

DECANTER CENTRIFUGES & PLANTS FOR SOLID/LIQUID SEPARATION



HILLER decanter technology for continuous production of purée and smoothies

BENEFITS

- High quality purées with more intense aroma and improved flavour
- Reduced operating costs thanks to savings on water and personnel
- Minimal cleaning required (approx. 2 hours) thanks to automatic CIP cleaning
- Simple and rapid product change
- Closed system for maximum hygiene
- Low product load thanks to oxygen exclusion
- Lower space requirements
- Continuous and rapid process

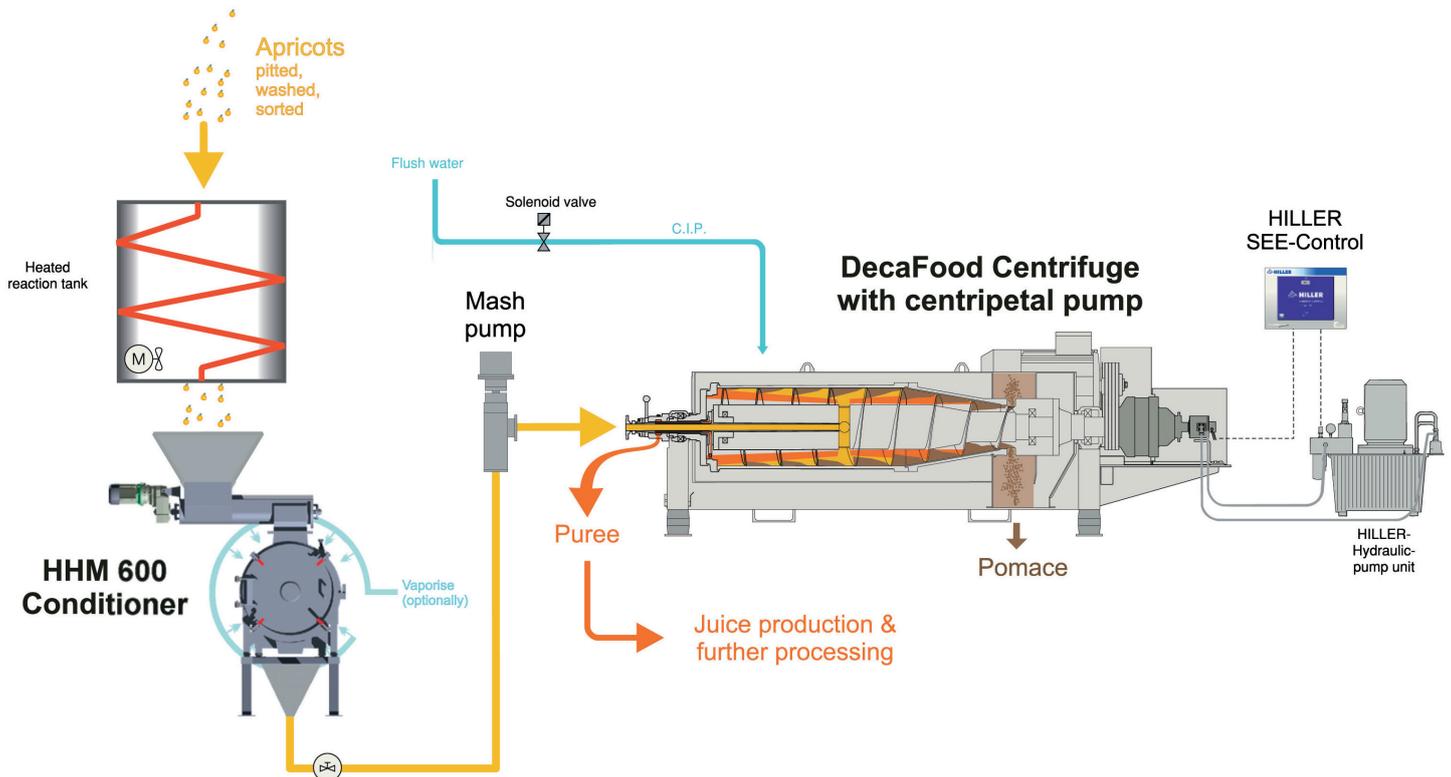
HILLER PROCESS

The use of a decanter offers many different usage options in the food sector. This technology can be used not just to produce naturally cloudy juices or juice concentrate, but also purées and smoothies.

Thanks to the closed, continuous systems, the product is processed gently and hygienically, giving more intense aroma and flavour in the end product. The process with Hiller decanter technology ensures very high yields whilst

simultaneously saving energy and water. The HILLER conditioner provides optimum cell breakdown. This improves the consistency of the end product and valuable constituents are released.

SCHEMATIC DIAGRAM of an apricot purée production line with HILLER conditioner and HILLER DecaFood centrifuge as the central process



PUREE

Purées are fruit juices with a high pulp content. They are used in the food industry for dilution back into juice, for example. Hiller decanter technology is also used in the production of baby food and smoothies, however.

APPLICATIONS

Fruits such as apricot, plum and pear are ideal for the production of purées.

By adding the Hiller conditioner to the start of the overall process, it is also possible to process leaf and stalk vegetables, such as spinach, leeks or rhubarb.

PROCESS DESCRIPTION Purée

Example: **Apricot purée**

1. Inward delivery of apricots
2. Raw material preparation (washing, sorting and de-stoning)
3. Heating of the fruit pieces in the reaction tank or via direct steam in the HILLER conditioner
4. Pump the mash to the decanter
5. Purée production in the HILLER decanter with separation of the larger components (pomace)
6. Fruit purée for further use (e.g. baby food, smoothies, nectar, etc.)

