

# Production of fruit puree (stone and pome fruits)



spray cleaner  
picking belt

milling  
destoning

Ercobin: 250-500 g/ t

tubular heater

mash heating  
90 °C; 10-30 sec.

finisher  
1-2 mm + 0.3/0.6 mm

Vegazym® M 80-200 ml/t

maceration tank  
with stirrer

maceration  
55 °C; 90 min.

deaeration

flash heating

105-115 °C; 90 sec.

aseptic storage