

# JUMEL ALIMENTARIA, S.A

## CHALLENGE

Palletize Directly by Acceleration of Cooling

## SUMMARY

We are looking for a technological solution that allows us to lower the temperature of jars of jams and preserves from 80-82°C until reaching 30°C once packed in order to be able to palletize directly.

## HOW WE CAN DO IT?

How we could improve our current process to palletize directly, using rapid product cooling fitted without damaging its quality and allowing us to avoid reprocessing.

## RESTRICTIONS

Bear in mind that the tubs must be turned over before cooled

- Keep current texture
- Compatible or with few modifications of the current line

## CHALLENGE TYPE

**P** **M** **T** **M** **S** **O**