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.
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.

However, fruit in its natural form has two unfortunate drawbacks. It is both perishable and easily damaged, and thus normally requires a complex, expensive logistics chain in taking that fruit products to the changing patterns of modern consumer demands. But if and when the fruit can be processed into juice – the next best thing to fresh fruit – it can then be packaged in simple, ready-to-store containers that are less susceptible to damage and have a relatively long storage life.

If the fruit extraction therefore opens up new market niches and profit opportunities for companies interested in tailoring their fruit products to the changing patterns of modern consumer demands.

For all fruit juice producers, maximum yield at minimum cost 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 commercial opportunities multiply greatly, however, if the fruit can be processed into juice – the next best thing to fresh fruit. Juice can then be packaged in aseptic, easily transportable containers that are less susceptible to damage and have a relatively long storage life.

Another benefit of fruit juice processing is that it enables producers to control the colour, taste and overall characteristics of the fruit juice. The operating environment therefore needs to be carefully controlled and monitored at all times.

This is why Alfa Laval Foodec decanter centrifuges, decanter centrifuges are designed with a special seal system that limits any possible intake of air, and thus greatly cuts down on oxidation.

### The process

Producers use a wide variety of techniques for processing different fruits into the almost innumerable varieties of juice now available.

However, the same basic techniques are used in making juice from all the common groups of fruit – citrus fruit, berries and apples/pears. These are therefore normally processed using the same equipment. Each extraction stage is always the heart of this 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 extraction equipment such as a clarifier. For all fruit juice production, maximum yield at minimum cost 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

**Foodec benefits:**

- Better control, which means greater versatility, process efficiency and the ability to deal with different types of fruit.
- Better solids transportation that boosts solids handling capacity by up to 25%.
- Advanced sealing features that cut down on oxidation.
- Unparalleled hygiene standards that meet better product value.
- Better solids transportation that boosts solids handling capacity by up to 25%.

**Pineapple or citrus juice processing:**

The general process of fruit juice extraction 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 extraction equipment such as a clarifier. For all fruit juice production, maximum yield at minimum cost 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.

### Control and versatility

Alfa Laval Foodec decanter centrifuges are designed with a special seal system that limits oxygen pick-up during centrifugation, and thus helps ensure the required quality.

### Dealing with oxygen pick-up and foaming

Oxygen has a crucial effect on the colour, taste and overall characteristics of the fruit juice. The operating environment therefore needs to be carefully controlled and monitored at all times.

### Smooth flow

Foodec centrifuges in your fruit juice processing

The unique design of the Alfa Laval Foodec decanter centrifuges, you can virtually eliminate problems with oxygen pick-up and foaming, as well as maintaining high levels of hygiene and strictly reducing processing time.

Other important features include:

- The new Alfa Laval Decanter Core Container (DCS), which guarantees unparalleled control of the Foodec 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 match stringent that, as well as ensuring the best possible hygiene standards, also focuses on ease of cleaning.
- Better solids transportation that enables you to boost solids handling capacity by up to 25%, compared with all other designs currently available, at no additional cost.