Application
Our best-practice line for batch production of prepared food products including fruit preparations, tomato preparations and soups with particles up to Ø25 mm.

Highlights
• Unique food processor with helix-agitator – scraping blades enable gentle blending and even distribution of particles
• Vacuum heat treatment for maximum efficiency
• Separate mixing and blending optimized for each product application
• Batch processors maximize versatility for smooth to particulate products

Enables exceptional versatility, quality and efficiency
Our highly efficient and flexible batch particulate production solution enables you to meet consumer demands for a greater variety of high quality, healthy products with delicious particles, greater convenience and low environmental impact. Our unique proven systems for particulate products combine several processing technologies provided by a Tetra Almix® batch unit combined with Tetra Albatch® food processors and a high hygiene tank.
**Process description**

**Efficient preparation in Tetra Almix**
- Emulsification – variable mechanical shear to achieve stable emulsions with the required oil droplet size
- Powder dissolving – design of rotor/stator, agitator and vacuum system enable fast dissolving of powder, starch, etc.
- Ingredient mixing – mixing of fruit, berries, vegetables, meat, etc.
- Pre-heating – to optimize dissolving temperature

**Gentle blending and processing in Tetra Albatch**
- Ingredient blending – blending particles of vegetables, meat, fish, tomatoes and other raw materials
- Final heating – indirect heating with steam or hot water in tank jacket
- Holding time – time required for sufficient heat penetration in particles
- Deaeration – to reduce air content and prevent oxidation
- Cooling – flash cooling with a vacuum system
- Cooling – indirect cooling in tank jacket, using cold water or ice water, to required filling temperature

**Intermediate buffer in horizontal tank**
- Gentle agitation keeps particles evenly distributed
- High hygiene storage with sterile air

**Suitable products**
**Examples of suitable products include:**
- Jams and marmalades
- Chunky tomato preparations
- Soups and stews with meat or vegetables

**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 predefined in a contractual agreement, covering for example:
- Particle integrity
- Product losses
- Batch cycle time