Application
Our best-practice line for efficient continuous production of prepared food products including rice desserts, puddings, custards, mousses and fruit preparations with particles.

Highlights
• Accurate in-line rice dosing technology
• Efficient processing in scraped surface heat exchanger keeps rice in motion
• Optimized heat treatment and holding time for particles
• Efficient mixing technology
• Precise, recipe-specific cooking time
• Enables high production versatility

Enables exceptional versatility, quality and efficiency
Our highly efficient and versatile solution enables you to meet customer demands for a greater variety of quality, healthy products that taste natural and homemade – with delicious rice and fruit particles, greater convenience and low environmental impact. Our unique system combines several processing technologies for rice and dessert products, provided by a Tetra Almix® batch unit, a Tetra Therm® Aseptic Visco unit with a combined tubular and scraped surface heat exchanger, an integrated rice dosing unit and a Tetra Alsafe® unit.
**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 enable fast dissolving of starch, sugar, salt and flavours

**Precise heat treatment in Tetra Therm Aseptic Visco**
- Pre-heating – indirectly in tubular heat exchanger
- Accurate in-line dosing of raw rice
- Final heating – indirect in scraped surface heat exchanger
- Holding time – time required for sufficient heat penetration in particles
- Cooling – indirect cooling in scraped surface heat exchanger with cold water or ice water to required aseptic filling temperature

**Safe storage in Tetra Alsafe**
- Aseptic intermediate storage in horizontal tank

**Filling**
- Aseptic filling at ambient temperature

**Suitable products**
**Examples of suitable products include:**
- Rice puddings
- Rice porridge
- Custards
- Fruit preparations with particles
- Jams and marmalades with particles

**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.

Tetra Pak, PROTECTS WHAT’S GOOD, Tetra Almix, Tetra Alsafe, Tetra Navigato,
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