



Yellow Cherry Compote

CHALLENGE

To reduce the fruit degradation, get a consistent brix level and improve the colour of this popular local product.

SOLUTION

Using a combination of our In-Tank **Jet Cook™** and **Vapour Reduction System**, we produced the flavoured base sugar syrup within single figure minutes. The base syrup was crystal clear, (*using a steam jacket often produces an opaque syrup.*)

The fruit was then added to the system and using the In-Tank unit on low shear we heated the product to 98°C. There are no moving parts and with a 50mm bore none of the fruit was damaged.

This heating process using the jacket usually takes approx. 40mins. During this long heat-up time the fruit is damaged by being pressed against a jacket with a surface temperature in excess of 150°C. Once we reach 98°C the **Vapour Reduction System** is started and the liquid is drawn off the product at a rate of between 4-3kgs per minute. The liquid drawn from the product and the concentrated syrup is infused into the fruit giving a final brix of 72.

This total process is produced in an atmospheric vessel.



"The flexibility of the product range we can now produce is remarkable and opens a larger market place for our company both locally and internationally."

**Mr.Vugar Hebobov - Chief Automation Manager
Azersun Holding - Azerbaijan**

OUTCOME

A highly glossed finish product with excellent fruit definition and integrity.

The flavour was very good and had no caramelised/off-flavours sometimes found with steam jacket production. By using our patented **Recipe Manager** to produce and control the recipe, we had a consistent and recordable brix level throughout all the batches.

