Thousands of different types and varieties...

...of tropical fruit are processed into either semi-refined or fully-finished wholesale and retail products by companies throughout the world.

Alfa Laval provides a complete range of technology, equipment and services that enable you to make the most of virtually any tropical fruit crops you wish to process.

Ensuring better, consistent yields of juices and purées with improved quality is a sure path to higher sales prices and rapid payback on your processing equipment.

Truly tropical

Alfa Laval solutions for processing tropical fruit into juice and purée
The tropical touch

There are thousands of different types and varieties of fruit that are normally designated tropical because of their origin. Patterns of agriculture and global trade have subsequently brought about an ever-increasing spread and greater diversity.

Juices and purées made from these large numbers of tropical fruits are now in great demand – both in local, domestic markets and in the wider, global marketplace.

Full spectrum of equipment

Alfa Laval equipment and systems are available for processing virtually the entire spectrum of tropical fruits. These include pineapple, mango, passion fruit, acerola, lychee, guava, papaya, bananas, star fruit, dragon fruit and many others.

We can supply all the equipment you need, either as individual units or complete processing lines, with all sub-processes integrated for maximum end-to-end efficiency.

Gone global

This vast body of know-how is available to our customers. We are fully familiar with all the international and national standards and codes of practice that aid the commercial – that you may encounter when working both community and niche markets throughout the world.

Alfa Laval can deliver equipment and plant configured to comply with the national and international codes and standards of your choice.

The efficiency and versatility of Alfa Laval solutions provide you with excellent opportunities for establishing cost-effective multi-fruit processing systems.

Full spectrum of know-how

Alfa Laval has more than 40 years’ experience in satisfying the needs of juice and puréemakers all over the world. Our know-how in this field extends over the full spectrum of fruit, beverages and vegetables grown in all the climate zones of the world.

This provides you with the ideal pool of knowledge for improving, extending and developing your tropical fruit processing set-up.

Our specialist experience is backed by the R&D resources, materials and know-how available from the world’s foremost specialist technology and know-how available.

The main stages in tropical fruit processing

The fruit is normally de-crowned (pinneples, warts, bruises or taste and any unsuitable fruit is removed. Specialized equipment is then used for the peeling, de-stoning and initial extraction of each particular type of fruit.

The resulting purées or juices are treated using either hot or cold extraction methods, depending on specific fruit or purée requirements, and on whether yield, viscosity, colour or taste are prime considerations.

The extraction of purées such as mango, passion and pineapple fruit takes place in a Foodec decanter centrifuge to extract purified juice from the specified pulp content. Any bulk present in the juice is then removed using the same Foodec unit.

Clarification of cloudy juices such as pineapple and passion fruit takes place in a Foodec decanter centrifuge or in a stack centrifuge to refine the fruit juice. This process takes place in a Foodec decanter centrifuge for the specified pulp content. Any bulk present in the juice is then removed using the same Foodec unit.

The resulting juices and purées concentrates are normally pasteurized with an AlVac1™ unit or sterilized with a SteriTherm, prior to aseptic packaging in ampoules or bottles.

The different characteristics of juice and purées require different processing equipment. Juices and purées are therefore normally processed in separate lines.

Adding value from start to finish

By combining highly efficient equipment, cost-effective processing, performance, reliability and premium-quality results, we enable you to make sure of achieving the best possible juice and purée yield from any crop.

Ensuring consistently high quality and an attractive appearance, as well as retaining full nutritional value, requires protecting juices and purées from physical stresses and heat impact.

Alfa Laval solutions help you to do this effectively, and to achieve colour, aroma and taste that ensure you the best possible price - whatever current market conditions may be.

From know-how to results

Our end-to-end familiarity with all practical aspects of juice and purée processing means we can help you avoid problems with starting up new equipment or processing lines.

Our specialist know-how also enables us to analyze the cause of any particular problem, and provide you with rapid solutions that keep your production line running and your income rolling.

In a world of rapid change, Alfa Laval can help you to keep moving forward.

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Hand-on help

Configuring new process stages – and upgrading existing ones – involve many different technologies and systems that have to be adjusted and fine-tuned to make sure they work together perfectly.

Alfa Laval tropical fruit processing systems are accompanied by all the support, training, service and maintenance services you need to get the very best results.

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