

# Processing of Mango -puree & cloudy juice-



Ercobin

water bath  
steam tube

receipt of semi-ripened mangos

senior pulper for destoning & deskinning

finisher pulping  
1/32" sieve

oxidative preservation  
pH-adjustment

tubular heater

90 °C; 1 min. ⇒ 55 °C  
inactivation of phenoloxidases

Fructozym® M  
70-100 ml/t

maceration tank

maceration  
30-60 min

sieving  
1.6 cm and > 0.5 cm

mash tank

sieving 1.6 cm

Fructozym® TF CLOUDY  
80-160 ml/t

extraction  
30-60 min:

sieving 0.4 cm

optional:  
homogenisation

press/decanter

deaeration

aroma recovery

pasteurisation  
95-105 °C

centrifuge

storage/filling

juice tank

evaporator to  
full mango juice