



Tetra Victenso™ batch particulate line

Best-practice line for prepared food production



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

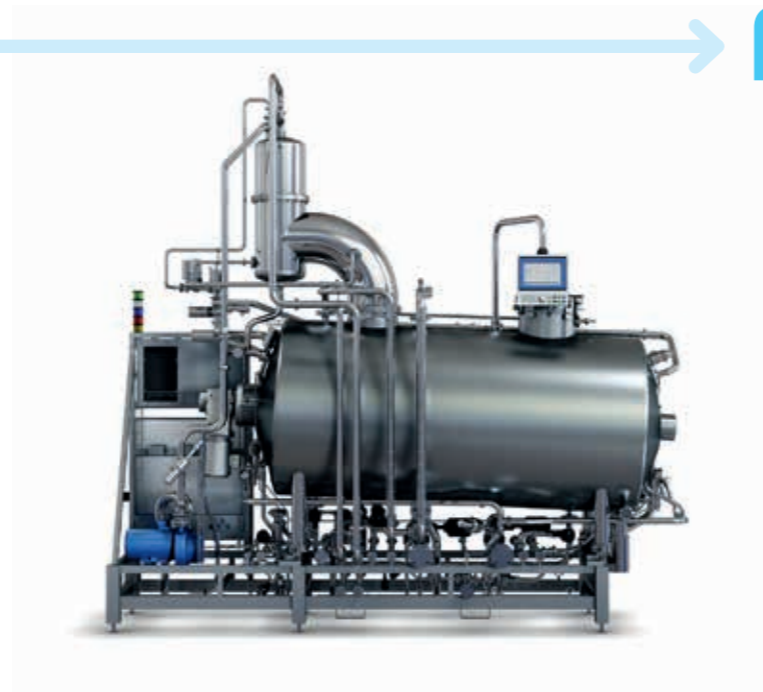
Enables exceptional versatility, quality and efficiency

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.

Line overview
Combining several processing technologies



- Tetra Almix**
- Emulsification
 - Powder dissolving
 - Ingredient mixing
 - Pre-heating



- Tetra Albatch**
- Ingredient blending
 - Final heating
 - Deaeration
 - Flash cooling
 - Cooling



- Storage High hygiene tank**
- Intermediate storage
 - Filling

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 pre-defined in a contractual agreement, covering for example:

- Particle integrity
- Product losses
- Batch cycle time

We reserve the right to introduce design modifications.
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