

FRUIT PROCESSING



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Analysis

Enzymatic Treatment

Market Price Report

Packaging

Process Technology

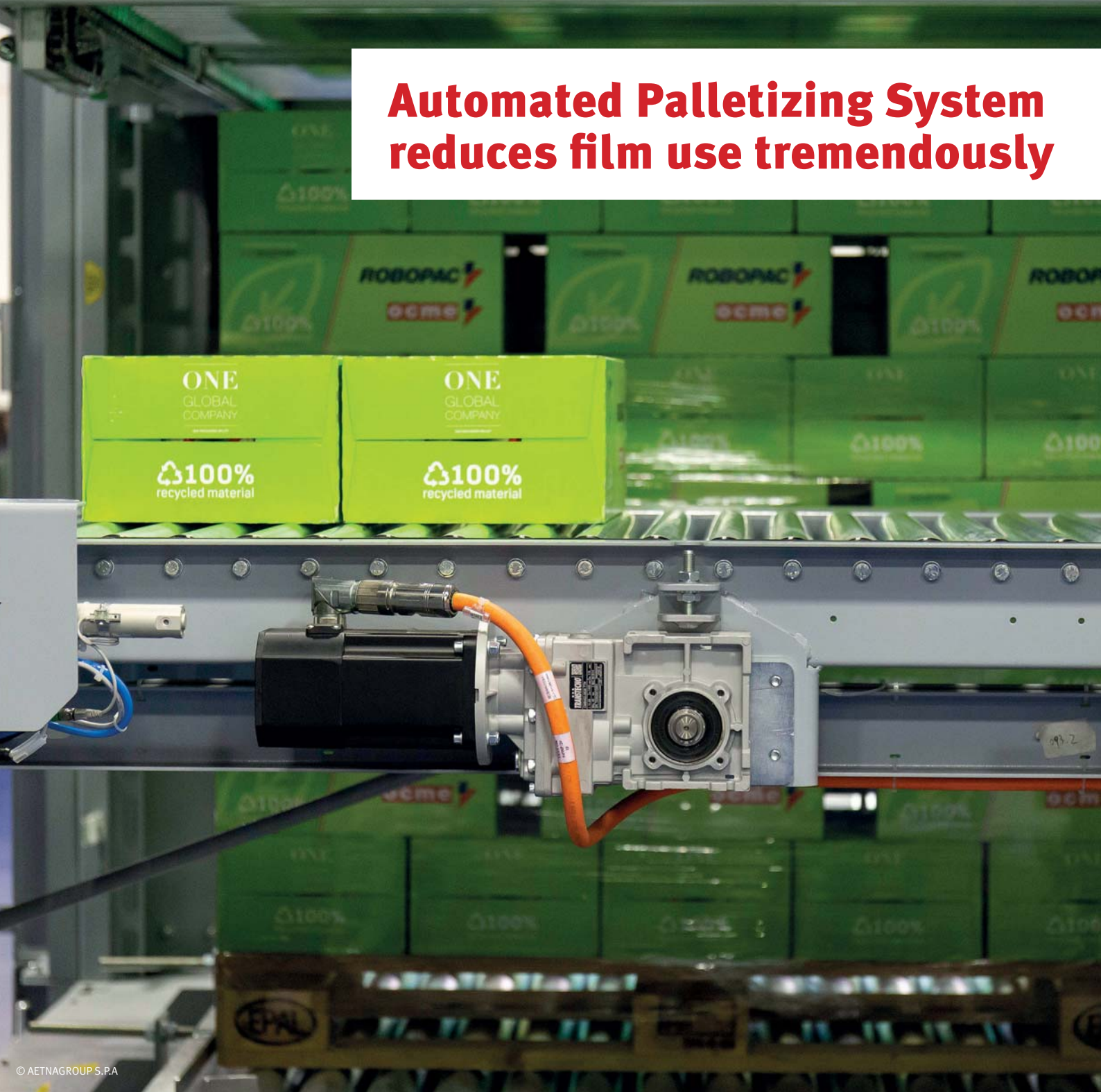
Sustainability

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Automated Palletizing System reduces film use tremendously



PROCESS TECHNOLOGY

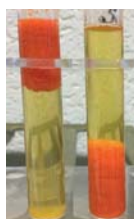
Boosts quality and speeds up delivery

Apullma conveyor technology automates fruit processing at Häussermann Fruchtsäfte 294

To increase the quality of the direct juice production process and to shorten waiting times for incoming fruit deliveries, German fruit juice producer Häussermann has installed a new conveyor system. Supplementing the existing technology, it automates the fruit unloading, defoliation and sorting process and is fully operational for the first time this seasons ...

ENZYMATIC TREATMENT

It's all happening on the juice shelf 298



In order to distinguish it from fruit, the word “vegetable” applies to edible parts of plants that are not directly connected with the plant’s reproduction. These are mainly roots, leaves and stalks. Some, like tomatoes, pumpkins and peppers are classed as “fruit vegetables”. They are all important for nutrition in many ways, above all supplying the body with roughage, vitamins and minerals, generally referred to as phytochemicals. In this respect many vegetables are dietetical lightweights and so, to a certain extent, meet the requirements for a health lifestyle ...

ANALYSIS

Harmonization of existing methods of Brix measurement for concentrated puree 302

The aim of this study was to evaluate statistical difference between results obtained by IFU 8 and ISO 2173 methodologies and to develop approach to obtain statistically similar Brix measurement results from both IFU 8 and ISO 2173 close to “true value”. This research was completed measuring 200 samples of concentrated tomato, apple, peach, plum, mango, pear purees with Brix 28-38 by both methods from different suppliers across the world. Such assortment represents more than 80 % of total fruit/vegetable purees manufactured. Statistical data

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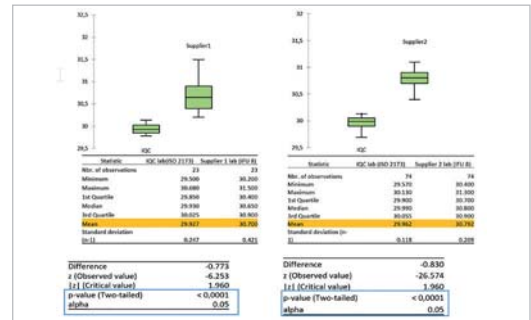
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were collected and applied correlation analysis with calculation of regression coefficients. In order to check how close the measured value is to the “true value”, special methodology was developed and applied. Recipe for single strength (SS) juice and puree restoration was calculated based on measured Brix value by both methodologies. Then concentrated juices and purees were physically restored by adding deionized water to achieve SS target published in the AIJN Code of Practice ...



PACKAGING

Efficient logistics in the beverage and food industry

Securing transport without loss of time and damage: Automated palletizing system with optimized stretch wrapping technology reduces film use by up to 55 percent 308



Millions of companies face the same challenge every day: goods such as food and beverages have to be carefully palletized and wrapped. Only high precision in this process can ensure that the pallets remain stable throughout the entire transport route and are then stored safely. In addition, the stretch film should be correctly dimensioned: If it is wrapped incorrectly, the goods may fall off the pallet or be damaged by film that is wrapped too tightly. The cost of the film material should also not be underestimated. The Palwrapp from Robopac provides a remedy: The optionally semi- or fully-automatic system arranges products at a height of up to 2.7 m on the most common pallet formats and then wraps them. The proven Cube technology is used

here, which ensures maximum load stability with economical use of the film during stretch wrapping. With its compact dimensions, the Palwrapp can even be used in locations with little available space, such as in small and very small businesses ...

SUSTAINABILITY

Edible coatings for fruit to reduce wastage and increase sustainability:

Liquidseal keeps fruit fresh for twice as long – with the help of Kuraray Poval. 311

According to the German aid organization Welthungerhilfe, 1.3 billion tonnes of food are thrown away every year. About a third of this amount is food that has gone off or was damaged during transport. A new coating technology from the Dutch company Liquidseal keeps fruit and vegetables fresh for up to twice as long. In this way, the company is helping to avoid food waste and reduce packaging waste. High-quality polyvinyl alcohols (PVOH) from Kuraray, one of the world’s leading speciality chemicals producers which has its European headquarters in Hattersheim, Germany, play a key role in this ...

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