

Scalable cell culture platform for the fast and affordable processing of meats, poultry and fish

SECONDARY PROCESSING jbtc.com

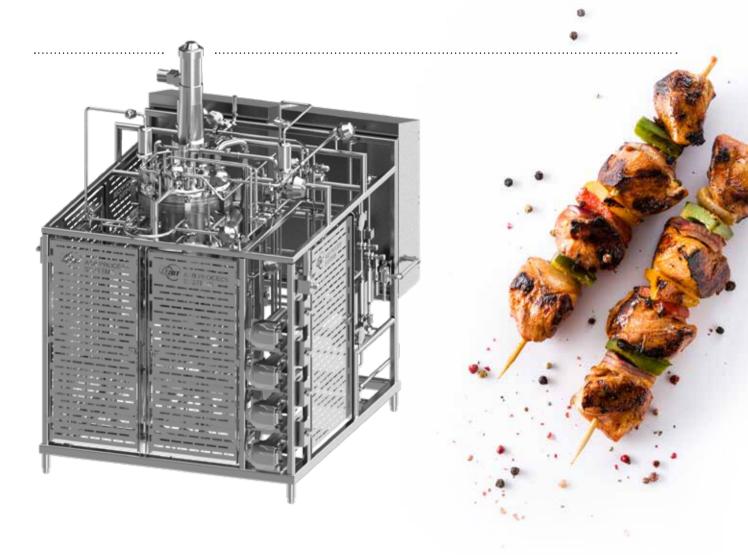


The JBT A&B Process Systems READYGo Bioreactor is a highly flexible, modular, and scalable system that enables you to take your cultivated meat products to market faster than ever.

With its scalable and configurable design, it is optimized to address several pressing challenges in this emerging market.

Our **READYGo Bioreactor** delivers an easily configurable platform that is optimized for cultivated meat. Ranging in volume from 20 to 20,000 liters, it's flexibility allows companies to rapidly expand their production as their business expands from the start-up phase through full-scale production.

The unit is designed for easy integration with our media preparation, harvest/hold, and CIP/ SIP systems as well as our protein preparation and packaging lines, allowing the quick implementation to configure the unit, and minimizing the time-to-market.



Features/Benefits

- Scalability Ranging in volume from 20 to 20,000 liters, the READYGo Bioreactor offers a flexible and scalable platform for cultured meat companies to launch products from pilot to full-scale production.
- ✓ **Lead-time** Manufactured with "best in class", nonproprietary components, the **READYGo Bioreactor** is designed to minimize the time-to-market for scaling up facilities without compromising a customer's ability to implement their unique process requirements.
- ✓ Capital Expense Designed to reduce the historically high cost of capital expense associated with cell culture bioreactors, the READYGo Bioreactor meets the necessary needs of the food market without unnecessary added expense.

A Leader in Cultivated Meats

Our Alternative and Cultivated Meat Solutions can help you tap into this growing market. We are the industry leader in traditional protein processing equipment, and all our machines and systems can be used with equal effectiveness to process alternative and cultivated meats. With the addition of the **READYGo Bioreactor**, we are equipped to assist companies rapidly scale production.

- ✓ JBT meat processing equipment is used by processors worldwide, and we understand the importance of maximizing yields and production uptime
- ✓ JBT equipment can produce the highest portioning yields in the industry, integrate seamlessly into the processes you're using now, and give you the flexibility to run multiple types of products in the same facility
- Easy integration with our media preparation, harvest/ hold, and CIP/ SIP systems

JKAS ISO 9001 CERTIFIED

Product Specifications

Model #	READYGo 20	READYGo 200	READYGo 2000	READYGo 10000
VOLUME-WORKING (V _w)	20L	200L	2,000L	10,000L
VOLUME TOTAL (V _T)	30L	300L	2,900L	13,900L
Airflow (SLPM)/VVM	1.0VVM max	1.0VVM max	1.0VVM max	1.0VVM max
ASPECT RATIO	2.00 (11"x22")	1.12 (26"x29")	1.79 (48"x86")	1.76 (82"x144")
VESSEL RATING (ASME)	3.1 barg/FV	3.1 barg/FV	3.1 barg/FV	3.1 barg/FV
JACKET RATING (ASME)	10 barg	10 barg	10 barg	10 barg
TEMPERATURE RATING	150C	150C	150C	150C
MATERIAL OF CONSTRUCTION	316L Vessel 304L Jacket	316L Vessel 304L Jacket	316L Vessel 304L Jacket	316L Vessel 304L Jacket
VESSEL INTERNAL FINISH	30 Ra	30 Ra	30 Ra	30 Ra
VESSEL EXTERNAL FINISH	2B	2B	2B	2B
MOTOR SIZE	0.25HP 350 RPM	0.25 HP 280 RPM	1.5 HP 100 RPM	3 HP 60 RPM
AGITATION-ORIENTATION	Top offset	Top offset	Top offset	Top offset
IMPELLERS	1	1	1	3
BAFFLES	1 removable	1 removable	1 removable	1 removable
AUTOMATION	Allen-Bradley Compactlogix	Allen-Bradley Compactlogix	Allen-Bradley Compactlogix	Allen-Bradley Compactlogix
INCLUDED DOCUMENTATION	O&M Manual Factory Acceptance Testing (FAT)	O&M Manual Factory Acceptance Testing (FAT)	O&M Manual Factory Acceptance Testing (FAT)	O&M Manual Factory Acceptance Testing (FAT)
Additions:	4X Peristaltic Pumps for: • Acid • Base • Antifoam • Nutrient	4X Peristaltic Pumps for: • Acid • Base • Antifoam • Nutrient	4X Peristaltic Pumps for: Acid Base Antifoam Nutrient	4X Peristaltic Pumps for: Acid Base Antifoam Nutrient

COUNT ON JBT TO HELP PROTECT YOUR INVESTMENT

JBT's greatest value in PRoCARE® services comes from preventing unexpected costs through smart, purposeful, and timely maintenance based on unmatched knowledge and expertise. PRoCARE service packages are offered as a maintenance agreement in various service levels, depending on your production and cost management requirements.



JBT DIVERSIFIED FOOD & HEALTH

FRESH PRODUCE TECHNOLOGIES | FRESH-CUT, ROBOTICS, STEAMING | FRUIT AND VEGETABLE PROCESSING | SECONDARY PROCESSING | ASEPTIC SYSTEMS | FILLING AND CLOSING | IN-CONTAINER STERILIZING | TRAY SEALING | SECONDARY PACKAGING | HIGH-PRESSURE PROCESSING | POWDER PROCESSING | TUNA PROCESSING

JBT PROTEIN PROCESSING

PRIMARY CHILLING | WEIGHING | PUMPING | CUTTING-UP | SKINNING | WATER RE-USING SECONDARY BRINE PREPARATION | HOMOGENIZATION | INJECTION INJECTION & RETURN MILLING | MACERATION | MASSAGING | TENDERIZATION | TVI MEAT SLICING | AUTOMATED TRAY LOADING

FURTHER WEIGHING | PORTIONING/TRIMMING | COATING | FRYING & FILTRATION | PROOFING | COOKING | COOLING | CHILLING | FREEZING | REFRIGERATION | CLIPPING & PACKAGING SOLUTIONS | X-RAY TECHNOLOGY | TRAY SEALING | HIGH-PRESSURE PROCESSING

OUR BRANDS





















































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We're with you, right down the line.™

















Subject to change without notice. 03•23 A40035-EN