



Best-practice lines for fruit preparations



Exceptional performance in fruit preparation production

Fruit preparation production worldwide is developing in two areas – fruit preparation producers face demands for more value-added products to add to yoghurts, desserts, ice creams and baked goods, and smaller industrial fruit producers are capitalizing on the opportunity to invest in batch lines to extend the value of their fresh fruit. This places high demands on production to be more innovative in diversifying flavours and ingredients, and more cost-efficient in production, in order to offer industrial customers cost-efficient fruit preparations. Each fruit preparation also has unique properties, which places special demands on processing techniques.

Based on our specialized food production and technology expertise, our line solutions enable you to produce a wide range of fruit preparations efficiently and unleash your product innovation. Our optimal solutions for fruit preparation production match product requirements with equipment, which we build and configure based on your recipes and needs, and ensure the right composition of ingredients and processing parameters with competitive, guaranteed perfor-

mance. Efficient dispersion of powders, gentle blending of fruit particles, efficient sugar penetration and efficient heat treatment meet your needs and enable you to meet growing demands from industrial customers as well as retailers and consumers.

Growing trends in fruit preparation production

- Focus on wellness and health with high quality spreads and fruit snacks that taste natural and homemade and contain more fruit, less sugar and fewer additives
- High quality niche products – differentiated, added-value and premium products
- Increasing consumption of yoghurts, desserts, ice cream and baked goods containing fruit preparations
- Products that prioritize low environmental impact

Best-practice lines for fruit preparations based on proven technology and units

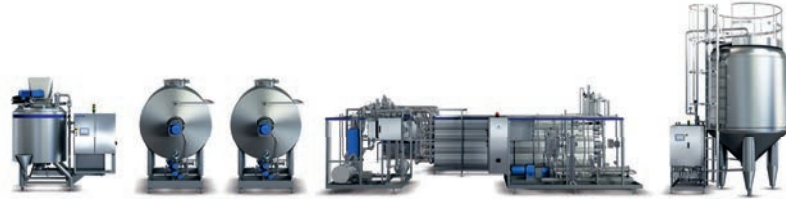
We believe that your optimal solution is one that matches your specific production needs today and for the future – to make you more innovative, more effective and more competitive. And we believe that this optimal solution is born in applying our vast knowledge and complete range of innovative technology for food production in a close partnership with you.





Continuous line for fruit preparations

This line handles production of smooth to small particulate products. It allows you to produce a broad range of fruit preparations – natural products that taste homemade, without preservatives or additives, and with less sugar 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 line for particulate fruit preparations

This line handles particles up to Ø25 mm with good particle integrity. It allows you to produce a greater variety of fruit preparations – natural products without preservatives or additives – with homogenous texture, tasty fruit pieces and fresh taste. It handles frozen fruit efficiently while preserving its quality. Gentle blending of particles and the optimized temperature program achieves the desired product characteristics. Our line enables safe production with exceptional versatility, quality and efficiency.



Batch line for particulate fruit preparations

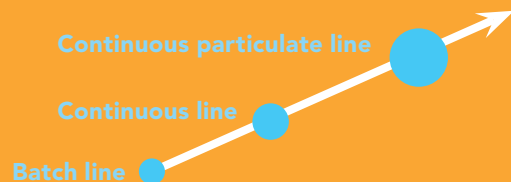
This line handles particles up to Ø25 mm with excellent particle integrity. It allows you to produce a greater variety of safe, high quality fruit preparations – from jams to fruit fillings – with fresh homemade taste. It handles frozen fruit efficiently while preserving its quality. Gentle blending prevents the breakdown of particle shape and maintains even distribution. Optimized blending, sugar penetration and heat treatment achieves the desired product characteristics. Our line enables state-of-the-art batch production with exceptional quality and versatility.



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

Upgrade flexibility enables future-proof production solutions



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

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