

global
innovativ

natural

cloud stable carrot juice

blanching
core temp. 75 °C

hammer mill

90 °C ⇨ 60 °C
tube heater

colloid mill
supraton

Vegazym P-CS: 200 mL
Vegazym HC: 400 mL

mash tank
45–60 min
50–60 °C

aseptic storage
evaporator

press
decanter

– all numbers calculated per ton
resp. 1,000 L of juice

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ERBSLÖH

