

We offer complete lines for
processing **Fruits and Vegetables**



Fruits & Vegetables Processing



Neologic Engineers Pvt. Ltd. is a turnkey project execution company for Food Processing established in the year 2007. We offer not only plant and machinery but, customized solutions to meet the requirement of Fruit & Vegetables Processing industry and stand with you as technical associates throughout the life of project.

We at "Neologic" have mix of Creative & Innovative Engineering concepts, expertise & rich experience to offer cost effectiveness for all kinds of engineering solutions to satisfy needs of your process industry.

Our competence lies in providing services for industries to set up the green field plants and also work with existing organizations for revamping & modernization of the existing food processing plants to fully automated one.



Our Products

Tomato Processing	Complete lines for Tomato paste, sauce, juice, peeled/diced Tomatoes.
Fruit Puree	Complete processing lines for Fruit Puree
Fruit Juices	Complete processing lines for all kinds of Fruits
Clear Juices	Complete lines for processing of Fruits into Clear Juices
Aseptic Plant	Latest technology for Sterilization & Aseptic filling
Evaporators	Full range of Evaporators: Forced/Falling Film, Single/Multi-Effect
Freezing Solutions	Hardening Tunnels & Spiral IQF for various applications
Baby Food	All nutritional Baby Food item lines.
Spiral Solutions	Spiral Water Pasteurizers & Coolers Spiral Air Pasteurizers & Coolers
Jams & Marmalades	Complete range of machines for Jams & Marmalades
Candyng Plant	Complete range for Pre-candyng / Candyng of Fruits & Citrus
Portioned Products	Complete lines for portioning of Leafy Vegetables
Fresh Cut Salads	Complete lines for cleaning, cutting, portioning, packing for all Fresh Cut Salad
Dryers	For drying pouches coming out from Retorts, Spiral Water Coolers/Pasteurizers



We have developed innovative equipment to process tomatoes into a variety of products, such as peeled tomatoes, diced tomatoes, pastes, ketchups, sauces, juices, purees, and more. Tomatoes are blanched and pulped with water delivered from a high-end water filtration system, following which their juice / concentrate is extracted using hot break and cold break technology using single and double stage Turbo Extractors. They are then sterilized and pasteurized and go through an aseptic filler designed especially for viscous food products. Finally, they are packaged to retain their freshness, resulting in a high-quality end product.



Fruits and vegetables purees offer year-round availability of otherwise seasonal fruits and vegetables. The process of manufacturing and processing these purees begins with the thorough washing of the fruits and vegetables and the removal of stems, cores, and seeds. It then proceeds to enzyme deactivation, and then aseptic packaging. With evaporation and then pasteurization, the pulp of the fruits and vegetables are reduced into a pure concentrate. We offer top-of-the-line equipment for fruits and vegetables puree lines and include cold extraction technology to ensure the freshness of the concentrate and to help retain its inherent taste and fragrance.

TOMATO PROCESSING

Complete lines for Tomato paste, sauce, juice, peeled/diced Tomatoes

Equipments



FRUIT PUREE

Complete processing lines for Fruit Puree

Equipments





FRUIT JUICES

Complete processing lines for all kinds of Fruits

Equipments



Fruit juices (pulpy and cloudy) are also processed with the same technology using an advanced blending system that enables extraction of the highest-quality concentrate and puree. A fruit juice can be considered a suspension of water, sugars (mainly: Glucose – Fructose – Sucrose), acids, essences, vitamins, proteins, minerals, pigments and pectin-substances. The technological cycle has to be developed in order to preserve as much as possible the organoleptic properties, the colour and aromas. The thermal treatments, which are necessary, either to get a good yield in some steps of the process, either to have microbial stability, must be carefully evaluated just to avoid browning phenomena and vitamins and proteins degradation. The thermal cycle is combination of temperature value and holding time.



CLEAR JUICES

Complete lines for processing of Fruits into Clear Juices

Equipments



The increased interest in improved health has led to a higher demand for fruits and vegetables juices. Our [clear juice processing line](#) is designed to produce and process clear juice from apples, berries, cherries, and pomegranates. Fruit sterilization, first- and second-stage extraction, concentration, clarification, pulp purification, and aseptic processing are the stages in which clear fruit juices are produced in an extremely gentle manner and a temperature-controlled environment to retain their original flavor and colour.

Advanced heat treatment and falling film evaporation technology is then used to fill and package the juices, keeping them fresh for months.

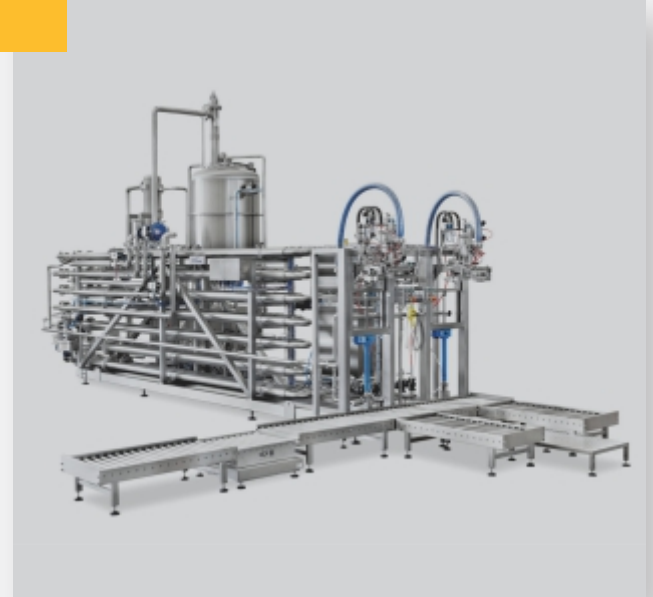


Aseptic processing involves the packaging of primarily liquid products under highly sterile conditions of products that can be stored at room temperature without requiring refrigeration. This prolongs their life from months to years. The main steps include thermal sterilization, packaging material sterilization, and maintenance of sterility in the packaging process. Our aseptic plants are equipped with state-of-the-art technology to ensure Ultra-High Temperature (UHT) Sterilization, including Mono Head Aseptic Fillers, Double Mobile Head Aseptic Fillers, mixing tanks for diced products, Tube-in-tube Sterilizers, and Piston Pumps for diced products. Our plants function under strict regulations to ensure a completely sterile environment for the processing and packaging foods.

ASEPTIC PLANTS

Latest technology for Sterilization & Aseptic filling

Equipments



Evaporators are critical to the processing of fruits and vegetables and serve a multitude of purposes in the fruit and vegetable processing industry. Falling and rising film evaporators are used to process dairy, prepare juice concentrates, and other sensitive products by operating rapidly without exposing such products to high temperatures that may otherwise affect their quality.

Our range of Evaporators includes both Falling and Rising Film Evaporators, including the Five-Effect Falling Film Evaporators, Forced Circulation Evaporators, Two-Effect Forced Circulation Evaporators, and Double Effect Evaporators. We also offer Simple and Multi-Effect Evaporators with the eventual application of Thermal Vapour Recompression (TVR) and Mechanical Vapour Recompression (MVR) for energy-saving.

EVAPORATORS (FALLING FILM / RISING FILM)

Full range of Evaporators: Forced/Falling Film, Single/Multi-Effect

Equipments





FREEZING SOLUTIONS

Fluid Freezers for IQF of Fruits & Vegetables

Equipments



Spiral Freezers can be for various Applications. They can be Spiral Hardening Tunnels for Freezing various products or Spiral IQF for various Applications.

Energy Efficiency being our motto; Neologic Spiral Freezers are always custom built to suit your product configuration; space available; capacities required. This means you have flexibility and not bound to choose only available capacities & configurations unlike others.

Effective Air Flow, Efficient Evaporator designs ensure maximum Heat transfer and in turn also ensure product Quality & Yield. The speed of cold penetration, thermal exchange on product surface and increased quality of the process are salient features of our effective Air Flow management. Easy clean (EC) design ensures overall machine hygiene.

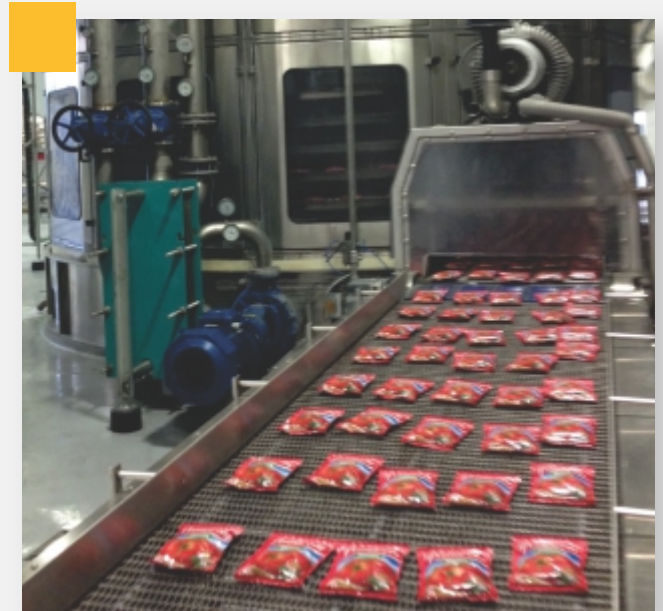
Our Freezers provide continuous working with ASR (Automatic Air Snow Removal system for removing frost from coils). Based on the application & requirement; we optionally also provide WRS (Waste Removal System)



BABY FOOD

All nutritional Baby Food item lines

Equipments



Processed and packaged baby food has now become more popular than ever, and parents are ensuring that they bring home the most hygienically prepared baby food for their little ones. Our baby food lines with high-end homogenizing and pasteurizing solutions ensure that all baby food, from purees to formula retain their high nutritional value with fresh taste and colour.



Spiral Air Pasteurizers and Spiral Air Coolers are perfect for the processing of Fruits & Vegetables, Pastas and Pasta Sauces, Meats, and Bakery products.

Spiral Air Pasteurizers & Coolers work without water for products that are sensitive to water in the processing or packaging stages.

We use atmospheric and chilled air to cool both packaged and non-packaged foods using Spiral Air Pasteurizers & Coolers.

Some processed food such as food in Pouches, Cups, and Sachets that requires cooling after packaging can be cooled with our Spiral Water Coolers.

Our Spiral Water Coolers are space and energy-efficient. The same goes for our Spiral Water Pasteurization systems, which are used to eliminate pathogens in packaged foods.

We use hot water, coolwater, and chilled water towers based on the product in case Of both Spiral Water Pasteurizers & Coolers.

SPIRAL SOLUTIONS

Spiral Water Pasteurizers & Coolers
Spiral Air Pasteurizers & Coolers

Equipments



Jams and Marmalades are popular products in the market as one of the many breakfast foods. However, their processing is complex, demanding processing under strict regulations. We have high-end equipment that enables the preparation of both clear and chunky jams and marmalades: from the kettle to the storage system, and equipment for blending, and vacuum packaging and filling into glass jars.

Additionally, we offer sugar powder feeding screw conveyors, diaphragm pumps for puree or concentrate feeding, and a bin tipper for diced fruits. We are equipped to produce jams and marmalades from both fresh fruits as well as fruit concentrates.

JAM AND MARMALADE

Complete range of machines for Jams & Marmalades

Equipments





Candied fruit has always been a delicious snack. The process of candying involves replacing the water in the fruit with sugar. We have a well-equipped and state-of-the-art candying plant with candied fruit production lines to deliver bulk products. Our equipment consists of both traditional and vacuum candying technology, which enables us to candy fruits while keeping them undamaged and without using excessive manpower.

Within as little as 10 hours, we can process a fruit into delicious candy (whole or in portions) by following a thorough desalting or desulphurizing, portioning, syrup treatment (with equipment to prepare, filter, store, and dispense syrups), processing, and then packaging.



Our machinery is specifically designed to clean, cut, and portion green leafy vegetables such as Spinach and Molokai leaves, thus enabling a diversified product range. Our portioning solutions also include services for blanched or cooled spinach and other leafy vegetables, mozzarella and other cheeses, and frozen products, among others.

The machines also contain moulds to process popular frozen items such as dinosaur-shaped or geometric nuggets. All products are portioned accurately while retaining their natural structure. In case of leafy vegetables, a significant amount of water content, salts, and calcium are retained in the processed item.

CANDYING PLANTS

Complete range for Pre-candying / Candying of Fruits & Citrus

Equipments



PORTIONED PRODUCTS

Complete lines for portioning of Leafy Vegetables

Equipments





Pouch dryers are normally used to completely dry the wet pouches coming out from Retorts, Spiral Water Coolers/Pasteurizers; before they enter the secondary packaging. These dryers will ensure that secondary packages do not get wet due to water carried by the pouches. Dryers are designed as per customer requirements to allow minimum water droplets on the pouch. This ensures that pouches move online for cartoning without any stoppage. Our dryers ensure high-speed operation, maximum efficiency, and maximum effective utilization of existing machinery.

DRYERS

For drying pouches coming out from Retorts, Spiral Water Coolers/Pasteurizers

Equipments



Fresh Cut Salads are a boon for people today, and our machinery is specifically designed to process and deliver the highest-quality cut salads with:

- An entirely automated process, where the salad leaves, e.g. Romaine Lettuce, Baby Spinach, Scarola are passed through the machine and cut without excess stress and heat. This prolongs the product life and retains their original shape.
- A space-saving and easily accessible design for cleaning, and belts placed outside the insulated cabin, demonstrating high mechanical reliability, an easy-to-clean functionality, and a contamination-free environment.
- An optional touch-screen facility to supervise its internal function.

FRESH CUT SALADS

Complete lines for cleaning, cutting, portioning, packing for all Fresh Cut Salad

Equipments



WE BELIVE



Why neologic

Exposure to global engineering practices of Food, Dairy, Fruits & Vegetables & Cosmetic industry.

Experience of Automation development on various systems such as Rockwell, Siemens, Schneider.

Experience of S 88 automation standard.

Process engineering Chilled and Aseptic plant experience.

Combined resources and expertise under one roof for Process, utility design.

Some of Our Esteemed Clients



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