TROPICALFOOD
MACHINERY

Know our solutions for açaí processing.

Açaí, the brazilian superfruit

Açaí Processing Line

www.tropicalfood.com.br

AÇAÍ PROCESSING LINE

Line developed to improve the traditional processing method, aiming to increase extraction yield, enhance the quality of the final product, and reduce the labor involved in the process. All of this is made possible through the development of new equipment that transforms the traditional process into a continuous and automated one.

Line Capabilities*	1.000Kg/h	3.000Kg/h	5.000Kg/h	10.000Kg/h

*Fruit at the entrance

RECEIVING | WASHING | SELECTION

- **High-efficiency leaf remover:** Açaí typically arrives at the processing plant with branch and straw residue. Unwanted residue must be separated before the fruit enters the processing cleanroom. The system consists of an inclined rotating cylinder and a high-capacity fan that separates the straw from the açaí through a combined action.

- **Washing Machine:** Fruit is washed by immersion in water, maintained under agitation, using air blown by a centrifugal fan. The washing machine is equipped with a device to separate the fruit from floating impurities. After the fruit is cleaned, the system is equipped with a selection section that can accommodate four to six operators, depending on the line capacity.

CONTINUUM MACERATION

From the receipt, washing, and selection of the raw materials, the entire process is carried out continuously, including maceration and water dosage during the extraction phase. All equipment has speed control via frequency inverters to ensure there is no shortage or excess of product, maintaining a consistent process.

- **Blanching and Maceration:** This group performs the perfect continuous blanching and maceration of the fruit. The maceration process significantly improves extraction yield, the next stage of the process, by controlling the time spent in the water and the water temperature.

EXTRACTION

- 3 Stage Extraction System: The three-phase pulping and refining machine was developed to ensure maximum fruit extraction, with efficiency and practicality at each stage of the process. The equipment consists of three independent modules, each with a specific function. The first stage involves pulping, where the pulp is separated from the pit and peel using sieves with larger holes. Then, in the second stage, the pulp passes through finer sieves that refine it, removing peels, fibers, and other impurities to obtain a more uniform product. The third stage washes the residue from the previous stage, ensuring maximum utilization. Product transfer between modules occurs by gravity, making the process continuous and efficient.

PASTEURIZATION | PACKAGING

- **Pasteurization and cooling system:** After extraction, a completely homogeneous and standardized product is obtained. The TFM tubular pasteurizer is fully automated and is the most advanced solution for heat treating açaí pulp, ensuring quality, food safety, and preserving the product's natural properties. The system consists of four main stages: heating, holding, cooling with industrial water, and final cooling with chilled water. With automatic PLC control and an intuitive touchscreen interface, all cycles—production, sanitization, and sanitization—are managed easily and safely. Equipped with automatic sanitary valves, temperature sensors, and comprehensive data logging, the system also offers remote access for adjustments and remote technical support. After pasteurization, the açaí pulp can be packaged frozen, maintaining its quality and freshness for storage and transportation.

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