EQUIPMENT FOR THE PRODUCTION OF CANNED FRUIT AND VEGETABLES

LINKA NA VÝROBU STERILIZOVANEJ ZELENINY

LÍNEA PARA LA PRODUCCIÓN DE ENCURTIDOS

SPRZĘT DO PRODUKCJI OWOCÓW I WARZYW W PUSZKACH

ОБОРУДОВАНИЕ ДЛЯ ПРОИЗВОДСТВА КОНСЕРВИРОВАННЫХ ФРУКТОВ И ОВОЩЕЙ

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EQUIPMENT FOR THE PRODUCTION OF CANNED FRUIT AND VEGETABLES

NORMIT Company Ltd. develops and manufactures various equipment for the food, cosmetic, pharmaceutical, chemical and other industries. We are the leader on the Slovak market in the production of equipment for the food industry. We place high demands on product quality and we pay special attention to the introduction of innovative technologies.

Sugarbeet Cabbage Carrot Legumes and other

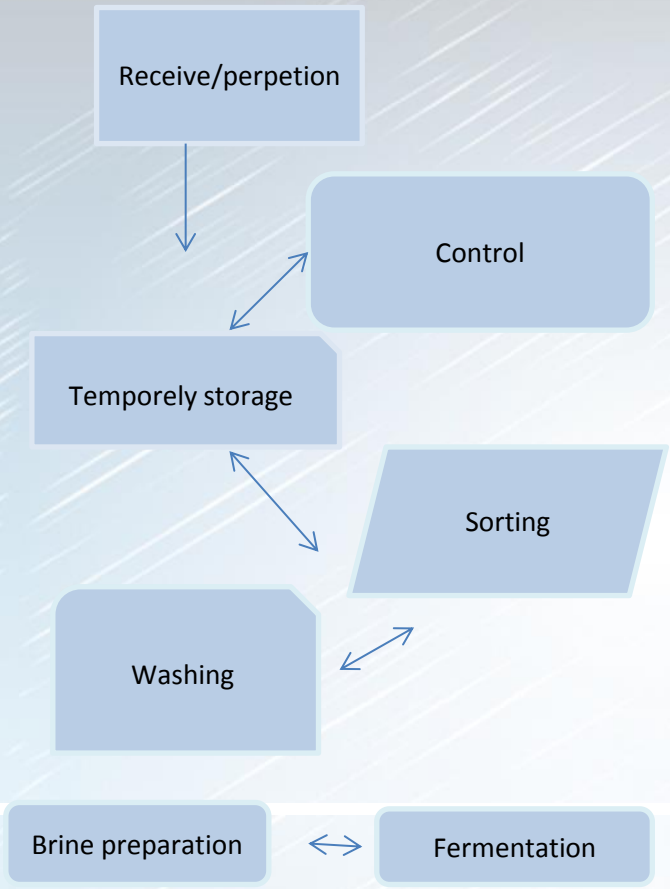
- Made in Slovakia
- Made from the finest materials exclusively with the EU originating
- ISO 9001 certification
- Meets CE standard
- High quality stainless steel AISI 304

The main objective of food processing through conservation is the preservation of the quality of perishable things. This treatment allows you to change the nature of the food in new or more useful forms to food comfortable to prepare.

The aim of the canning process is to destroy any microorganisms in foods and avoid? Recontamination by microorganisms. The most common means for killing microorganisms is heat treatment.

The most common process of canning in the following procedure: washing, sorting, preparation, dosing, heat sterilization, cooling, storage

PROCESY



Preparation / selection / washing / cooking

Peeler NORMIT
chopper
Inspection conveyor
a Blancher / Cooker
washing machine
Can Washer
Cooling conveyor
Boilers
Trays

Pasteurization / Sterilization
Pasteurizer
Autoclave
sterilizer
The fermentor

Storage

*Progress of the process and the sequence of steps can be modified according to customer requirements

Sorting materials by size, is very important technological step to accelerating the penetration of salt water.

These are primarily following vegetable: tomato unripe (green tomatoes), peppers, eggplant, carrot and cauliflower, usually alone or in combination with cucumber. The fermentation is carried out at a temperature of 20-30 ° C, anaerobically. The acidity reaches values of up to 1.5% of lactic acid (and in exceptional cases up to 2% lactic acid) corresponding to the maximum pH value of 4.1.

Storage; After the last step of the fermentation products must be stored at low temperature; Ideally, must be less than + 15 ° C Storage temperature may determine the durability of the products.

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