

Product Name :
Jam Canned Production Line

Product Code :
MM-CHINA11005-0016



Description :

Jam Canned Production Line

Technical Specification :

Raw Fruit Reception & Sorting

Fresh or frozen fruits are received, sorted, and inspected using optical or manual systems to remove impurities and defective pieces.

Washing & Blanching

Bubble washing and high-pressure spray cleaning systems ensure that fruits are thoroughly cleaned. Blanching preserves color and enzyme stability before pulping.

Cutting & Pulping

Efficient pulping and refining machines separate seeds, peels, and fibers, producing smooth fruit pulp suitable for jam production.

Cooking & Concentration

Steam jacketed kettles or vacuum evaporators cook the pulp with sugar and pectin to desired consistency. The vacuum concentration system helps preserve aroma and color while saving energy.

Homogenizing & Degassing

High-pressure homogenizers ensure even texture, while vacuum degassing removes trapped air to prevent oxidation and discoloration.

Filling & Sealing

The automatic jam filling machine precisely fills the jam into glass jars, tin cans, or plastic containers, followed by automatic capping or seaming to ensure airtight sealing.

Sterilization & Cooling

Using steam or water spray retorts, the products are pasteurized or sterilized depending on recipe requirements. Controlled cooling ensures product safety and quality.



MachinesManufacturer China

Email us at: sales@equipmentsmachines.com