



# Best-practice lines for soups



## Exceptional performance

Soup production is a rapidly developing and innovative category worldwide, with an already wide and growing range of value-added soup products with homemade taste and ready-to-eat convenience. Large markets are converting from homemade consumption and this places high demands on your production and product innovation, to develop products that match each market's unique preferences in terms of flavours and level of convenience – from soup components to ready-to-eat soups.

Based on our specialized food production and technology expertise, our optimal production solutions meet your needs with competitive, guaranteed performance and enable you to meet growing demands from retailers, food services and consumers.

Our optimal solutions enable you to produce a wide range of smooth to particulate soups – from clear soups such as broths and bouillons to thick soups based on milk, cream or vegetable purées, and dehydrated soups. We enable your flexibility in packaging and distribution options, from dehydrated to bottled and cartoned soups, and chilled to ambient distribution.

## Growing trends

- Natural products without preservatives or additives
- High quality soups that bring culinary tradition to the dinner table – matching local taste preferences and cooking and consumption habits
- Greater variety of convenient soup components that save time in from-scratch cooking
- Growing sophistication on each market in demands for value-added products

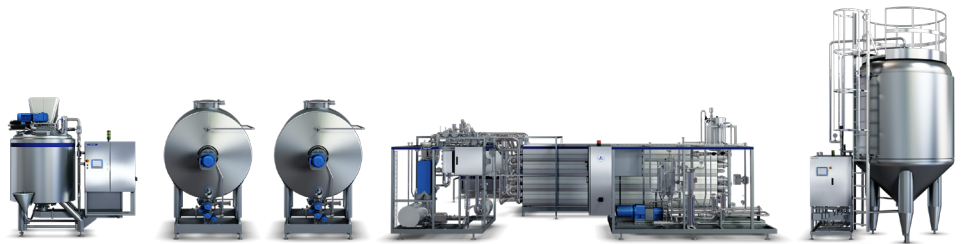
## Best-practice lines for soups based on proven technology and units

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.



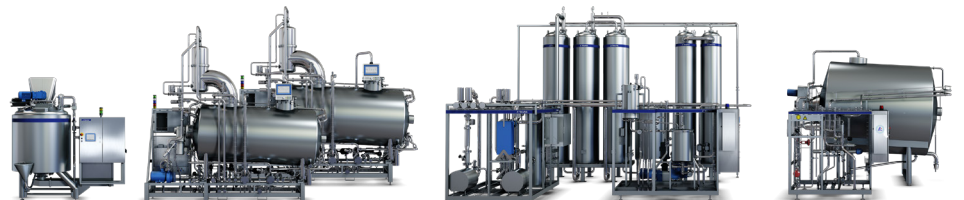
### Continuous line

This line handles production of smooth to small particulate soups. It allows you to produce a wide range of soups – natural products 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 with high production efficiency. Our line enables safe production with exceptional quality and efficiency.



### Continuous particulate line

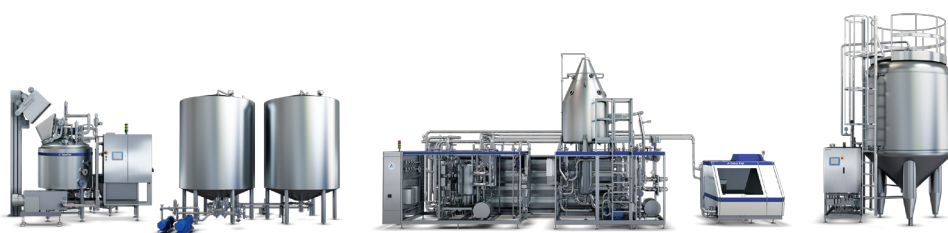
This line handles particles up to Ø25 mm with excellent particle integrity. It allows you to produce a greater variety of products – from smooth soups to high viscous ready-to-eat soups with homemade fresh taste and colour. Gentle processing prevents the breakdown of particle shape and maintains even distribution. The recipe-specific shear rate in mixing, gentle blending of particles and optimized temperature program achieves the desired product characteristics. Our line enables safe production with exceptional versatility, quality and efficiency.





### Continuous smooth line

This line handles the production of smooth soups. It meets demands for a greater variety of safe, wholesome soups with delicious homemade taste. The direct heating technology achieves instant heating and cooling, which minimizes heat load and preserves fresh taste. Our line enables safe production with exceptional quality and efficiency.



### Batch particulate line

This line handles particles up to Ø25 mm with excellent particle integrity. It allows you to produce a greater variety of high quality soups with fresh home-made taste and colour – from clear broths to creamy mushroom soups, and smooth to chunky meat and vegetable soups. Gentle processing prevents the breakdown of particle shape and maintains even distribution. The recipe-specific mixing and processing with optimized heat treatment achieves the desired product characteristics with maximized production flexibility and versatility.



### Dehydrated line

This line allows you to produce a greater variety of nutritious dehydrated soups with high quality and more advanced recipes. It handles a versatile product portfolio with flexible production solutions that ensure uncompromising food safety and production safety. And it ensures accurate dosing, as well as fast, gentle dry mixing of powders, to secure consistent high quality. Our line enables production with exceptional versatility and quality.





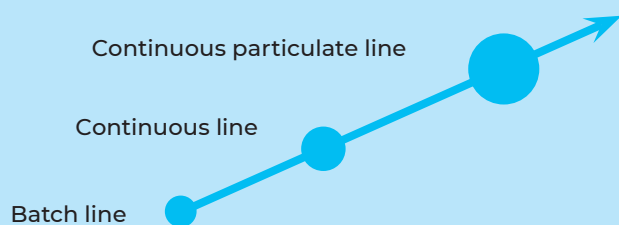
## Unleash your innovation in Product Development Centres

- 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



## 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

