

Energy management benefits the bottom line and the environment

Efficient use of steam, heat and water can increase capacity, decrease a processing line's footprint, conserve natural resources and improve production yield.

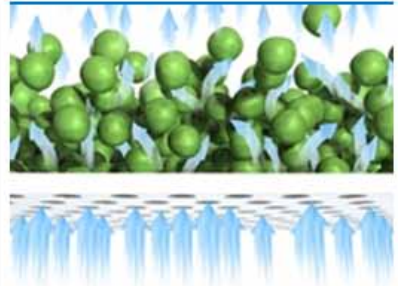


ARTICLES



Eco Farms balances organic philosophies with processing solutions to grow its business

Certified organic cleaning solutions and citrus coatings help Eco Farms improve efficiency on the processing floor and increase the marketability of its products.



Improve the quality of frozen products with individual quick freezing

Individual quick freezing technology prevents damage and preserves the color, texture and taste of just-picked fruits and vegetables.



Cold extraction process enhances flavor, consistency of natural purees

Innovations to cold extraction help processors increase product value while meeting a growing demand for high-quality puree.

ASK THE EXPERT



Ask the Expert: Process improvement in frying and filtration

Ramesh Gunawardena, manager, technology and process development, answers questions about maximizing fryer performance.

NEWS & NOTES



News and Notes

Leading Vietnamese shrimp producer makes major freezer investment JBT FoodTech named one of 'The Best Companies to Work For in Brazil' JBT FoodTech at industry events

Energy management benefits the bottom line and the environment

Like many companies, food processors have an interest in increasing their facilities' energy efficiency. Maximized energy efficiency helps reduce utility costs, makes a facility more environmentally sustainable and can be leveraged by processors to gain a marketplace advantage. But true energy efficiency is achieved through a carefully executed energy management program.

Implementing processing equipment and aftermarket products that feature energy-utilization innovations can increase the equipment's capacity and improve production yield, while it also can conserve natural resources and decrease the amount of space a processing line takes up on the plant floor. Those innovations, available through JBT FoodTech equipment, contribute to improving environmental performance – and the bottom line.

Increasing energy efficiency through effective use of steam, heating

Steam is an effective energy source for a cooking process, and the use of steam is mostly beneficial early in a process. That's when the product surface temperature is below the dew point of the surrounding oven environment. Rapid energy transfer to the product makes the overall process more efficient to reduce the energy usage.

Steam is less beneficial when the product surface temperature is above the dew point temperature of the surrounding oven environment. During this stage, steam is used as needed to deliver the desired product attributes. With JBT FoodTech MultiPhase™ cooking, the appropriate amount of steam is delivered throughout all stages of the process, reducing the total amount of steam used and lowering utility costs.

The amount of steam used can be reduced ranging from 20 percent to 50 percent, depending on the oven type, system configuration, substrate, desired product attributes and operating conditions. For example, an oven system that currently requires 2,000 pounds per hour of steam can achieve annual savings ranging from \$16,000 USD to \$40,000 USD.

Stein™ TFF-IV THERMoFIN® fryer

Energy savings also can be accrued through gentle fryer heating. The low heat flux of the JBT FoodTech Stein™ TFF-IV THERMoFIN® fryer heat exchanger, used in conjunction with the MX-Series MicroMax™



Ceramic Cover a more effective insulation method

Reducing heat loss is one way to increase energy efficiency in food processing facilities. When it comes to equipment like continuous rotary sterilizers, retorts and storage tanks, the traditional insulation method involves wrapping equipment in calcium silicate blocks or fiberglass wool, followed by a layer of external cladding material.

The time-consuming insulation process is no longer necessary with JBT FoodTech Ceramic Cover, a spray-on, latex-based ceramic coating that contains heat by acting as a reflective barrier against ultraviolet rays, visible light and infrared rays. Ceramic Cover has low thermal conductivity, much like traditional fiberglass wool, and can withstand surface temperatures of up to 350°F (177°C).

A typical energy savings calculation is derived from the process cook temperature and the number of layers of ceramic coating. One customer processing fruit at 223°F (106.1°C) 295 days per year saved 144,000 BTUs per hour by applying five, 2.5-millimeter coats of ceramic coating to the outer shell of the sterilizer. Energy savings were estimated at \$11,200 USD per year, resulting in a 17-month return on the investment.

Read more about the application benefits of Ceramic Cover in Vol. 6 Issue 2 of FoodTech Report.

hot oil filtration system, improves the thermal performance of trans-fat-free cooking oils to extend the oil's life cycle. Another enhancement to reduce energy usage includes the use of dual exhausts with lower volumes at the ends of the fryer hood. This helps to reduce cooking oil oxidation (which is one of the causes of oil degradation) by creating a steam blanket over the oil. Energy savings as a result of gentle fryer heating can range from \$6,000 to \$10,000 USD annually.



Stein™ TFF-IV THERMoFIN® fryer

Thermal process modeling achieves precise cooking

When it comes to sterilization of shelf-stable foods, food processors utilize software-based thermal process modeling for precise cooking that sterilizes without compromising product quality. This optimized sterilization process translates to savings for the processor via increased energy efficiency, along with operating efficiency through maximized throughput and less product degradation.

JBT FoodTech NumeriCAL® thermal process modeling software, available for the Steam Water Spray (SWS™) SuperAgi™ Agitating Batch Retort, scientifically models heat transfer rates for individual product formulations. By scientifically determining heat transfer rates based on food product heating and cooling specifications, processors can achieve more precise commercial sterility, with no need for overcooking to ensure food safety.



After a line operator enters the type of product being sterilized, NumeriCAL works with the LOG-TEC Momentum™ process management system to determine the process time required for food safety. NumeriCAL manages retort temperatures by maintaining precise heating and cooling on the SuperAgi. Temperature control prevents processors from using large amounts of steam when it's not necessary, resulting in maximized heating and cooling efficiencies.

Utilizing NumeriCAL instead of the Ball formula method of thermal process calculation – an industry standard – cook time can be reduced by up to 33 percent for a 15-ounce can (300 x 407 can size).

Innovation reduces steam through heat recovery

JBT FoodTech specialists work side by side with processors to develop customized solutions that improve production and efficiency. One example is the heat recovery system for the Rotary Pressure Sterilizer that was originally developed to reduce steam usage by recovering heat from hot discharge water, which is produced when sterilizing milk products.

In milk processing, products must be heated gradually, or they will burn and caramelize. The Rotary Pressure Sterilizer has four zones in its preheating vessel that gradually raise water temperature before the cans are placed in the hot cooker. Afterward, the cans enter a cold-water vessel.



Rotary Pressure Sterilizer

The common practice is to dispose of the water that is heated by the cans during the cooling process. But JBT FoodTech engineered a solution that pipes this heated water back to the first two zones of the preheating vessel. As a result, steam usage is decreased or no longer needed to heat the water in those zones, but is still available to heat the water to a certain temperature, if necessary. For one processor utilizing the heat recovery system, the steam requirement was reduced from 1,600 pounds per hour to 400 pounds per hour.

Making energy management top priority

Energy management is increasingly important to food processing operations as energy prices rise along with production demands. Maximizing benefits in this key area requires attention to current energy usage, process optimization and finding solutions that provide benefits all down the line.

To learn more about JBT FoodTech's energy efficient systems, visit the JBT FoodTech Web site.

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Eco Farms balances organic philosophies with processing solutions to grow its business

By Amy Bittner, associate product manager, fresh produce technologies for JBT FoodTech

Organic food regulation does not end at the farm gate. Every aspect of processing fresh, organic produce is an important consideration for companies like Eco Farms – a California, U.S.A.,-based grower, packer and shipper of organic citrus and avocados.



In the United States, organic food is produced by using practices that conserve biodiversity and natural resources, and promote ecological balance. To grow an organic

product means to do so without the use of pesticides, fertilizer made with synthetic ingredients or sewage sludge, bioengineering, or ionizing radiation. All organic products must be certified in accordance with the U.S. Department of Agriculture (USDA) National Organic Program.

Norm Traner, director of Eco Farms, works side by side with JBT FoodTech to find processing solutions that optimize his operations while aligning with organic production and processing requirements. Organic-compliant cleaning solutions and wax coatings increase the quality and shelf life of his produce, and processing equipment provides operational efficiency and increased throughput.

“We have been in business for close to 40 years and continue to expand, which is why we need to adopt the most efficient, cost-effective practices that remain within organic guidelines,” Traner says.

Quick and safe cleaning

Eco Farms uses large bins, each of which can hold up to 1,000 pounds of produce, to transport harvested produce from the field to the packing house. Traner’s team processes about 300 bins per day. Often, these empty bins are left in the field before they are used for picking, so after they are brought back to the facility, they require thorough cleaning and sanitation.

The JBT FoodTech Bin Scrubber System, a cleaning apparatus designed for use on plastic and wood bins, helps Eco Farms automate the cleaning process, making it more efficient. Field bins are delivered to the scrubber on an automatic line. A cradle elevates and tips the bin onto a brush head that spins and scrubs difficult-to-reach surfaces and corners while high-pressure nozzles spray the exterior of the bin clean.

VigorOx® sanitizers work well as a cleaning solution for equipment like the Bin Scrubber System. They are one of a limited number of sanitizers approved by the U.S. Environmental Protection Agency (EPA) that complies with USDA organic regulations for direct application to the surface of fruits and vegetables. This type of sanitizer is critical for food safety compliance. In addition, VigorOx products also are approved for use with USDA quarantine requirements for citrus canker, a bacterial disease affecting citrus.

Extend freshness naturally

While processing and packing citrus, JBT FoodTech Fruit Cleaner 123 assists in the removal of any dirt or the natural wax coating on the outside of the fruit's peel. This results in a cleaner produce surface ideal for the application of JBT FoodTech Sta-Fresh® protective coatings.

Sta-Fresh protective coatings replace the lost natural wax, reducing shrinkage that can occur from water loss and maintaining the vitality of the fruit. The coatings are specially formulated to maximize flavor preservation of produce, improve product appearance, extend shelf life and increase marketability. Produce retains its freshness from the moment it leaves the packing house until sale on the domestic or international market.

“The storage life of produce without wax is very short,” Traner says. “We grow and pack our produce in a dry climate, which most of the time contributes to longer storage life. However, it was difficult to find a wax that worked well for us and was approved for use on organic produce.”

Traner selected Sta-Fresh wax coating because it is easy to apply and does not make his produce look overly glazed. The coating also washes off equipment without leaving a residue, he says.



Experts on hand

JBT FoodTech offers a portfolio of products that comply with the USDA National Organic Program and international regulations. The company's regulatory experts, scientists and industry specialists work directly with processors' accredited certifying agents to ensure ingredient compliance and proper documentation.

To learn more about JBT FoodTech organic fruit and vegetable processing, visit the JBT FoodTech Web site.

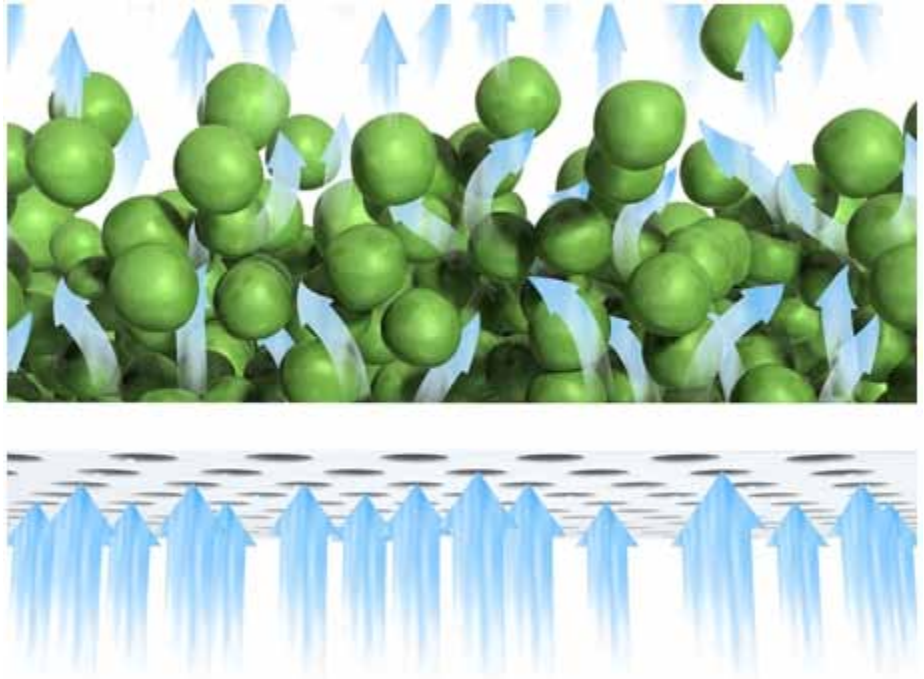
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Improve the quality of frozen products with individual quick freezing

By Gert Nilsson, Director of Sales for JBT FoodTech
and Branko Pancer, Regional Sales Manager, Central Europe, for JBT FoodTech

Frozen fruits and vegetables are the perfect complement to a wholesome meal. They offer consumers convenience and the year-round availability of products that may not be native to their region or currently in season. Frozen fruits and vegetables also offer consumers the nutrients they need for a well-balanced diet. In 1998, the U.S. Food and Drug Administration approved labeling frozen fruits and vegetables as healthy by using the same protocol as their raw counterparts, according to the American Frozen Food Institute. However, color and texture can be just as important as nutritional value when consumers select frozen fruits and vegetables.



Most fruits and vegetables are chilled immediately after picking, and processed within one hour to lock in nutritional content. But fruits and vegetables offer varying challenges during the freezing process that can compromise quality. In particular, products can stick together or become damaged during transport or processing, and can lose taste, color or texture.



FLoFREEZE® IQF freezer

The Frigoscandia™ FLoFREEZE® IQF freezer from JBT FoodTech prevents damage and preserves the color, texture and taste of fruits and vegetables to maintain their freshness. The FLoFREEZE individually quick freezing (IQF) process uses fluidization, a technology with which food products are elevated in a burst of refrigerated air. With high-efficiency heat transfer, products are quickly frozen while they are elevated and individually separated from each other.

The FLoFREEZE IQF freezer was designed to fit the needs of individual processors, from a wide capacity range of approximately 2,200 pounds (1 metric ton) to 33,000 pounds (15 metric tons) per hour, as calculated with peas – and a broad application range. Processors can select optimum freezing conditions for each product, whether it is soft, brittle, sticky or heavy or has shapes that can be difficult to freeze efficiently.

Special attention for vegetables

Most vegetables have a natural skin that protects them from sticking together during the freezing process. But larger-sized vegetables like onions, peppers, cucumbers and zucchini are typically sliced into much smaller pieces before freezing, making them vulnerable to sticking together. Preventing pieces from sticking – and freezing – together is important because it allows consumers and food manufacturers to easily work individual pieces into recipes or perfect portions.



The singular perforated-tray format available on FLoFREEZE IQF freezers can agitate products during fluidization as they are frozen, making sure pieces stay separated. The tray is ideal for smaller vegetables, like peas, and products more difficult to fluidize, such as rice, diced vegetables and diced cooked meat.

Gentle handling for delicate fruit



Fruit is typically much more sensitive than vegetables in all aspects of processing, including picking, freezing and storing. Berries, including strawberries, raspberries, blackberries and red and black currant, are particularly vulnerable to damage during freezing. Individual quick freezing can be difficult to achieve with juicy fruits as varied as cherries, pineapples, peaches, apricots and mangoes if not carefully handled.

More delicate fruits, like raspberries, are appropriate for the FLoFREEZE IQF track format, which offers two independently controlled tracks and two separate pressure chambers. The specially designed perforated track with additional air modulators allows for even distribution of air and offers adjustable controls for each 35 cm (350 mm) track width, which is important for gentle handling of the product.

The two-phase fluidization process speeds up heat transfer and ensures fast, gentle crust freezing. Crust freezing is achieved in the first track, where refrigerated air is pulsed vertically while a step drive adjusts horizontal movement. This control allows for maximum percentage of individually quick freezing products without damage. Crust freezing locks in product moisture before final core freezing, as well as preserving product weight, appearance and quality – naturally.

Benefits of flexibility

The quality of frozen fruits and vegetables is improved through an individualized approach to freezing. The ability to customize the freezing process with the tray or track format, and the ability to control airflow, mean the end product will look and taste as fresh as the day it was picked.

To learn more about JBT FoodTech freezer capabilities, visit the JBT FoodTech Web site.

FLoFREEZE® is a registered trademark and Frigoscandia™ is a trademark of JBT FoodTech.

Cold extraction process enhances flavor, consistency of natural purees

By Massimo Gorreri, fruit product line manager for JBT FoodTech

Demand for fruit and vegetable puree is steadily increasing as consumers look for nutritional, functional and flavorful additions to soups, entrees, desserts and beverages. Baby food, yogurt/kefir and refrigerated juices/functional beverages were the three specialty categories that experienced more than 50 percent sales growth from 2006 to 2008, according to the annual report, prepared by the National Association for the Specialty Food Trade, Mintel International and market research firm SPINS.



With increasing demand in this growing market sector, puree processors are not only focusing on volumes, efficiencies and yield, but also challenged to continuously improve product value. In natural puree, a premium product requires preserving the freshest possible taste. Freshness is often typified by properties such as flavor, savor and color – which can be directly felt by the consumer.

The JBT FoodTech line of Fruit Turbo Extractors (FTE) was developed to increase the overall quality of puree, from the reliability and consistency of the line to the taste and texture of the end product. To accomplish this, FTE Juice Extractors utilize a different cold extraction process flow compared with traditional lines.



Fruit Turbo Extractor

The importance of cold extraction

Developing a natural puree without additives can be difficult and inconsistent because many factors in the process, including heat treatment (temperature) and stem pieces, can compromise the taste and color of the final product. Natural enzymes in the fruit need deactivation to slow cell deterioration, and heat treatment is a common way of achieving this; however, high temperatures have a negative impact on taste.

The highest-quality end product is achieved by breaking up the natural fruit into a puree in two phases. The first phase is a cold extraction method, which processes the whole fruit at room temperature to remove the stems, seeds and peel. The resultant mash goes into a second phase, where the pure puree is rapidly heated for the minimal time required to deactivate the natural enzymes of the fruit.

Breaking with tradition

The configuration of FTE Juice Extractors separates skin, seeds and stalks before enzyme deactivation. Removing these unwanted parts of the fruit immediately after washing and sorting also results in pulp

with less pesticide content from fruit and vegetable skin and fewer “off” flavors from broken stalks and seeds.

The rapid treatment improves color and increases product consistency.

Through this process flow and gentle product handling, processors can experience a higher production yield compared with the destemming, peeling and pitting process.

Traditionally, the process of separating peels and seeds from the pulp and then the process of extracting and refining the juice occur at the same time in a single machine. This typically occurs after enzyme deactivation.



Improved quality and consistency does not end with the processing line. Consistency and enhanced taste values also are dependent on the reliability and cleanability of equipment.

Simplicity in cleaning

FTE Juice Extractors are designed to run intensively for several seasons without the need for servicing due to the robust construction of the rotor blade, which is made from two parts of wearproof stainless steel. Rotor blades in the discharge chamber scrape the chamber to ensure trouble-free processing and thorough cleaning for all products, from passion fruit, mangos and tomatoes to pomegranate, apples and carrots.

The cleaning system for the FTE Juice Extractor is composed of automatic valves that wash the screen – the main function of the extractor – through a set of sprayers that cover the entire surface. The inner surface of the screen can be washed from the product input area while it is in motion. Also, all product contact parts are made with stainless steel, which allows for vigorous cleaning, should it be needed.

Global consumer trends indicate that consumers seeking more natural, functional products – such as soups, sauces, smoothies and baby food – will only increase as consumers make health and nutrition a priority. By evaluating the processing line to determine the ideal methods for taste preservation, puree processors will have the ability to keep up with growing demand while producing the highest-quality product possible.

To learn more about JBT FoodTech juice extractors, visit the [JBT FoodTech Web site](#).

Ask the Expert: Process improvement in frying and filtration

Processing methods, in addition to equipment design and line configuration, are factors that influence energy usage, throughput and the overall quality of an end product. Fryer performance in particular can be impacted positively or negatively depending on the type of oil used, filtration method, product ingredients and heat utilization. Ramesh Gunawardena, manager of technology and process development for the JBT FoodTech Food Processing Technology & Training Center in Sandusky,



Ohio, U.S.A., answers questions about opportunities for process improvement in frying and filtration.

Q: How do heat utilization and product ingredients impact fryer performance?

A: High convection heat transfer rates in frying oil play a key role in fryer operating performance because they help processors set desired coatings and develop texture and product color. Heat transfer is further enhanced from the moisture that food products release into the oil while in the fryer. Coatings, marinades, ingredients and spices can impact the frying process by creating complex chemical reactions. These chemical reactions rapidly degrade cooking oil, in particular trans-fat-free oils, which have a lower heat threshold than partially hydrogenated oils.

Q: How can I minimize cooking oil degradation to enhance the operating performance of my fryer?

A: Efficient transfer of heat results in less damage to the cooking oil. The JBT FoodTech Stein™ TFF-IV THERMoFIN® Fryer improves thermal performance and extends oil life by design. The THERMoFIN fryer features a heat exchanger with a large heat transfer surface area that maintains low internal oil volume and rapid thermal fluid flow rates. This combination has proven to deliver consistent temperatures within the fryer with fast reaction times to correct for load interruptions. The resulting more uniform fryer temperatures can be combined with advanced filtration methods such as the MX Series MicroMax™ filter, to extend the life of frying oil, increasing product quality and improving energy efficiency.

Newer models of THERMoFIN fryers are equipped with dual exhausts at the ends of the fryer hood to more evenly distribute moisture given out by the product. Also, the total discharge volume has been substantially reduced. This helps to significantly reduce oxidation by essentially creating a steam blanket over the cooking oil while serving as an enabler to reduce energy usage. Moreover, the lowered exhaust volumes reduce the oil carryover from the fryer tank, while significantly reducing emission control costs. This further reduces the total energy consumption of the fryer when air cleanup costs are factored in.

Q: What is the best way to ensure new recipes do not amplify oil degradation and cause processing problems?

A: Every new coated product introduced to the market should undergo thorough analysis of the frying and filtering process, particularly when moving away from using partially hydrogenated cooking oils. Instead of shutting down the production line for testing, processors can analyze their recipe and determine how it performs in the production line at the Food Processing Technology & Training Center. The training center is fully equipped with processing systems that portion, coat, fry, filter, cook and freeze. Specialists can set up forming, slicing, grinding or other equipment so processors may replicate every step in the process of their production line.

To learn more about JBT FoodTech frying and filtration solutions, visit the [JBT FoodTech Web site](#).

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News and Notes

Leading Vietnam shrimp producer makes major freezer order

JBT FoodTech signed a \$6.1 million contract to supply freezing solutions for a new plant in Hau Giang Province, Vietnam. The contract is with Minh Phu Seafood Joint Stock Company (MPC), a large Vietnam-based seafood processor.

JBT FoodTech will supply and integrate eight ADVANTEC™ impingement freezers and four GYROCOMPACT® spiral freezers for the new Hau Giang facility. MPC has been Vietnam's leading shrimp producer for the last 10 years, and this new plant will enable it to double the amount of shrimp it processes for worldwide export.

"We are very pleased with MPC's confidence in JBT's leading freezing technologies and proven track record for field service and technical support," said Torbjorn Arvidsson, vice president and division manager for JBT FoodTech's Food Solutions and Services Division. "This project is an excellent example of how JBT FoodTech partners with global customers and supports the development of regional food industries."



ADVANTEC™ impingement freezer

The project is currently scheduled to be operational in the fourth quarter of 2010.

JBT FoodTech named one of "The Best Companies to Work For in Brazil"

For the 10th year in a row, the Brazil-based business of JBT FoodTech was named one of "The 130 Best Companies to Work For in Brazil" by Epoca magazine in partnership with the Great Place to Work® (GPTW) Institute.

JBT FoodTech was among 530 companies that registered this year with the Great Place to Work Institute Brazil, an affiliate of the San Francisco, Calif., U.S.A.-based Great Place to Work Institute, Inc. Companies are selected for the Best Companies lists primarily based upon their employees' responses to a survey that measures the levels of trust, pride and camaraderie within the workplace.

The GPTW Institute is a research and management consulting firm with international affiliate offices in 41 countries and is dedicated to building a better society by helping companies transform their workplaces. This study was published in Epoca, a Brazilian weekly news and analysis magazine. GPTW Institute also works with other leading regional publications, such as Fortune magazine, HR magazine and the Financial Times, in 30 countries to publish and recognize the Best Companies.

"We are honored with continued recognition as one of The Best Companies to Work For in Brazil," said Juan Podesta, vice president and division manager of JBT FoodTech's Food Processing Systems Division. "This remarkable achievement is directly attributable to our exceptional team of employees and proves that together we continue to create an excellent work environment."

JBT FoodTech at upcoming industry events

ProPak Asia 2010 – June 16-19, 2010 in Bangkok, Thailand

ProPak Asia is the premier international exhibition of packaging and processing machinery, materials and associated technology. More international technology will be on display than ever before in the show's 26-year history, presented to a dedicated buyer audience from throughout Asia and the Middle East.

EXPO PACK Mexico / PROCESA 2010 – June 22-25, 2010 in Mexico City, Mexico

EXPO PACK México and PROCESA 2010 are expected to host 25,000 packaging and processing professionals.

ProPak China 2010 – July 14-16, 2010 in Shanghai, China

The international processing, packaging and end-line printing exhibition attracts China's high end plus international buyers. Attendees include a variety of industry professionals in technical/production management, director and general management positions, purchasing, research and development, marketing/sales and consulting.

PROCESS EXPO and International Food Technology (IFT) Annual Meeting & Food Expo – July 18-20, 2010, in Chicago, Ill., U.S.A. – Booth 13003

This year, Process Expo will be co-located with IFT, which brings together leading food companies and expert professionals to learn about solutions for food safety, energy efficiency, and the science and the business of food. JBT FoodTech will focus on the importance of consistency, performance and multifunctionality by exhibiting its integrated processing solutions that help manufacturers improve product quality and yield while enhancing process controls for optimal efficiencies and reduced labor costs.

International Baking Industry Exposition (IBIE) – Sept. 26-29, 2010, in Las Vegas, Nev., U.S.A. – Booth 10015

IBIE is recognized as the world's largest, most comprehensive baking exposition of the year. Attendees are able to view cutting-edge technologies, equipment and new products; and learn how to strengthen their competitive position, uncover new opportunities and maximize profits. JBT FoodTech will feature the Double D Revoband Continuous Oven, JBT FoodTech panless processing technology and its complete portfolio of bakery processing capabilities.

IPA 2010: World Food Process Exhibition – Oct. 17-21, 2010, in Paris, France

IPA is an exhibition featuring food and beverage manufacturers looking for innovative and high-performance equipment and machinery. JBT FoodTech will exhibit capabilities in coating, cooking, freezing, frying, filling, closing and sterilization.

JBT FoodTech industry event recaps

International Poultry Exposition (IPE) 2010 – Jan. 27-29, 2010, in Atlanta, Ga., U.S.A – Booth 3939/B Hall

JBT FoodTech featured its process optimization capabilities in portioning, slicing, coating, frying, cooking and freezing. Specialists also reached out to the 50,000 processor attendees to promote the importance of evaluating what they have and what they need in the near future to remain productive and competitive.

California League of Food Processors (CLFP) Expo & Showcase of Processed Foods – Feb. 2-3, 2010, in Sacramento, Calif., U.S.A. – Booth 416

JBT FoodTech presented visitors with information on its full portfolio of equipment and products, including aftermarket and process technology laboratory services. The exposition brought food industry members together to discuss a wide range of subjects including productivity, health and safety, regulatory issues, energy innovation and new technologies.

Gulfood 2010 – Feb. 21-24, 2010, in Dubai, U.A.E. – Stand No. A-66

Gulfood is the Middle East's leading dedicated exhibition for the foodservice and hospitality sectors. JBT FoodTech featured solutions in coating, freezing, cooking and frying, including its expanded bakery offerings from its acquisition of Double D Food Engineering in 2009.

Foodex – March 21-24, 2010, in Birmingham, U.K. – Booth WO54, Baking Industry Exhibition (BIE) Stand No. N299

Foodex covers every area of the food and drink processing and packaging market from meat, poultry, fish and dairy through to vegetables, drinks and ready meals. More than 250 companies exhibited at the event.

International Boston Seafood Show (IBSS) and Seafood Processing America – March 14-16, 2010, in Boston, Mass., U.S.A. – Booth 1781

The International Boston Seafood Show and Seafood Processing America are co-located for North America's largest seafood trade event. JBT FoodTech will exhibit at Seafood Processing America, featuring the Stein™ product line, which focuses on tempura coating and frying, including the new Ultra V™ batter applicator and breadier; TM-3 tempura batter mixer; and the TFF THERMoFIN® Fryer. The Stein CM Charmarker and Double D searing ovens will be featured solutions for surface marking and browning. JBT FoodTech also will promote the DSI™ Accura® Portioning System for applications that require cutting and trimming fish fillets to size and weight; and Frigoscandia freezing solutions including the linear SuperCONTACT® plate freezer for freezing sticky, hard-to-handle products, the GYROCOMPACT® self-stacking spiral belt freezer for large volume applications, and the ADVANTEC™ and on-ship NAUTICA™ impingement freezers which provide individual quick freezing to products such as fillets.

IFFA – May 8-13, 2010, in Frankfurt, Germany

IFFA is the leading international trade fair for processing, packaging and sales in the meat industry. Messe Frankfurt, the trade show company presenting IFFA, expects around 900 companies to exhibit their latest products and services to some 60,000 trade visitors from more than 100 countries.

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