



FOOD PROCESSING TECHNOLOGY - ENG

APPLICATIONS AND PROCESSED FRUITS

TFM can process any type of fruit and vegetable for the production of:

- Natural and concentrated juices
- Purées and jams
- Aseptic, pasteurized, or frozen juices
- Canned fruits
- Tomato derivatives, sauces, and ketchup

Processed Fruits:

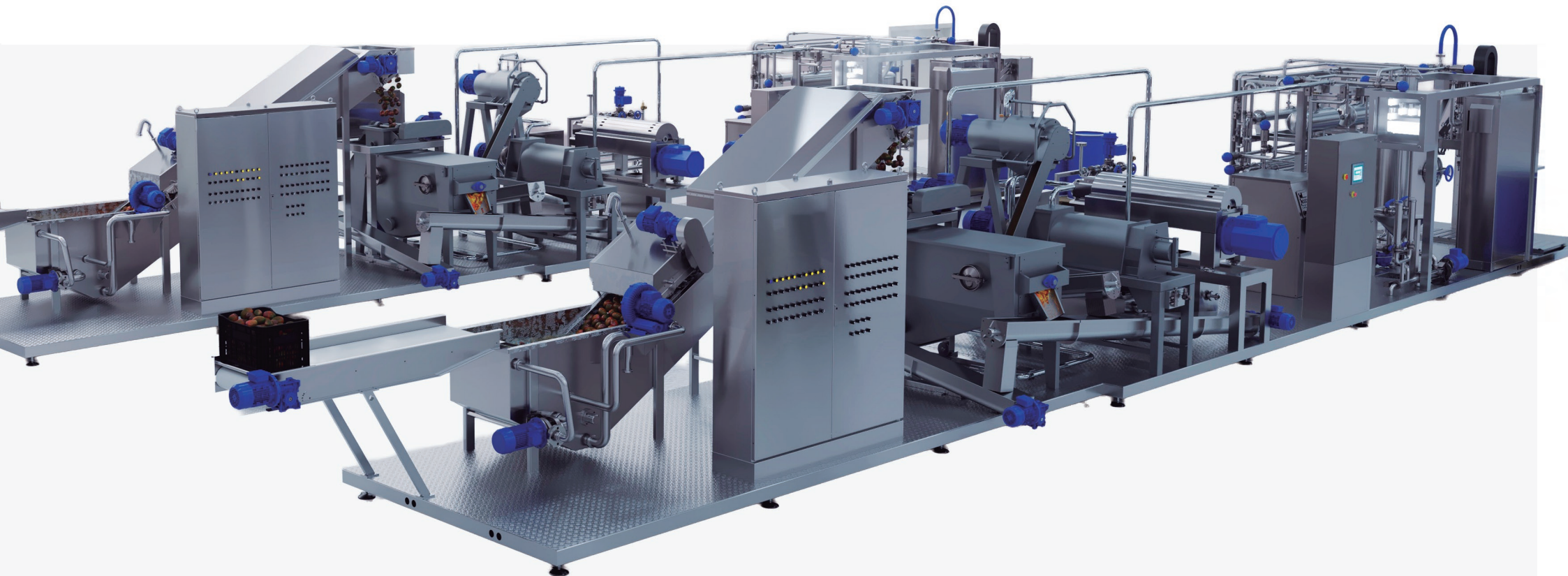
Tomato
Tropical Fruits
Temperate Climate Fruits
Citrus Fruits
Exotic Fruits
Coconut
Banana
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AUTOMATION AND CUSTOMIZED PROJECTS

TFM equipment is installed worldwide by our specialized teams, which handle the entire process of construction, installation, and commissioning of the processing lines.

Thanks to our team's expertise and the use of cutting-edge technologies, TFM develops innovative technological solutions for the industry. We operate in the design and manufacturing of complete processing lines, as well as in the modernization and adaptation of existing plants and the delivery of turnkey installations. In addition, we provide specialized technical support, including final product quality assessment and strategies for efficient commercialization.





INDUSTRIAL LINES
from 3 t/h up to 50 t/h



EXTRACTION LINES

TFM designs and manufactures processing lines for the separation of the edible part of the fruit, both in manual and automatic modes, according to customer requirements and the type of fruit. The separation of the edible portion is carried out using specially designed machines to ensure the highest quality of the final product and maximum yield.



CONCENTRATORS

TFM manufactures processing lines for the concentration of fruit and tomato juices. These plants can handle capacities ranging from 500 up to 50,000 L/h of evaporated water, featuring multiple effects and different automation levels, from the simplest to the most advanced. Our concentrators are specially designed for high-consistency and high-viscosity products. Thanks to the short residence time, there is a significant improvement in the quality of the final product.



ASEPTIC STERILIZERS

TFM offers different types of heat exchangers, which are selected according to the thermal cycle, the type of product to be processed, and the plant's capacity. The product undergoes a thermal treatment to reduce the microbial load, ensuring the required shelf life.



ASEPTIC FILLING MACHINES

TFM aseptic filling machines are ideal for liquid, semi-liquid, and high-viscosity food products. They are available in different models, with one or more filling heads. They are designed for companies that, in addition to quality, seek safety and cost-efficiency for their products. All models are compatible with the most common aseptic bags available on the market.



SMALL-SCALE LINES

From 200 kg/h to 1.500 kg/h

With the 200 and 1000 small-scale lines, TFM offers specific solutions for processing individual fruits or flexible solutions for processing a wider variety. Line 1000 allows processing 800 to 1,500 kg/h of fresh fruits or tomatoes. Line 200 allows processing 200 to 350 kg/h of fresh fruits or tomatoes.



MULTIFRUIT LINE 1000

The Line 1000 is divided into three compact modules: Fruit reception and pulp extraction, enzymatic inactivation and pulp standardization, pasteurization or sterilization and aseptic filling. This advanced technology enables the processing of more than 20 different fruit types, ensuring the production of premium-quality natural juices and pulps.



MINI INDUSTRY – LINE 200

The Mini Multifruta Industry was designed for small factories and cooperatives seeking to start processing different types of fruits with minimal initial investment. Its high versatility allows the production of juices, pulps, and jams, packaged in bottles or glass jars.

Production capacity: Up to 2,000 kg/day or 250 kg/hour of fresh fruit

Final products: Natural fruit juices, pulps, and jams



R&D AND AFTER-SALES

TFM relies on a specialized team that continuously develops technologies and updates existing solutions with the goal of:

- Achieving maximum production yield while preserving the quality of the final product
- Recovering value from production residues
- Preserving and recovering aromas that would otherwise be lost
- Ensuring full automation to reduce costs and increase process safety and traceability

TFM provides the following services:

- Supply of original spare parts
- Online assistance
- Remote support via Ethernet
- Production assistance
- Technical, commercial, and financial assistance
- Annual service contracts
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TROPICAL FOOD MACHINERY

ADVANCED TECHNOLOGY, RESEARCH & PROFESSIONAL ETHICS

With cutting-edge technology, continuous research, and professional ethics serving customer needs, Tropical Food Machinery leverages its extensive experience in more than 30 countries across 4 continents to design and manufacture complete fruit processing lines. All solutions are based on the most advanced technical and technological innovations, ensuring final products that comply with the highest international quality standards.



TROPICALFOOD

MACHINERY



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