THE BIG SQUEEZE: SAVE WATER, SAVE ENERGY

Here's how to reduce operating costs by 67% and water consumption by 50% in juices, nectars and still drinks (JNSD) production

THIS IS HOW JNSDs **ARE MADE TODAY**

ENTIRE PRODUCT STREAM IS PASTEURIZED



Concentrate is first blended with water to give the final beverage, which is then pasteurized in its entirety.

THE PROBLEM

- Cleaning in place (CIP) and sterilization



MIXING TANK



ASEPTIC TANK





FILLING LINE



THE REVOLUTIONARY NEW CONCEPT FROM TETRA PAK®

ONLY CONCENTRATE STREAM IS PASTEURIZED





PRE-MIX TANKS



TETRA PAK® PASTEURIZER B



TETRA PAK® **ASEPTIC TANK LV COMBINED WITH ASEPTIC BLENDING FUNCTION**



TETRA PAK® WATER TREATMENT UNIT FUV

There is, in fact, no need to pasteurize the entire beverage volume, which demands large amounts of energy. Because water is a clear liquid, and free from particles and pulp, it can be purified using UV light treatment and filtration instead. So Tetra Pak reimagined the JNSD line by splitting it into two separate streams – one for concentrate and one for water – and the streams are treated differently before blending.

THE BENEFITS

- volume is pasteurized.

LESS ENERGY



TETRA PAK® A3 COMPACT FLEX

HERE'S HOW WE CALCULATED