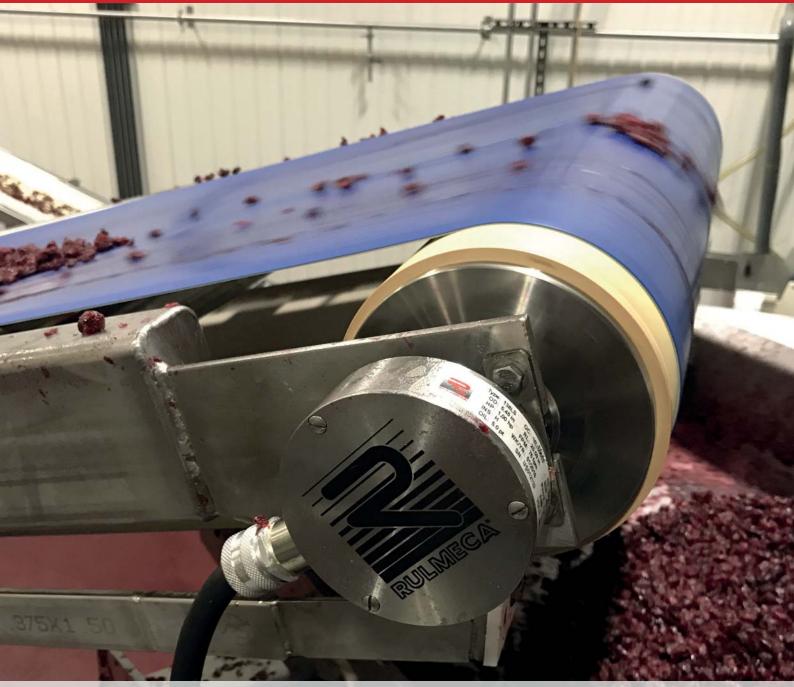


Filtration **Hygienic Design** Industry 4.0 **Market Price Report** Process Technology **Raw Material** Water Treatment

# FEBRUARY 2/2019

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# **Apple Juice Technology**

The fruit juice guide for the practitioner

1st Edition

Dipl.-Ing. Thomas Birus



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#### Conveying moist fruit



Does cranberry conveying count as unit or bulk handling? The categorization doesn't really matter; what is important for processing is that machines and conveyor technology operate under extreme conditions as the fruit is moist and sticky. This means that the systems must be cleaned regularly. Hermetically sealed drive technology in the form of drum motors is the first choice under such circumstances ...

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Innovative ball bearing units expand hygienic-design possibilities, while delivering improved reliability, reduced maintenance costs, and increased sustainability for food and beverage companies. With companies striving to perfect a proactive approach to food safety, SKF is launching the new Food Line ball bearing units ...

# **FILTRATION**

## 

Thatchers Cider, a renown British cider producer, has installed a purification system for well water. As a part of the company's sustainability strategy, the water from its own well can now be used for cleaning processes in the production. A three-stage filter system from Donaldson with backflush systems creates a high level of ...

# WATER TREATMENT

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# **EVENTS**

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With 489 exhibitors from 24 countries and 20,000 visitors from over 70 nations, the eleventh edition of Interpoma was more international than ever. Bolzano was able to further consolidate its reputation as the apple capital of the world ...

## **RAW MATERIAL**

# 

Morinda citrifolia is a fruit-bearing tree in the coffee family, Rubiaceae. It is a shrub native to Southern and South-East Asia and the Pacific islands, and is even mentioned in ancient Ayurvedic texts. "The fruit of the noni has been used medicinally to boost the immune system and detoxify the body for thousands of years" ...

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