

# White Peaches in Syrup

## CHALLENGE

To reduce the oxidation (colour change) in the peaches and give a better, firmer and evenly cooked finished product. Remove the “caramelised” flavour sometimes present in the finished product.

These issues are usually caused by the product being over-cooked and poorly agitated, especially if using a Steam Jacket.

## SOLUTION

Using our **Jet Cook Steam Infusion** In-Tank unit on high shear we rapidly produced the base 70brix sugar syrup to 90°C without any burn-on contamination.

The peaches are then added and the In-Tank unit is reduced to slow, allowing the peaches to be evenly moved through the unit and heated. As the peaches/syrup are being heated whilst also being mixed there is very little drop in the initial temperature of the sugar syrup. This speeds up the cooking time of the fruit, and reduces the oxidation usually caused by the slow heat up time.



*“The flexibility of the product range we can now produce is remarkable and opens a larger market place for our company both locally and internationally.”*

**Mr.Vugar Hebovov - Chief Automation Manager**  
Azersun Holding - Azerbaijan

## OUTCOME

Perfectly and evenly cooked peaches in a “clean” syrup with no flavour contamination.

The colour of the peaches was impressive. as was the texture of the flesh.

