



Tetra Victenso™ continuous rice and desserts line

Best-practice line for prepared food production



Application

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

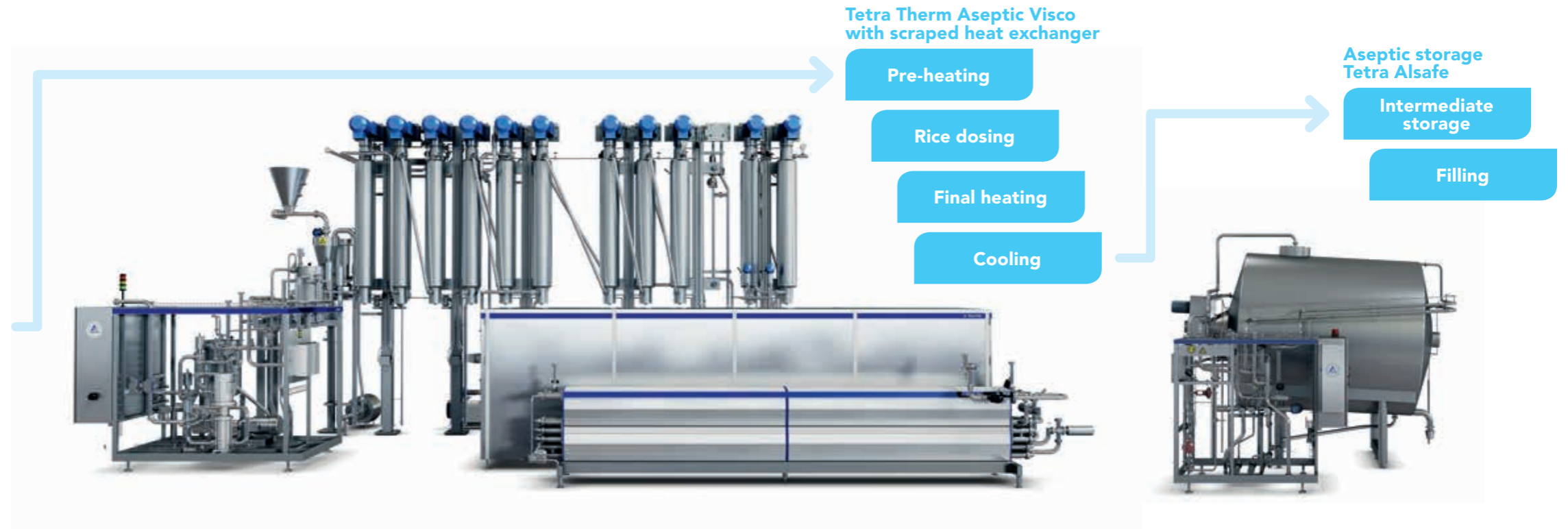
Highlights

- 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.

Line overview
Combining several processing technologies



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,
Tetra PlantMaster, Tetra Therm and Tetra Vicenzo are trademarks belonging to the Tetra Pak Group.

www.tetrapak.com

 **Tetra Pak**[®]