

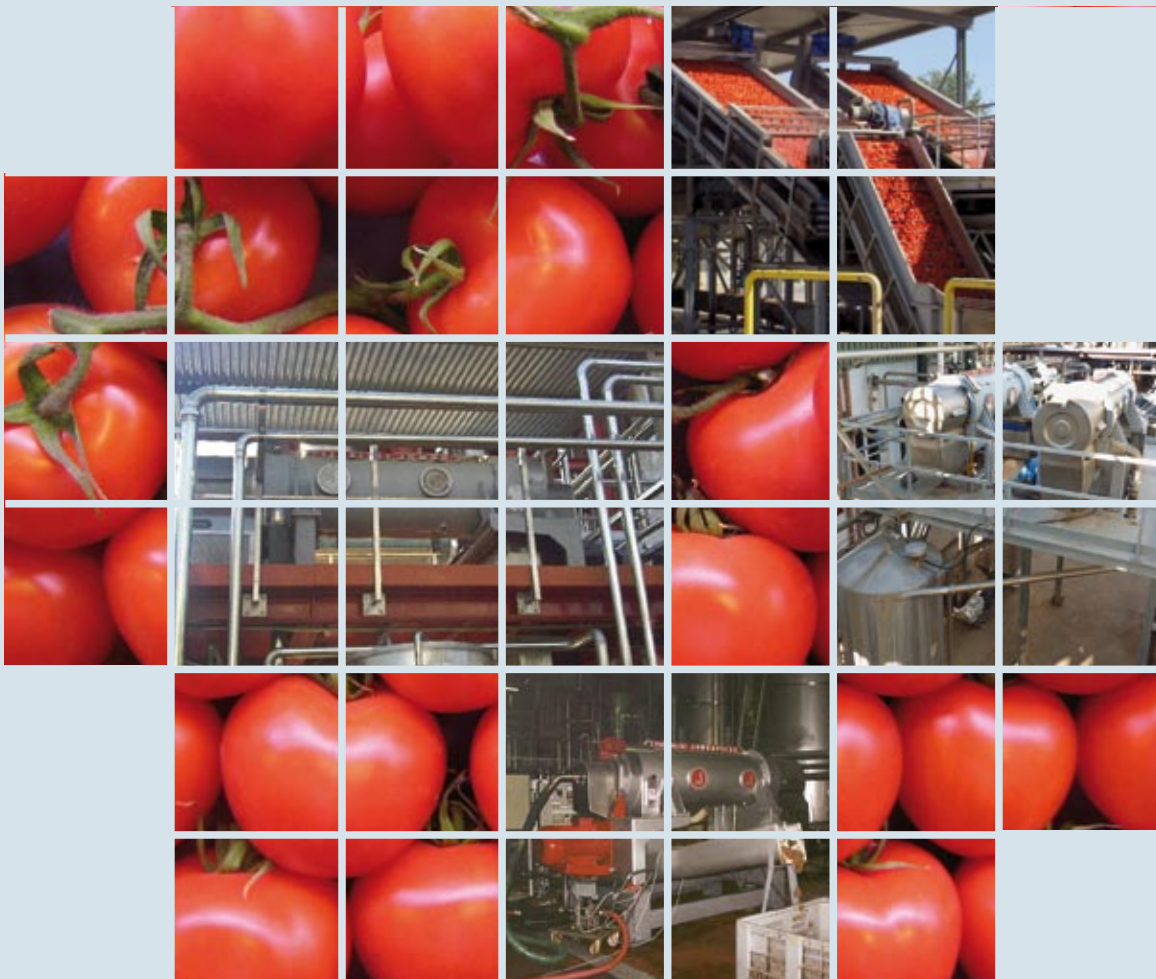
DIVISION



SEPARATION
SOLUTIONS

FOOD AND BEVERAGE AREA

TOMATO PROCESSING



GRUPPO

PIERALISI

DEDICATED INNOVATORS



Tomato *Processing*

A LEADER IN CENTRIFUGATION

Pieralisi decanter to control consistency, colour and mould content from tomato juice.

- The tomato juice from the refinery normally contain 38/45% pulp. The aim is to produce a paste with the greatest possible level of pulp that can still effectively pumped to the evaporation with a consequent reduction of costs.
- The clear juice from the decanter can be used to adjust the colour and the viscosity of the paste until it has reached the required characteristics.
- The most important reason to using a Pieralisi



decanter is to achieve both a higher quality and yield during extraction. It means to control the degree of the moulds contained in the juice and the consistency of the concentration. Since the separation of solid takes place inside the decanter, without mincing and/or exhausting, it is avoided that any moulds present in the skin pass into the juice.

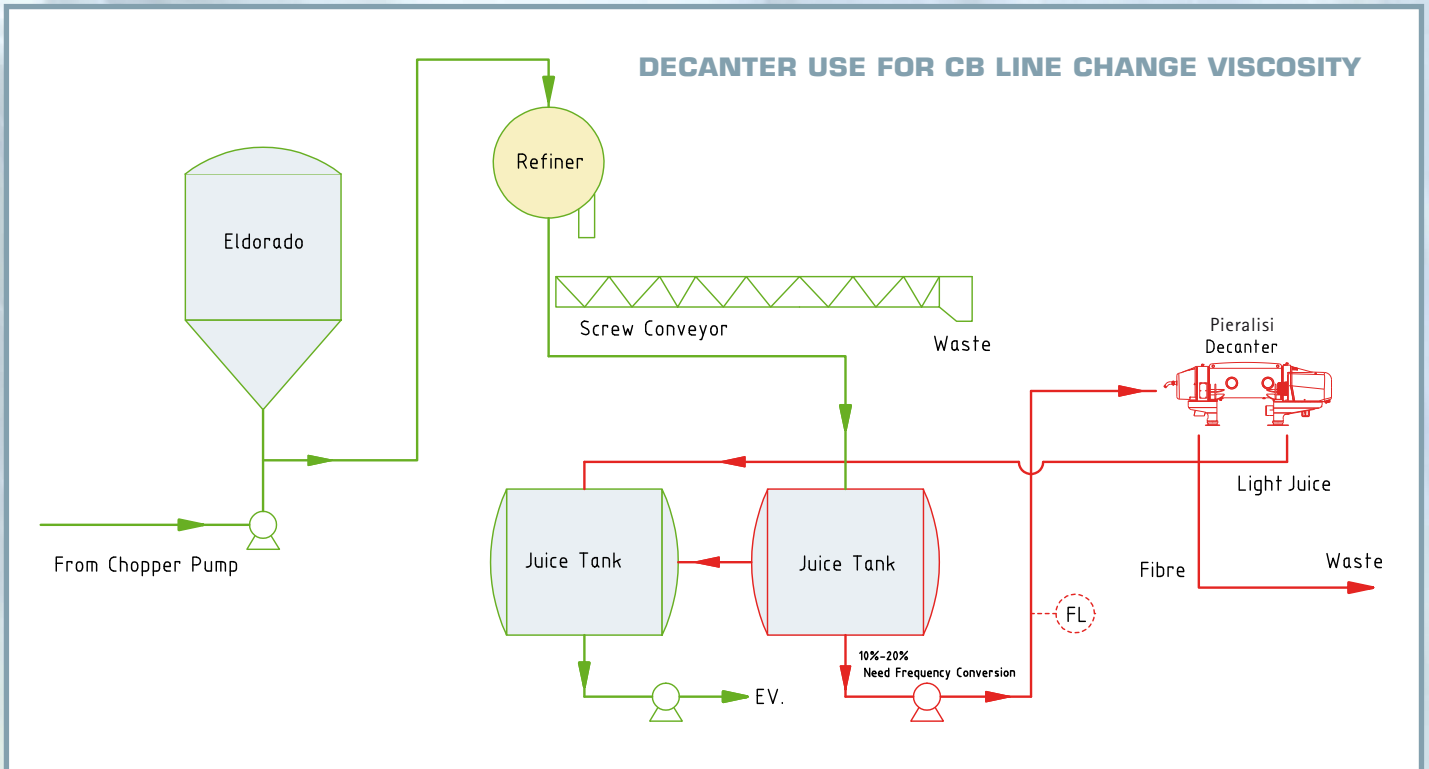
- By using a Pieralisi decanter a clarified liquid is obtained with a low mould content and impurities.
- The decanter is a modern, innovative energy-saving machine that safeguards the environment.
- Compact, space-saving and fully-automatic, the decanter is simple to use, easy to clean and requires minor maintenance.



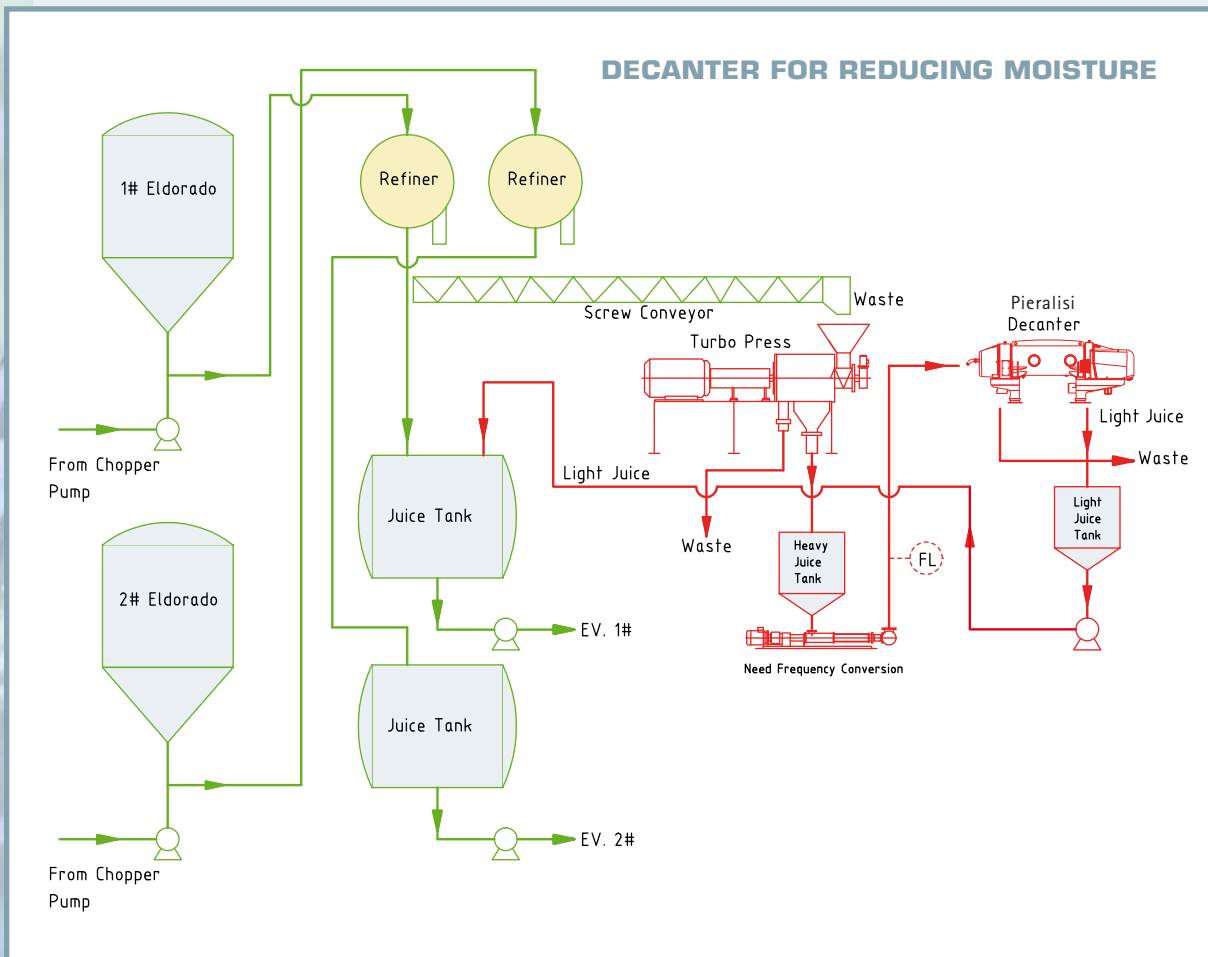
Jumbo 3 HS - Food & Beverage series

Process Flowcharts

DECANTER USE FOR CB LINE CHANGE VISCOSITY



DECANTER FOR REDUCING MOISTURE



NOTE

— Green line: original production line

— Red line: added process unit with Pieralisi decanter