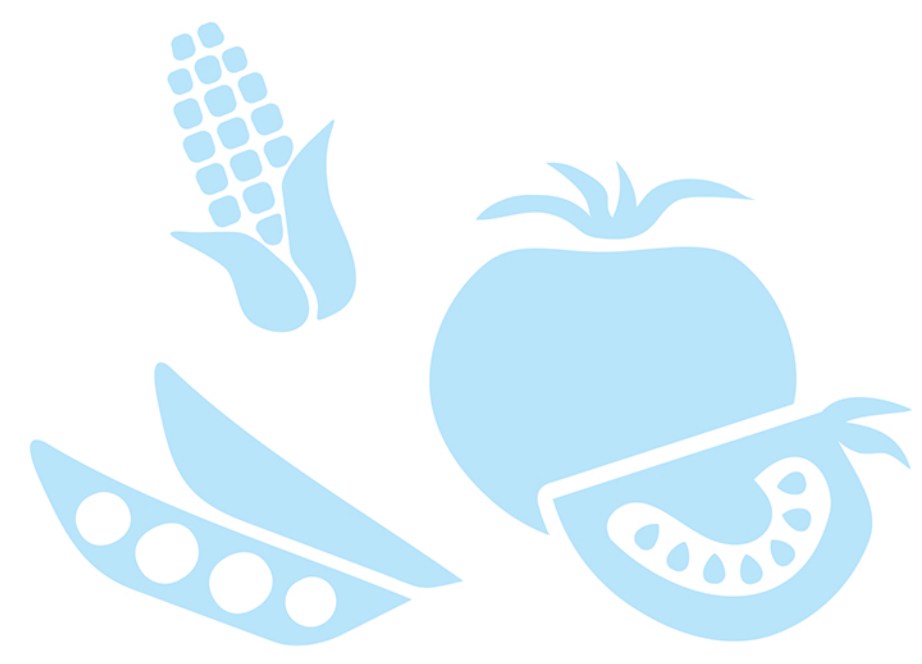




IN-PACKAGE
heat treatment

OUT-OF-PACKAGE
heat treatment



Batch production with retort

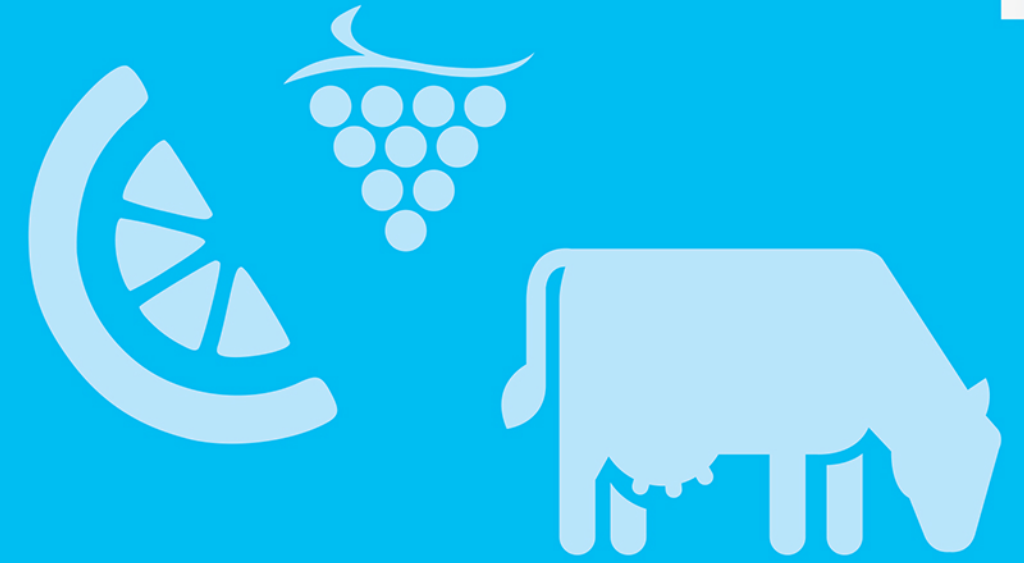
Particularly suited for foods traditionally packaged in cans and jars, such as tomato products, beans, soups and broths, and more.

PREPARATION Mixer

Patented dynamic stator technology allows for high-shear mixing and gentle blending of the end product in the same unit.

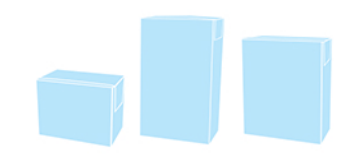
Continuous processing line with aseptic filling

Commonly used with dairy and beverage, but well suited to a variety of processing needs, including for use with viscous foods and end products with particles.



Forming, filling and sealing machine

Following intermediate storage in a buffer tank, the end product goes to a filling machine, which forms, fills and seals the packages.



Retort

The filled, sealed packages undergo heat treatment in the retort.



in-package heat treatment



PACKAGING

HEAT TREATMENT

Buffer tank

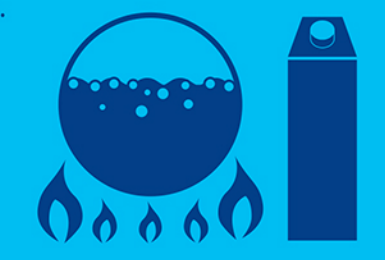
Understanding heat treatment

two paths to ambient shelf life

HEAT TREATMENT

Steriliser

After intermediate storage in a buffer tank, the end product undergoes ultra-heat treatment.



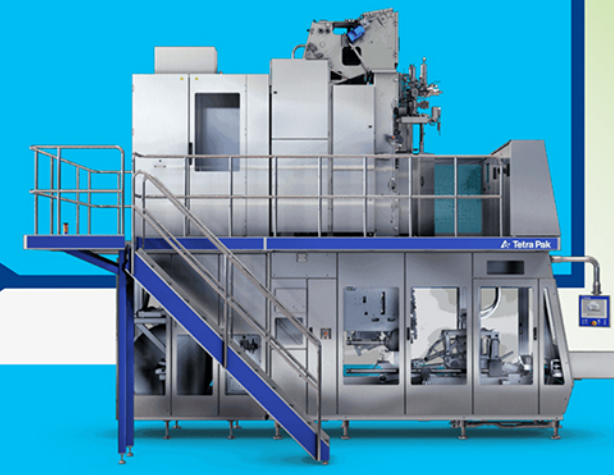
out-of-package heat treatment

PACKAGING

Aseptic buffer tank

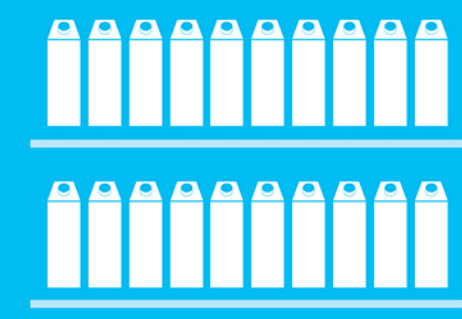
Aseptic filler

A filling machine forms and sterilises the packaging material, which is then filled with the heat-treated end product. The process takes place in a completely aseptic environment.



Shelf life

Up to 24 months, depending on end product, at ambient temperatures without the need for added preservatives.



Tetra Pak
PROTECTS WHAT'S GOOD