

Tetra Pak launches homogeniser range

10 May 2024 | News

This innovative material will be available as an option for all models in Tetra Pak's homogeniser line in Europe from June



This innovative material will be available as an option for all models in Tetra Pak's homogeniser line in Europe from June

Tetra Pak announces the expansion of its homogeniser portfolio, offering machines with Outokumpu Circle Green stainless steel, a material that boasts a carbon footprint up to 93 per cent lower when compared to the global industry average for stainless steel. This innovative material will be available as an option for all models in Tetra Pak's homogeniser line in Europe from June, before rolling out globally later in the year.

With approximately 7 per cent of the world's carbon dioxide emissions stemming from the global steel industry, innovating with new forms of stainless steel plays an important role in reducing overall greenhouse gas (GHG) emissions. In the food and beverage (F&B) industry, everything from dairy beverages to table sauces relies on homogenisation as part of its production process.

Choosing Tetra Pak homogenisers with a Circle Green stainless steel hood offers F&B manufacturers a viable path to reducing their Scope emissions, a vital yet challenging aspect of achieving net-zero goals. Depending on the model, using Circle Green on a Homogenizer will reduce the CO₂ emissions by between 160kg to 1370kg per machine. The Circle Green variant range offers the same benefits as the other Tetra Pak homogenizers in the line, such as durability, reliability and ease of operation.

This strategic collaboration with Outokumpu, the global leader in sustainable stainless steel, marks the beginning of a partnership that will see the two companies explore other applications of Circle Green across the Tetra Pak equipment portfolio. This work aims to further help F&B manufacturers achieve their sustainability goals and ensure compliance with evolving environmental regulations.