



**BERTUZZI**  
**FOOD PROCESSING**



**APPLE**  
*plants*



# Apple Juice Plants

In a large part of the world apple juice is one of the most popular fruit drinks.

Bertuzzi is proud of its long history in supplying apple processing plants and has supplied them to several countries such as Italy, China, Russia and more. Our technology in this respect is subsequently presented in this catalogue.

## RECEIVING, WASHING, SORTING

Fresh Apples are fed to the plant mainly from an outside concrete tank.



Immersion washing basin model INOXALL

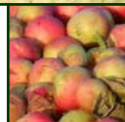
Sorting line model SELINOX



## MASH PREPARATION



Before extracting their juice, the fresh apples are mashed to puree either by MASH PUMP (left) or by CHOPPER (right).





## JUICE EXTRACTION

The mashed product is warmed up in a TUBULAR HEATER before going to the key extraction unit, the BELT PRESS.



The juice coming from the press is first of all collected in a VIBROSCREENER, where a rough separation between solid and liquid parts takes place.



## ENZYMATIC TREATMENT

In several mixing tanks enzymes are dosed for the subsequent clarification process.



## ULTRAFILTRATION







## CONCENTRATION



**FLASHTERM** - Our plate evaporator especially designed for the treatment of clear or low viscosity juices. According to the requirements the unit can be equipped with AROMA RECOVERY.



## STERILIZATION



**STERILFLASH** - Plate sterilizer designed for the sterilization of concentrated juices or natural purees.



## ASEPTIC FILLING



**C.A.F. - Compact Aseptic Filler**  
Single-head or double-head compact aseptic filler designed for the filling of 3-20 liter bags and 200 liter bags in drums.



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