



TEC SQUARE

www.tecsq.com

ADDED VALUE FRUIT JUICE PROCESSING

Fruit juices are consumed for their natural taste and health benefits. There are various methods to process fruit juices depending on each type of fruit and the type of product required. The future of fruit processing will be in the added-value products, which are all based preservation of the maximum quality.

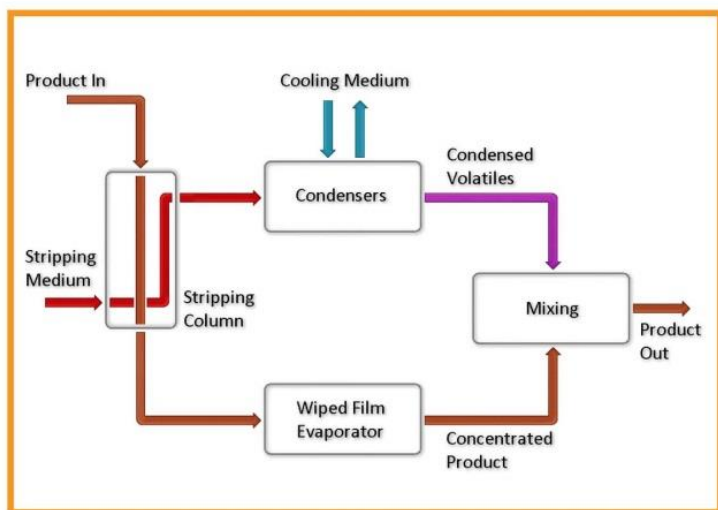
TEC Square (together with Artisan Industries) has developed processing methods that go beyond the normal processing possibilities achieving high concentrations and sometimes even pastes or powder at relative low temperatures.

HIGH QUALITY CONCENTRATES

Traditional methods of concentration achieve either low concentrations or expose product to high process temperatures. TEC Square offers an alternative to these methods - The Low Impact Thermal Concentration process. This process involves:

Low temperature evaporation using an Artisan Rototherm® allowing processing to very high concentrations.

If required additionally, a low temperature aroma recovery system utilizing a stripping column as an aroma separation device. Condensed aromas can be added back into the concentrate after processing.



The benefits of the low impact thermal concentration:

- Low process temperatures
- Short residence time for processing
- Little production losses, easy cleaning
- Short start-up time, short runs possible
- High Dry Matter output

HIGH QUALITY PASTES AND POWDERS

To produce high quality powders and high viscosity pastes is often a difficult process.

TEC Square has several methods of processing depending on budget and quality requirements

Spray drying of concentrates

TEC Square works together with SiccaDania, a spray drying specialist, who did provide high quality solutions in many process industries

Thin film drying

Artisan's high quality Rototherm® thin film evaporator can be used as well as a dryer for certain products. Normally testing will need to be done to assure that processing is possible.

