



READYGo™ EXTRACTION



Flexible skid system to produce fresh fruit purée, cloudy juices and smoothies

Summary

The line is designed to receive up to 6 t/h of sound and ripe, destalked, sorted and washed (no foreign objects) fruits or vegetables.

The line can process a wide range of products, with or without stone according to the line configuration, to produce continuously single strength cloudy juice, smoothies or puree with enzymes inactivated.

The solution is studied to work in two possible process configurations, hot or cold extraction, in order to maintain high process flexibility.

The fresh and high quality output can be frozen, aseptically packed or HPP treated.

Features

- Fast enzymatic inactivation
- Short transfer time between fruit breaking and thermal treatment
- Small product tank volumes to get the shortest residence time
- Process configuration selectable by divert plate
- Skid configuration with possibility to add modules/optional
- Stones and pomace are conveyed to waste screw conveyors placed alongside the skid
- Automatic set up of the heating temperature

- Predisposition for automatic CIP connection. The system automatically heats and recirculates the CIP solution inside the product circuit.
- Simple utility requirements: air, water, steam and power
- Preassembled and engineered solution: limited assembly and installation required on field
- Stainless steel frame

Advantages

- High process flexibility: Hot/cold extraction selectable by divert plate
- Wide range of product applications incorporating modules/optionals
- Pre-engineered and pre-assembled solution: "plug and play" solution
- Low product oxidation: minimum transfer time between fruit breaking and thermal treatment
- Reduced installation cost due to pre-assembled solution with limited footprint and simple utility requirements
- Quick product change over
- On a skid, small footprint and easy to transport
- Easy to integrate in an existing line with existing equipment
- Easy to use automation
- Ground level configuration for easier maintenance and higher safety



Destoner



Enzymatic Inactivator



Hammer Mill



Refiner



Cloudy juice application



Silverbeet puree



Cloudy juice application



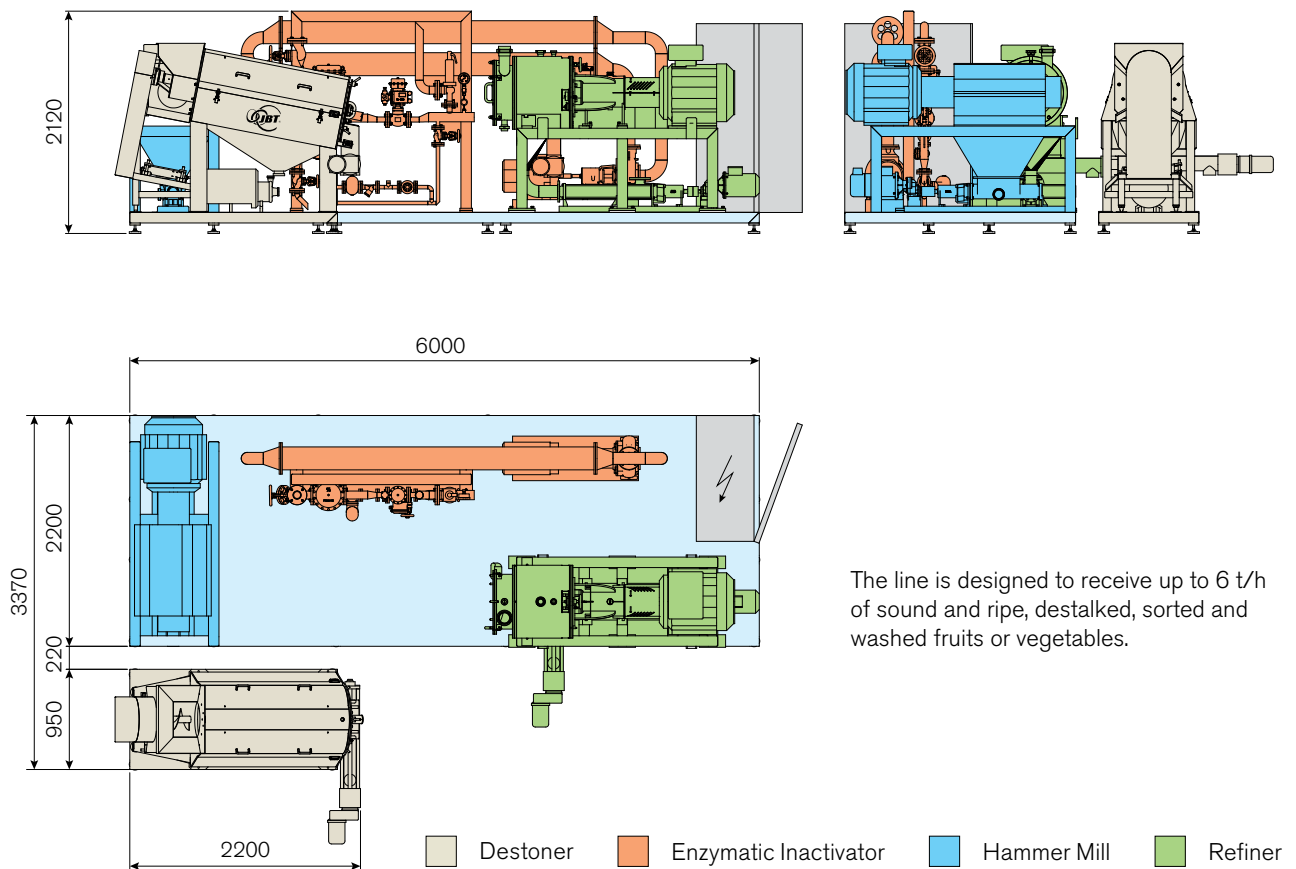
Cabbage puree



Process and Fruit Flow

	Apple Pear	Peach Apricot Plum	Mango	Guava	Banana	Carrot	Berry***
Elevator	Optional	Optional	Optional	Optional	Optional	Optional	Optional
Destoner							
Hammer Mill							
Hot/Cold Extraction							
Enzymatic Inactivator	Hot - Cold break	Hot - Cold break	Hot - Cold break	Hot - Cold break	Hot - Cold break	Hot - Cold break	Hot - Cold break
Stone Cleaner		Optional	Optional				
Ascorbic Acid Dosing Tank *			Optional	Optional		Optional	Optional
Citric Acid Dosing Tank **	Optional	Optional	Optional	Optional	Optional	Optional	Optional
Nitrogen Injection	Optional	Optional					Optional
Legend:	* Ascorbic acid: browning prevention		** Citric acid: pH standardization		*** Fresh or IQF Fruit		
	Optional	= only suggested		= necessary steps			

Approximate Specification:



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