Alfa Laval in brief
Alfa Laval is a leading global provider of specialized products and engineered solutions. Our equipment, systems and services are dedicated to helping customers to optimize the performance of their processes. Time and time again.

We help our customers to heat, cool, separate and transport products such as oil, water, chemicals, beverages, foodstuffs, starch and pharmaceuticals.

Our worldwide organization works closely with customers in almost 100 countries to help them stay ahead.

How to contact Alfa Laval
Up-to-date Alfa Laval contact details for all countries are always available on our website at www.alfalaval.com.

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Growing demand for fruit, berry and vegetable purées ...

... in an increasing number of markets reflects the booming worldwide interest in natural, healthy foods.

To making the most of such commercial opportunities, you have to be able to provide purées of consistently high quality that also look attractive, are easy to use as ingredients and have nutritional values that match their source.

Alfa Laval purée processing technology provides the most direct path to achieving this, so that you benefit from the most efficient, reliable and cost-effective solutions available.
The puree ingredient

Growing demand
Globalization means there is now a growing demand for fruit, berry and vegetable purees in a surprising range of niche markets. These include juices and nectars, ice cream, bakery products, the fast market for food, and other uses as fruit and juice beverages. The puree market is also benefiting greatly from the growing interest in natural, healthy foods.

If your company wishes to make the most of these opportunities, it is important to be able to provide purees of a consistently high quality.

Many to one
Almost all fruit, berries and vegetables can be processed into purées, including virtually the entire range of stone fruit. Of these, peach, apricot, mango, guava, plums and cherries are among those most in demand.

Purée is normally produced as either single strength or double strength. There is a particular demand for double strength purée because it includes both storage and handling costs, and so offers a more stable product characteristic.

Special challenge
Purées as a product group differ significantly from juices because all the processing steps involve pulp that is highly viscous. This requires an end-to-end challenge for the equipment used.

We can provide you with the full range of equipment and process modules you need for processing purée effectively and reliably. The purée you will end up designed to maximise up-time, along with the ability to achieve prime-quality purées with low operating costs.

Full-spectrum know-how
Alfa Laval has more than 40 years’ experience in satisfying the needs of puree manufacturers all over the world. Our know-how in the field extends over the full spectrum of fruit, berries and vegetables grown in all the climatic zones of the world. This provides you with the ideal pool of knowledge for optimising, extending and developing your particular puree processing set-up.

A typical high-quality continuous processing line for purées made from fruit, berries and vegetables

The fruit is normally washed, brushed and inspected, and any unsuitable that are removed. Different approaches, from a simple machines to fully automatic systems, are possible depending on the volume of the production. Depending on specific purée requirements, the mash can either be extracted using hot break or cold break methods, depending on whether viscosity or colour/taste are prime considerations. To ensure maximum yield, the actual extraction takes place in a turbo-extractor.

A special fooved decoction centrifuge that ensures exceptional wetness and hygiene is used to reduce the pulp to a base juice. After processing purée made from tropical fruits, it is also the most efficient way to remove any black spots that may be present.

Concentration to double-strength takes place at a low temperature, with a short residence time, to ensure purée quality. At the lowest feasible evaporation conditions.

For single-strength purée, a de-aerator is used to ensure good colour and quality.

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The pulp is either packed aseptically in bag-in-box containers or into specially designed boxes for frozen storage. For aseptic packing, the purée is pasteurised with an aseptic in-circuit tubular heat exchanger.

Our specialist experience is backed by the benefits of the R&D resources, material technology and specialist know-how available from the world’s largest manufacturer of heat transfer and separation.

New approaches
In addition to helping you carry out familiar purée processing steps with maximum efficiency, Alfa Laval can provide you with the benefits of the very latest technology available in this field.

Gently does it
One of the key ways of ensuring consistent quality and an attractive appearance, as well as retaining full nutritional value, is to protect the purée from physical stresses and heat impact.

The special design of Alfa Laval cascade evaporators plays a major role in this, ensuring gentle treatment at the lowest feasible evaporation temperatures and with a short holding time.

Better quality, better price
By combining highly efficient equipment, excellent processing performance, operability, reliability and premium quality results, we enable you to make sure of achieving the best possible purée yield from any crop.

Alfa Laval’s solution enables you to achieve colour, aroma and taste that ensure you the best possible price, regardless of current market conditions.

Hand-on help
Configuring new process steps – and upgrading existing ones – involves many different technologies and systems that have to be adjusted and fine-tuned so that they work together perfectly.

Alfa Laval purée processing systems are accompanied by all the support, training, service and maintenance services you need.

Alfa Laval provides complete lines for processing fruit, berries and vegetables into high-quality purees – along with all associated engineering work, if required.

Alfa Laval equipment for processing puree includes:
• Reception, inspection and conveyer equipment
• Ge-stone with stone cleaner
• Crushing mill
• Turbo-extractor
• AlfaVap cassette evaporator
• Rotodynamic decanter centrifuges
• BaseLine/FrontLine™ plate heat exchanger
• AlfaCip cleaning module
• Condor scraped-surface evaporator
• Concentrate cooler
• Stabilisation tanks for concentrates
• Alfa de-aerator
• Cold filtering station
• Batch/continuous steriliser
• Aseptic bag-in drum filler
• Alfa cleaning module
• Sanitary food handling and tank cleaning equipment
• Hands-on help

These are backed by a full range of Alfa Laval training and support services.