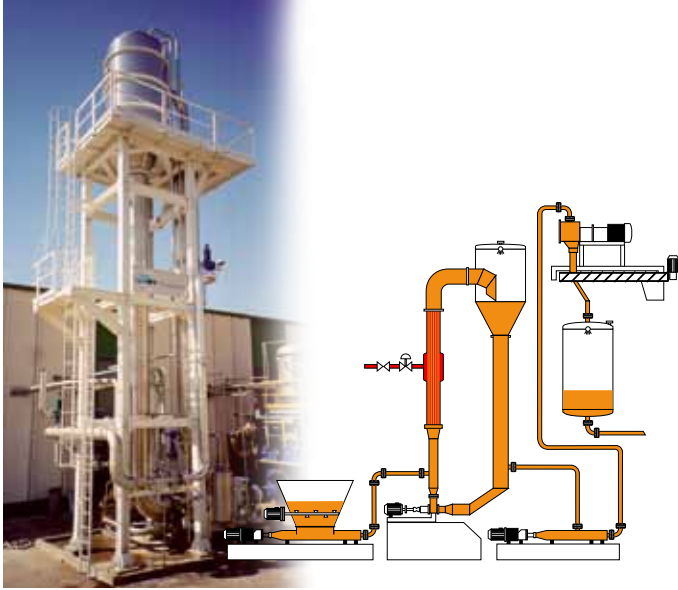


Tomato Processing Line



Simplicity of design...



Features and benefits of JBT FoodTech's Tomato Paste processing systems

JBT FoodTech's technology has been developed to meet the demands of today's tomato processing requirements. Our total commitment has led to the development of innovative equipment to improve overall operating efficiency, minimize downtime for maintenance, and, most important, reduce capital investments.

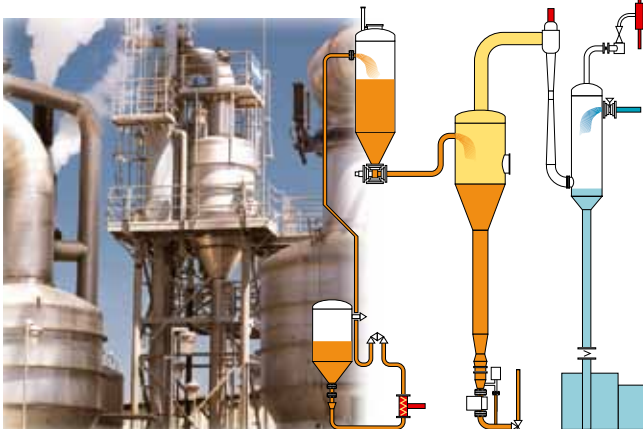
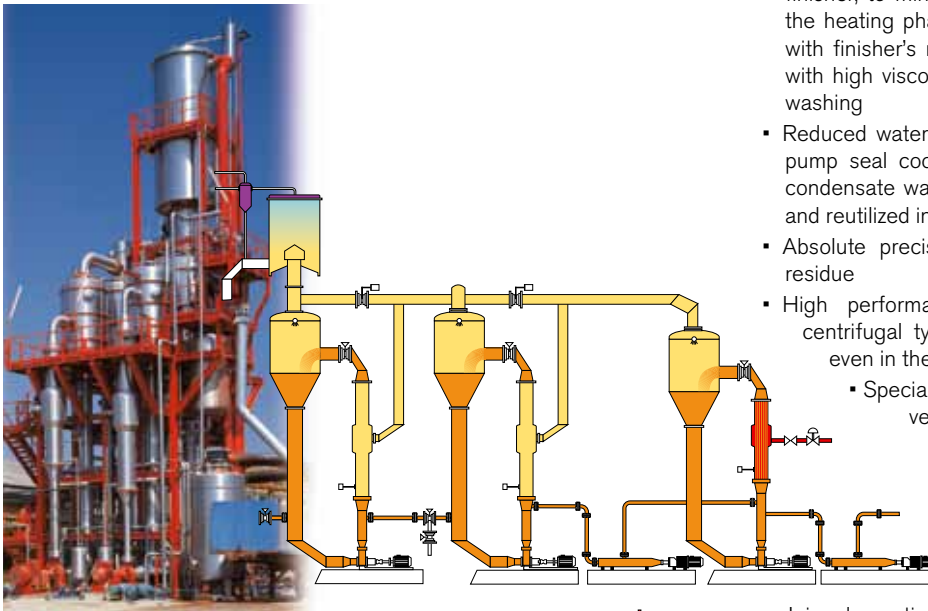
High Quality Juice Preparation

JBT FoodTech's methods of enzyme treatment is the major reason for the high quality of tomato juice to be concentrated.

High Quality Paste Production

JBT FoodTech's Corporation has developed state-of-the-art evaporators designed to provide:

- Superior tomato paste quality, achieved by:
 - Reduced holding time, particularly at the higher concentration
 - Very low temperatures in all the effects
 - Very high circulating speed in all the stages, specially in the finisher, to minimize the thermal damage to the product during the heating phase (inside the tube nest). This solution together with finisher's reduced size permit longer operating cycle, even with high viscous products (low Bostwick), without stopping for washing
- Reduced water consumption (only required for technical needs: pump seal cooling, cooling tower circuit make-up, etc.); Even condensate water from the secondary vapors can be recovered and reutilized in the fresh product supply circuit
- Absolute precision in the measurement of the optical paste residue
- High performance of product recirculation pumps, helical centrifugal type, specifically designed and tested to operate even in the most difficult working conditions
 - Special inducers to ensure extremely high efficiency and very low NPSH, thus preventing the well known cavitation phenomena
 - Excellent performance of the recirculation pumps and fast product flow inside the tube nests, results in high final concentration i.e.: up to 32°Bx with Hot Break paste and 40-42°Bx with Cold Break paste
- Juice deaeration before concentration
- Automatic set-up
- Reduced steam consumption by using multi-effects machines.



High Quality Paste Sterilization

The JBT/Franrica Aseptic Flash Cooler is actually the best system for sterilization and aseptic cooling of tomato paste. The machine, which is designed according to specific technological criteria, guarantees the following advantages:

- Better color and higher consistency of the concentrate
- Lower energy consumption
- Lower maintenance
- Longer operations; machine could run without loss of sterility for over 90 days
- Higher flexibility.

...high quality and greater yield



Hot Break/Cold Break preparation

Designed to produce the best quality Hot Break tomato juice (it is so flexible that it can be used for Cold Break as well), the unit inactivates completely the pectolitic enzymes by instantaneous product heating.

The unit provides with the following advantages:

- Increased juice extraction yield
- Increased viscosity by practically eliminating the syneresis phenomena
- Increased consistency in the final concentrate.



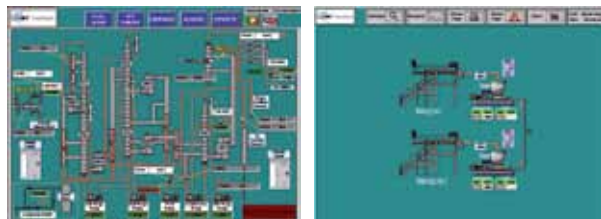
Cold Break

Receiving and Ancillary Equipment



1. Storage pools
2. Receiving, pre-washing and water conveying
3. Water filtering
4. Cooling towers

Tomato Processing System



Evaporation

All JBT FoodTech's evaporators are specifically designed to obtain high quality tomato paste.

As a matter of facts, the low temperature profile of all the machines is the key factor in maintaining the organoleptic properties of the fresh fruit.

The multiple effects design allows energy saving thus reducing operating costs.

Each effect basically includes:

- a vertical tube-vest
- a liquid vapor separation chamber
- a recirculation pump.

The evaporator operates under vacuum which is maintained by a barometric condenser connected to the evaporator's last effect and to a vacuum pump.

Machines operations, including start-up and shut-down, are controlled by PC/PLC system; operator's intervention is consequently limited to menu's selection.

Juice Refining

Variable speed turbo-extractor(s) separates the peels and seeds from the pulp, extracts and refines the juice. Juice Extractor FTE offers the possibility to adjust the squeeze grade during the process.

The rotor, featuring uninterrupted blade contour, units high juice extraction capacity with a unrivalled product softness.

The machine includes an automatically programmable CIP.



Sterilization, Holding and Aseptic Cooling

The JBT/Franrica aseptic flash cooler is widely used to sterilize and cool aseptically the tomato paste coming from the evaporator.

The paste is:

- sterilized with an in-line steam injector
- held in a hot tank
- cooled in an aseptic flash separator
- extracted by an aseptic lobes type pump.

The unit is designed to:

- preserve the natural color and flavors
- assure instantaneous heating and cooling
- make a light evaporation
- maintain paste consistency value.

The Flash Cooler does not reologically stress the product thus not affecting at all both consistency and viscosity over the time.

The fast heating and cooling system prevents any additional thermal spoilage to the product.

As an alternative, the traditional tube-in-tube sterilizer/cooler is also available.



We're with you...

Tube-in-Tube Sterilizer/Cooler

Suitable configurations and type:

4 Tube-in-Tube design

Heat transfer effectively occurs from both sides. Scientifically disposed fins, inside the annular space, act as static mixer, to ensure a more uniform and effective heat exchange by convection also at low product speed.

- High-viscous
- Concentrate.

Dimple Tube

Patented JBT FoodTech, It utilizes a unique internal tube design that incorporates smooth interruptions on the internal surface to gently agitate product with minimal abrasion and shearing. This type of Heat Exchanger offers: enhanced drainage, stable temperature control, prolonged operation, enhance of heat transfer and easy tube inspection. Dimple Tube Heat Exchangers are efficient in heating and cooling. Turbulating design facilitates excellent heat transfer with lower product velocity and reduced pressure drop.

- Low-viscous
- Diced/Particulate.



...right down the line™

Aseptic Filling

After proper heat treatment, paste is filled in aseptic bag. The JBT FoodTech's wide range of single and double head machines, gives the possibility of filling any type of aseptic bags ranging between 5 and 300 US gallons.



Filling Head



Drum Filling



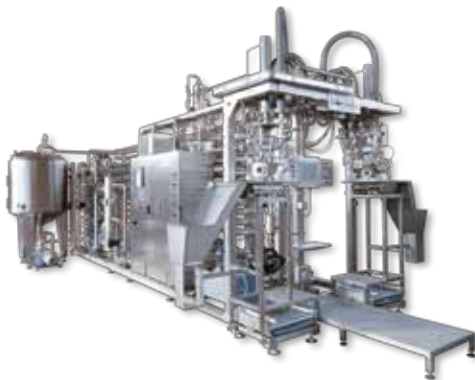
Bin Filling



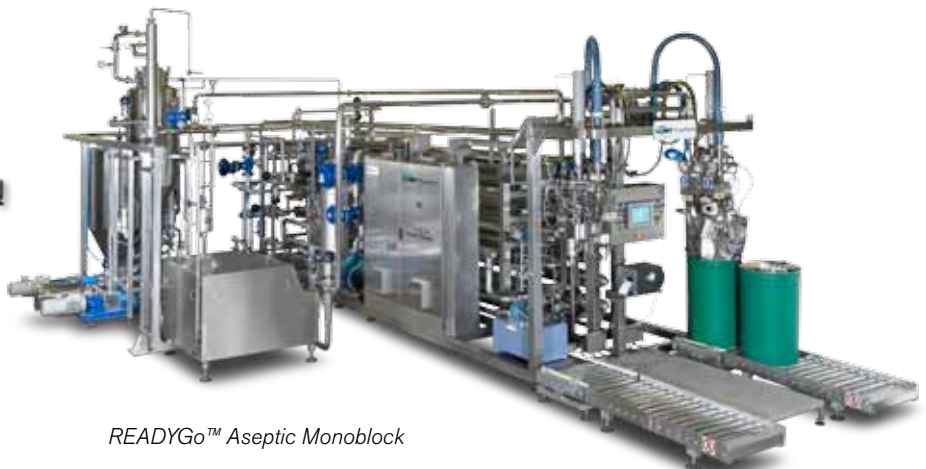
Aseptic Filler



Aseptic Fillers



*READYGo™ Aseptic Monoblock
with small bags kit*



READYGo™ Aseptic Monoblock



We are your single source for profitable processing solutions

JBT FoodTech is a leading provider of integrated food processing solutions.

From single machines to complete processing lines, we enhance value and capture quality, nutrition and taste in food products.

With a local presence on six continents, JBT FoodTech can quickly provide our customers and partners in the food processing industry with the know-how, service, and support needed to succeed in today's competitive marketplace.

Part of the technology presented in this brochure may be patented. JBT FoodTech, whose policy is to continuously improve its products, reserves the right to discontinue or change specifications, models or design without notice and without incurring obligation.



www.jbtfoodtech.com

Or for specific product lines:

www.jbtcitrus.com
www.jbtfruit.com
www.jbttomato.com
www.jbttuna.com

Asia Pacific

John Bean Technologies (Shanghai) Co. Ltd.
 Haitong Security Building room 3002-3003
 No. 689 Guangdong Road
 Shanghai 200001
 China
 Phone: +86.21.6341.1616
 Fax: +86.21.6341.0708

Europe

John Bean Technologies SpA
 Via Mantova 63/A
 43122 Parma
 Italy
 Phone: +39.0521.908.411
 Fax: +39.0521.460.897
sales.parma@jbt.com

John Bean Technologies NV
 Breedstraat 3
 9100 Sint-Niklaas
 Belgium
 Tel.: +32-3.780.1211
 Fax: +32-3.777.7955
fpsd.info@jbt.com

JBT FoodTech, S.L.
 Julián Camarillo 26, 4º
 28037 Madrid
 Spain
 Phone: +34.91.304.0045
 Fax: +34.91.327.5003
foodtech.spain@jbt.com

North America

John Bean Technologies Corporation
 400 Fairway Avenue
 Lakeland, FL 33801
 USA
 Phone: +1.863.683.5411
 Fax: +1.863.680.3672
citrus.info@jbt.com

John Bean Technologies Corporation
 2300 Industrial Avenue
 Madera CA 93639
 USA
 Tel.: +1-559.661.3200
 Fax: +1-559.661.3156
madera.fpsd@jbt.com

South America

John Bean Technologies Mq. e Equip. Ind. Ltda.
 Av. Eng Camilo Dinucci 4605
 14808-900 Araraquara, São Paulo
 Brazil
 Phone: +55.16.3301.2000
 Fax: +55.16.3332.0565
latinamerica.info@jbt.com

South Africa

John Bean Technologies (Pty) Ltd.
 Koper Street
 Brackenfell
 Cape Town, South Africa 7560
 Phone: +27.21.982.1130
 Fax: +27.21.982.1136
citrus.info@jbt.com

Latin America

JBT de México S de RL de CV
 Calle Oceanía #102
 Fracc. Industrial Unidad Nacional II
 66350 Santa Catarina, NL
 México
 Tel.: +52.81.8123.7055
 Fax: +52.81.8123.7054
citrus.info@jbt.com