



## Tetra Victenso™ continuous smooth line

Best-practice line for prepared food production



### Application

Our best-practice line for continuous production of smooth prepared food products including soups, sauces and desserts.

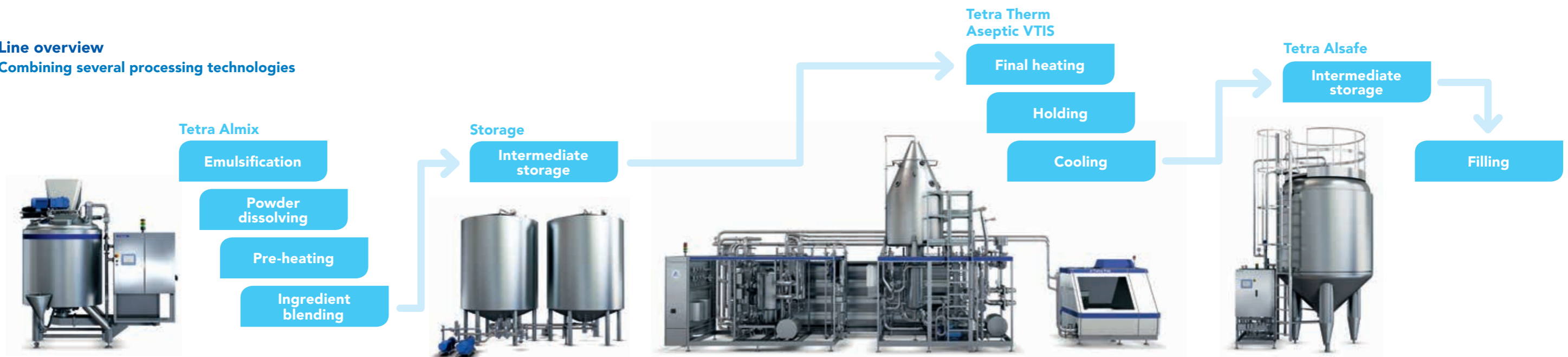
### Highlights

- Unique, efficient mixing technology ensures consistent high quality
- Instant heating and cooling minimizes heat load, preserves fresh taste
- Air-free mixing and instant heating maximizes running time
- Balance tank system minimizes product losses
- Aseptic energy hibernation cuts steam/water/electricity consumption
- Aseptic production enables commercial sterility

### Enables exceptional versatility, quality and efficiency

Our highly efficient continuous smooth production solution enables you to meet consumer demands for a greater variety of safe, wholesome, high quality soups, sauces and desserts – with deliciously homemade taste, more natural ingredients, less fat, fewer additives, lower environmental impact and greater convenience. Our proven system combines several processing technologies provided by a Tetra Almix® unit combined with a high hygiene tank, a Tetra Therm® Aseptic VTIS unit and a Tetra Alsafe® unit.

**Line overview**  
Combining several processing technologies



**Process description**

**Efficient preparation in Tetra Almix batch**

- Emulsification – variable mechanical shear to achieve desired texture of ingredients such as milk, cream, stabilizers, water, vegetable oil, etc.
- Powder dissolving – design of rotor/stator, agitator and vacuum system enables fast dissolving of powder, starch, sugar, flavours, etc.
- Pre-heating – to optimize dissolving/blending temperature
- Ingredient blending – of other raw materials

**Intermediate storage in vertical tanks**

- Gentle agitation to keep product homogenous

**Precise heat treatment in Tetra Therm Aseptic VTIS**

- Pre-heating – indirect heating of product
- Direct steam injection from 80°C to about 140°C
- Holding before cooling in flash vessel
- Final cooling to required filling temperature
- Direct steam treatment – minimizes heat load and impact on product properties and preserves fresh taste

**Safe storage in Tetra Alsafe**

- Intermediate storage under aseptic conditions

**Suitable products**

**Examples of suitable products include:**

- Low-viscous custards
- Various types of tomato soups
- Béarnaise sauce
- Beurre blanc
- Coconut cream and milk
- Creme brûlée

**Automation solutions for total control and top performance**

**Best-practice unit automation solutions**

- Maximize efficiency and enable future-proof flexibility
- Enable complete control with full traceability
- Cut human error to a minimum and streamline your entire operation

**Tetra PlantMaster™ solutions enable even greater control**

- Overview of process flowcharts
- Product routing and selections
- Advanced data logging
- Automated production reports
- Full traceability
- Easy preventive maintenance

**Tetra Navigato™ customized service solutions**

We provide customized service solutions maximize your operational excellence, minimize your cost and environmental impact, and ensure the right product quality every time, throughout the lifecycle of your operation a complete range of services including:


- Automation services
- Environmental services
- Improvement services
- Installation services
- Maintenance services
- Parts and logistics services
- Quality management services
- Remote services
- Training services

**Guaranteed performance on parameters that matter**

We guarantee the performance we promise, with key performance indicators based on your production scenario and pre-defined in a contractual agreement, covering for example:

- Product losses
- Product changeover time
- CIP cycle time
- Production time
- Temperature stability
- Capacity stability



We reserve the right to introduce design modifications.  
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