

Juicing Schematic

Processed



1 Fresh product

Fresh produce is brought in to the start of the processing line.



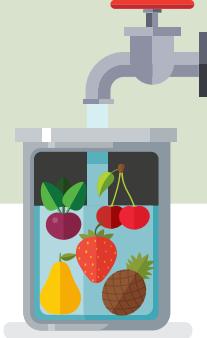
2 Grade

The fresh produce is graded and sorted to remove rotten and damaged fruit.



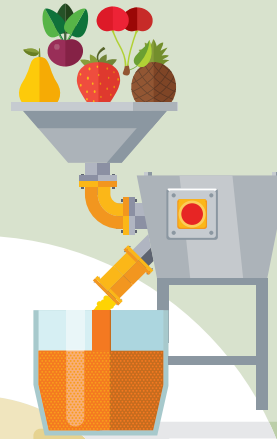
3 Wash

The remaining fruit is washed to remove dirt build up and pesticides.



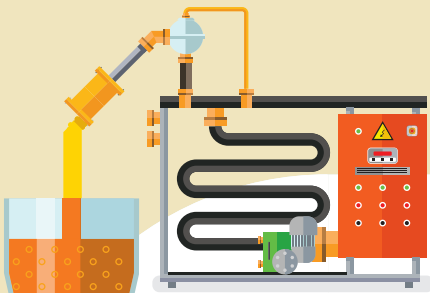
4 Pulp

The cleaned fruit is fed through the pulper. The pulper will break up the whole fruit into a thick pulp.



8 Pastuerise

The refined pulp is fed from the mixing tank through the pasteuriser for 30sec at set point temperature.



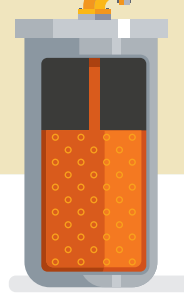
7 Formulation

Additives are mixed into the pulp during this stage. The pulp is mixed thoroughly before being pumped through the pasteuriser.



6 Holding Tank

The refined pulp is tapped into the holding tank for bulk formulation.



5 Finisher

Masticated fruit pulp is fed through the finisher to remove any fiber, seeds or skin.



9 Filling

The pasteurised pulp is fed through the filling station into smaller sachets or bottles, or directly from the pasteuriser into bulk containers.



10a Freeze

The pasteurised, unpreserved pulp is filled into a sterile container and frozen until needed for juice formulation.



10b Cold Store

The preserved, pasteurised pulp is ideally stored at temperatures between 2-8°C until required (approx. 12 months).



11b Formulated

The stored pulp is decanted and ingredients are added as per your recipe.



15b Cold Store or dispatch truck to retailer

Packed products are stored in cold room until further logistical activity.



14b Packaging

Dried product can be packed and stored in bulk. We suggest cold room storage with temperatures between 2-5°C. Cold storage will increase your shelf life. Remember to dispatch on the principle of 'first in, first out'.



13b Make rolls, cubes, strings

Dried sheets can be removed from drying trays, cut into smaller sheets to roll, shredded for trail mix and/or extruded into cubes, strings or bars. Adding desiccated coconut, seeds, chocolate and similar can create tasty variations.



12b Added to trays and dried

Prepped pulp is loaded on to trays. Pieces are placed fairly closely but not touching or overlapping. Fully loaded trays are stacked on top of each other on the stainless steel trolley.



Consulting

We provide professional assistance geared to you and your organisation improving the operational processes specific to your industry or sector. We focus on the execution of an initiative and overall performance of our clients.

Design

Once we have evaluated your industry requirements and individual needs, we are able to offer a range of equipment best suited to the above analysis.

Training

We can assist you with developing an effective employee-training program that is vital to the long-term success of any business. We identify your needs, create a sound plan and assist you with implementation and follow up.

Networking

There is no better feeling for us than seeing you and your organisation succeed. We would like to help you connect with producers, farmers, buyers and anyone else that could play a role.

Ease of Maintenance and Installation

Our equipment is self-supporting, easily transportable, affordable and highly efficient. The use of low cost, high quality materials offer ease of installation, relocatability, thermal efficiency and hygienics.

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