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.
**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 flavors
- 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

**Guaranteed performance on parameters that matter**

We guarantee the performance we promise, with key performance indicators based on your production scenario and predefined in a contractual agreement, covering example:
- Product losses
- Product changeover time
- CIP cycle time
- Production time
- Temperature stability
- Capacity stability

**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

**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

Tetra Alsafe
- Intermediate storage

Filling
- Aseptic filling at ambient temperature
We reserve the right to introduce design modifications.

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