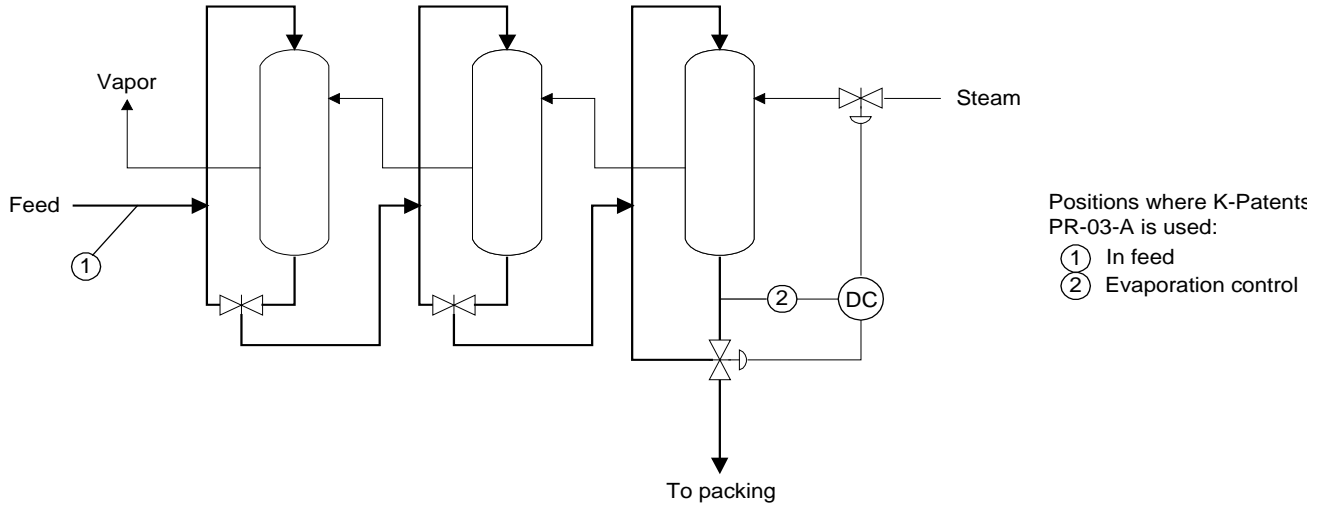


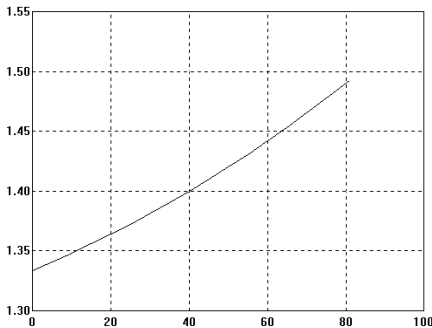
Tomato Paste



Tomato Paste

Typical end products
Tomato concentrate

Chemical curve: R.I. per Brix



R.I. Reference Temp. 20°C

Introduction

Concentration of tomato juices requires the removal of part of the water phase, leaving all the original solid components to the more concentrated solution.

Application

Typically single or multi-stage evaporation plants are used for producing tomato concentrates. In the evaporation process the concentration measurement of the end product is important for quality control and for the use of this value for control of the evaporation plant. The tomato paste concentration is typically increased from below 10 Brix to over 30 Brix in evaporation.

Installation

K-Patents Sanitary Refractometer, PR-03-A is installed in the outlet of the evaporator. It provides a signal to a controller for controlling the Brix value by varying the inlet flow through the evaporators. Typical measurement range is 5-35 Brix and typical process temperature about 95°C (203°F).

K-Patents PR-03-A is also used in the standardization of tomato pulp. Typical measurement range is 4-7 Brix and typical process temperature about 20°C (68°F).