PASTEURISATION

Freshly pressed juices and ciders containing sugar will ferment if not pasteurised. Pasteurisation involves heat treatment, either by heating the bottle containing the product or by heating the product before filling the bottle. The purpose of this heat treatment is to destroy yeasts and bacteria that can cause fermentation and spoilage. To ensure adequate pasteurisation and to avoid damage to the product it is important that pasteurisation equipment has reliable controls. Vigo equipment has been designed specifically to ensure consistent and reliable fruit juice and cider pasteurisation. [For smaller pasteurisers see our website www.vigopresses.co.uk]

IN-BOTTLE PASTEURISER

Bottles of cold product are immersed in a water bath and heated to a carefully controlled temperature for a specific time. Millions of bottles of premium apple juice are made each year using Vigo pasteurisers. This is a very convenient unit for production of between 500 and 800 bottles per day and the use of more than one unit will multiply the rate of production.

- Three immersion heaters, total 9kW
- Available as either single phase or 3 phase
- Temperature / time control with audible alarm
- Capacity: approx 100 x 750ml glass bottles
- External dimensions - 1250 x 690 x 480mm
- Optional trolley - height 225mm
- Internal dimensions - 1000 x 640 x 345mm

	Voltage (V)	Stockcode
Single phase	230	96420
3 phase	400	96421
Trolley	-	96405

Bottle Baskets

Where more than one in-bottle pasteuriser is used, speed of operation can be significantly improved with the use of bottle baskets. The use of baskets reduces the changeover time between batches. This can give a capacity increase of more than 10%.

Vigo stainless steel bottle baskets are made from strong weld mesh with a reinforced frame and lifting lugs. There are various ways that the baskets can be lifted: with an overhead gantry and hoist, with a fork lift or with a simple engine hoist.

TEMPERATURE RECORDING

Prudence demands that the temperature and time of the pasteurisation process is recorded throughout the process, to ensure that all products have been packed at the specified temperature. Vigo offers simple digital data loggers which record temperature and time and, allow a record to be stored on a computer and printed as required. In the case of in-bottle pasteurisation a sensor is inserted into a bottle and in hot-filling processes a sensor is fitted to the filling machine reservoir. The stainless steel sensor cylinder is supplied with a USB cable and software.

	Dimensions (L x Ømm)	Stockcode
Sensor kit	101.6 x 17.5	28815

FLASH PASTEURISATION

Flash pasteurisation involves heating the product to a relatively high temperature in a heat exchanger in a continuous flow. Where a long shelf life is required and the filling conditions are not aseptic the product is delivered hot directly to a filling machine for filling while still hot. In this way the hot product sterilises the container and closure. Products pasteurised in this way have the same extended shelf life as those pasteurised in bottle (for apple juice in glass bottles this life is at least two years).

Both hand-operated and automatic filling machines can be used with flash pasteurisers. A small flash pasteuriser can dramatically increase the rate of juice production and reduce labour costs.

Vigo flash pasteurisers have very accurate temperature controls and divert functions that ensure a consistently good quality of end product. They have been designed for simplicity of operation and reliability.

- Stainless steel frame and pipework
- 2 product pumps
- Balance tank with dry-run protection
- Product temperature control typically within 1 degree Celsius
- Oil fired boiler
- Pneumatic valve operation.

Flow Rate (lit/h)	Dimensions (W x D x H mm)	Weight (kg)	Voltage (V)	Air pressure (bar)	Stockcode
750	1600 x 1300 x 1770	484	230	6	96454
1500	1850 x 1550 x 1800	610	230	6	96450

TUNNEL PASTEURISATION

Where large quantities of product are to be pasteurised and, in particular, where a carbonated product is pasteurised, it is usual to use a tunnel pasteuriser. In this process the bottled product is moved by a slow conveyor through an enclosed tunnel where it is heated and cooled by water. Tunnel pasteurisers are relatively large machines and require specialist installation. Please ask for details.