

# Plant Based Beverages

1

PREPARING

VACUUM MIXING

2

3

IN FLOW PROCESSING

PACKAGING

4

5

PRESERVING

## JBT, Your Total Solutions Provider

Retain the goodness of your plant-based beverages.



## High protein diets are trending and store shelves reflect those trends as well as fueling innovations in the beverage industry

To deliver effective and flexible processing and packaging alternatives to the market, we offer a broad range of mixing, batching and blending products, in-flow pasteurizers and sterilizers, storage tanks, bottle blow molding units, aseptic fillers for bulk, bottle and flexible pouches, in-container sterilizers and high-pressure processing units. These solutions are designed to provide a safe, high quality food product with optimal shelf life.

### 1 PREPARING

#### ADDITION OF INGREDIENTS

#### A&B PROCESS SYSTEMS

Variations in number and volume of ingredients across different plants and seeds paste or concentrates add complexity to production lines and create delays when switching between products.



High Sheer Vacuum System

### 2 VACUUM MIXING

#### BATCHING AND BLENDING

#### A&B PROCESS SYSTEMS

Batch preparation, process with manual adjustments, recirculating product until mix is ready. JBT A&B's expertise within clean-in-place systems and equipment design ensure that your batching & blending system will be safely and easily cleaned utilizing traditional CIP regimens.



Recirculation & Preparation Batch Tanks



Mixing and Preparation System

### 3 IN FLOW PROCESSING

#### HOMOGENIZING AND STERILIZING

#### SF&DS®

Extremely sensitive process requiring precision in mixing environment (e.g., pressure, temperature, pH scale) and quality of ingredients (e.g., size of oil droplet and protein)

UHT system applies indirect heating on liquid products through coiled or tubular heat exchangers that effectively sterilizes the products while preserving product taste and color.



Homogenization and preheat treatment



SteriTwin™ Coil heating/cooling

**4 PACKAGING**

**FILLING**



**CLOSING**

- > Cans
- > Plastic Bottles
- > Glass
- > Bulk

**JBT FILLING & CLOSING**

The Unifiller concept offers unmatched product versatility: from low viscosity products without particles, to high viscosity products with particles; both cold and hot filled.



**Unifiller**

Our aseptic fillers provide: "steam only" sterilization of the filler head(s), complete sanitation by an automatic clean-in-place system.



**Bulk Aseptic Fillers (ABF2000)**



Aseptic Filler offers plant-based beverages producers a highly effective and reliable aseptic performance. Since the bottles are handle by the neck they can have almost any shape of bottle of PP, PET and HDPE. The filler can also fill aseptically premade pouches.



**AsepTec® Linear Filler**

**AsepFlex Pouch Filler**

Our BottleTec blow molder produces bottles in almost any possible shape. The molds are easily changed to accommodate different container designs.



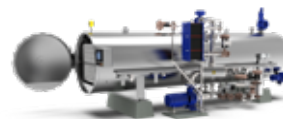
**JBT SF&DS BottleTec™ (Extrusion Blow-Molder)**

**5 PRESERVING**

- > Batch Sterilizing
- > Cooling
- > Continuous Hydrostatic Sterilizing

**IN-CONTAINER STERILIZING**

JBT Batch Retorts are all equipped with a Steam Water Spray System (SWS), ensuring uniform and efficient thermal processing of your packaged foods.



**Batch Retort Sterilizers**

Our Hydromatic® sterilizer is ideal for processing products that require long cook and cool times, high throughputs and little or no agitation.



**Hydromatic®**

# Pick up your product type



Cereals



Seeds



Nuts



Legumes



## 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



## JBT HAS OFFICES AROUND THE WORLD



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jbt.com



Subject to change without notice. 03-23 B4002-EN



We're with you, right down the line.™