

# Cold Break

Mod. 3914



## General Description

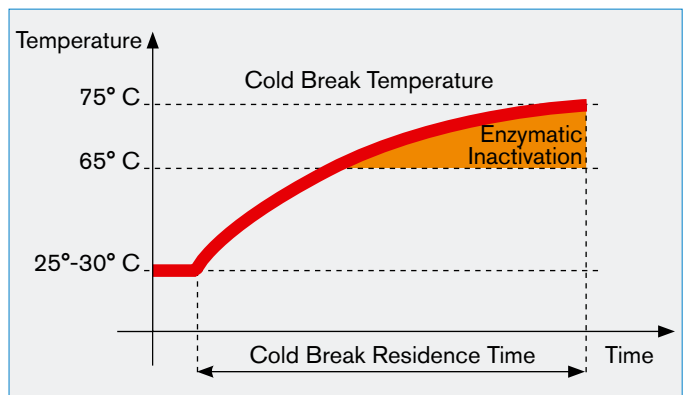
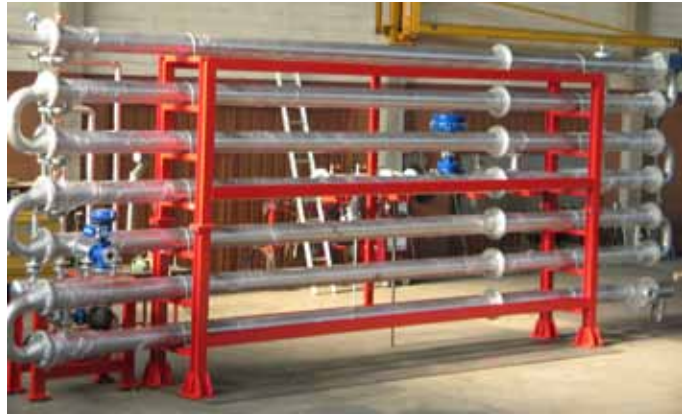
The Cold Break system generates a thermal treatment that produces partial inactivation of the pectin enzymes activities and, as a consequence of this, syneresis.

This system is composed by a tube-nest series. The means of heater is steam.

If you are oriented to produce tomato juice and low viscosity sauces you must choose Cold Break method that involves a processing temperature below 70°C, which allows slower inactivation of enzyme activity and results a less viscous product.

## Product Features

- The system has been specifically designed to increase gradually the temperature up to medium grades. The working temperature goes from 60 up to 70 °C. Since is given more time to the pectin enzymes to work on the fibers, the product remains fluid
- All juice contact parts as well as the tube-nest envelope are made of ASI 304 stainless steel
- Temperature controller and indicator recorder with air-operated steam control valve
- It includes: safety valve, automatic steam trap, Thermometer and pressure gauge.



## Solutions for processors

- Cold Break method involves a processing temperature below 70°C, which results in product low pectin, less viscous, with a higher syneresis and excellent organoleptic characteristics
- Product with excellent flavor and color
- There is also available a Super Cold Break System, that is similar to a Cold Break System but works at a lower temperatures, for juice with a high fibers content.

- Fruit Juice**
- Fruit Puree**
- Tomato Soup**
- Vegetable Soup**
- Tomato Puree**
- Vegetable Puree**

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