

# ON-EX Juice

## The ideal Fruit Juice Deaeration

 Innovative Engineering –  
Quality in Line.



# ON-EX Juice



## Perfecting the recipe

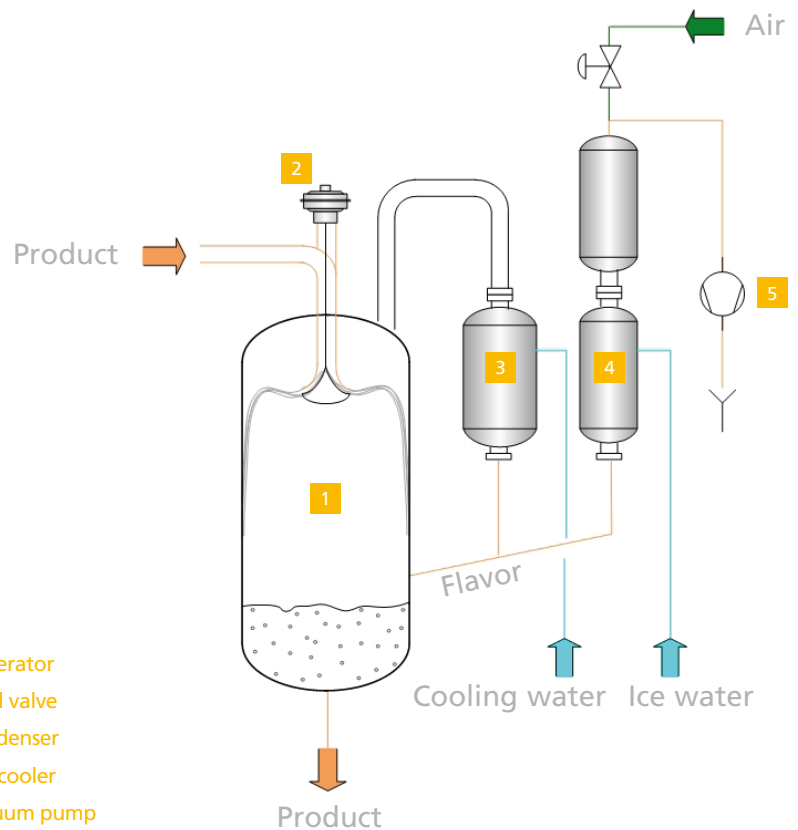
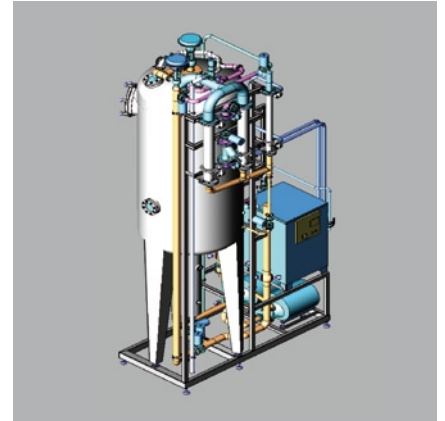
Vacuum deaeration during the heat-up of fruit juices prevents oxidation and, in consequence, quality loss. Foam formation is effectively averted, unwanted flavouring and odourant substances are reduced. Removing gas also greatly enhances product stability.

## Preserving the product

The combined, integrated two-stage aroma retrieval process minimises aroma loss during deaeration. Fluid aroma substances are condensed in external stainless steel tube heat exchangers and returned to the product.

## Securing efficiency

Deaeration temperature and pressure determine the flash temperature difference between entry and exit temperature. The GEA TDS ON-EX Juice unit automatically and adequately adapts those parameters to a variety of products. That way, 80 % of energy costs can be saved in comparison with conventional systems.



Process Engineering

**GEA TDS GmbH**

Voss-Straße 11/13 · 31157 Sarstedt · Germany  
Phone +49 5066 990-0 · Fax +49 5066 990-163

Am Industriepark 2-10 · 21514 Büchen · Germany  
Phone +49 4155 49-2200 · Fax +49 4155 49-2724

Kruppstraße 3 · 48683 Ahaus · Germany  
Phone +49 2561 8602-0 · Fax +49 2561 8602-130

www.gea-tds.com  
geatds@geagroup.com