



BERTUZZI
FOOD PROCESSING



FRUIT PUREE
processing



Fruit Puree Plants

Being a product for transformation into various delicacies such as nectars, juices, yoghurt bases, baby foods, ice cream and jam, the processing of fruit puree has always been a focus in Bertuzzi's more than 70 year-old history.

If pears or apples, apricots or peaches, cherries or plums, there is hardly any application for which Bertuzzi is incapable in offering the right solution to meet its customers' needs.



RECEIVING, WASHING, SORTING

The fresh fruits are fed to the plant in cases or directly from the truck and are sent by an elevator to our washer INOXALL (right).

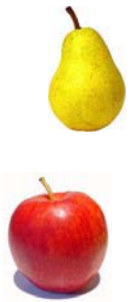
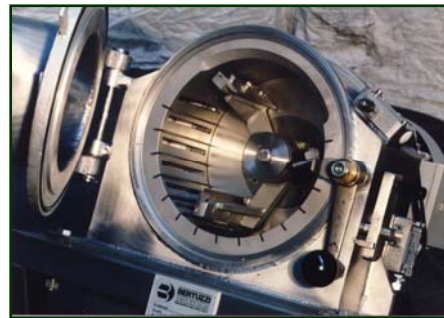


From the washing tank the fruits enter the sorting line SELINOX (left), consisting of a roller belt conveyor which allows to inspect the fruits very carefully.



CHOPPING

Our machines –especially used for apples or pears– secure a very fine chopping in order to reach an easily processable product.



DESTONING

EXPELLER MAXI - Destoning machine fitted for the treatment of peaches, plums, apricots and cherries. This patented machine consists of special pitting drums with large diameter and increased depth reaching a capacity of up to 18.000 kg/h input of fresh fruit. The large spaces also allow the treatment of hard and large fruits without severe losses in the yield.





STONE CLEANING



Stone cleaner **JUMBOCREAMER**
Single stage pulper of big capacity and particular sturdiness fitted with interchangeable screens for pulping, refining or pitting operations of ripe, chopped or pre-cooked fruits. Complete with inverter.



COLD PEELING/DEPULPING/REFINING



For a perfect separation of flesh and juice from peels Bertuzzi is proud of its highly sophisticated pulper, refiner and turbo extractor **TURBOMAX**. The machine can be supplied with inverter suitable to adjust the rotation speed and injection device for inert gas for product protection against oxidation. The same machine is the basis of our cold peeling system.

Capacity: up to 30 t/h according to the product characteristics, chopping- and cooking degree, diameter of the sieve and product temperature



COOKING

The puree is heated in a tubular cooker, characterized by low maintenance costs, short heating times and efficient cleaning cycles.



CONCENTRATION



Depending on the final °Brix to be reached, puree can either be concentrated by our plate evaporator **FRUMACO** (right) or our **LUBER** (left). The Luber is designed to concentrate in a single fast passage either thermo-sensitive liquid- or highly viscous products.



Largest evaporator ever supplied by Bertuzzi. It is part of a plant processing 42 tons per hour of fresh apricots, installed in China in the year 2004.

STERILIZATION



Due to the viscosity of fruit puree, tube-in-tube heat exchangers are used in order to sterilize the product.



ASEPTIC FILLING

C.A.F. - Compact Aseptic Filler
Single-head or double-head Compact Aseptic filler, designed with opportune accessories for the filling of 3-20 litre bags or 200 litre bags in drums. The machine equipped with 1" filling head is suitable for filling liquid, dense and viscous products, and even low acid products. The machine equipped with 2" filling head is suitable for filling products containing pieces.



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