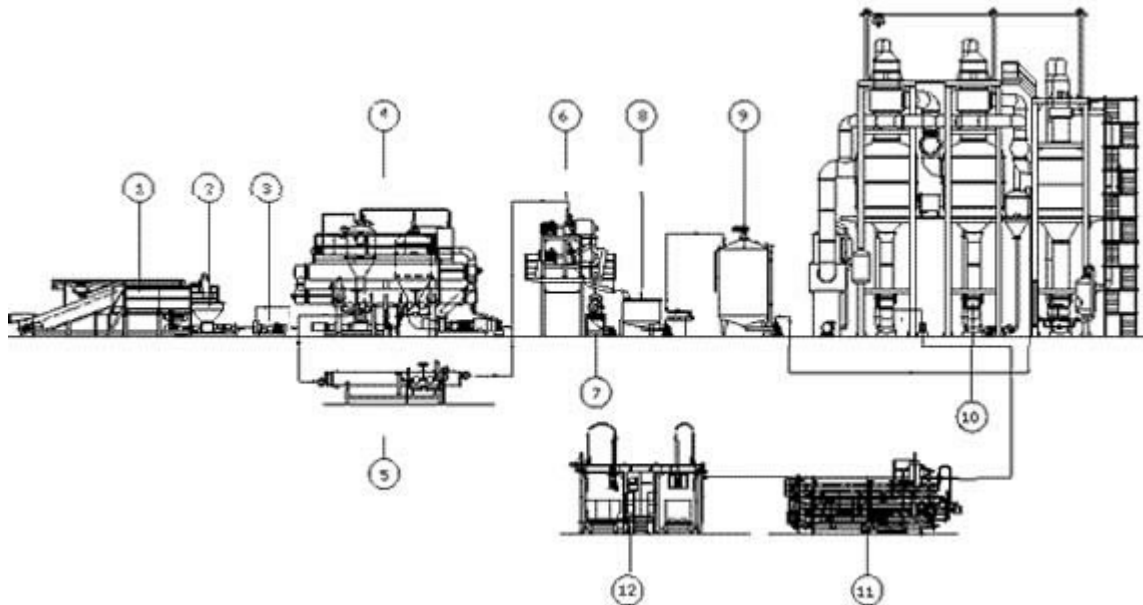




Packed Tomato Paste Production



- The tomatoes, discharged from trucks, are hydraulically transferred to the sorting tables, where they are washed and quality checked (1). Water recycling and filtering provide optimal operation of the system.
- After sorting, the whole tomatoes are collected in one tank, then pumped (2) to the chopping system (3).
- Then, depending on customers' requirements, they are fed either to the Hot-Break enzyme inactivation unit (4) or to the Cold-Break heater (5).
- After this treatment, the product is fed to the refining groups (6) for separation of the liquid from the solids, producing the refined juice and waste (peels/seeds/stalks). The refined juice is collected in a tank (8) while the waste is treated to recover the remaining part of the juice still present (7).
- Both the product collection (8) and the storage tanks (9) feed the evaporator continuously by means of centrifugal pumps.
- The concentration phase allows, during the evaporating process (10), production of concentrated products with different Brix characteristics.
- UHT sterilizing treatment (ultra high temperature) and cooling (11).
- Aseptic filling into flexible bags, with a capacity of up to 1 Aseptic,500 l (12).