



Research & Technology Center

Nelspruit, South Africa



Fruit and Vegetable Processing Technologies
and Services for the Food Industry

A pilot plant dedicated to serve our customers

The Research & Technology Center (RTC) in South Africa - Nelspruit, offers technologies and services for the food industry broadly in Fruit and vegetable processing.



Extractor Model 491



Finisher



Extractor Model 391

Fruit and vegetable processing

Fruit and Vegetable processing offers knowledge in two categories, Citrus and non Citrus processing. The primary objectives of each category is to optimize the yield, quality and throughput of the processing equipment and systems that JBT Corporation supplies. With our well-established R&D management process in place, our processing systems consistently maximizes the available expertise and resources.

Currently Nelspruit RTC is equipped with two commercial JBT extractors (391 and 491), Fresh'n Squeeze point-of-sale juicer, screw finisher UCF 110 and FVX-S Extractor. The RTC is equipped to simulate many of the processes found in the modern commercial food processing industries. The facility is equipped with sophisticated laboratory instruments prepared to perform quality investigations and physicochemical analysis to analyze fruit, juice and pulp products as established by the USA, European, and South Africa regulatory authorities and the market's demanding requirements.

The quality of our investigations is guaranteed by using sound scientific practices and procedures that consistently use methodologies and statistics to properly plan the experiments and to analyze the results.





Training Room

Laboratory

Nelspruit RTC offers the following services for the Fruit and Vegetable Processing Industry:

1. **Monthly citrus characterization program:** Generate monthly yield and quality reports. These reports are then sent via our JuiceLines™ monthly e-mail distribution to help customers optimize their production facilities.
2. **Process Audits:** JBT process experts can visit production facilities to review the process line and give support to improve and optimize processes.
3. **Specific Tests at RTC:** Our Food Scientists and Process Engineers can work with the customers to develop new product and process formulations to address the changing market requirements.
4. **Training:** Another value provided by the Research and Technology Center is a training facility and specific testing for customers with new raw materials and process optimization. Here customer personnel can learn about scientific processes and procedures, laboratory equipment, equipment operations, and much more. A fully equipped training facility is available to host groups of up to 12 people for special training programs.



Sterideal® Coil

WE ARE YOUR SINGLE SOURCE FOR PROFITABLE PROCESSING SOLUTIONS

JBT 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 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.

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

OUR BRANDS



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