

Filling, Closing, Sterilization

Integrated Systems from One Source



JBT FoodTech's food laboratories in Europe and North America provide a broad range of added-value services such as thermal process design, temperature distribution and heat penetration measurements, filling and seaming testing, HACCP consulting and water treatment consulting. JBT FoodTech is a USDA/FDA process authority.



The JBT FoodTech Multi-Purpose laboratory pressure sterilizer enables to accurately design thermal processes, study the effects of time and temperature variables and conduct studies simulating the type of equipment that best fits the requirements of the product.



More than 50% of the world's shelf-stable foods are filled, seamed or sterilized on JBT FoodTech equipment. With several thousands of lines in operation worldwide, JBT FoodTech is the world's leading supplier of in-container processing technology.



A **global service network** assures professional installation supervision, commissioning, training and after-sales support, anywhere in the world.



Worldwide R&D support with in-depth industry experience ensures the latest in engineering and manufacturing technology. Our customers can be certain of the highest possible quality equipment and spare parts at competitive costs. Integrated manufacturing facilities available from one source ... JBT FoodTech.

Solutions provider

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

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

As a local presence on six continents, we can quickly provide customers and partners in the food processing industry with know-how, service and support that ensures their profitable enterprise.

www.jbtfoodtech.com

Part of the technology presented in this brochure is 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.

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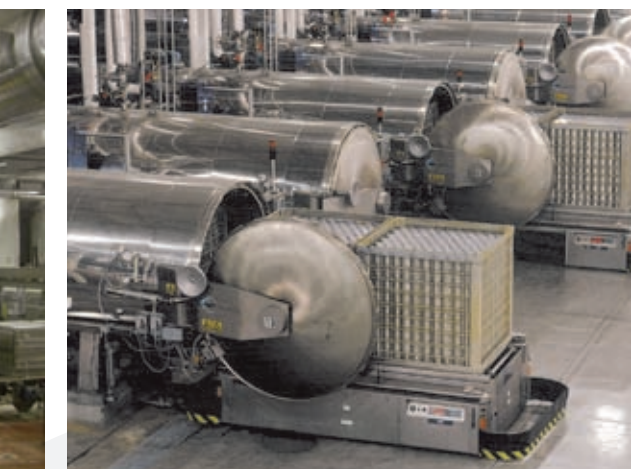
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JBT FoodTech has been serving the food processing industry for more than a century now. Today, more than 50% of the world's canned food production is filled, closed or sterilized on JBT FoodTech equipment. Our highly qualified and experienced people, our state-of-the-art laboratories, our unmatched installed base and field experience and our wide range of filling, closing, sterilization and process control technologies enable us to provide unique solutions to the food processing industry.

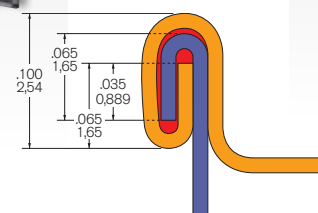
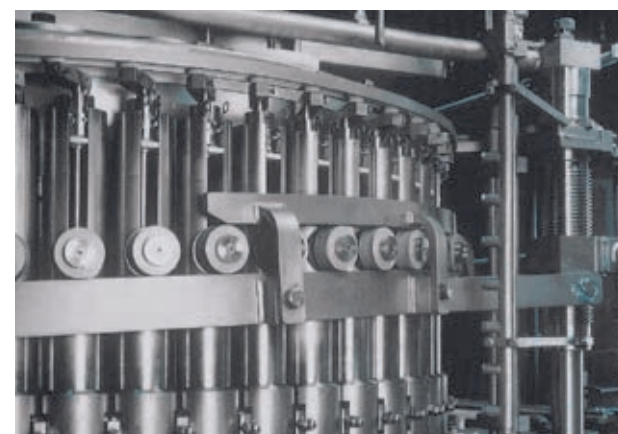
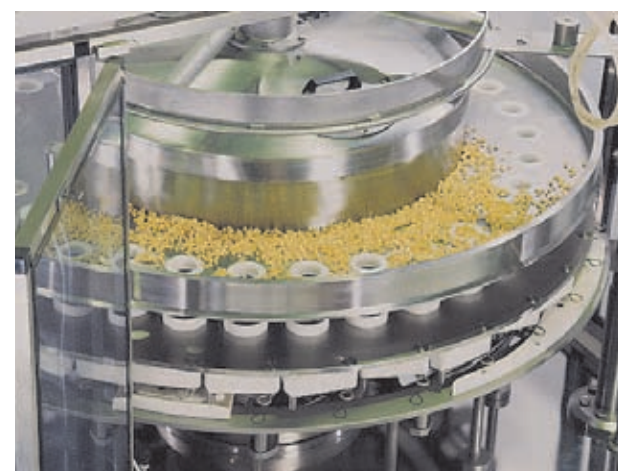
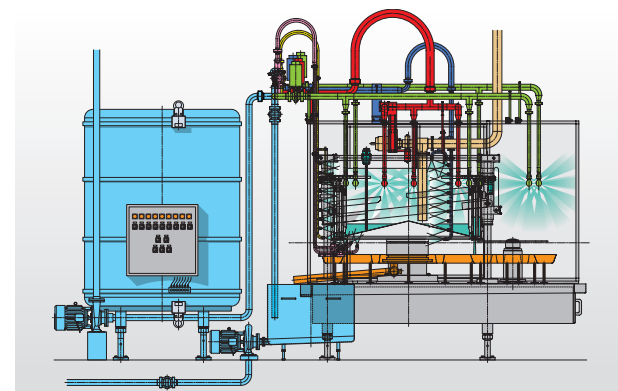


We're with you...



Filling

JBT FoodTech XL-series fillers handle metal, glass, plastic or paperboard containers and are suitable to fill a broad range of products, from liquid to highly viscous with or without particles. The heavy-duty and precise construction of the XL-series fillers ensures unsurpassed fill accuracy, even after many years of operation. The XL-series Unifiller is the only filler in the industry that can be cleaned-in-place, without fill station disassembly. The JBT Unifiller is the first volumetric filler in the industry to successfully pass the EHEDG CIP screening test and obtain the 3A sanitary standards symbol authority. All XL-series fillers meet the CE food contact material traceability guideline.



Closing

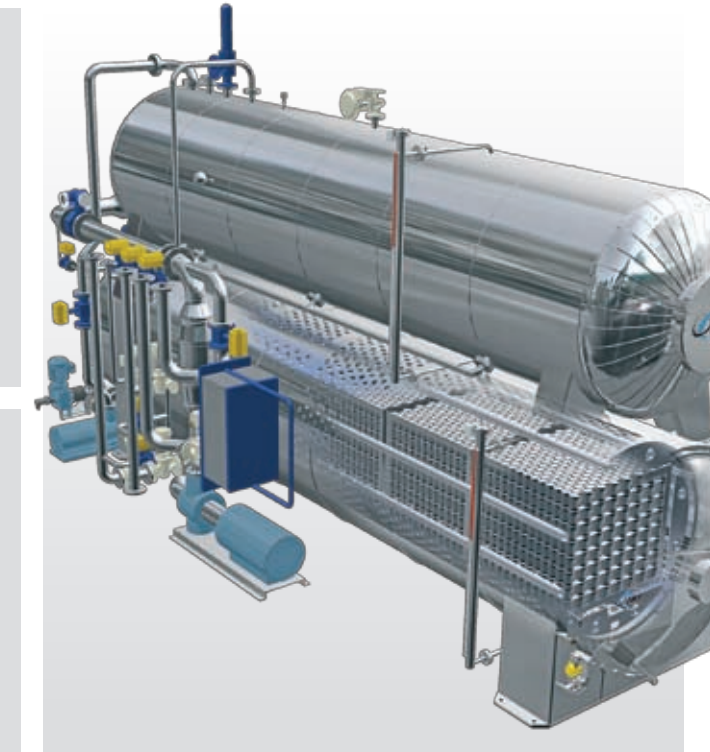
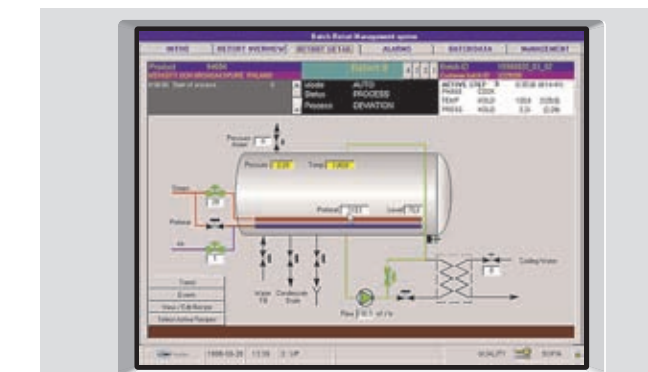
Over the years JBT FoodTech has built a wealth of seaming expertise, supported by a large installed base, high-tech lab facilities and world-class engineers. This unmatched expertise has allowed JBT FoodTech to create innovative, cost-effective seaming solutions in can making, aerosols, powders, food, beer, beverages and non-food applications. JBT FoodTech's new family of seamers - SeamTec™ - meets the industry's needs for lower maintenance, higher up-time, easy cleanability, faster can format change-over, reliable performance, and enhanced operator comfort and safety. The SeamTec 100-series offers from 3 to 6 seaming spindles, the 200-series from 3 to 10 spindles. For large diameter, institutional cans, the SeamTec family includes a unique 6-spindle seamer and a special execution for powder applications. The TwinTec™ unique "two-in-one" concept integrates filling and closing on a single monobloc frame.



... right down the line

Sterilization - Retorts

The Steam Water Spray™ retort process is an efficient, fast and homogeneous sterilization process with air overpressure, providing maximum product safety and container flexibility, yet saving water, water treatment chemicals and energy in a clean processing environment. The LOG-TEC™ process management system of individual retort controllers with a central host PC controls every aspect of the sterilization process and generates the records to meet the HACCP, FDA and USDA requirements and allows full traceability of the sterilization operation. JBT FoodTech's new SuperAgi™ agitating retort technology combines superb temperature distribution and product quality, with low energy and water consumption. In Multi-Process execution, SuperAgi™ offers the choice between Steam Water Spray™, full water immersion and partial water immersion processing, so that each packaging type can be processed in optimal conditions.



Sterilization - Continuous

Since the introduction in 1921 of the JBT FoodTech continuous rotary pressure cooker and cooler, more than 8000 JBT rotary shells have been placed into production around the world. Improved product quality, reduced cooking time resulting from increased heat penetration, labor savings, low steam and water consumption, minimum container damage and reduced noise level are only a few of the many advantages of the JBT FoodTech rotary sterilizer. The rotary sterilizer is by far the most economic solution to sterilize convection type products in round metal cans at high capacity. The Hydrostatic sterilizer provides continuous high capacity processing of conduction type foods in metal and glass containers. The Hydrostatic sterilizer is ideal for processing products that require long cook and cool times, high throughputs and little or no agitation.

