Fruit juices are now extracted from fruits of virtually all kinds, for sale on the international market.

This means dealing with many different raw material specifications from many different sources. You also have to observe stringent hygiene standards so that consumers can rely on the quality and shelf life of these juices.

Foodec decanter centrifuges have the versatility and hygiene focus to enable you to achieve all this – with maximum efficiency.
The process

Fruit juice production involves a wide variety of techniques for processing different fruits into the almost-immaculate varieties of juice now available. However, the same basic techniques are used in making juice from all the main commercial groups of fruit: citrus fruit, berries, and apples/pears. These are therefore normally processed using the same equipment, i.e. extraction is always the heart of the process, and separation equipment plays a major part.

The general process of fruit juice making is simple. The fruit are picked, washed and then sized by milling, crushing or cutting. The juice is then extracted using either a press or separation equipment. If necessary, the must is then clarified.

For all fruit juice producers, maximum yield at minimum costs is crucial. They also have to deal with the varying availability, quality and characteristics of different types of fruit – most of which are seasonal products.

The Foodec, beneficial for fruit juice processing includes:

- Better control, which means greater versatility, process efficiency and reduced processing time.
- Advanced sealing features that cut down on oxidation.
- Unmatched hygiene standards that mean better product value.
- Better solids transportation that boosts solids handling capacity by up to 25%.
- Production therefore need facilities to be versatile and flexible, so that they can use the same equipment for different types of fruit at different times.

The unique design of the Alfa Laval Foodec range enables you to virtually eliminate problems with oxygen pick-up and foaming, as well as maintaining high levels of hygiene and drastically reducing processing time.

Other important features include:

- The new Alfa Laval Decanter Core Controller (DCC), which provides unparalleled control of all the decanter functions, enabling you to work with a wide range of processing settings with no need for mechanical adjustments or set-up changes.
- Advanced sealing features that limit any possible intake of air, and thus greatly cut down on oxidation.
- Special sanitary design that enables you to maintain stringent hygiene standards, as well as virtually eliminating problems with oxygen pick-up and foaming.
- Better solids transportation that boosts the flexibility of the plant.

Fruits are the most directly accessible foods available to mankind, and are therefore not surprisingly one of the major sources of vitamins and nutrition in the human diet. As foods available to mankind, and are therefore not surprisingly one of the major sources of vitamins and nutrition in the human diet.

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Clarifying the juice, the producer can control the colour, taste and overall quality of the end product.

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