

# LODI PLANT TOUR: APRICOTS & PEACHES

The Pacific Coast Producers Lodi plant is the largest apricot canner in the United States

**1** Ripe fruit is hand-picked and taken to our Lodi Plant within hours

**2** Fruit is washed and sent through the sizer

**3** Peaches and apricots are pitted before peeling

**4** An Optical Color Sorter detects pits and defects with high speed cameras.

**5** The fruit is then hand inspected by workers.

**6** Peaches and apricots are then halved, sliced or diced and sorted into a variety of can sizes.

**7** Once canned they are sent to the giant pressure cookers and are cooked to ensure quality.

**8** Cans are then sent to our Distribution Center to await labeling and shipping

## QUALITY & SUSTAINABILITY ON THE HORIZON

- GTI Spoon Pitting
- 100% pit and pit fragment free
- Pitting better and faster
- Significant reduction of water use

## QUALITY

- Tomra 5A Sorters
- Next Gen Sorting
- 1,000 times more pixelated than previous generations of sorting technology
- Sorting and selection for offgrade and quality improvement seemingly limitless
- Throughput increases of up to 10X historic efficiency.

## PRODUCT EXPANSIONS & SUSTAINABILITY

- CFT Zenith Apple Sauce and Puree System
- Fully Anaerobic (oxygen free) Cold Extraction
- Utilizes up to 97% of the fruit – less waste
- Ascorbic Acid not required
- The Zenith System is very versatile. There are many potential future uses, ranging from other fruits to purees and juices

## INVESTMENT

- Upgrading and increasing Slicing banks Molenaar
- 20% increased capacity
- Improved accuracy of sliced fruits
- Increase quality of sliced peach integrity
- Improved uniformity

WANT TO LEARN MORE? CLICK TO WATCH OUR VIRTUAL CANNERY TOUR



PACIFIC COAST PRODUCERS