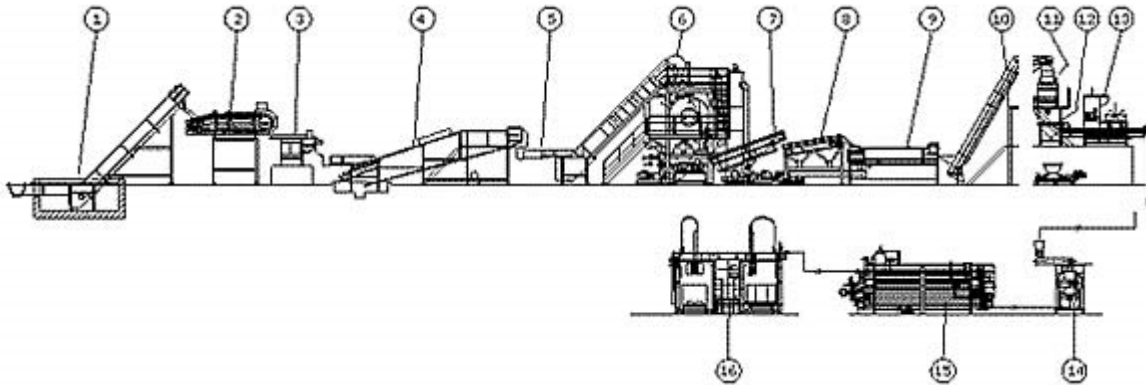




Aseptic Packed Chopped Tomatoes Production



The fresh tomato, discharged from bins or in bulk, is hydraulically conveyed to the processing lines (1), is calibrated (2) and selected by colour (3). The wastes of these two operations are fed to the tomato concentrate lines.

The product, after calibration and colour checks, is fed to the sorting and washing tables (4), where a further check is carried out by line personnel. Next, the tomatoes are fed by a hydraulic conveyor (5), to the scalding unit (6) where, through an efficient vacuum thermic treatment, the peel is separated and the fruit is crushed. A conveyor system, using counter-rotating rubber rollers, removes the fruit peel to leave the peeled tomatoes (7-8).

A manual sorting process, carried out on one or more inspection tables (9), rejects unsuitable product.

To keep the product in good condition, the peeled tomato is gravity fed to the next stages. A bucket elevator (10) feeds the peeled tomatoes to the dicing system, which dices the fruit to the required size (11). A dripping unit (12) removes the juice formed during the dicing phase and at the same time removes a proportion of the seed. After this operation, the dripped and dried diced tomato has a further optical check to ensure only suitable product goes through to the next phase(13).

The diced product is then fed to a pasteurising or sterilizing system, depending on the the product specification. The whole line works automatically and is controlled by a PLC both for planning and technological aspects. A set of positive pumps and worms recover the waste (peels, seeds, and unsuitable product) and convey to other processes.

pH corrector (14).

Sterilizing units - OLIMPIC (15).

Aseptic filling (16).