heat load and impact on product properties and preserves fresh taste

Safe storage in Tetra Alsafe

- Intermediate storage under aseptic conditions

Suitable products

Examples of suitable products include:

- Low-viscous custards
- Various types of tomato soups
- Béarnaise sauce
- Beurre blanc
- Coconut cream and milk
- Creme brûlée

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.
Tetra Pak,  PROTECTS WHAT'S GOOD, Tetra Almix, Tetra Alsafe, Tetra Navigato,
Tetra PlantMaster, Tetra Therm and Tetra Vicenzo are trademarks belonging to the Tetra Pak Group.

www.tetrapak.com

 **Tetra Pak**[®]