

Fruit processing



Fruit juices





GRINDING



BRO/2000



Crushed apples

The grinding is designed to prepare fruit for pressing. The fruits are introduced after washing in the cutting mill without pretreatment.





PRESSING



PAP/2000



Packing press
PAP/2000

Pressing allows to extract juice from fruits and separate the residue (skins, stems, fibers). The pressing can be done on different types of equipment: packing presses or hydraulic presses.



Hydraulic press
PHY/2000



ENZYMING



CVT/1000

The addition of enzymes helps to clarify the juice to prevent deposits and turbidity. The enzyming takes place at 45-50 °C with pectinolytic enzymes in a thermostated tank.



Removal of pectines : enzyming and settling



FILTRATION

Filtration is performed on filter plates with cardboard filters of suitable porosity for the desired type of filtration : coarse, fine, sterile ...



FIA/2000



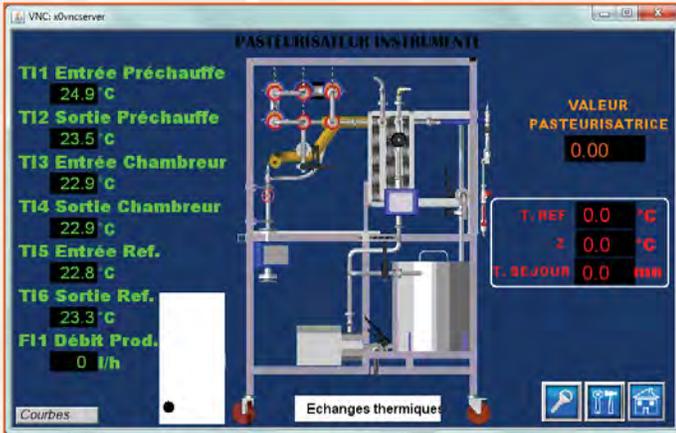
Filtration residues



Insolubles filtration



PASTEURIZATION

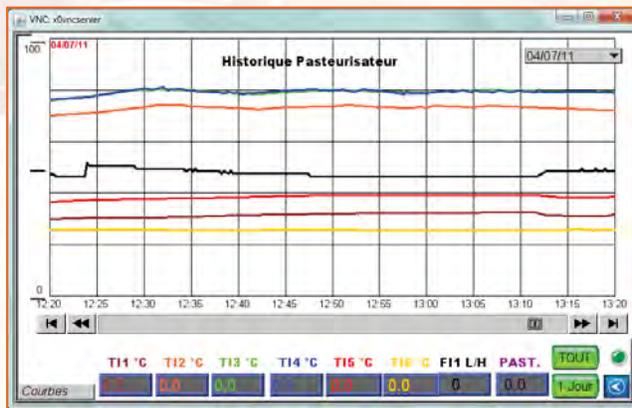


Pasteurization monitoring :
temperatures,
holding time,
pasteurization value

$$VP = t \times 10^{\frac{\theta - \theta_{ref}}{z}}$$



UPA/2000



BOTTLING

Pasteurization (heat treatment) followed by hot bottling and capping in clean bottles, allows the preservation of fruit juices for a few weeks in positive cold (0-4 ° C). Manual or semi-automatic equipments can make small productions.





CAPPING



UEM/2000



CCO/2000

CPP/1000



PilferProof caps



4 spouts filler

Crown caps





YOUR PROJECT LJF/2000

Unit operations	Range	Prices (from)
Grinding, Refining, Stoning	BRD, DRP	
Pressing	PAP, PHY	
Enzyming	CVT	
Filtration	FIA	
Pasteurization	UPA	
Bottling	UEM	
Capping	CCD, CPP	



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