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Homogenization for sound performance

Tetra Pak® Homogenizers



Pioneering design for high profitability

We deliver reliable homogenization solutions which enable you to meet your customers' demands on high food quality and safety.

Our continuous research and development is focused on offering new homogenization solutions matching your present and future requirements on quality, efficiency and flexibility.

The Tetra Pak® Homogenizers combine high performance with cost efficiency and low environmental impact. We call it sound performance.

Tetra Pak Homogenizer 400



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High performance homogenization and pumping

The range of Tetra Pak Homogenizers and high-pressure pumps is the result of more than 80 years of pioneering design – durable, efficient and flexible technical solutions inside a functional and compact state-of-the-art exterior. They are available for any capacity need, from laboratory scale to high-capacity food processing (52 300 l/h; 13 800 gph). All homogenizers are available in non-aseptic and aseptic versions.

High efficiency saves money and environment

Low energy consumption

HD 100 is a homogenizing device design that reduces energy consumption by up to 30% in comparison with conventional design. This high level of efficiency is achieved in both full-stream and partial homogenization of pasteurized consumption milk. To ensure you high product quality we offer a guarantee for the homogenization efficiency for such products.

For other products than milk the efficient HD 100 device contributes to the required stability, texture and viscosity increase.

Low water consumption

An important advantage of the Tetra Pak Homogenizers is low water consumption. The design of the cooling water system, together with an automatic thermostat control, keep

the cooling water consumption at a minimum.

Reduced steam consumption

Furthermore, your consumption of steam in aseptic machines will be reduced thanks to the water flushing of the piston seals during CIP.

Quality backed by unique warranty

Since uptime is crucial, each and every Tetra Pak Homogenizer is designed for optimum performance with a minimum need for maintenance.

Thanks to the choice of superior materials and the design, the reliability of the Tetra Pak Homogenizers is outstanding. To get the most out of the wear parts, some parts are symmetrical and can easily be turned around for another period of operation. If your products are abrasive you have a choice of specially developed materials to extend the life time of product wetted parts.

Unique warranty

All Tetra Pak Homogenizers have a unique five-year warranty against pump block cracks. This warranty is possible thanks to the design of the pump block and to the extra durable stainless steel material.



HD 100 device, reversible wear parts for double lifetime.

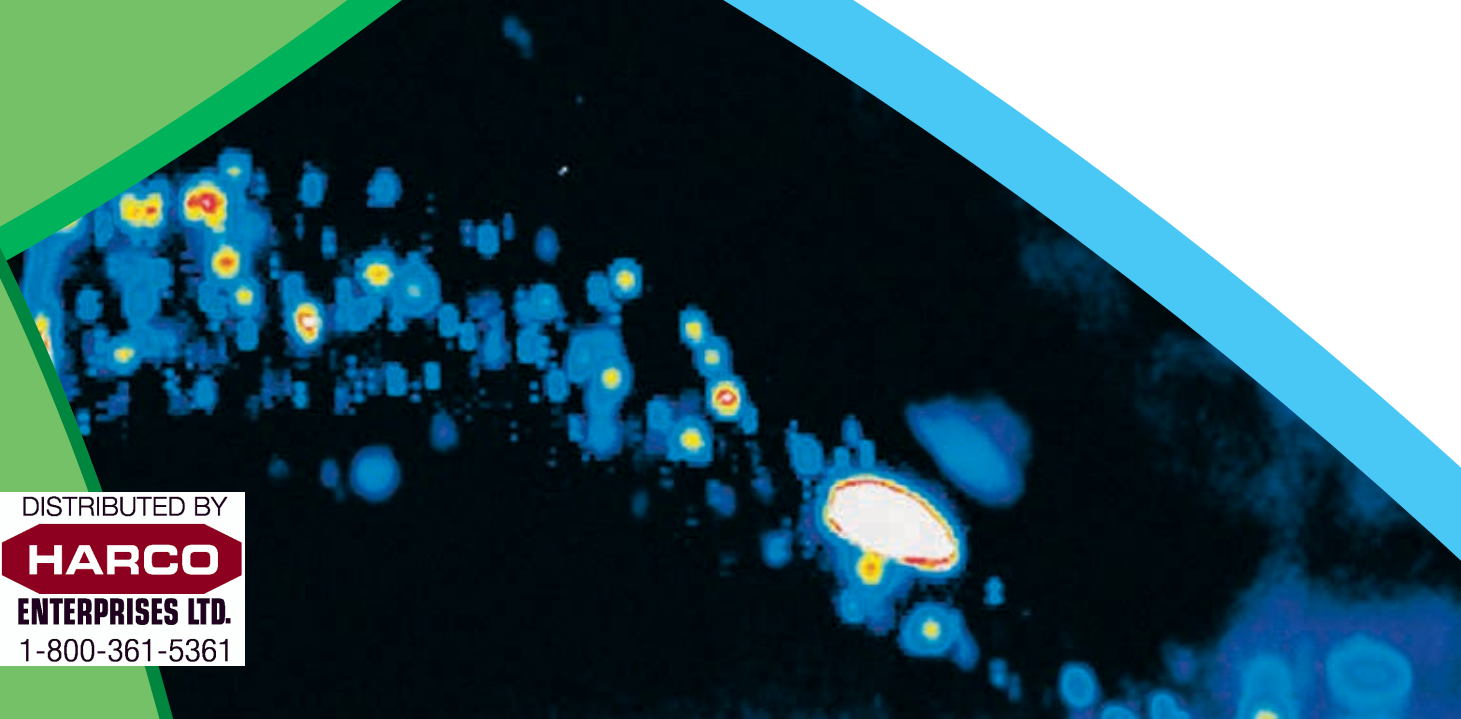
Flexibility – older machines as new

The life cycle of the Tetra Pak Homogenizers is long. When you develop new products, our machines are flexible and easy to rebuild according to the requirements for new products or processes.

Furthermore, whenever we develop a new design or a new solution to improve the performance even more, we make these available to older machines. Thanks to upgrading kits, new development achievements can easily be retrofitted into old machines.



Microscopic view of the mechanism
of homogenization. Photo by
PhD Fredrik Innings, Tetra Pak.



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We help you fulfil your visions

In recent years the food and beverage sector has recognized the value of homogenization for enhanced product quality. We help you fulfil your visions about product quality by advising you on the optimum homogenizing or high-pressure pumping technique.

Tetra Pak has extensive knowledge of applications from dairy and food installations world wide. Further application knowledge is available at Tetra Pak Product Development

Centres. Here you have the opportunity to test different processing equipment set-ups using your own raw material under complete confidentiality.

Meet your customers' demands

Whatever your product may be, you can always count us in. We have the product knowledge, we have the experience, we have the technological know-how and you have the vision.

The value of efficient homogenization

Pasteurized consumption milk	<ul style="list-style-type: none">• Better product stability, avoiding a cream line in the package
UHT/ESL (Extended Shelf life)	<ul style="list-style-type: none">• Extended storage stability
Recombined milk	<ul style="list-style-type: none">• Separation of fat avoided
Cream	<ul style="list-style-type: none">• Higher viscosity and a more full-bodied taste
Yogurt, fermented products	<ul style="list-style-type: none">• Separation of whey avoided• Improved texture
Ice cream	<ul style="list-style-type: none">• Stable and uniform emulsion• Improved melting resistance
Soy products with high protein	<ul style="list-style-type: none">• Protein particles broken up• Sedimentation avoided
Cloudy juices and nectars of apricot, peach and mango	<ul style="list-style-type: none">• Stable suspension and reduced sedimentation of pulp• Improved mouth-feel, colour and flavour
Tomato products	<ul style="list-style-type: none">• Raised viscosity and enhanced appearance• Syneresis avoided
Pasteurized liquid whole egg	<ul style="list-style-type: none">• Prolonged stability• Prolonged running time in pasteurizer



High-pressure pumps

Our Tetra Pak® Homogenizers high-pressure pumps are available both for high and low viscous products. All Tetra Pak Homogenizers can be equipped for remote control. Besides that, the high-pressure pumps have the unique automatically controlled line pressure relief valve on the outlet which facilitates the operation during production. Another benefit of this pioneering design is that it can be opened for cleaning in place by a signal from the process control panel.

High uptime

High uptime is not only about superior materials and design. Once you need to make maintenance you can rely on Tetra Pak to be there to support you. Tetra Pak is present in most countries around the world, offering local and fast service.

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“ To me, sound performance means that we deliver homogenizers that enable efficient production of safe products of the right quality. It also means using a minimum of natural resources, such as energy and water.”

*Anders Karlsson, Manager, Homogenization
& High-Pressure Pumping department*

Sound processing performance

Our job is to help you develop and improve your products and production.

The component solutions we deliver are specifically designed to:

- treat your products gently
- be as economical with resources as possible
- meet high demands on flexibility – in your present production and via future upgrading possibilities

That's what we call sound performance.

