

Jam production line İÇİ½ food processing equipment for preserves

Target application: jam production line

Reference configuration: 2,000 kg/h jam, marmalade and fruit preparation

MCF Technology supplies complete jam production lines for industrial producers of jams, marmalades, extra-jams and fruit preserves İÇİ½ including short-run artisan lines and high-speed retail lines with automated end-of-line.

SCOPE OF SUPPLY

- Fruit preparation: destoning, cutting, blanching
- Vacuum batch cooker (batch cooking under vacuum at 55İÇİ½65 İÇİ½C)
- Continuous cooker for high-throughput lines
- Industrial pasteurizer for the final tunnel
- Piston filler for glass jars from 25 g up to 1 kg
- Capping, labelling, cartoning and palletizing

TYPICAL OUTPUTS

Jam İÇİ½ Marmalade İÇİ½ Extra-jam İÇİ½ Fruit preserves & compotes

TECHNICAL DATA

Batch size	500İÇİ½5,000 kg per cook
Final Brix	62İÇİ½68İÇİ½
Filling formats	Jar 100 g İÇİ½ 1 kg İÇİ½ Pail 5İÇİ½20 kg İÇİ½ Pouch
Filler accuracy	İÇİ½0.5 g on retail formats
Shelf life	18İÇİ½24 months ambient (hot-fill)

PROCESS FLOW

1. Fruit reception, sorting, washing and destoning / decoring.
2. Cutting or crushing to specification.
3. Vacuum cooking with sugar, pectin and acid dosing.
4. Deaeration and inline degassing.
5. Pasteurisation at 85İÇİ½92 İÇİ½C.
6. Hot-fill on the glass / PET / bulk bottling line with induction sealing.
7. Inverted cooling tunnel, labelling and case packing.

ENGINEERING HIGHLIGHTS

- Continuous food processing equipment for jams, marmalades, fruit fillings and bakery preserves.
- Vacuum cooker preserves colour and aroma while hitting 62İÇİ½68İÇİ½ Brix with minimal thermal load.
- Hot-fill bottling line for glass jars, PET and industrial 20 kg pails from the same manifold.
- Recipe management with automatic sugar, pectin and citric acid dosing.
- CIP-ready design with sanitary AISI 316L pipework and traceable batch records.

DIMENSIONS AND BUILDING ENVELOPE

Process and filling footprint	550İÇİ½850 mİÇİ½ including cooking, filling and end of line
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LAYOUT 1/2 FUNCTIONAL ZONES IN FLOW ORDER

UTILITIES AND CONSUMPTION

INSTALLATION, SITE CONDITIONS AND SCOPE BOUNDARIES

- ## TECHNICAL FAQ

Vacuum cooking (55i̇½65 i̇½C) preserves colour, aroma and vitamin C much better than atmospheric cooking (95i̇½105 i̇½C). For premium jams and extra-jams, vacuum batch cookers are MCF's standard recommendation.

From 25 g single-serve (HORECA and hotel amenities) up to 1 kg foodservice jars, on the same piston filler with format-change kits.

Yes. MCF supplies gentle-transfer pumps, filler nozzles with wide passage and inclusion dosers to keep whole berries or fruit chunks intact.

From 800 jars/h for artisan producers up to 12 000 jars/h for industrial preserves plants.

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Yes. Sugar content, fruit ratio and cooking profile are engineered to comply with EU Directive 2001/113/EC on jams, jellies, marmalades and sweetened chestnut purée.

NEXT STEPS

- Full technical page: <https://mcftechnology.group/en/jam-production-line>
- Configure the line and request the feasibility study: <https://mcftechnology.group/en/configurator>
- Run the ROI simulator: <https://mcftechnology.group/en/roi-simulator>
- Build the bankable financial plan (3 to 10 years): <https://mcftechnology.group/en/financial-plan>
- Request a quotation: <https://mcftechnology.group/en/contact>

DISCLAIMER

All figures in this datasheet are indicative engineering ranges used by MCF Technology for budget screening and layout discussion of the reference configuration. They are not a quotation, not a performance guarantee and not the audited result of a specific plant. Final specification, dimensions, utilities and CAPEX are fixed in the feasibility study on your product, packaging formats, utilities cost and site conditions.