

# Terlet Processing Systems



## The Company

Being a member of the cluster Food & Dairy of Stibbe Management ([www.stibbemanagement.nl](http://www.stibbemanagement.nl)), Terlet Processing Systems is in good company of "sisters within the cluster": Jongja (mixers and agitators); Terlet N.V. (tanks, heat exchangers, aseptic filling machines) and STS (evaporators and dryers).

Terlet processing Systems specializes in design and construction of process lines for the food industry, with a focus on fruit processing, preparation of soups and sauces, ready meals and emulsions (mayonnaise).

Although we are an experienced team, we benefit from the experience knowledge and excellent products of our colleagues.

## Products

- Jam cooking systems
- Fruit preparation systems
- Ready meals preparation systems
- Mayonnaise & Emulsions preparation systems
- Soups & Sauces preparation systems
- Ketchup & Red sauces preparation systems

# Our products



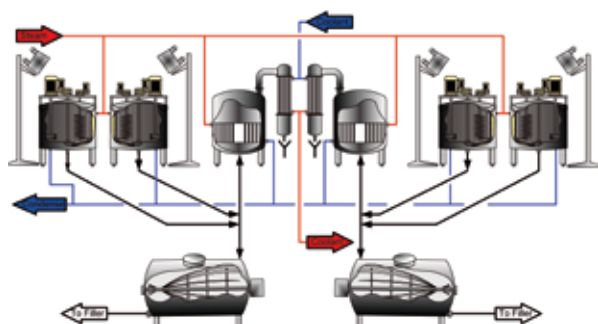
## Jam cooking systems

Terlet Processing Systems build and design jam cooking systems for capacities ranging from 1.000 to over 8.000 kg per hour, fully automatic, caring about fruit integrity and operational efficiency.

## Vacuum cooking

Heart of the installation is the cooking of the fruit under vacuumized atmosphere. By lowering the cooking point, the evaporation of moisture goes quicker and the fruit is cooked with far less thermal force.

For an average jam recipe, the required reduction of about 15% loss of moisture on the total weight takes slightly more than 10 minutes, allowing high capacities in compact lines.



## Fruit integrity

Throughout our jam cooking systems, fruit integrity is a matter of high importance.

In the premix tanks, where fruit, sugar, pectin and other ingredients are mixed, specially designed agitators take care of efficient mixing and excellent heat transfer.

The jam cookers' unique design assure an optimal heat transfer by means of intensive convection without touching the product mechanically.

## Hygienic design

Both in system design, as in every single detail of the equipment used, hygiene and cleanability are of high importance.

Not only the guarantee that our systems provide good conditions for producing safe and tasteful jams is important, design can also be a way to save on consumption of time, energy, detergent, water and the environment.

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