

ASEPTIC HORIZONTAL PROCESSING TANKS

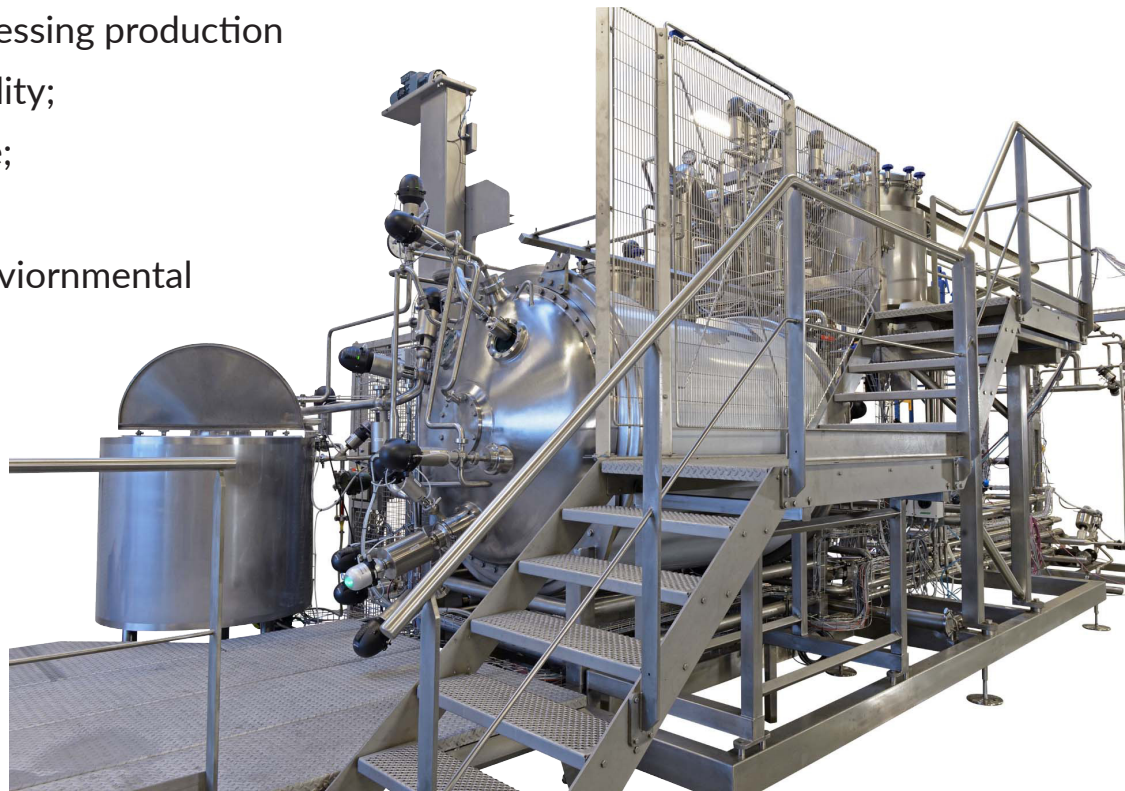
The VARO/DCI processing equipment is also available in an aseptic version. This system pasteurises the product after finished cooking and mixing in order to increase the natural product durability – also for less sugary foods like fruit for the dairy and baking industry.



The Aseptic Industrial Cooker meets the highest hygienic standards. It has an Integrated SIP (Sterilization In Place) function and an efficient CIP (Cleaning In Place) system.

Advantages of the aseptic cooker:

- Retains more nutrients and uses less energy than conventional sterilization techniques
- Produce natural fruits without artificial ingredients
- Aseptic processing and packaging ranked No. 1 for safe food processing production
- Package to improve quality;
- Food safety and hygiene;
- Long shelf life;
- Comply with modern environmental packaging requirements
- Food is pre-sterilized
- User-friendly
- Good color and flavor



We produce both individual aseptic vessels and complete aseptic turnkey systems.

ASEPTIC PROCESSING USING VARO HPT TECHNOLOGY

The revolutionary VARO HPT horizontal vessels can be used for production of highly specialized aseptic food products. By using the VARO technology and batch processing it secures full product traceability through the complete distribution channel. Other performance indicators that can be reached by applying the aseptic VARO HPT system include:

- Less use of artificial ingredients (clean label focus)
- Better natural colors, flavors, and taste
- Minimal product loss
- Particle integrity
- Better shelf life
- Quicker production times
- Product innovation and more value-added products

PRODUCT CATEGORIES THAT CAN BENEFIT FROM BEING PRODUCED ASEPTICALLY IN OUR HPT BY DCI TANKS:

Fruit Preparations:

Different types of fruit preparations for the dairy, frozen desserts, and bakery sector are within reach by using the VARO HPT vessels. This means that highly specialized sales products may be developed where particular characteristics for viscosity, fruit identity, texture, and taste is within reach.



Baby Foods:

Healthy aseptic fruit and vegetable purees are gaining popularity to serve the baby, toddler, and children market segments. Extensive R&D work in these specific market segments has shown that products with superior natural colors, fresh taste, and outstanding flavors are being manufactured in the VARO HPT horizontal processing system. Purees with particulars (potentially beef and potatoes) may also be developed with this equipment. The gentle shear rate in mixing secures the demanded product characteristics.

Bakery Fillings & Dessert Toppings:

Stabilized fruit puree toppings with superior fruit structure can also be developed for the frozen dessert market using our horizontal processing technology. Similarly, bakery fillings with extensive bake stability and improved shelf life will be technologically available. New ideas for flavor developments can be accomplished by taking advantage of the lower water activity in the products.



Vegetable soups:

The growing market for aseptically packaged upscale soup products is an important segment for the VARO HPT technology. The current consumer trends are leading to lower sales of canned soups; this may be reversed by focusing on producing fresher innovative soup products in convenient innovative new aseptic package designs. Producing natural soups that have a homemade taste, well structured vegetables, and no preservatives is possible by using the VARO HPT vessels.

As a result of the aseptic VARO HPT technology, better product quality will be reached, securing new and growing market share in a competitive supermarket industry.