



Growing demand for fruit, berry and vegetable purées ...

... in an increasing number of markets reflects the booming worldwide interest in natural, healthy foods.

To making the most of such commercial opportunities, you have to be able to provide purées of consistently high quality that also look attractive, are easy to use as ingredients and have nutritional values that match their source.

Alfa Laval purée processing technology provides the most direct path to achieving this, so that you benefit from the most efficient, reliable and cost-effective solutions available.

Alfa Laval in brief

Alfa Laval is a leading global provider of specialized products and engineered solutions. Our equipment, systems and services are dedicated to helping customers to optimize the performance of their processes. Time and time again.

We help our customers to heat, cool, separate and transport products such as oil, water, chemicals, beverages, foodstuffs, starch and pharmaceuticals.

Our worldwide organization works closely with customers in almost 100 countries to help them stay ahead.

How to contact Alfa Laval

Up-to-date Alfa Laval contact details for all countries are always available on our website at www.alfalaval.com

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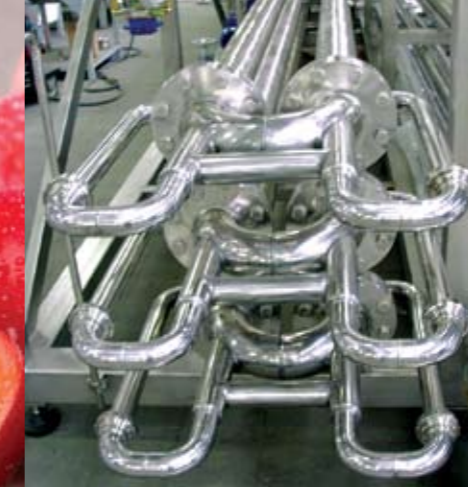
Purely purée

Alfa Laval solutions for processing fruit into purée



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The purée ingredient



Growing demand

Globalization means there is now a growing demand for fruit, berry and vegetable purées in a surprising range of niche markets. These include juices and nectars, ice cream, bakery products, the vast market for baby foods, and other uses as food and beverage ingredients. The purée market is also benefiting greatly from the growing interest in natural, healthy foods.

If your company wishes to make the most of these opportunities, it is important to be able to provide purées of a consistently high quality.

Many to one

Almost all fruit, berries and vegetables can be processed into purée, including virtually the entire range of stone fruit. Of these, peach, apricot, mango, guava, plum and cherry are among those most in demand.

Purée is normally produced as either single or double-strength. There is particular demand for double-strength purée because it reduces both shipping and storage costs, as well as ensuring more stable product characteristics.

Special challenge

Purées as a product group differ significantly from juices because all the processing steps involve pulp that is highly viscous. This represents an end-to-end challenge for the equipment used.

We can provide you with the full range of equipment and process modules you need for processing purée effectively and reliably. This gives you a versatile set-up designed for maximum up-time, along with the ability to achieve prime-quality purées with low operating costs.

Full-spectrum know-how

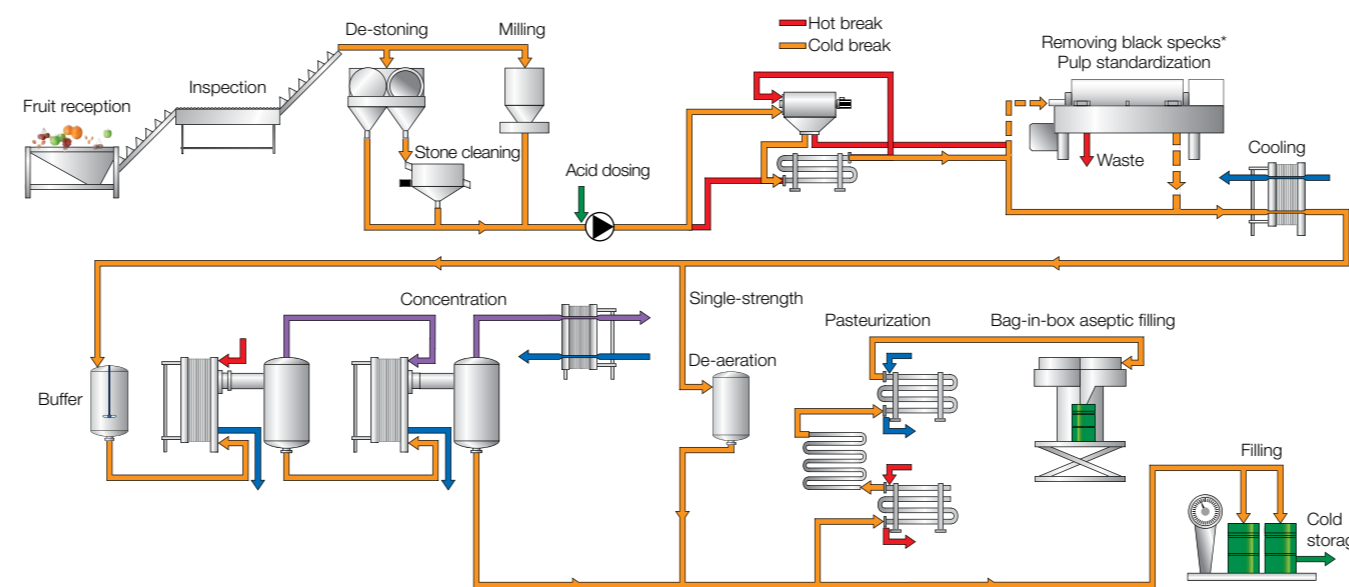
Alfa Laval has more than 40 years' experience in satisfying the needs of purée manufacturers all over the world. Our know-how in this field extends over the full spectrum of fruit, berries and vegetables grown in all the climate zones of the world. This provides you with the ideal pool of knowledge for optimizing, extending and developing your particular purée processing set-up.

Use Alfa Laval equipment in your purée processing set-up to

- consistently get the most – and the best – out of the fruit, berries and vegetables you process into purée
- achieve maximum versatility, so your company is less vulnerable to fluctuations in the world markets for particular crops
- ensure exceptional plant reliability, with maximum effective production time
- ensure that the purée is treated as gently as possible, with a minimum of thermal impact, to preserve quality
- maintain stringent hygiene management to achieve the best possible purée quality, and the best market prices
- make sure your plant is easy to update and extend, to comply with your changing needs, new legislative requirements and any alterations in patterns of demand.

Our specialist experience is backed by the benefits of the R&D resources, materials technology and specialist know-how available from the world's foremost specialist in heat transfer and separation.

A typical high-quality continuous processing line for purées made from fruit, berries and vegetables



The fruit is normally washed, brushed and inspected, and any unsuitable fruit are removed. Where appropriate, they pass to a de-stoner.

Depending on specific purée requirements, the mash can either be extracted using hot break or cold break methods, depending on whether viscosity or colour/taste are prime considerations. To ensure maximum yield, the actual extraction takes place in a turbo-extractor.

A special Foodec decanter centrifuge that ensures exceptional levels of hygiene is used to reduce the pulp to the desired specifications. *When processing purée made from tropical fruits, this is also the most efficient way to remove any black specks that may be present.

Concentration to double strength takes place at a low temperature and with short residence time, to ensure purée with the best possible colour and taste.

For single-strength purée, a de-aerator is used to ensure good colour and quality.

The purée is either packed aseptically in bag-in-box containers or into special containers for frozen storage. For aseptic packing, the purée is pasteurized using an annular ViscoLine™ tubular heat exchanger.

New approaches

In addition to helping you carry out familiar purée processing steps with maximum efficiency, Alfa Laval can provide you with the benefits of the very latest technology available in this field.

Gently does it

One of the key ways of ensuring consistently high quality and an attractive appearance, as well as retaining full nutritional value, is to protect the purée from physical stresses and heat impact.

The special design of Alfa Laval cassette evaporators plays a major role in this, ensuring gentle treatment at the lowest feasible evaporation temperature and with a short holding time.

Better quality, better price

By combining highly efficient equipment, excellent processing performance, operating reliability and premium quality results, we enable you to make sure of achieving the best possible purée yield from any crop.

An Alfa Laval solution enables you to achieve colour, aroma and taste that ensure you the best possible price, regardless of current market conditions.

Hands-on help

Configuring new process steps – and upgrading existing ones – involve many different technologies and systems that have to be adjusted and fine-tuned so that they work together perfectly.

Alfa Laval purée processing systems are accompanied by all the support, training, service and maintenance services you need.



AlfaVap cassette evaporator

Alfa Laval provides complete lines for processing fruit, berries and vegetables into high-quality purées – along with all relevant engineering work, if required.

Alfa Laval equipment for processing purée includes

- Reception, inspection and conveyor equipment
- De-stoner with stone cleaner
- Crushing mill
- Turbo-extractor
- ViscoLine tubular heat exchanger
- Foodec decanter centrifuge
- BaseLine/FrontLine™ plate heat exchanger
- AlfaVap cassette evaporator
- ConVap scraped-surface evaporator
- Concentrate cooler
- Standardization tanks for concentrate
- Alrox de-aerator
- Cold filling station
- SteriTherm pasteurizer
- Aseptic bag-in-drum filler
- AICip cleaning module
- Sanitary flow handling and tank cleaning equipment
- Flow control and automation systems.

These are backed by a full range of Alfa Laval training and support services.