



# Tetra Victenso™ continuous particulate line

Best-practice line for prepared food production



## Application

Our best-practice line for efficient continuous production of prepared food products including soups, sauces, baby food purées and tomato preparations with particles up to  $\varnothing$  25 mm.

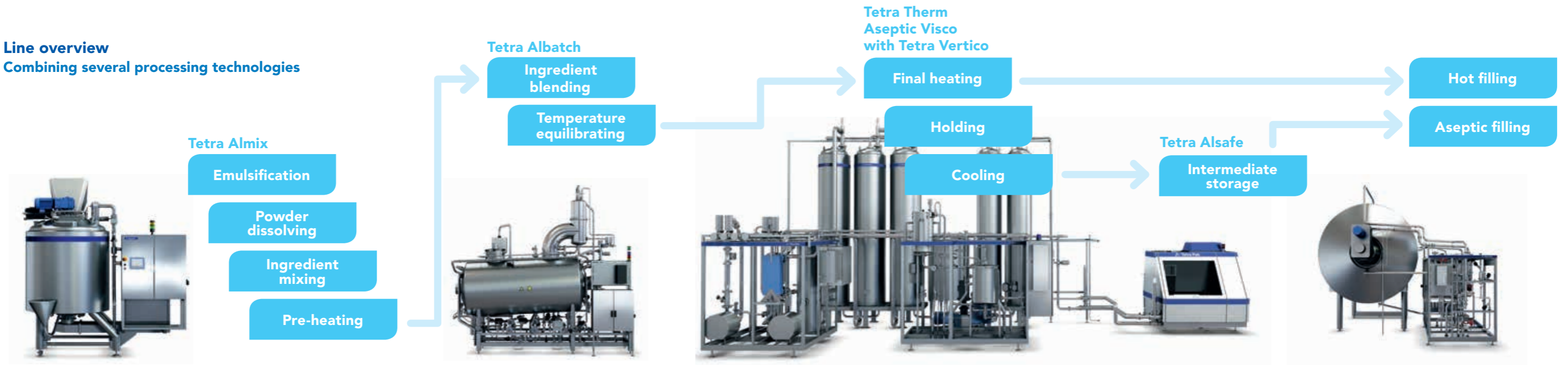
## Highlights

- Unique food processor with helix-agitator – scraping blades enable gentle blending of particles
- Gentle processing in coiled heat exchanger and aseptic tank
- Optimized heat treatment preserves taste, colour and particle integrity
- High pressure rating enables high product velocity, maximizing efficiency
- Hygienic design and advanced automation ensure food safety

## Enables exceptional versatility, quality and efficiency

Our highly efficient and flexible continuous particulate production solution enables you to meet consumer demands for a greater variety of safe, healthy, high quality soups, sauces, baby food purées and tomato preparations – with delicious particles, greater convenience and low environmental impact. Our unique system combines several processing technologies provided by a Tetra Almix® batch unit combined with Tetra Albatch™ unit, a Tetra Therm® Aseptic Visco unit with Tetra Vertico® and a Tetra Alsafe® unit.

**Line overview**  
Combining several processing technologies



**Process description**

**Efficient preparation in Tetra Almix batch**

- Emulsification – variable mechanical shear to achieve desired texture of ingredients such as water, vegetable oil, cream, stabilizers, etc.
- Powder dissolving – design of rotor/stator, agitator and vacuum system enable fast dissolving of powder, starch, etc.
- Ingredient mixing – tomato paste, water and spices
- Pre-heating – to optimize dissolving temperature

**Gentle blending in Tetra Albatch**

- Ingredient blending – particles of vegetables, meat, fish, tomatoes and other raw materials
- Temperature equilibration – holding of product until centre of particles are the same temperature as liquid

**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 - temperature/time corresponds to size and type of particle
- Cooling – indirect cooling with CW or IW to required aseptic filling temperature

**Safe storage in Tetra Alsafe horizontal tank**

- Intermediate storage
- Gentle blending to keep particles evenly distributed

**Filling**

- Aseptic filling at ambient temperature
- Hot filling at 95°C to 100°C

**Suitable products**

**Examples of suitable products include:**

- Baby food purées with particles
- High-viscous custards (American style)
- Goulash soup
- Stews with particles
- Concentrated fruit and vegetable purées 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
- Particle integrity
- Production time
- Temperature stability
- Capacity stability
- Product changeover time
- CIP cycle time



We reserve the right to introduce design modifications.  
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