

COLD PRESS & HIGH PRESSURE PROCESSING EQUIPMENT



Cold Press Technology

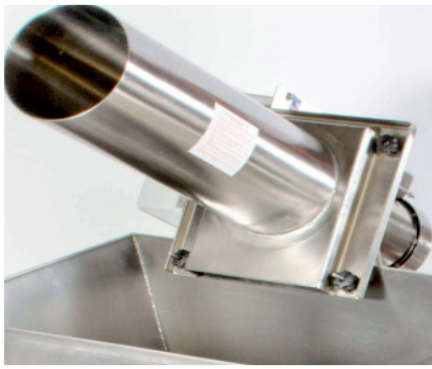
The Seppa developed a new cold press technology fully complies with the latest international legislation for hygiene and safety. With cold pressing both nutrients and flavour of fresh fruit and vegetables juice remain best preserved. The use of the Seppa filling system, in combination with makes it very easy to produce and bottle Cold Pressed Juices.

The Seppa Cold Press squeezes more gently than other juicing methods. Fruit and vegetable juice is extracted without crushing the cells too much or creating undesirable heat. Its works with nature, not against it.

Cold pressing preserves both the nutrients as well as the fresh taste of fruit and vegetables. Modern juice brands like Nature Fresh, Farm Fresh, Fresh Green use cold pressing methods. Cold pressed juices are healthy, tasteful and all natural.



Most of clients purchasing the S-400 are moving up from two or more S-160's. Built to fit your growing business needs the S-400 contains six S-160 sized press bags, ramping up your production for commercial juice and cider production. But don't let its high capacity fool you the S-160 is still easy to use and requires just one operator. Used by cold press juice and cider producers, nutmilk producers, and kombucha producers world-wide.



HIGH PERFORMANCE GRINDER

Raw material is fed manually or by conveyer into the SG250 Grinder. The powerful grinder produces a fine slurry which is ground into a stainless steel tray.



PRESSING CYCLE

With a lever push, the moving platen compresses the racks together, creating juice. At the end of the pressing cycle, pull back on the lever to reopen the pressing module.



FAST-PACED GROWTH

Perfect for Producing more than 30 gallons per hour of any one particular juice variety, the S-400 supports medium sized businesses. Using the same construction principles as our presses that produce 1000's of gallons per hour, the S-400 is built to last.



MAX HOURLY OUTPUT
900 GAL / 3,400 L

S-3400 PRESS

This monster of a press is used by the largest juice and cider businesses like Nature Fresh, Farm Fresh, Fresh Green. Multiple units may be configured to run in a modular setup. Controls are simple and operator friendly. All pressing phases can be manually run, but the machines are fully programmable for automatic mode. In either mode, buttons offer adjustments for varying material.



High Pressure Pasteurization

The world's first expandable HPP machine is a master of economics, engineering, and good taste. Projecting production volume and choosing the right machine size is a big decision. Go small, and you may need to purchase another machine much sooner than you thought. Go big, and you get stuck with too much capacity.

4 reasons producers switch to high pressure pasteurization (HPP) machines.

1. Delicious taste

High-pressure pasteurization (HPP) with seppa machines maintains freshness and preserves natural flavors of juices, meat, fruits, and vegetables better than any other processing method. And because it just uses pressurized, pure cold water, it bypasses texture and taste variations caused by heat, irradiation or chemicals. Thanks to media coverage of HPP, or high pressure pasteurization, customers are hunting down these products in stores.

2. Consumer safety

Big stories in the media about contaminated food, listeria and salmonella have put consumers on high alert about food safety. High pressure processing, which works on water pressure alone, has a unique ability to inactivate microorganisms without chemicals or preservatives.

3. Longer shelf life

Grocers and restaurants love HPP for extending the shelf life, and cutting waste. Now it's possible for many fruit and vegetable products, like vacuum-packed avocados, to last up to 30 days.

4. Experience

For 60 years, Seppa has installed more high pressure pasteurization systems and more HPP food systems than all of our competitors combined. That accumulated knowledge counts for a lot in a field as specialized as high pressure processing.

S - 45 (4.5 million kgs per year)

High throughput. Low cost per pound.

The space-saving design of the S-45 HPP food processing machine is a perfect match for smaller and medium-sized producers. It handles high throughput, and adds a minimal cost per pound to processing costs.

The S-45 also dramatically reduces the startup cost of acquiring HPP technology.

TARGET APPLICATIONS

- Facilities that demand an efficient footprint
- Small and medium-sized production
- R&D and testing of larger batches

The S-45's horizontal orientation features an in-line product flow that's compatible with most HACCP and quality assurance programs.



Featured Specification

- Minimal footprint optimizes plant space and enables rapid installation and startup for quicker production
- Up to 4,500,000 kg (10,000,000 pounds) of throughput per year
- Advanced cylinder liner design delivers longest proven life of any vessel in the industry
- Lowest cost per cycle in the throughput range minimizes production costs



High pressure pasteurization (HPP) gives consumers safe packaged fruit and vegetable products with fresh, just-prepared characteristics without additives or preservatives.

The products add consumer value by retaining the sensory qualities including taste, texture, color and nutritional content of the fresh-picked product. With HPP, you'll have almost unlimited opportunities to create exceptional value-added products.

Tasty, healthy HPP.

HPP foods and beverages meet consumer demand for freshness, flavor, nutrition and safety – all without added chemicals or preservatives. And they keep healthy vitamins and enzymes that thermal processing destroys.

Make it safe with HPP.

High pressure pasteurization inactivates harmful pathogens like salmonella, E. coli and listeria. Because HPP is applied in the product's final packaging, it eliminates the risk of contamination with dangerous bacteria, which protects producers from costly recalls.

Longer shelf life. Greater profitability.

HPP dramatically extends the life of fruits and vegetables, which reduces spoilage, and increases profits. Subscribe to our e-newsletter, Seppa HPP Bon Appétit, and keep an eye out for new ways to apply HPP.

Better by the batch.

Seppa is committed to making our producers more efficient with every batch. Our HPP systems with higher throughput per hour make it easier to:

- Eliminate post-processing contamination risks.
- Inactivate pathogens in food and on package in the same operation.
- Work with most plastic food packages, including cups, bags and stand-up pouches.



We're squeezing new life into the HPP juice and beverage industry with high pressure processing.

Raise a glass with us. And learn how manufacturers serve up shelf-stable, natural fruit and vegetable juices that taste fresh off the orchard and farm without preservatives and additives.

Goodness in. Bacteria out.

By subjecting your favorite orange juice or kale mint celery smoothie to ultra-high pressures, Seppa's HPP food equipment gives pathogens, like salmonella, the 87,000-psi boot.

Unlike thermal pasteurization that strips juice and beverages of their nutrients, enzymes and probiotics, our pure cold-water process retains all the good stuff. Learn more about Seppa's HPP process.

New distribution opportunities with HPP juice.

Flavor isn't the only reason manufacturers choose Seppa HPP equipment. HPP juices and beverages last longer – up to 90 days depending on the packaging. That's why our partners are taking over more shelf space, expanding production, increasing profits and seeing fewer returns. It's a win-win for consumers, retailers and food producers. Contact us to get started.

Packaging options: the perfect blend.

It's good to have options – especially in production. With HPP, juices and beverages can be processed in their final consumer packaging, or in large bulk bags.

By pressurizing and purifying drinks in their consumer packaging, HPP eliminates the need for sterilizing bottles separately. Most common plastic food packages can be used, including PET, PE bottles and stand-up pouches.

With bulk bags, producers with in-line production can use up the entire volume of the HPP machine and then send fresh juice to a juice bar or smoothie shop, for example. Also, bulk bags allow juice to flow, while keeping air and spoilage organisms out.

Target Applications

- High capacity situations where two machines would be purchased instead of one
- Factory floors where space is tight, or costs a premium
- Companies that want to reserve capital, and still have the capability for future expansion

Cuts Energy Costs by 50%

- Improved design and technology allow to reduce electricity costs by up to 50%. You may save enough to upgrade to the next level of machine.

Seppa's Electric Pulsed Field Pasteurizes

Seppa supplies electric pulsed field (EPF) systems to both the food and beverage industry, and the scientific sector. We offer industrial turnkey solutions and fully integrated systems under the brand name Seppa for EPF treatment of solids, semi solids and liquids.

EPF systems For the food and beverage industry

Seppa has the answers for maximizing the effect of your raw materials and enhancing food quality and safety. We manufacture a range of industrial systems to meet our customer's production requirements. These turnkey solutions are fully integrated and modular systems for either cell disintegration of solids or microbial inactivation of liquids.

The typical average power range of our industrial electric pulsed field systems is up to 100 kW and the pulses are applied at repetition rates of up to a maximum of 500 pulses per second to allow sufficient treatment of all volume elements.

As a continuous short-time process with low space requirements, electric pulsed field processing systems can easily be implemented in existing lines.

MICROBIAL INACTIVATION OF LIQUIDS

For mild preservation of beverages and other (semi)liquids a typical processing line consists of a supply tank, a fluid pump, a transformer unit, a pulse generator unit, a cooler (if required) and a buffer tank. The capacities of our systems vary from 30 liters (8 US gallon) up to to 5000 liters (1320 US gallon) per hour per system. Flow, temperature, and energy delivery are constantly measured.

Processing Juice/raw milk, cheese-making milk, yoghurt drinks or whey, using Seppa's electric pulsed field treatment enables the inactivation of the microbial cells, resulting in an extended shelf life and retention of fresh taste and healthy compounds. Seppa's EPF - technology uses low temperatures to ensure that freshness and precious, natural nutritional value are retained, achieving a higher probiotic value.



SHELF LIFE INCREASE

Seppa's proprietary PEF-technology can be used to treat fresh juices and smoothies. By permeabilizing cell membranes of micro-organisms PEF enables a targeted shelf life increase, retaining product quality and freshness. Seppa's juice applications reflect the value of Seppa's PEF-technology in achieving microbial cleanliness while simultaneously retaining the inherent qualities of the product. Agreements can include the supply of Liquid handling equipment to complete the project.

**Craftsman Ship Meets
Technology
In Fresh Juice
Extraction**



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