# THE BIG SQUEEZE: SAVE WATER, SAVE ENERGY

Here's how to reduce operating costs by 67% and water consumption by 50% in juices, nectars and still drinks (JNSD) production

# THIS IS HOW JNSDs ARE MADE TODAY

ENTIRE PRODUCT STREAM IS PASTEURIZED



Concentrate is first blended with water to give the final beverage, which is then pasteurized in its entirety.

### THE PROBLEM

- Pasteurizing the entire beverage volume requires lots of energy.
- Large volumes mean large product losses in changeovers.
- Cleaning in place (CIP) and sterilization in place (SIP) require lots of water, energy and other resources.



#### **MIXING TANK**



ASEPTIC TANK



PASTFIIRIZER



FILLING LINE



# THE REVOLUTIONARY NEW CONCEPT FROM TETRA PAK®

ONLY CONCENTRATE
STREAM IS PASTEURIZED





PRE-MIX TANKS



TETRA PAK® PASTEURIZER B



TETRA PAK®
ASEPTIC TANK LV
COMBINED WITH
ASEPTIC BLENDING
FUNCTION



TETRA PAK® WATER TREATMENT UNIT FUV

There is, in fact, no need to pasteurize the entire beverage volume, which demands large amounts of energy. Because water is a clear liquid, and free from particles and pulp, it can be purified using UV light treatment and filtration instead. So Tetra Pak reimagined the JNSD line by splitting it into two separate streams – one for concentrate and one for water – and the streams are treated differently before blending.

## THE BENEFITS

- No need to pasteurize large water volumes.
- UV treatment and filtration purify the water using far less energy.
- Only the concentrate portion a smaller volume is pasteurized.
- The required log reductions for food safety and food spoilage are still achieved

50%
LESS WATER





TETRA PAK® A3 COMPACT FLEX

## HERE'S HOW WE CALCULATED