



CARROT
plants



Carrot Plants

The carrot is recorded as being used in medicine by the early Greeks and has been cherished ever since. Its juice is one of the most delicious and healthful, and alone or in combination it should be part of every daily diet due to the essential vitamin A.

Due to its updated and careful processing technology Bertuzzi has supplied and successfully installed carrot processing plants in many countries of the world. The final products range from puree and concentrated juice to baby foods up to new lifestyle products such as natural fresh carrot juice.



RECEIVING, WASHING, SORTING

Carrots are fed to the plant in cases, bins, bags or in bulk. A comprehensive washing is essential, as large quantities of mud and stones may be transported together with the product.



The sorting line allows to eliminate eventual foreign bodies.

STEAM PEELING / BRUSHING



In a two-step sequence of loosening the carrot's skin by steam and brushing it off together with water, the carrots are prepared for their conversion into the final product. Bertuzzi has always worked very successfully with this technology and it is especially recommended when the final product is addressed to the baby-foods preparation.





CHOPPING/MASHING & COOKING

CHOPPING: The washed and peeled carrots are chopped before going to the treatment line. The chopping dimensions depend on the required extraction, (puree or pressed juice).

COOKING: The chopped carrots are heated in a tubular cooker to soften the fibres and to get consequently the maximum juice yield.



JUICE PRESSING



BELT PRESS: It is possible to recover up to 75% of juice with a single pressing or more than 85% with a double pressing.



PUREE REFINING

SUPERBICREAMER



We offer different machines for the refining of carrot purees. Depending on the requirements the process can take place either in one or two stages.



TURBOMAX





CONCENTRATION

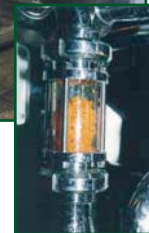
FLASHTERM

Our plate evaporators model Flashterm are particularly suitable for the concentration of carrot juices up to the Brix values required by the market.



STERILIZATION

STERILFLASH: Plate Sterilizer suitable for the treatment of carrot juice concentrated at 40°Brix.



For carrot puree Bertuzzi provides its lines with tubular sterilizers.

Furthermore a dearator is strongly recommended to increase the product's shelflife.

ASEPTIC FILLING



ASEPTIC FILLER MODEL T.A.F. (Thousand Aseptic Filler)

This machine is suitable to fill bins, drums or bag-in-box from 5 kg to 1000 kg.



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