



Tropical Food Machinery

fruit processing machinery

Tropical Food Machinery is an international company with two headquarters in Italy and Brazil, leading in the global field of fruit processing machinery.

Founded in the late 1970s by a pioneering Italian entrepreneur, the company currently boasts an operating branch in the Brazilian state of Minas Gerais, two-fruit processing plants located in the north of the country, as well as liaison offices in India, Costa Rica, and across the Asia-Pacific and West Africa regions.

Thanks to its decades-long know-how accrued on the field, Tropical Food Machinery can offer a wide range of multi-purpose technological solutions, starting from very low-capacity systems such as small-size plants on skid or mobile plants to large-scale, automated plants for the industrial process of tropical, deciduous fruit and tomato. Every line is designed

in-house and then built and tested before every and each delivery, enabling a complete control over quality and productive speed and creating a strong sense of responsibility within the company's workforce.

Some of the jewels of this range that have enjoyed success recently are the Mini Industry Line 200 and the Multifruit Line 1000.

Mini Industry Line 200 arose from discussions with international organizations and was designed to be used by small-scale producers and farmers in decentralized areas,

reducing waste, diminishing costs of both management and maintenance, and generating local economy.

The line can process any kind of fruit and produces "ready-to-drink" fruit juice, jam, fruit salad and tomato paste packed in glass, pet, or tins. Mini Industry Line 200 is approximately 8-meter-long and is supplied already assembled in one single container: it can be therefore moved from location to another if the season requires so.

It has a very low energy consumption and it can also be applied for re-





search and training projects in food companies or institutes.

Multifruit Line 1000 is designed for the same use in remote areas and highly flexible situations.

The system is the smallest of the company's fully automatic lines; it consists of 3 modules with small dimensions and easily transportable in





containers: the first dedicated to the reception of the fruit and extraction of the pulp, the second to the enzymatic inactivation and the pulp refining, the third for the product pasteurization/sterilization and final aseptic filling. Multifruit Line 1000 has a working capacity up to 1 tons/h of any fruit and can produce aseptic natural juice/purée and concentrate as well.

The aseptic pulp or juice is a semi-finished product which is filled in 220 L bag in drum, it is very long-lasting even when stored at room temperature and is then supplied to blending – juicing – baby food companies

and even to the HORECA chain.

This line is particularly recommended for those entrepreneurs who are not regularly supplied with big quantity of fruits.

Given its already deep-rooted presence in most of the largest markets, Tropical Food Machinery boasts also a comprehensive after-sales support service that can provide spare parts

and a prompt technical support if the need should arise. As the company's general director Stefano Concarì said: "This is what drives our company: relentlessly working with our customers to improve our technologies and offer even higher yields and more efficient production." 🏢

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