



PROCESSING PLANTS FOR FRUIT PUREE AND COMPOTES



We build plants for the production of fruit puree and compotes, from the civil engineering work, the construction of the warehouse, to the implementation of the entire production process, and all the services necessary for the operation of a turnkey plant.

The production process for compotes, fruit juices, and concentrates includes the following phases:



Reception of raw materials

The fruit is received and stored in a cold room.

Fruit Container Dump

Feeding containers containing the product is done by a forklift truck.

Washing

The fruit is washed with shaking action to remove dirt that is in the bark of the fruit.

Filtering. Water filtration system.

Selection. Visual selection process or with x-ray control.

Material handling

The bucket elevator transports the product to a suitable height to load the turbo cold extraction machine.



Turbo Cold Extraction

System for "cold" extraction of fruit or vegetable puree.

Screw Pump

A screw pump collects the product coming out of the turbo cold extractor machine and transport it to the next process.

pH Correction

Mixing and dosing acidic solutions for pH correction of fruit and vegetable pulp in the pH correction unit.

Enzyme Inactivation

A process used to quickly heat fruit pulp for enzymatic inactivation.

Product storage

A storage tank with an extraction pump is used to accumulate and the product and keep it warm before feeding the packaging machine.

Packaging

The product can be packed in bags or bottles at a temperature of 85°C.

Autoclave Sterilization

Bags are subjected to a steam atmosphere at temperatures above 109°C to extend the life of the product. Finally, a quick cool down is performed inside the same machine.



