

**Take the Best – Separate the Rest**

**FRUPEX®- Process**

**Premium Juice with  
Tailor-Made Centrifugal  
Technology**



# Successful with all Fruit and Vegetable Varieties – from Apple to Zucchini –

Continuously operating centrifuges have been applied for decades in critical process steps for the production of fruit and vegetable juices. Westfalia Separator has been a competent companion to the fruit juice industry for all this time – both in a technical and technological function. The application of “self-thinking” decanters, for instance, was researched and developed as a substitute for conventional press techniques for juicing fruits and vegetables, and successfully launched into the marketplace. Downstream processing after juicing is the domain of the centrifugal clarifier. Besides the centrifuges, Westfalia Separator has specific process know-how and sees itself as a problem-solver with single installations, process lines and turnkey installations.

## Premium juice with decanters

### Quality

- Continuous production in a closed system
- Microbiological safety
- Hygienic process management, CIP
- Fast juicing
- Selective extraction of quality-enhancing substances
- Uniform juice quality with definable cloud content
- Suspension-stable cloud

### Profitability

- Maximum yield through two-stage extraction
- Low capital costs due to low space requirement
- Reduction of the effluent load
- Low costs for operation, servicing and maintenance

### Flexibility

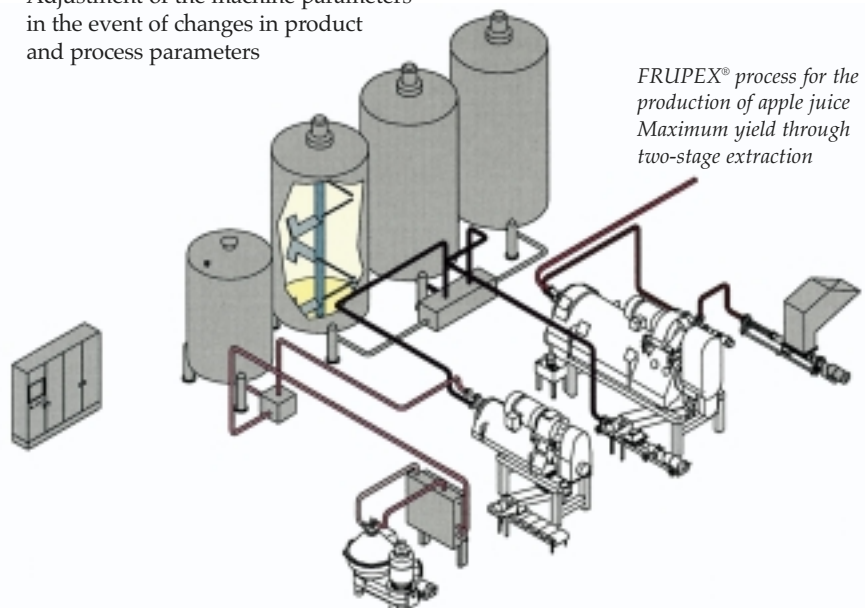
- Wide capacity range for all fruit and vegetable varieties
- Processing of extremely small batches
- Application as a mobile unit
- Alternative application possibilities, e.g. for retentate, wash water treatment

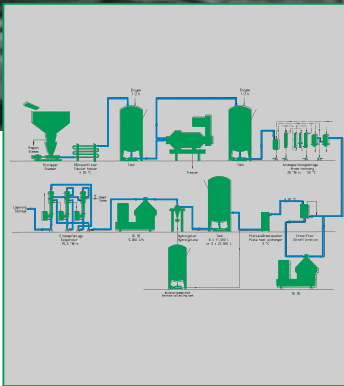
### Automation

- Integration in automatic processes thanks to freely programmable control systems
- Adjustment of the machine parameters in the event of changes in product and process parameters



*FRUPEX® process for the production of apple juice  
Maximum yield through two-stage extraction*





# Different products require specific processes



## Examples of tailor-made solutions

### Fruit juice

- Apples • Berries • Pears • Cherries • Plums etc.

### Vegetable juice

- Carrots • Beetroot • Celery • Asparagus etc.

### Grape processing

- Grape juice concentrate • Continuous red winemaking etc.

### Exotic fruits

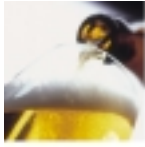
- Bananas • Dates • Pineapples • Mangos
- Guava • Kiwis etc.

### Alternative application possibilities

- Retentate treatment • Wash water clarification
- Cloud concentration • Purée etc.



Beverage  
Technology



Environmental  
Technology

Dairy  
Technology



Marine

Oils and Fats  
Processing



Energy

Chemicals  
Pharmaceuticals  
Biotechnology



Oilfield

Oils and Fats  
Recovery



Industry

Starch  
Technology,  
Industrial  
Biotechnology



Engineering

Service



Second Hand  
Machinery



Global  
Presence

**GEA** Westfalia Separator  
Food Tec GmbH

Take the Best – Separate the Rest

A company of mg technologies group

Westfalia Separator Food Tec GmbH · Werner-Habig-Straße 1 · D-59302 Oelde (Germany)

Tel.: +49 (0) 25 22/77-0 · Fax: +49 (0) 25 22/77-20 89 · Internet: [www.westfalia-separator-food-tec.com](http://www.westfalia-separator-food-tec.com) · E-mail: [foodtec@gea-westfalia.de](mailto:foodtec@gea-westfalia.de)

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