



HRS ParaDice – A Hygienically Designed System

HRS ParaDice, a product of HRS Process Systems is a unique offering capable of processing of fruit dices/vegetable dices without shearing them. The dices are pumped using HRS Hygienic Piston Pump and are heated and cooled in the highly efficient ECOFLUX Double Tube Heat Exchangers. The particulate foods are pasteurized for hot fill or aseptically processed for filling in aseptic containers.

As per the press release of the company,

this innovative processing technology opens up a huge potential of applications for fruits and vegetables, where the natural taste, texture and shape is of huge priority and remain in tact. It ensures quality product without loss of colour, flavour or aroma. The system works under controlled process automation with hassle free maintenance.

Its application is for processing of diced fruits for end use in fruit bases, dices, extracts and toppings, ice-cream, custards and puddings, sauces with particles, salad dressing,



spreads vegetables, fillings and coatings, jams and marmalades; processing for ready-to-eat convenience foods like Indian curries, mixes, mash and purees;

chilling and blanching of vegetables like spinach; processing of diced vegetables and continuous rice cooking.