



BERTUZZI
FOOD PROCESSING



RECONSTITUTION
plants



Juice Reconstitution Lines



A large part of processed fruit is transferred into concentrate. This automatically brings with it the necessity of machinery to reconstitute the concentrate into the final juice or nectar.

Bertuzzi offers complete reconstitution lines for all types of fruit with very economic solutions according to the required capacity.

SYRUP PREPARATION LINE

The basic process of reconstitution consists of mixing concentrated juice with a previously prepared sugar syrup solution. Bertuzzi offers the respective syrup preparation lines for a large range of capacities.



SUGAR FEEDING GROUP, suitable to convey sugar or other solid foods for feeding the dosing groups BERMATIC or syrup preparation tanks. Complete with sugar deposit hopper and solid transport screw conveyor.



BERMATIC

Group on loading cells or scale, conceived to prepare fruit juices, nectars, drinks or syrups and whenever it should be necessary to proportion and mix liquid and solid components.



PASTEURIZATION

The ready prepared syrup passes the plate pasteurization process, is kept in a storage tank and then transported to the dosing and mixing line in the required quantity.



The smaller the line gets, the less important a separate syrup preparation line becomes. In order to strongly reduce the investment, we can offer solutions for integrating the syrup preparation into the actual mixing process.

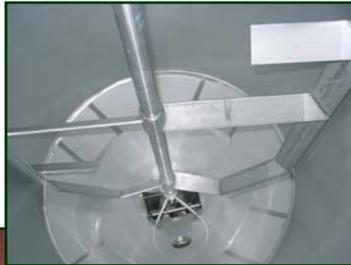




DOSING AND MIXING LINE



MIXING TANK SMS



DRUM EMPTYING PUMP

Unit used for a fast emptying of drums containing juice concentrate, puree, etc.



DOSING GROUP for adding citric acid, ascorbic acid, etc.



BERMATIC



Centrifugal pumps GIOIELLO



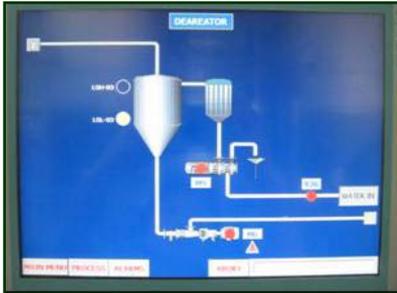


JUICE TREATMENT LINE



DEAERATION

In order to increase the product's shelflife, we strongly recommend the integration of a deaerator. Upon request the unit can easily be supplied with aroma recovery.



HOMOGENIZING



FINAL THERMAL TREATMENT

Pasteurizer **THERMOFLASH**/
Sterilizer **STERILFLASH**
Machines with pressed plates for the treatment of juices, nectars and fruit cremogenates to be hot-filled into glass bottles or gable-top cartons, etc. or sterilized for filling into aseptic cartons.



FILLING

In cooperation with reliable partners we supply turnkey plants including filling lines for various containers.



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