



Carrot process 'Inside the factory'



Arrival from field dirty in lorry's- backed on ready to start process through factory



Carrots are washed out from the back of the trailers using water canons



Carrots are given a pre-clean with water before entering the plant

The whole crop then goes through 'Stone traps' where stones are removed from the process





Carrot process 'Inside the factory'



Carrots are then stored in holding tanks before going onto the next stage of the process, these are variably controlled to vary the throughput speed through the factory depending on quality



Wyma Polishing - This is where the Carrots are cleaned with brushes to remove all soil from the outside surface of the Carrots



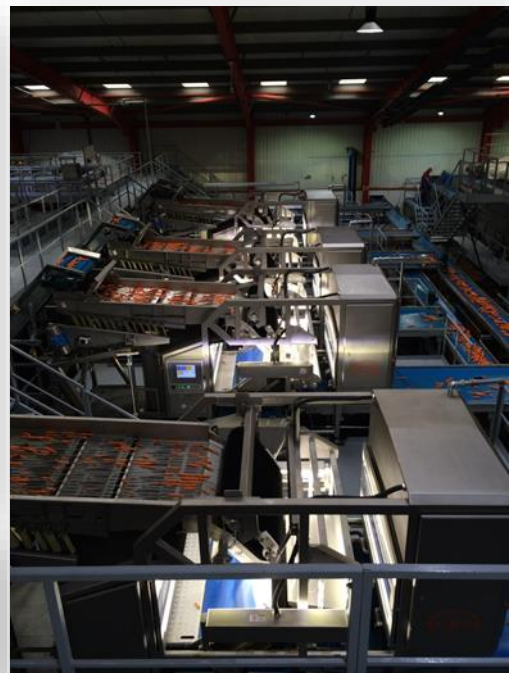
Size Grading - All size grading is done by crown size using lift rollers. 5 sizes are graded in the factory - no carrots are graded by length



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Quality grading is partly done by cameras, these machines look at the Carrots and take pictures of them. If they don't meet the specifications, they are ejected using blasts of air



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The Carrots go through a hydro-cooler which brings the temperature down to around 5°C. It's chilled fresh water that 'rains' onto the Carrots



Crop is then packed. All product is weighed and sold in a variety of pack sizes from 500g to 1.5kg



Carrot process 'Inside the factory'



Once the Carrots are packed into bags, people of the end of the production line, pack these packs into our customers boxes and stack them on a pallet ready for delivery.



Finished packed product is held in our cold stores for up to 36 hours before being delivered to our customers on refrigerated lorries

