

Tetra Pak brings next-generation drinks pasteuriser to African shores

Tetra Pak Sub-Sahara Africa (SSA) has brought the new generation of Tetra Therm Aseptic Drink pasteurisers to African shores.

The new system cuts water consumption by 80%, energy by up to 30%, and product losses by up to 30% compared with other solutions on the market.

“Operational efficiency is vastly improved and environmental impact significantly lower than competing products,” says Peter Metcalf, processing director at Tetra Pak SSA.

“This is a cost-efficient and flexible unit for processing a wide range of beverages. Each unit can be customised to meet specific customer demands, each unit is hygienically designed for easy and thorough cleaning, each unit is pre-tested before shipping, and self-diagnostics assure optimal performance at all times.”

In addition to self-diagnostics, the new generation pasteuriser - which is suitable for juices and nectars, still drinks, tea drinks and enhanced water, including new wellness drinks with high value-added sensitive ingredients - include a range of advanced automation features. For example, the units will automatically identify deviations in process parameters, enabling immediate operator action to maintain optimised operation. And they will provide automatic notification of every maintenance requirement - helping all but eliminate costly, unplanned production stops.

Product loss is reduced by the vessel and valve design and a product return/recovery system in which the product in the return pipe is pushed back into the balance tank when it is time to stop production. The improved mix phase control, in which instrumentation measures product change over, reduces losses even further.

The new pasteuriser is also compatible with the Tetra PlantMaster control system that enables additional intelligence functions such as full traceability, with unit history, batch control and review of all previous actions. That helps to cut the risk of human error and contribute to food safety.

“A new balance tank, heat exchangers and de-aerators sharply reduce water and energy consumption as well as product loss,” says Metcalf. “Energy consumption is cut even more by improved energy recovery through double hot-water circuits.

"The production solutions at our disposal give us the capability to offer beverage solutions that are tailored to each customer's products and to their production conditions, which includes issues such as utility costs, environmental legislation and market requirements," says Metcalf.

ABOUT TETRA PAK

Tetra Pak is the world's leading food processing and packaging solutions company. Working closely with our customers and suppliers, we provide safe, innovative and environmentally sound products that each day meet the needs of hundreds of millions of people in more than 170 countries around the world.

With almost 22,000 employees based in over 85 countries, we believe in responsible industry leadership and a sustainable approach to business. Our motto, "PROTECTS WHAT'S GOOD™," reflects our vision to make food safe and available, everywhere.

More information about Tetra Pak is available at www.tetrapak.com

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