



Boema S.p.A.
Corso Scagliola, 197
12052 Neive (Cn) Italy

T +39 0173 678711 F +39 0173 67626
 boema@boema.com
 www.boema.com



helloboema.it



LINES FOR THE PRODUCTION OF FRUIT AND VEGETABLES PUREES

Hot and cold puree extraction



Boema S.p.A. is born in the **1979** and during the years emerged as a **leader company in designing and manufacturing machines and plants for the food industry.**

To date, the company works with about 150 employees, mainly specialised in the designing, production and installation of machinery and equipment for the food

processing industry. Boema has two productive sites in Neive (CN), operating with a total area of approximately 15,000 m² of covered area.

Thanks to this, Boema S.p.A. has earned an **excellent reputation for quality and reliability** of its own products made by dozens of references testified by Italian and foreign industries.



PUREE & CONCENTRATES

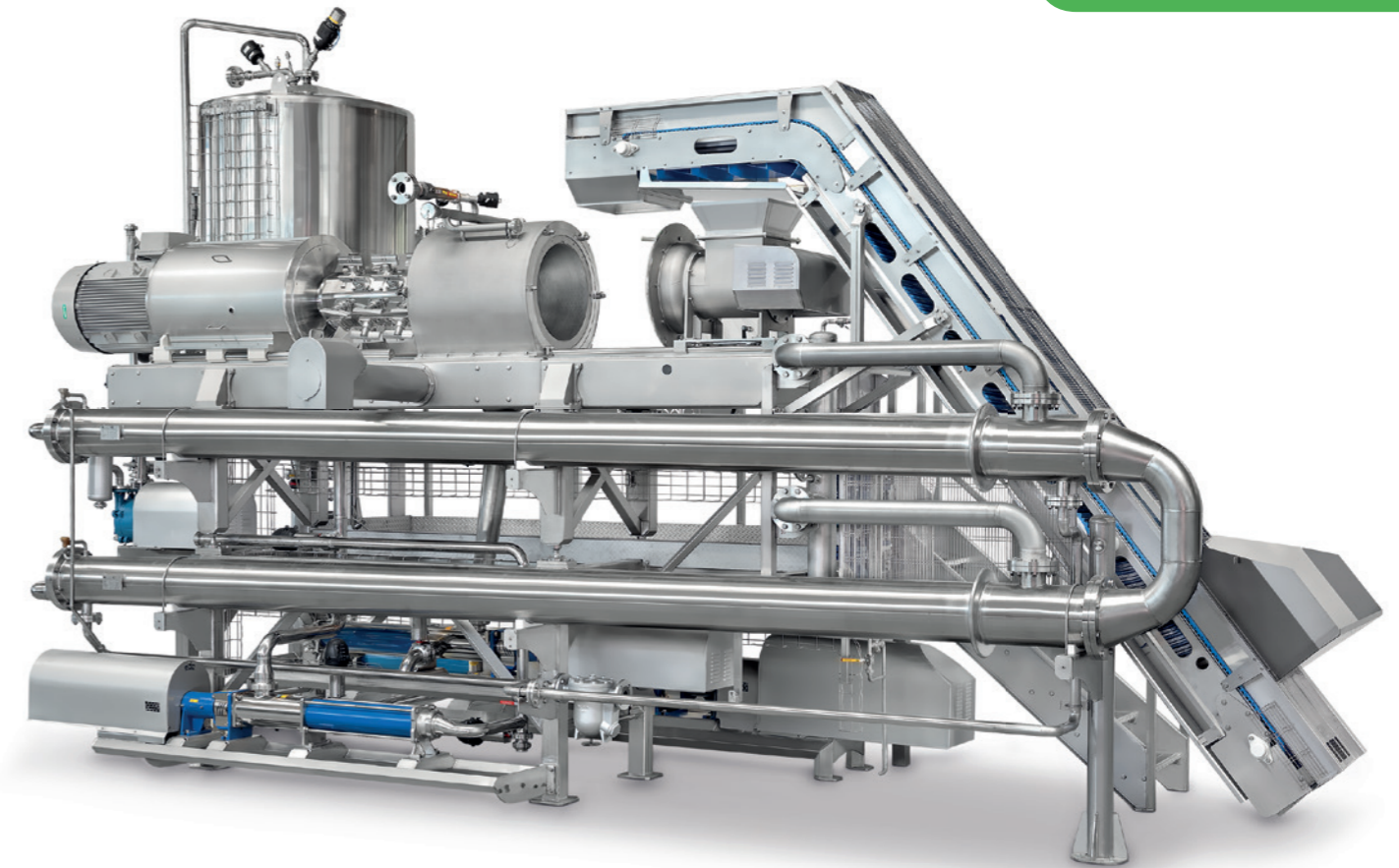
Lines for the production of fruit and vegetables purees

Hot and cold puree extraction

BOEMA S.p.A. manufactures complete plants for the production of fruit and vegetables purees, natural or concentrated, to be aseptic packed, frozen, for the production of juices, mixes and jams.

For all the finished products, **Boema** manufactures machines and equipments needed to receive the raw material, also coming directly from the harvesting, to transform and preserve the product with variable capacities according to the needs of the user-customer.

-  natural fruit or vegetable purees
-  sorbets and ice-creams
-  concentrated fruit or vegetables purees
-  smoothies
-  frozen purees
-  baby food
-  aseptic preps for yoghurt
-  tomato paste
-  juices and nectars
-  ketchup
-  soups
-  pouch doypack



INSIGHTS

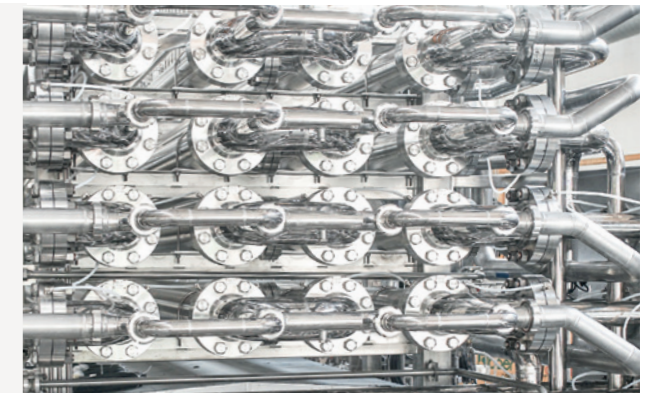
TURBO EXTRACTOR PR410- PR411

The new generation of Boema turbo extractor is designed to easily adapt to various productions, in order to reach level of excellence for various applications.



STERILISER PE

Pasteurisers, sterilisers and coolers for fruit and vegetables juices and purees, natural or concentrated, with or without pieces. The machines can perform thermic cycles according to the needs of the user and to the filling temperature.



BOEMA OLIMPO

The OLIMPO system has a big versatility from the point of view of the possible transformable products and optimal flexibility of extraction processes to have great yields without damaging the product.



ASEPTIC FILLING MACHINE USA

Boema S.p.A. designs and manufactures aseptic filling machines to aseptically fill liquid and semi-dense products with or without pieces with one or two heads, that can be fixed or movable.

