



Tetra Victenso™ continuous high viscous line

Best-practice line for prepared food production



Application

Our best-practice line for continuous production of low to high viscous prepared food products, including desserts and fruit preparations.

Highlights

- Efficient processing in coiled heat exchanger
- High pressure rating (max 300 bar) enables high product velocity, maximizing efficiency
- Optimized heat treatment preserves taste and colour
- Unique, efficient mixing technology – thanks to powerful turbo rotor with both low and high shear
- Hygienic design, with fewer moving parts, fewer connections and welds, and advanced automation, ensures food safety

Enables exceptional versatility, quality and efficiency

Our highly efficient and versatile high viscous production solution enables you to meet consumer demands for a greater variety of safe, healthy and high quality desserts and fruit preparations – with greater convenience and low environmental impact. Our unique system combines several processing technologies for high viscous products provided by a Tetra Almix® batch unit, a Tetra Therm® Aseptic Visco unit with Tetra Vertico® and a Tetra Alsafe® unit.

Line overview
Combining several processing technologies



Tetra Almix

Emulsification

Powder dissolving

Blending



Tetra Therm Aseptic Visco with Tetra Vertico

Pre-heating

Final heating

Holding

Cooling



Aseptic storage Tetra Alsafe

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 enables fast dissolving of starch, sugar and flavours
- Ingredient blending – for different types of purées

Precise heat treatment in Tetra Therm Aseptic Visco with Tetra Vertico

- Pre-heating – indirect, in high pressure tubes
- Final heating – indirect, in high pressure tubes
- Holding time
- Cooling – indirect cooling with cold water or ice water to required aseptic filling temperature

Safe storage in Tetra Alsafe

- Aseptic intermediate buffer

Filling

- Aseptic filling at ambient temperature

Suitable products

Examples of suitable products include:

- American-style puddings and custards
- Tomato paste >24°Bx
- Tomato ketchup
- Emulsified sauces such as béarnaise and hollandaise
- Fruit preparations such as jellies and jams
- Smooth baby food purées (vegetables/meats)



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:

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

We reserve the right to introduce design modifications.
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