



# CITRUS PEELS, A HIDDEN TREASURE

**ANDRITZ Turbex extractor for  
sustainable valorization**

Citrus peels are often discarded as waste, yet they contain a wealth of valuable compounds such as essential oils, flavonoids, pectin, or organic acids. Used widely in various industries, extracting these compounds from citrus peels is a sustainable and economically viable way to utilize a valuable natural resource, and create products for many different applications. ANDRITZ Turbex, an innovative extrac-

tion system, is a highly efficient and versatile tool for extracting valuable compounds from citrus peels. Its innovative design and advanced technology enable:

- **Optimal extraction yields:** maximizing the recovery of valuable compounds.
- **Gentle processing:** Preserves the integrity of extracted compounds, ensuring high quality.

- **Scalability:** Suitable for both small-scale and industrial-scale production.
- **Customization:** to meet specific extraction requirements.

With the ANDRITZ Turbex extractor, you can easily reduce your waste, create new revenue streams, and promote sustainability. It's all about converting your waste into a valuable resource.

# ANDRITZ

# Get the most from your peels

Generate additional revenue from your by-products

## A COMPREHENSIVE SOLUTION FOR YOUR EXTRACTION NEEDS

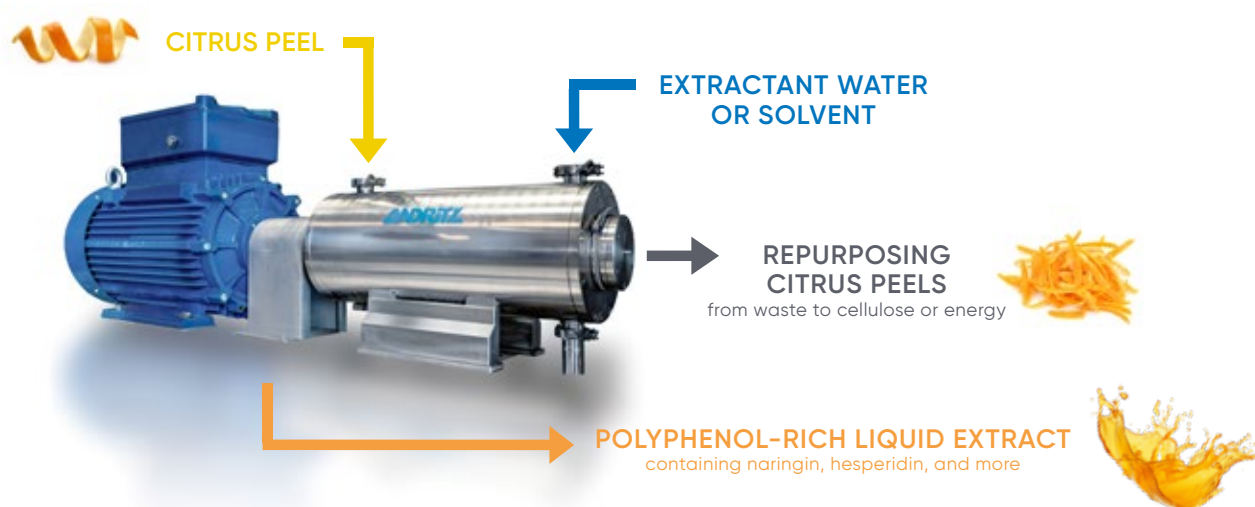
The ANDRITZ Turbex extractor is available in several configurations to extract substances from citrus peels:

- **TURBEX PILOT UNIT:** The Turbex pilot unit is equipped with a soaking/feed unit, a liquid recycling/solid dewatering system, and liquid extract filtration to facilitate the complete extraction cycle, including pre- and post-processing of inlet/outlet streams.
- **TURBEX MOBILE UNIT:** ANDRITZ can provide a skid-mounted rental unit to conduct tests to validate your specific process or simply to allow you to enjoy the benefits of meeting your extraction needs on time. Fully equipped with inlet/outlet pumps, this unit is able to process pre-soaked materials.

## TURBEX BENEFITS\*

- One-step extraction instead of multiple processes, which reduces solvent costs
- Delivery of the highest quality functional ingredients, active principle elements, and vegetable proteins thanks to low extraction temperatures that avoid oxidation
- Cavitation ensures faster extraction compared to conventional processes, which means more production in less time
- Up to 50% higher yield for better profitability
- Up to 30% less energy consumption compared to traditional processes, leading to a faster return on investment

\* Results proven by in-house and on-site tests



## CONTACT

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# ANDRITZ

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