

MARKETING INFORMATION

Applications in the FOOD sector

Fruit and vegetable preserves Department

TOMATOES

In plants for the production of tomato preserves and derivatives, the chemical-physical analysis carried out by automatic analyzers are aimed at evaluation of the input loads, conduction of the processes and automatic regulation of the parameters analyzed.

For over forty years, we have been developing different automatic analyzers that concern different points of production processes of the preserves sector.

A plant for processing tomatoes can be represented as shown in the figure below.

PROCESSES INVOLVED:

Delivery of *tomatoes*

For evaluating the load at the inlet the **SV-01** evaluation system is provided for determining the **% reject, the °brix and pH**.

The system comprises a laboratory-container complete with all the machinery and analyzers necessary for the above analyses.

At the end of the analyses (3 to 5 minutes) the report containing the data is issued.

Besides, the data are stored and at the end of the campaign, a specific software handles **statistical processing**.

Concentrate

For controlling the production of the **tomato concentrate** the **UR20** refractometer is used.

Puree and Pulp

For **controlling the production** of pure (both dilution of the concentrate and direct production of pure) the **UR20** refractometer is used for measuring the **°brix** and the **RM-01** analyzer for measuring the **in-line pH**.

Peeled and Chopped

For **controlling the production** of the preserving liquid

the **UR20** refractometer is used for measuring the **°brix** and the **RM-01** analyzer is used for measuring the **in-line pH**.

