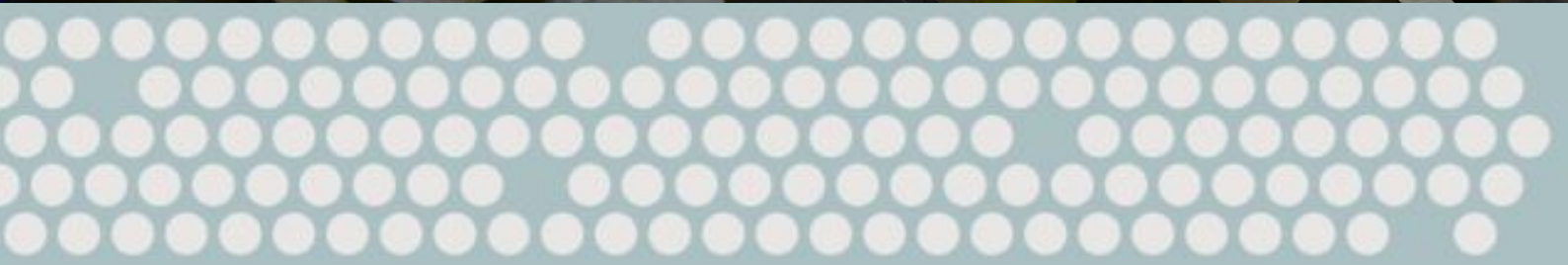
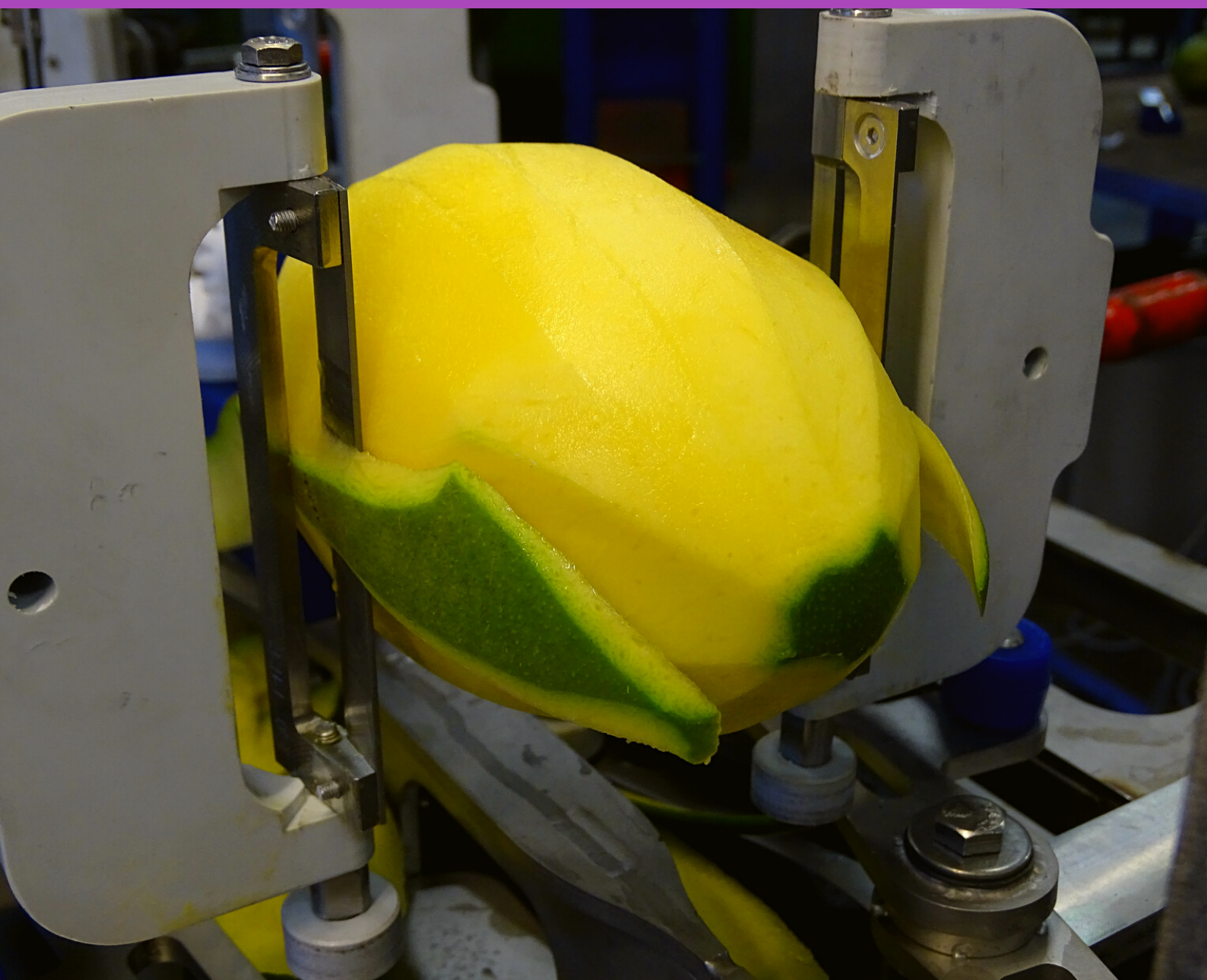




Fruit processing machines

smart machines

OPTIMIZING YIELD



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THANK YOU!

HOW IMPORTANT IS YIELD?

It's very often the first question I get from a customer; 'Can you tell me more about the yield?' Very important price-wise understandable. But it is also becoming more and more important when you talk about sustainability. Waste is becoming a hot issue in the food industry, as it is anywhere else actually.

Reducing waste and getting more profit from your product is the best thing in both ways. At ZTI we invent smart solutions to get the highest yield possible. Flexible knives, variable machine settings, and thin peelers do the job that needs to be done right.

We are happy to tell you more about it in this short read. Enjoy and don't hesitate to get in contact for more info.



HANS KEIJZER

CEO





Special shaped knives and thin peelers increase the yield



WHAT TO WATCH FOR?

Of course, we all want to have a yield as high as possible, or the best net result at the end of the process.

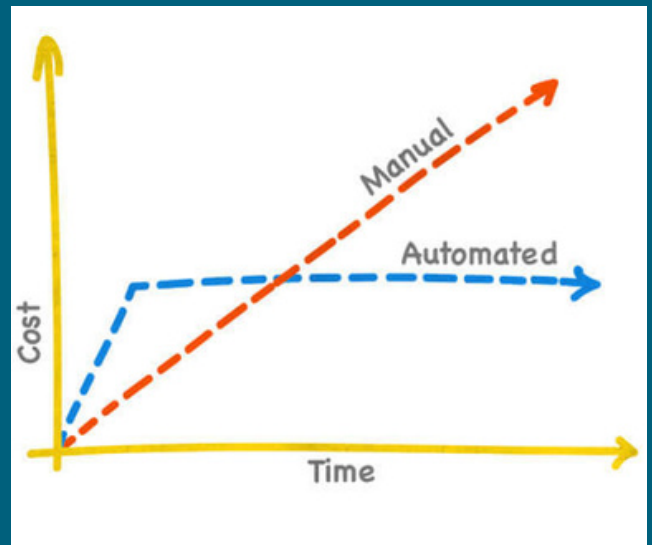
Machines can play an important role in optimizing the yield. The mechanical processing of fruit asks for a special approach. Different sizes, species, and levels of ripeness are challenging for fruit processors. It is important to cut away as little material as possible from the fruit and to have the end product completely done of skins, seeds, and stems.

How can you increase the yield per processed product?

For example by making the peeling thickness adjustable. But you also need to look at how fruit is peeled when it's done manually. Machines that can copy that, are smart and will give you the result and yield you want. But sometimes machines are built even smarter. For example with bow-shaped knives. They make it possible to cut directly near the stone of a mango.

RETURN ON INVESTMENT

The ROI is the amount of time that is needed to make your investment profitable. A calculation can be made by comparing the purchase price and the cost of ownership with the savings on human labor and waste in a period of time.



ADJUSTABLE MACHINE SETTINGS ARE KEY

Making the peeling thickness adjustable can give you a much better yield. This is made very easy with our Citrus Kiwi Peeler, the Mango Peeler-Cheekers, and the Pineapple Peeler. Important because the peel thickness often varies with these fruits. The cylinders of the Pineapple Peeler can also be easily adjusted to the fruit size. In this way, the machine avoids unnecessary product loss.

When fruit is cut into cubes, we ensure that the cubes are more or less of the same size and that there are as few mini particles as possible. Rather making a cube a fraction too big than making waste. Sometimes this can be achieved by placing fewer knives and in other cases by developing a tray in which the product is to be cut can be unambiguously placed.



**Video: easily adjustable peeling thickness by touch screen
on our citrus kiwi peelers**



**Wear and tear parts should
always be in on the shelf to
keep your processing line up
and running.
Standstill is also waste!**

20%

**Did you know that the ZTI smart machines can
increase the yield up to 20%? Making use of
reciprocating thin peelers and special-shaped knives.
Resulting in less waste, less juice loss, and better
quality of the processed product. An additional
benefit is the Longer shelf life of your fruit.**

REDUCING WASTE IS A GOAL FOR PRODUCERS, PROCESSORS, AND CONSUMERS

The outcome of a survey done by [fooddrinkeurope](https://www.fooddrinkeurope.com) tells us that reducing waste is very important for the future of our planet. Processing has an important part in preventing waste. And there is certainly no time to waste!

A strategic approach

Preventing food wastage is part of the sustainability strategy of most organisations (60%).

43%

Many respondents (43%) stressed that their organisations measure food wastage.

32%

Several organisations (32%) said they even have a policy on preventing food wastage.

36%

To ensure food wastage prevention, some respondents (36%) said that they have at least one person with preventing food wastage within their mandate and to strategically drive this within the organisation.

21%

Other respondents (21%) even have a dedicated person whose role is to look at preventing food wastage on a strategic level.

32%

Several respondents (32%) stated that food wastage prevention is managed at factory level rather than via a corporate or sector-level approach.



Purchasing a machine is a long term investment. Inquire about the yield and ROI and see if it's the right match for your demand.

A number of members of the Dutch association **FNLI**, particularly those in the fruit, vegetable and potato processing sectors, co-operate with farmers in plant breeding and spoilage prevention before, during and after harvest. For instance, breeding potatoes that are the right shape for crisps or chips helps avoid unnecessary losses during peeling and cutting. In many lower-income countries, Dutch companies and knowledge institutions invest in storage and cooling facilities in order to reduce post-harvest losses.

OUR MACHINE SOLUTIONS FOR BETTER YIELD



Fruitcutter
e-line



Mango Peeler-de-
Cheeker 20



Fruitcutter



Mango Peeler-de-
Cheeker 40



Pineapple Peeler



Mango Peeler



Watermelon Dicer

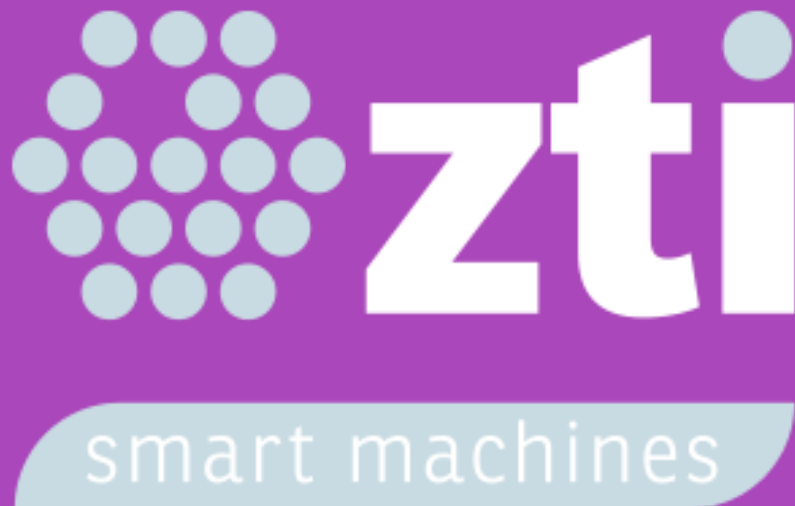


Citrus Kiwi Peeler

- Thin peeling knives that follow the contours of the fruit
- Easy adjustable peeling thickness
- Fitting trays for equal cubes
- Shaped knives for destoning
- Variable cutting cylinders



Check de [website](#) for
an overview of all our
machines!



Thank you for reading this whitepaper. I hope it was a good and useful read for you. If you have any questions, or need an overview of all our machines, please contact me by the link below.

