

Fruit and Vegetable

Puree Lines

www.unipektin.com



Passionfruit, cloudy juice and concentrate



Multi functional evaporator for juices, puree and tomato paste, Italy, type AFV2505S/2-P/To



Complete Puree Processing Lines

The concept of puree processing lines covers the whole production process from the fruit, berry, vegetable reception to the puree or concentrate ready for transport.

The realisation of such turnkey projects with UNIPEKTIN offers you the advantage of being able to work with a single competent partner.

The integrated UNIPKETIN concept offers you continuous support from the draft right up to the training of personnel on plant start-up. Service and support remain at your disposal for years and decades after commissioning.

The well-tried and state-of-the-art design, control technology and monitoring make possible optimum operation of the plants with respect to yield, use of energy and water consumption. Collection of all operating data enables full monitoring of the processes. Moreover, the optimised UNIPEKTIN concepts lead to higher cost-effectiveness of the new plants.

Using UNIPEKTIN know-how, production lines have been successfully realised annually all over the world for almost 40 years. Existing plants can be upgraded by UNIPEKTIN and brought up to the latest state-of-the-art technology so that these satisfy the latest demands.

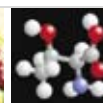
UNIPEKTIN supplies puree processing lines or parts thereof for the following products:

- Single strength and concentrate puree from fruit with and without stones
- Vegetable puree single strength and concentrate (carrot, pumpkin, celery, pepper)
- Vegetable juices and concentrate
- Tomato paste Hot Break and Cold Break
- Cloudy juice concentrate
- Berry purees and concentrate
- Tropical fruits puree single strength and concentrate (pineapple, passion fruit, mango, papaya, guava.)
- Tropical fruit juices (pineapple, passion fruit, mango, papaya, guava.)
- Citrus juices concentrate

AREAS OF APPLICATION



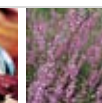
Fruit juices



Biochemistry



Sugar



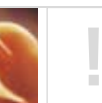
Herbal Extracts



Egg/Milk



Pharmaceuticals



Your Product



Advantages of a UNIPEKTIN Puree Processing Line

- Exclusive use of top-quality materials
- Highest quality standard
- Customised degree of automation
- Excellent cost-effectiveness due to monitoring of all process parameters
- High vertical range of manufacture with UNIPEKTIN:
 - Research and development
 - Design and engineering
 - Construction and fabrication
 - Installation
 - Automation
 - Commissioning
 - Training and servicing

UNIPEKTIN supplies you with its know-how, technology and plants

- Fruit and vegetable reception
- Washing and sorting equipment
- Crushers and refiners
- Enzymatic inactivation units (single passage and recycle type)
- Hot extraction and cold extraction technologies
- Presses, decanters and separators
- Falling film evaporator for juice
- Forced circulation evaporators for puree
- Double configuration evaporators for juice and puree
- Aseptic filling units with different heat exchangers
- CIP for individual plants and the complete line
- Control, monitoring and process control system
- Laboratory equipment, analysis specifications
- Operating personnel and HACCP advice



Aseptic Filling Unit

