Best-practice lines for desserts

Exceptional performance

Desserts represent a developing and innovative category worldwide, with an already wide and growing range of value-added dessert products. This places high demands on your production and product innovation. Based on our specialized food production and technology expertise, our optimal production solutions meet your needs, with competitive and guaranteed performance, and enable you to meet growing retailer and consumer demands for high quality, healthy and low-calorie products.

Our optimal solutions enable you to produce a wide range of desserts – from puddings, custards, bakery fillings, jellies and mousses to porridges and rice-based desserts. We enable your flexibility in packaging and distribution options, and chilled to ambient distribution.

Growing trends

- Wholesome desserts that contain more fruit, less fat and fewer additives – enabling healthy snack alternatives
- Targeted offerings to specific consumer groups, such as children or athletes
- Ready-to-eat desserts for on-the-go consumption
- High quality desserts that taste natural and homemade
- Growing demands for greater variety and premium brands

Best-practice lines for desserts based on proven technology and units
We believe that your optimal solution is one that matches your specific production needs today and for the future – to make you more innovative, more effective and more competitive. And we believe that this optimal solution is born in applying our vast knowledge and complete range of innovative technology for food production in a close partnership with you.
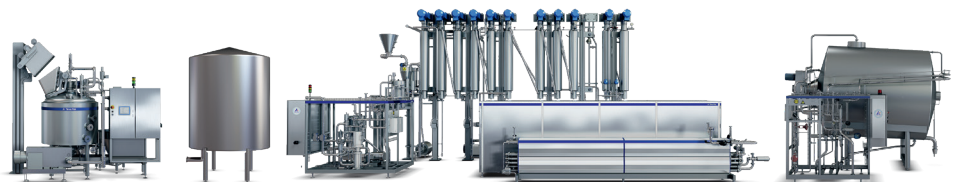
Continuous high-viscous line

This line handles production of smooth, high viscous products. It allows you to produce a greater variety of products that taste homemade – such as jellies, custards and puddings without preservatives or additives and with minimized fat content and maximized taste. The recipe-specific shear rate in mixing and optimized heat treatment with high product velocity achieves the desired product characteristics. Our line enables robust, safe production with exceptional quality, versatility and efficiency.
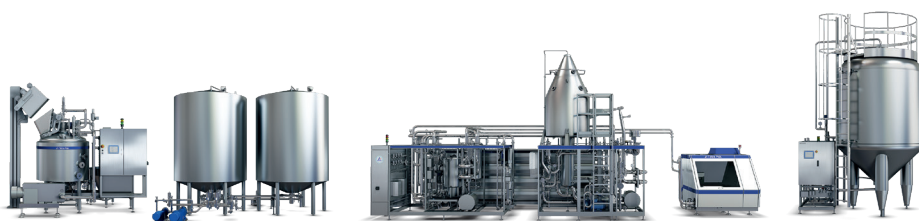
Continuous rice line

This line handles production of a wide variety of high viscous desserts, including particulate rice desserts. It allows you to produce natural products without preservatives or additives and rice desserts with a naturally bright white colour, homogenous consistency and texture and maximized taste. The recipe-specific cooking time achieves the desired product characteristics thanks to optimized heat treatment and accurate in-line rice dosing. Our line enables production with exceptional quality, versatility and efficiency.

Continuous smooth line

This line handles production of smooth desserts. It meets demands for a greater variety of safe, wholesome desserts with delicious homemade taste.
The recipe-specific shear rate in mixing and the direct heating and cooling technology – which minimizes heat load and preserves the fresh taste – achieves the desired product characteristics. Our line enables safe production with exceptional quality and efficiency.

Continuous line

This line handles production of smooth to small particulate products. It allows you to produce a broad range of desserts – natural products that taste homemade without preservatives or additives, with minimized fat content and maximized taste. The recipe-specific shear rate in mixing and optimized heat treatment achieves the desired product characteristics. Our line enables safe production with exceptional quality, versatility and efficiency.
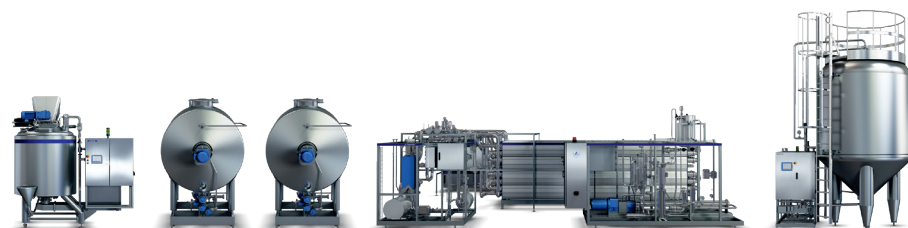
Batch line

This line handles production of emulsified, high viscous and small particulate desserts. It allows you to produce a greater variety of high quality desserts – from puddings and custards to bakery fillings – with fresh homemade taste and colour. The recipe-specific shear rate in mixing and optimized heat treatment achieves the desired product characteristics. Our line enables production with exceptional quality, versatility and efficiency.

Unleash your innovation in Product Development Centres

- Ten PDCs worldwide at your service
- Highly flexible industrial pilot-plant facilities
- Cost-effective product trials and in-house tests
- Experienced food technologists and engineers
- Processing, packaging and powder handling equipment
- Global experience and application expertise
- Close collaboration, full confidentiality

Automation solutions for total control and top performance

- Maximize efficiency and enable future-proof flexibility
- Enable complete control with full traceability
- Cut human error to a minimum and streamline your entire operation

Upgrade flexibility enables future-proof production solutions

Continuous particulate line

Continuous line

Batch line
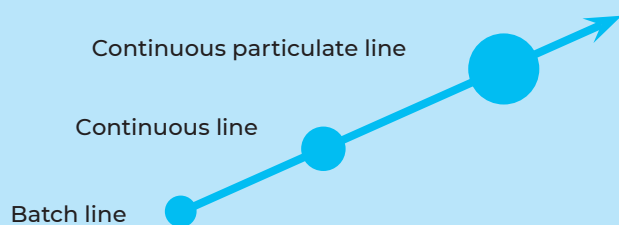
Tetra Pak® PlantMaster solutions enable even greater control

- Overview of process flowcharts
- Product routing and selections
- Advanced data logging
- Automated production reports
- Full traceability
- Easy preventive maintenance
- Process description

Customized service solutions

We provide customized service solutions to maximize your operational excellence, minimize your cost and environmental impact, and ensure the right product quality every time, throughout the lifecycle of your operation.

Exceptional performance – we guarantee it

Our competitive and validated performance guarantees on the parameters that matter to your success ensure exceptional performance throughout the lifecycle in terms of consistent product quality, uncompromised food safety, maximized product versatility and efficiency, with minimal environmental impact for long-term sustainable growth. The parameters are predefined in a contractual agreement and guarantee that we're with you all the way – we stay until it works.

We guarantee the performance we promise, with key performance indicators based on your production scenario and covering for example:

- Particle integrity
- Product losses
- Production time
- Product changeover time
- CIP cycle time
- Temperature stability
- Capacity stability

Tetra Pak®
PROTECTS WHAT'S GOOD