

Learn more about our tomato processing solutions

Ideal for tomato
paste and perfect
for crushed

Tomato Processing Line





RECEIVING / INACTIVATION / EXTRACTION

Tropicalfood Machinery manufactures complete tomato processing systems, which are composed of the following individual processing lines:

Complete receiving and preliminary washing systems through hydraulic channels which receive the tomato in bulk, or in boxes or bins. The system is composed by a stone and sand separator, a vine remover and a water-recycling system.

Hot Break Enzymatic inactivation is applied to refined and crushed tomatoes to produce a very high-end product.

Juice Extraction Equipment: Our extractors provide a high juice yield and consequently a low humidity percentage in the residue.



Our complete next-generation concentration lines meet the diverse demands of the market. All TropicalFood Machinery concentrators operate in triple concurrent thermal effect flow, with forced circulation through the ascending and descending tube bundle. With a capacity to process up to 1,500 tons/24h, our concentrators are ideal for producing high-density extracts, including crushed tomatoes.

The main advantage of the double tubular bundle is the lower pumping capacity required due to the larger heat exchange surface, which allows for a lower heating temperature during the 1st effect, improving the quality of the final product. The high speed of the product in the heat exchange reduces the residence time, avoiding clogging even with high-density products, making it possible to use the equipment between CIP stages.



STERILIZATION / ASEPTIC FILLING

Tropicalfood Machinery utilizes concentric 4-tube heat exchangers, specially designed for pasteurizing concentrates with high consistency and high fiber content. This technology enables effective internal and external heat exchange, resulting in a smaller exchange area, reduced residence time, and lower pressure drop in the equipment. This way, we preserve the intrinsic qualities of the tomato to the fullest extent.

Furthermore, we offer ideal aseptic treatment solutions for storing products at ambient temperature. These solutions ensure protection against contamination during and after the packaging process, ensuring that the product maintains its essential characteristics over extended periods of storage. Our comprehensive line of aseptic fillers, adaptable to different capacities, is specially designed for filling products with high consistency, including those with chunks and ready-made sauces.



TOMATO SAUCE PRODUCTION LINE

In addition to concentrated tomato pulp production lines, TropicalFood Machinery has complete solutions for other areas of the tomato industry:

- Continuous line of tomato production for ready-made sauces and “passata rustica”.
- Continuous formulation and preparation lines.
- Pre-formed stand-up pouch / doypack filling lines.
- Peeled tomato production lines.
- Full range of pasteurizers for hot fill filling lines
- Bag-in-box small format aseptic filling lines for the institutional market.
- Aseptic drum and bin emptying system.
- Pan evaporators for preparing tomato sauces.
- Automation of industrial processes.

TROPICALFOOD

MACHINERY

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