

VALUE-ADDING SOLUTIONS IN FOOD PROCESSING

VISION

#1



The
opportunity
for
growth is
real.
JBT is just
getting
started.

20
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JBT's LVS QuickDry: the patented system that halves freezer drying time. JBT has launched a fast-drying of industrial spiral freezers after cleaning, helping save hours of non-productive time typically lost attempting – not always successfully – to take moisture out of freezers after defrosting.



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JBT Detergents

We believe by offering this we have ensured customers have the right choices for detergents, without compromising hygiene and while removing risks the detergents will damage the facilities or the equipment.



With a global team of the brightest minds in the industry, we're reshaping the food processing landscape of tomorrow and delivering processing power.

There is no such thing as a stand-alone piece of equipment. Each process directly impacts the performance of the others... up and down the line.

Whether we are talking product quality, food safety, line expansion, cost reductions or new products, the right process at the right time is paramount.

Our secondary and further processing solutions are born on your plant floors, from your feedback and for your needs.

Put our solutions to the test.

Our Vision

To be the most trusted partner in the global food production equipment industry, by providing best-in-class customer experience and value through the lifecycle of our differentiated technology solutions

Our Mission

Empowered people helping our customers to efficiently produce great food with innovative and sustainable processes

Bob Petrie

President of Protein Europe, the Middle East and Africa

RECORD YEAR

2018 has been the strongest year on record for our business in EMEA. Our continued investment in New Products and Services is delivering more value for our Customers, resulting in more Customers than ever benefiting from JBT's expertise." says Bob Petrie, President of Protein Europe, the Middle East and Africa.

"We are working harder than ever to improve our unique product and service offerings to support the Industry demands of ever increasing hygiene standards, higher capacities, higher levels of automation and minimising production line down-time." Petrie explains.

"In 2018, our efforts helped us achieve a record number of installations for both Frigoscandia GYRoCOMPACT® Freezers and complete processing lines with our Stein TwinDrum™ Spiral Ovens. The GYRoCOMPACT® 40, our latest spiral freezer, has continued to be a major hit with producers looking for the highest possible capacity in the smallest footprint without compromising on hygiene."

Petrie continues. "In early 2018 we acquired Schröder, the globally recognised technology leader in injection and marination solutions for the meat industry. This highly comple-

“We are working harder than ever to improve our unique products



*"Coming together is a beginning,
staying together is progress, and
working together is a success."
- Henry Ford*



mentary addition to the JBT family has strengthened our offerings in the meat and poultry segments. Go to page 38-39 to read more about Schröder and their product offerings.

"2018 saw us introduce "Customer First" as a foundational core value of our business. This reflects on the increasing importance of delivering on our promises to Customers and prioritising Customers pain points within our organisation. This has led to further investments in R&D and Customer Care organisation with progress made on several fronts; increased numbers of service technicians, increase and focus on preventive maintenance, PRoCARE service contracts and more iOPS™ installations, JBTs IoT offering. "

"2019 promises to be another successful year, building on our growing technology leadership and Customer First approach. We will see new technology deployed in our Customer Care teams to simplify Service administration, allowing us to spend more time with customers, helping them improve their business and strengthening our relationships. Later in 2019 we will also see the launch of an exciting new product aimed at addressing the rigorous demands of the Industry. Stay tuned..." Petrie concludes.

MEET CUSTOMER CARE



“Well the new name says it all, caring about our customers is what we do.”

We used to be the ‘Aftermarket’ department, but we felt it had a somewhat negative tone to it, it’s not at all about “after”, it’s all about predictability, preventative, staying one step ahead and assure our customers sleep well at night, Anders Lassing, Customer Care Director explains.

Unexpected delays are not accepted by today’s food producers, uptime is key and a gain in efficiency and reliability makes a huge difference. Therefore, we so strongly believe in our service agreement package, proudly branded as PRoCARE®. You have the opportunity to incorporate PRoCARE with our offered solutions right from the very start.

Long-term Relationship

“We are in it for the long run, the installation is the start of a long-term relationship, not the final step in a sales process” Anders continues. If we can contribute to the success of our customers – it is a win for us as well. Food processors has counted on us for over half a decade and when you buy a piece of JBT equipment you don’t only get the latest scientific advantages in technology, it’s also the beginning of a partnership.

Our highly skilled and knowledgeable team is well spread over Europe, the Middle East and Africa with the purpose of being close to our customers, to support and understand their needs. With a wealth of experience there is nothing our team hasn’t seen or handled before.



Access to that knowledge is one of the benefits of being a JBT customer.

“We are in it for the long run”

Whatever happens - we are with you

Every year we have customers re-locating equipment, rebuilding their equipment to handle increased capacity, adjusting equipment to handle new products, investing in energy efficiency upgrades and requesting major over-hauls. We are there from planning to start-up.

Product ranges changes, production grows, things happen, and existing equipment is not always perfectly suited to provide the best throughput, quality or food safety as is. Our team is experienced and skilled to recommend the most efficient solution for the long run.

Upgrade kits customized for your machines

The most common upgrades are packaged in kits to minimize the amount of engineering and customization, speeding up installation and minimizing the production stop. One of our popular kits is the Air Defrosting Kit. It significantly extends the production running time of a spiral freezer, by eliminating frost build-up on the evaporator. This results in an increased freezing efficiency and higher product output. Upgrading the cleaning system is also a frequent requested and performed service amongst our customers. Food safety and hygiene is today

a top priority for many food processors and upgrading to a modern cleaning system is a vital step.

Furthermore customers are realising the benefits of our Formula family cleaning detergents. This is a range of products specially developed for our equipment. Extensive wear is often a result of the use of too strong or the wrong chemicals, this in combination with environmental responsibility and cost related to using excessive amounts, too strong or simply the wrong products drives the customers to the OEM for the consumables. Our strength is that we care about you as customer and the environmental responsibility you have and the unique requirements for your process and industry.

PRoCARE® covers all

Everything comes together in PRoCARE. It can be considered as the frame of our relationship to a specific customer. Depending on the organisation, the production uptime requirements, seasonal variations or other requirements, we build a customized agreement together. Regular inspections and training are part of PRoCARE and depending on the equipment we can include a range of parts, kits, oils and detergents, remote support in different levels and extended warranties and spare part discounts. With PRoCARE you minimise the amount of unexpected costs, production disruption and are well prepared and ahead.

Looking ahead

Asking Anders what our customers can expect to see happening during 2019, he mentions iOPS. “Right now, we are developing the next generation of PRoCARE, where predictability and proactivity will be even more in focus. We invest in iOPS technology, this is the JBT terminology for Internet of Things, well worth to remember, and we have customers up and running in the system already. I expect this to grow during the year, we see a big interest from our customers. iOPS opens up for new solutions and offerings, to work more efficiently with trouble shooting and avoiding stops.”

More time with our Customers

“This spring we are also transforming our service process”, Anders continues. “We are digitalising the complete flow from planning and dispatching to reporting. This is a big investment in efficiency and quality and in our service teams. We want to give them as much time as possible with our customers, and a minimum amount of time on administration. I really think this digitalization initiative is a win-win for us and our customers, they will see us spending the time on the right things, which in the end is to take care of our customers.”



POMUNI CHOOSES JBT!

Pomuni chooses JBT in its growth to success. Pomuni, the Belgian producer of fresh and frozen potato specialties, has been a loyal customer of JBT for almost 30 years; a partnership built on mutual values and machinery that delivers to its highest capacity, while ensuring Pomuni's production runs at its best.

Four production lines

Founded in 1928, Pomuni is a family owned company in Belgium that provides fresh and frozen potato products, under private label, to retailers, wholesalers and food services. In frozen food Pomuni produces customized potato specialties, such as croquettes, waffles, pommes duchesse, noisettes and much more. Based in the region of Ranst, Pomuni operates four production lines with JBT freezers and chillers, producing 35,000 tons frozen potato products a year. The factory operates 24 hours, six days a week all year round, with the exception of an annual two-week overhaul shutdown.

History of Pomuni

Jos and Bart Muyschondt are the third-generation owners and are now preparing for the fourth generation of Muyschondt transitioning into the company. Bart Muyschondt, also Director of New Product Development and Investment Projects, explains the history of Pomuni: "We were one of the first fresh potato traders supplying to big

“We only see benefits having the same supplier of machines



From left, Bob Petrie, President of JBT Protein Europe, the Middle East and Africa and Bart Muyschondt, Director of New Product Development and Investment Projects at Pomuni



supermarkets in Belgium.” In the 1990’s, seeing the potential in frozen potato specialities, Pomuni acquired Gerona, a company producing frozen potato products.

Investing in Frigoscandia®

Following the establishment of a frozen potato factory in Ranst, Pomuni decided to increase its production capacity for the frozen products and started looking for a new freezer with a higher capacity. Muyschondt describes how the decision was made: “We asked around in the group of frozen food producers for advice on which freezer we should invest in, and it was quickly decided that our first freezer should be a Frigoscandia®. It was a modern machine with the revolutionary self-stacking belt which is much more hygienic than a drum driven belt. This was the start of our first frozen potato production line doing 3000 kg croquettes/hour.”

Strong believer in the unique self-stacking belt

Since Pomuni’s first freezer investment in 1992, the company has purchased seven Frigoscandia GYRoCOMPACT® Spiral freezers/chillers and one Stein TwinDrum™ Spiral Oven from JBT which form the key machines in their now four production lines, covering a wide range of frozen potato products.



Hygiene and maximum capacity requirements have always been key features for Pomuni. The company is a strong believer in the unique self-stacking belt which forms the freezing/chilling zone in the JBT machines, as well as the hygienic benefits delivered by having no stationary parts in the belt stack to complicate cleaning and an open profile design that minimizes dirt traps.

Sharing values

Pomuni is all about delivering to the highest standard and has the mission to be the most reliable potato supplier in Western Europe. The company's values are Honesty, Continuity and Determination. Muyshondt says: "For us, it is important to have a supplier who shares the same values and ideas as us and someone we can build a long-term relationship with. JBT is considered to be one of the best food machinery suppliers and I'm happy having JBT as a reliable supplier with high-quality machines which run consistently and meet our capacity needs. Even if we have machines that are almost 30 years old, JBT keeps them running according to plan."

No surprises owning a JBT machine

There are no surprises or unplanned stops owning a JBT machine," according to Muyshondt. Unplanned production stops are costly. Aside from the direct costs of repairs, there are costs from having production personnel standing idle, as well as the overtime labour required to make up for production and product loss, if even possible. Muyshondt continues: "JBT's machines always perform as promised and have a good price in balance with quality." According to Muyshondt, another big advantage of having JBT as a supplier is the consistency of always working with the same team. The JBT Service Technicians keep track of what was carried out during the previous inspection, resulting in continuously improved performance. The team is always on the lookout for the root cause of a problem in order to predict and prevent future failures.

“ Pomuni is all about delivering to the highest standard

JBT as an Innovative company

"I see JBT as an innovative company that makes an effort to share, explain and convince us about new developments and features that can help improve our product quality and increase the production capacity." Muyshondt takes as an example Pomuni's recent investment in JBT's Frigoscandia LVS refrigeration system, a patented





BART MUYSHONDT



system to increase freezer capacity by delivering more capacity to the evaporator from the compressor, and an investment which paid off.

“The freezer is much more stable temperature-wise since we installed the LVS and we see a higher efficiency and freezer capacity.”

Introducing JBT’s cooking equipment

In 2017, Pomuni started to look into a new, special and healthier potato product to go in a new production line. With the proven quality record of freezers and chillers they decided to look into JBT’s cooking equipment by visiting JBT’s Food Technology Centre in Helsingborg, Sweden to run trials with different technologies on cooking equipment. The Stein TwinDrum™ Spiral Oven met their expectations and needs. Muyshondt explains: “The team with us at the lab in Sweden was very dedicated and professional. After we had run some tests with our product in the hot air oven we were immediately convinced that the machine would perform and we decided to invest.

We only see benefits having the same supplier of machines.” A future investment would be to look into the combination of Formcook® Contact Cooker and Stein TwinDrum™ Spiral Oven. The Contact Cooker would set the surface and stabilize sticky products to ensure a smooth transfer into the oven, resulting in higher yield and product quality.

The future looks bright for Pomuni and Muyshondt already has new expansion plans in mind which he reveals includes JBT machinery.

www.pomuni.com



Kees de Witte, CEO for
Holland Agriculture Machinery BV

WHAT'S NEW IN THE POTATO PRODUCTION BUSINESS?



“Put our solutions to the test. Contact your local JBT office

We had the pleasure of speaking with Kees de Witte, CEO for Holland Agriculture Machinery BV, to hear about the latest trends and his work within the potato business. Kees has more than 40 years of experience in the potato production and food processing industry.

System for greater potato yields

Kees company has developed a water- and fertilization management system for potato fields which reduce water consumption by nearly 50% while obtaining the same quality product or better. Water is the key element in modern farming, if yield potential is to be realised. The water and fertilizers are distributed by a drip irrigation system which ensures an even and consistent growth of potatoes. Kees explains. “When the potato gets watered and fed consistently, without stress, all potatoes grow into equal size

from the beginning to the end resulting in a 25-30% higher yield and a ready for processing potato.”

He continues. “Another benefit of drip system is that the farmer, can “make” the potato. This means that he can play with the elements, in the drip water, and create a potato, ready to be used in any kind of processing way’s, like freezing, boiling and frying. A kind of “processing on the field”.”

Water use and sustainability

In the recent years Kees is most active in the Middle East region where water is a scarce commodity. Kees explains “10 years ago producers drilled for water at 300 meters depth, today they have to go down to 750 meters to find water. In the potatoes growing period of 120 days the producers will typically use 12 000 m³ water per hectare using a regular de-watering system. With our drip irrigation

system, the water consumption drops to 4800 m³ per hectare.” Due to the water scarcity in these countries more and more farmers have shifted from the traditional rice production and moved to potato production instead. Kees sees this as a growing trend also in Asia. The demand for potato is growing as both a fresh and processed food.

The potato has more nutrition, is cheaper to produce and have more varieties in the generated end product compared to rice. He continues. “Water consumption is a world issue. Producers and farmers cross Europe are now becoming aware, especially after the dry summer of 2018.” Kees is convinced that the water supply prices will increase radically in the near future and spread across Europe as a result of dry periods and bad water management.

JBT'S LVS QUICKDRY

JBT's LVS QuickDry: the patented system that halves freezer drying time
JBT has launched a revolutionary new system for fast-drying of industrial spiral freezers after cleaning, helping save hours of non-productive time typically lost attempting – not always successfully – to take moisture out of freezers after defrosting.

The LVS QuickDry is an innovative solution to drying difficulties which makes use of a patented system of condensation cycles to quickly and

efficiently remove all droplets of water from spiral freezers. Unlike most traditional drying systems, which rely on fans and can take an average of two-and-a-half hours to achieve results – leading to substantial downtime – the LVS QuickDry shortens effective drying time by up to an hour.

“When customers have freezers, the biggest problem – as with freezers at home – is defrosting and cleaning,” explains Torbjörn Persson, JBT's Director of Value Stream & Global Product Line, Spiral Freezers. “You

can't have a wet freezer after cleaning, so you have to dry them out and this can typically take several hours, especially with mid-sized and large spiral freezers where there's a lot of steel. What this system does is that it shortens the drying sequence by up to one hour.”

Drying solutions

In a typical factory environment where conditions are often humid, damp and cold, drying using fans is a slow process that can leave moisture in the freezer if any attempt is made to speed it up.



“
Want to have
up to one
hour of extra
production?”

“Drying has typically been done by running fans at high speed, much like a dishwasher,” says Persson. But then, the problem is – much like a dishwasher – if you don’t open the door, it never really gets dry because it’s hard to get rid of all the moisture. And what happens is you end up with a very warm freezer that takes a long time to chill down and you still have a lot of moisture in there.”

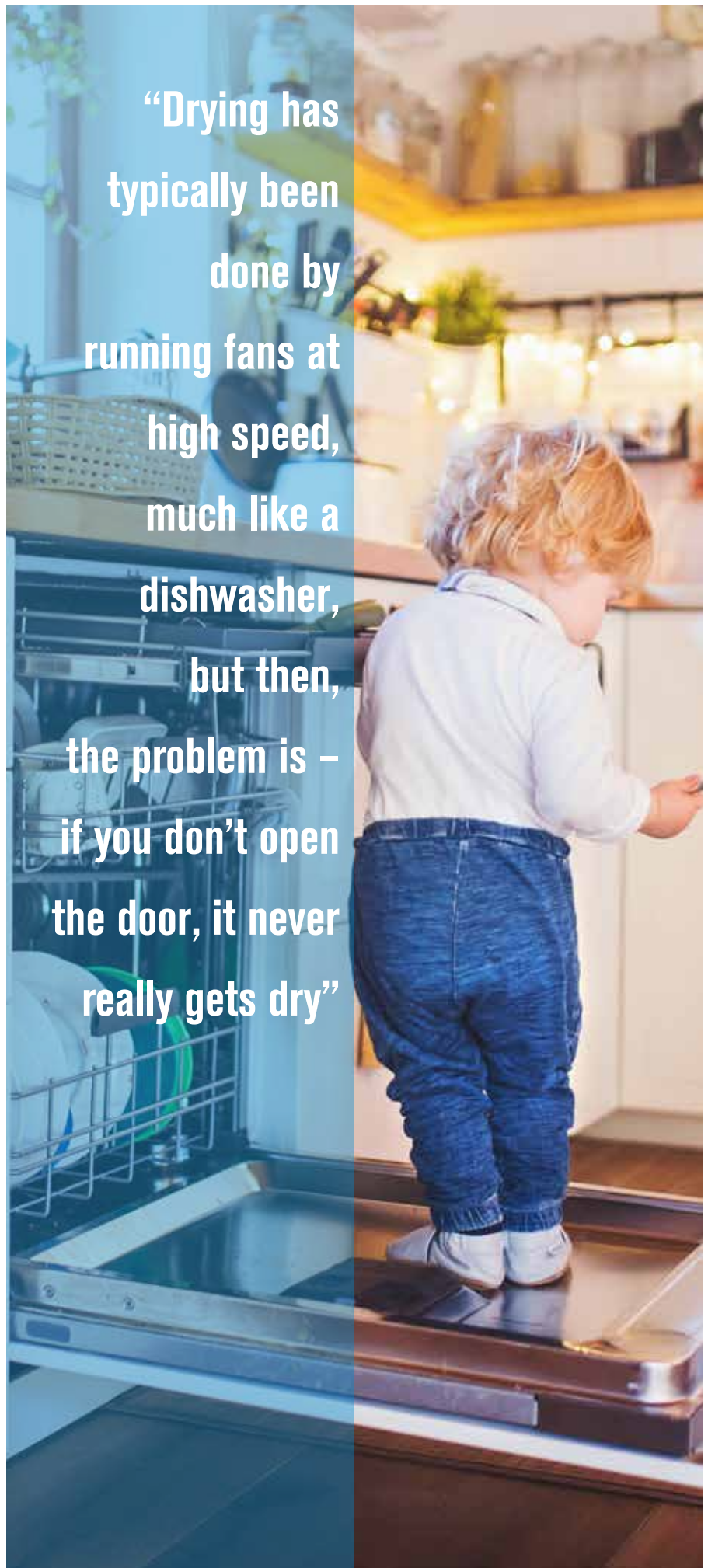
Avoiding downtime

With drying often taking up a third for total cleaning time when it comes to spiral freezers, having a dry freezer back in operation as quickly as possible is key to avoiding downtime. However, using conventional drying methods, this is not always the case.

“We know from our operational experience that a lot of customers dry and they are still not happy, so they have to dry for another half an hour before they can start running because if you have a wet freezer, water can start to freeze on moving parts causing problems with the mechanics,” says Persson. “The LVS QuickDry condensates the moisture to the evaporator before heating it again quickly using hot gas, so the moisture that has frozen to the evaporator drips down to the floor. This gets most of the moisture out of the freezer as quickly as possible.”

LVS Refrigeration

The LVS QuickDry is a subsystem connected to the LVS Refrigeration™ system that is required to operate the QuickDry function together with hot-gas availability from the refrigeration system. The LVS Refrigeration™ System is a patented invention that optimizes the refrigeration system by reducing energy consumption, improving freezer performance in the process.



“Drying has typically been done by running fans at high speed, much like a dishwasher, but then, the problem is – if you don’t open the door, it never really gets dry”

SPIRAL FREEZER FULLY MEETS EXPECTATIONS

In a demanding food processing industry, producers are always on the look-out for the best high capacity equipment that fully meets their expectations. This requirement has been fully met by the full Frigoscandia® GYRoCOMPACT® product line, but certainly by the GYRoCOMPACT® 60 Spiral Freezer.

Launched in 2015 as a versatile and up to date spiral freezer to fill the capacity need just below the GYRoCOMPACT M7 Spiral Freezer with a 700 mm wide belt the GYRoCOMPACT 60 Spiral Freezer quickly turned into a bestseller within the Frigoscandia family.

Versatile and loaded with key features

With its key features of Frigoscandia's freezing technology, including its world-leading self-stacking belt, but in a completely new compact footprint the GYRoCOMPACT 60 Spiral Freezer freezes everything from vegetables and berries to meat, poultry, ready meals and bakery products.

Since the introduction JBT has booked orders for over 150 GYRoCOMPACT 60 Spiral Freezers

globally. What makes the GYRoCOMPACT 60 so popular is the combination of compact footprint, high capacity and high hygienic features.

Reliable freezing solution for every food production facility

With its cutting-edge technology installed, the freezer beats all competition worldwide. The benefits that this freezer offers the customer are numerous. The combination of reliable technology, high capacity and great versatility is incomparable, offering any customer a valuable freezing solution in every food production facility.

"On the GYRoCOMPACT 60 as on the other GYRoCOMPACT freezers, the FRIGoBELT® conveyor simply rests on the flat surface of the chain and the belt stack turns as a single unit, so there's no need for supporting uprights or rails, either inside or outside. This means there are no stationary parts to cause jamming, or dirt-trapping structures to complicate cleaning. And the self-stacking FRIGoDRIVE® system removes the need for a drum to wrap the belt around, so there's no risk of overstretching the belt."

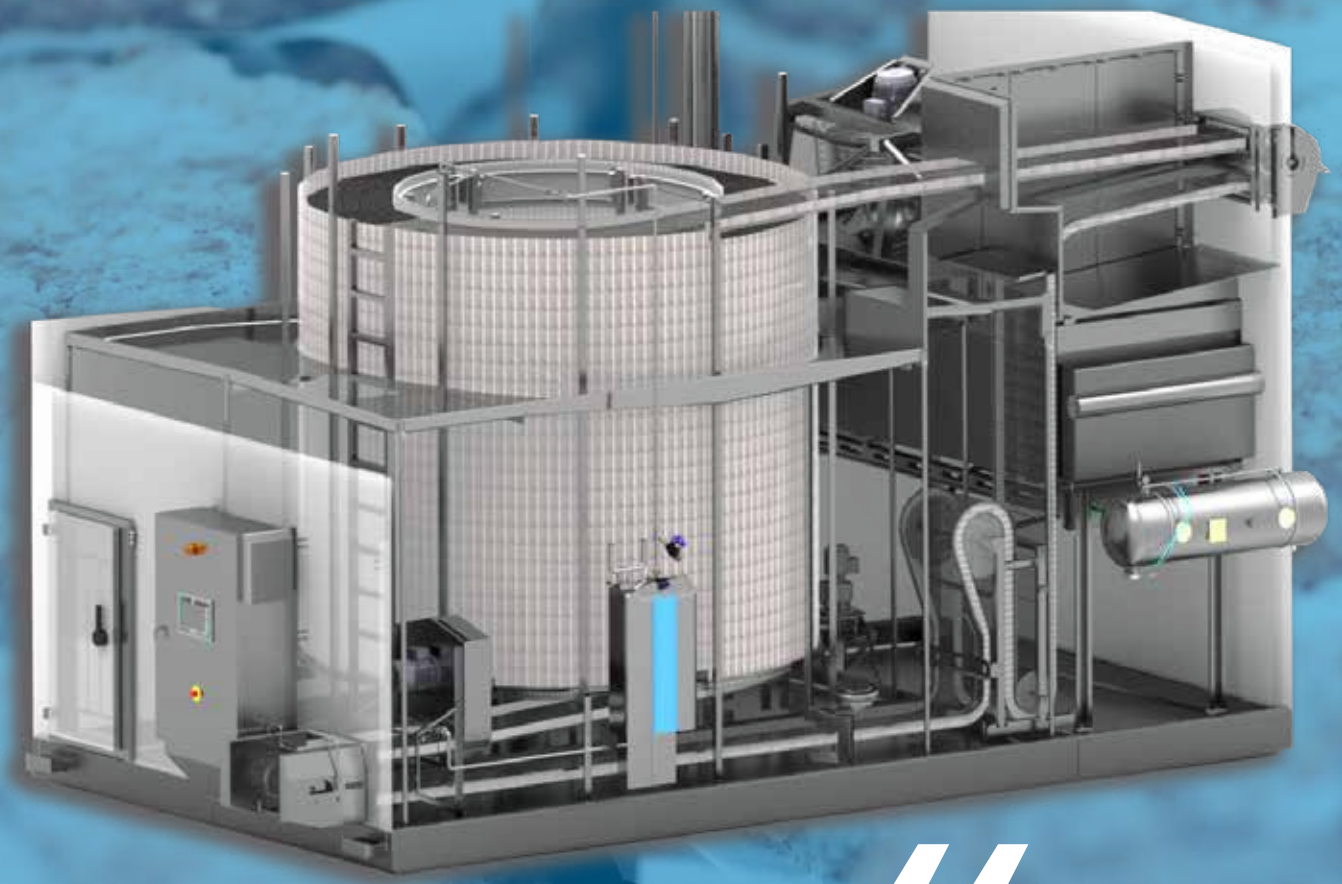
explains Torbjörn Persson, JBT's Director of Value Stream & Global Product Line, Spiral Freezers."

GYRoCOMPACT 60 Spiral Freezer aligned with JBT's high production standard

The high production standard that JBT imposed on itself can be seen in every detail of the freezer. All aspects of the GYRoCOMPACT 60 Spiral Freezer are well thought through and the freezer therefore fully meets any of the customer's expectations. Naturally for a demanding company such as JBT where innovative and customer-oriented thinking is standard. With this mindset the company provides powerful solutions for a dynamic market and stays ahead of the competition.

Persson: "With the GYRoCOMPACT 60 Spiral Freezer we've perfected all the best technological features that we've developed over many years and pushed the performance and hygiene envelope even further. This model is another land-mark in JBT's freezer development setting new standards for efficient and hygienic spiral freezers."





“ A typical
GYRoCOMPACT 60
can freeze
anything from
500 kg/hr,
up to and above
3,000 kg/hr

JBT ANNOUNCES!

JBT announces new labour reduction and yield improvement system for red meat processors.

JBT has launched a new dual-lane X-ray guided waterjet portioning system that combines the industry leading DSI® 800 S series waterjet system with the new-generation Flexscan™ inspection system from the JBT XVision™ Intelligent X-ray Inspection product line. The new DSI XVision system for pork scans products such as pork ribs, determines the location of bones and other features, produces user-selectable products based upon bone location and reduces labour effort.

Delivering solutions for tough applications

Pork ribs and other similar meat products are more difficult to cut than poultry, pork bellies, ham slices, and red meat steaks which have traditionally been portioned or trimmed with DSI waterjet technology worldwide. DSI pioneered the use of 4000 bar pressure in waterjet systems over 30 years ago. More recently, DSI developed and offers a 6000-bar waterjet solution for the food processing industry to achieve superior cutting performance on tougher food products.

This higher-pressure system allows automated processing to reach new applications and can lead to significant reductions in labour combined with improved product quality.

Full automation - cut to perfection

The success behind the new DSI XVision system for pork rib application is that it allows the processor to automate the process of splitting full pork rib racks which typically is a labour intense process. DSI Q-LINK™ Portioning Software allows the user to cut between ribs to create retail packs at belts speed of 9 – 12 meters per minute. The DSI system allows the processor to fill orders for specific products then switch to the next product code. Alternately the DSI software can optimize yield considering product mix constraints in real time by employing downstream DSI scanning and sorting solutions.

JBT offers complete-line solutions in red meat. A typical JBT processing line for red meat includes tote dump, press, XVision X-ray system, DSI waterjet, sorting systems, downstream Schröder or Wolf-tec marination and further processing solutions from Stein and Frigoscandia.



“DSI XVision system automates the process of splitting full pork rib racks, a typically labour intense process



A versatile expandable and compact platform focused on red meat

Mist and noise from the waterjet cutting process is reduced on the DSI 800 S platform by an enhanced ventilation and jet capture solution. The cutter assembly on the DSI 800 S is enhanced for higher performance and longer service life, reducing maintenance effort. The JBT XVision system directly integrates with the DSI waterjet conveyor to reduce space and to provide ease of operation.

The DSI 800 S platform is an expandable modular portioning solution, available in 2,4,6 or 8 cutters and expandable on a weekend from 4 to 8 cutters, allowing the machine capacity to grow with the needs of the food processor. The new DSI XVision system for pork is a 4-cutter, called the DSI 800 S9X, and measures 7.4 m long and 1.5 m wide at 2.4 m in height. The DSI 800 S is the narrowest waterjet system available, delivering 30% higher production capacity per unit of floor space – an important factor for crowded production facilities.

The new DSI XVision system, the DSI 800 S9X, is available for live demonstrations at JBT facilities. Book an appointment now with your JBT account manager to begin yield, throughput, and product quality testing.

WE REVEAL HOW YOU CAN BOOST YOUR YIELD



By cooking whole muscle poultry products in JBT's Formcook® Contact Cooker and Stein Twindrum™ Spiral Oven you are setup with a perfect combination to deliver maximum product yield and profit to your processing line, a recipe for success.

The initial flat product surface caused by contact cooking will disappear again during the oven cooking and the end-product will have a natural shape and home-made appearance after the oven cooking.

Oven cooking whole muscle poultry products always poses a challenge. Due to the nature of these prod-

ucts the muscle will contract during cooking and the amount of contraction is not equal or uniform cross the products that are cooked in one batch. Bart Kivits, JBT's Portioning, Coating and Cooking Applications Manager explains; "The muscle contraction increases the thickness of the product and thicker products need a longer cooking time than thin products. The setup of the oven will be based on reaching the minimum cooking temperature of the thickest product in one batch. Consequentially, thinner products will get overcooked, loose more weight than necessary resulting in reduced cooking yield".

JBT offers the solution

By using JBT's Formcook Contact Cooker to briefly cook the product and set the surface prior entry into JBT's Stein Twindrum™ Spiral Oven, the product height expansion gets restricted. "Products that are contact cooked before entering the oven have a much more uniform muscle contraction during the oven cooking, resulting in an even sized product which significantly decrease the number of overcooked products and increase the product yield with 2-4%" says Kivits.

Additionally, the oven cook time is considerably reduced and deviation in product appearance is reduced considerably. The initial flat product surface caused by contact cooking will disappear again during the oven cooking and the end-product will have a natural shape and home-made appearance after the oven cooking.

"Due to the efficiency of heat transfer by contact cooking the capacity of the oven will be boosted by up to 20%".

"The pre-cooked product surface will reduce product sticking to the oven belt and oven belt contamination. This allows for longer running hours in between cleaning intervals. Also, the oven belt-marks on the bottom of the product are significantly reduced".



JBT'S STEIN M-FRYER™

Cost-efficient high-quality frying has a name: Stein M-Fryer™. In this time of ever-growing prosperity combined with a hectic pace, convenience food meets an increasing demand. This creates a major challenge for the food industry with a compelling range of issues that needs to be solved; better product quality, food and operating safety, improved flexibility and higher profitability. These are the highest priorities for food processors worldwide to achieve superior, uniform product quality, processing safety and cost-effective production.

The Stein M-fryer™ has been developed to fulfil each of these goals with ample margins. The M-fryers superior oil handling, precise controls and complete cleanability help to ensure food quality as well as food safety.

The Stein product line has a long legacy within JBT and its roots go back more than 50 years with a vast experience in coating, frying and cooking applications.

All this experience has come together in the M-fryer. Numerous improvements have led to a highly efficient new generation fryer that delivers consistent quality cost-effective, matching the needs of global convenience food processors.

Superior oil handling and lower oil cost

The M-fryer's superior oil handling delivers both improved oil quality and lower oil cost, thanks to its lower oil volume and turnover, the unique THERMoFIN® heat exchanger design, and better oil treatment. As a result, the M-fryer is one of the

most space efficient fryers on the market which can clearly be seen when looking at the overall dimensions in relation to the frying length and area. The M-fryer is available in either electric or thermal oil heating.

Unique THERMoFIN technology promoting superb product quality

Oil handling and oil cost are key concerns. The thermal version uses JBT's unique THERMoFIN vertical heat exchangers that delivers gentle heat transfer and maximum heat availability that promote product quality. The THERMoFIN technology reduces oil degradation.

System for optimum oil quality preservation

JBT understands the difficulties around sediments that fall from the product and the importance of removing them quickly for them not to be burned and thus tainting the oil. The M-fryer has a 2-step system that consists of a sediment conveyor at the bottom of the oil tank that is moving against the product flow and with an internal filter at the infeed that removes the sediments collected by the sediment conveyor. To further improve the efficiency of the M-fryer it is featured with a unique counter-current oil circulation system that minimizes oil turbulence, allowing fine sediments to be removed to preserve oil quality even further.

High quality food frying at its best

So, all in all, the Stein M-fryer has been given features and benefits to produce uniform product quality, processing safety and cost-effective production but at the same time being flexible for quick product changes which is the daily reality for many food processors.





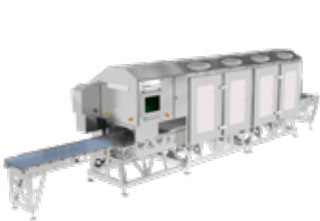
JBT has more than 50 years of vast experience in coating, frying and cooking application



MORE EXPERTISE UP THE LINE - BETTER PRODUCT DOWN THE LINE

Whether you need stand-alone food processing equipment or integrated in-line systems, JBT can provide customised solutions at every stage, including injection and marination, portioning, coating, frying, cooking, baking, freezing, chilling and proofing. Here is a selection of equipment from the JBT portfolio.

For more details on the full product range please speak to your JBT representative.



DSI™ 800 S Series, Portioning System

Designed for high volume portions, the DSI 800 S has eight moving cutters making it one of the most compact waterjet portioning systems available. The system delivers groundbreaking functionality and versatility in a compact, cost-effective and easy-to-use package, and will integrate seamlessly with the DSI Adaptive 3D Portioning System.



XVision™ CCPX™ Pack™ 1408

Designed for detecting foreign matters through foil packaged products as case ready products, ground meat, hotdog sausages, tray products, ready-to-eat products, pork, bacon, produced and baked goods among many others.



Formcook® Contact Cooker

The Formcook Contact Cooker features two solid, non-stick cooking belts which run between hot plates. The cooker is excellent for browning and searing of flat de-boned, whole muscle, minced meat products or bacon. It will also restrict excessive height expansion of products during cooking. The cooker's non-stick belt can also easily handle products that are heavily marinated, wet or sticky.



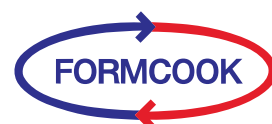
Stein M-Fryer™

With its efficient oil management system, small footprint and THERMoFIN® heat exchanger, the Stein M-Fryer is engineered specifically to match the needs of global convenience food processors. It provides superior, uniform product quality and consistency, cost-effective production, excellent process flexibility and verified process and product safety.

FRIGOSCANDIA

STEIN

DSI





Stein TwinDrum 600 Spiral Oven

A compact and versatile two-zone cooking system for a wide range of applications, the Stein TwinDrum Spiral Oven can cook, roast and steam-cook a wide range of applications, while maintaining low running and maintenance costs. The oven features diagonal airflow for even temperatures across the belt, enhanced hygiene, and can process up to 4 tonnes of product per hour.



Double D Revoband Continuous Protein Oven

Providing excellent results on a wide range of products, the Revoband Continuous Protein Oven combines continuous automatic high volume processing with accurate temperature and airflow control, to produce maximum yield. The oven can be combined with the Double D Infrared Sealing and Searing Unit and the Revoband Searer/Grill-Marker to provide in-line solutions for ready meal components.



Double D Searer/Grill-Marker

With its rolling bars and adjustable burners, this unit is designed to enhance a wide range of finished products, both in taste and appearance. The units can be stand-alone or integrated with JBT's range of continuous cookers and ovens. The units offer food processors a whole host of new options for added value products.



Avure™ AV-M

Avure Technologies provides high pressure processing (HPP) systems to increase food safety and extend shelf life. Avure's latest development, the Avure AV-M enables food producers to buy the machine size that fits their current production needs, and then expand quickly as their demand for their product grows.



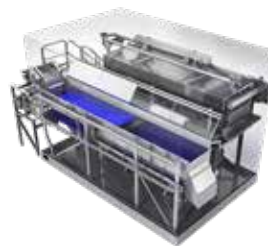
Frigoscandia ADVANTEC™ Impingement Freezer

Delivering all the quality, speed, throughput and flexibility at half the cost of competing technologies, impingement freezing has quickly proved itself to be the most efficient, food-focused method to freeze a wide range of thin or flat products, including high-value IQF products.



Frigoscandia GYROCOMPACT® Chilling and Freezing Systems

Delivering high-volume product throughput in a small footprint, Frigoscandia GYROCOMPACT Spiral Freezers have become the industry benchmark for quality, hygiene, operating simplicity and reliability. Thanks to its modular design, we can exactly match your food product and processing needs.



Frigoscandia FloFREEZE® IQF Freezer

Providing true fluidisation, FloFREEZE IQF Freezers individually quick-freeze even the most difficult products, while simultaneously fulfilling the industry's toughest requirements for hygiene, economy and user-friendliness.



Schröder IMAX Injection Technology

Schröder's high performing injectors are designed to deal with a wide variety of products, including red meat, poultry products and fish, and can be modified to inject special brine recipes or challenging ingredients.



“ First In Freezing, with Frigoscandia freezers from JBT

The global frozen food market just keeps on growing as consumers all over the world keeps discovering the tasty convenience of frozen foods and the food processors offer a widening variety of high-quality products. JBT knows food and with our flagship Frigoscandia product line we capture and ensure your chilled and frozen food quality.

Different food products have distinct properties often requiring completely different freezing techniques. At JBT's food technology centres in Europe, North America and Asia, we work closely with you to find the optimum solution for every need. And to meet every need we have developed a full range of cost effective and environmentally friendly industrial food freezers. Each matched to a particular set of products and processing requirements.

“This is food focused freezing.”

Over the past 60 years Frigoscandia® has been supplying food processors with the world's foremost technology to efficiently and economically freeze just about every type of food product. Today JBT's Frigoscandia freezers meets the needs of a truly global industry. In fact, more than half of the world's rapidly growing production of frozen foods passes through our freezers.

Why?

Because Frigoscandia freezers capture the quality of food products with maximum cost efficiency. And no freezer has captured the quality of more food products than our range of GYRoCOMPACT® spiral freezers. The most popular freezers ever built and the symbol of more than 40 years of leadership in spiral freezing.

The appeal of GYRoCOMPACT

The heart of GYRoCOMPACT spiral is the FRIGoBELT® conveyor – a completely self-stacking marble that eliminates the complicated and difficult to clean support structures that still exist in conventional spirals, not to mention the centre drum that is required in conventional spiral freezers. Each tier of the spiral belt stack rests on the one below, forming a self-contained freezing zone with no risk of product blow off.

To match your food products, capacity and plant layout requirements the GYRoCOMPACT is available in a wide range of link heights, belt widths and configurations. The GYRoCOMPACT is thus a great boost for your capacity, your operating economy and hygiene and for the quality of your food products.





JBT's LATEST GYRoCOMPACT 40 SPIRAL FREEZER

IQF Pioneering Technology

IQF Individual Quick Freezing was invented by Frigoscandia back in the 1950's with the introduction of the FLoFREEZE® – the world's first IQF freezer, and Frigoscandia has been the leader in IQF technologies ever since.

Consumers appreciate the convenience and appetizing qualities of IQF products. There are no needs to chop peas out of an icy block when you can pour out a exactly what you want for dinner. Products like peas and corn has long been seen as the typical IQF products. With the development of the FLoFREEZE and extending its capacity and flexibility we have taken IQF technology even further, creating a whole new definition of IQF and giving perfect results on an incredible wide range of products whether they are wet, sticky bulky or fragile.

If you are looking for labouratory freezing facilities for your product development work JBT has Frigoscandia labouratory freezer – a compact, completely self-contained plug in model that simulates a wide range of cooling and freezing applications and that can be brought to your facility for testing in the right environment.

At your Service

Frigoscandia's sales and service network provides truly global coverage, but at the same time we strive always to work locally near you and to respond whenever you need us. We don't believe in just selling you equipment. We perceive our mission to be a supplier of equipment that will generate so much profit for you that when it is time for you to expand you will find us the obvious choice for your next equipment purchase.

“That is perhaps why Frigoscandia is first in freezing.”

Having a good understanding of how FLoFREEZE works, will deliver a perfect result. The FLoFREEZE delivers true fluidization, and that's the key to achieving optimum product quality.





“ The Formula family of certified reliability is developed to protect your investment

SAY HI, TO OUR NEWEST FAMILY MEMBER!

With safety always as the driving force for JBT when designing new products, we jumped at the opportunity to develop a range of cleaning detergents and chemicals to help our customers meet rigorous food safety requirements, under both legislative and customer requirements.

The right choice without compromising on hygiene and safety

Naturally the JBT detergents were specifically developed to work within food production facilities. Special considerations were given for the extremes of temperatures food machinery are regularly exposed to, and the requirements for alternating the types of detergents used, for removing different types of products and bacterial growth.

We believe by offering this we have ensured customers have the right choices for detergents without compromising hygiene and while removing risks the detergents will damage the facilities or the equipment. These were JBT's priority throughout the development and during our rigorously testing performed at our partnering customer.

Decrease environmental impact

The result is the newest member to the certified consumables family at JBT; "Formula Clean® detergents" – A range of cleaning detergents products with different features for different applications and all types of equipment operating at warm or cold temperatures.

Niklas Landby from JBT's Business Development team states: "We know food safety and food hygiene are among the top priorities for all customers, so choosing the right detergent for their food processing equipment is of utmost importance for preventing contamination. Even the smallest mistake can have serious consequences for the confidence in a Food Producer and with extensive financial consequences". Niklas has seen this and hear this from many different customers throughout Europe.

Niklas was part of the development of JBT Formula branded lubricants and detergents. "Food Producers want to use the right detergents and in the right concentrations to decrease the environmental impact and to protect their investments. JBT are unique in that aspect as we don't just supply detergents, we look at the entire operating and cleaning process. The Formula

Clean products are not just detergent products but are part of a larger concept. We look at the overall solution to our customer's needs for detergents, including continuous training and reduced maintenance cost resulting from incorrect cleaning and detergent use" Niklas states.

Preventing Contamination by choosing JBT detergents

Ronald Oetken, Technical Solutions Manager at JBT, Germany says "JBT and our Customers know it is extremely important to choose the right detergent to prevent contamination. Food Safety is becoming the top priority for all customers". Ronald has visited and evaluated many cleaning situations with customers and everything usually is related. "You can't just expect to sell a pallet full of detergents, it is so much more than that. We look at the entire process. First information and facts are gathered to understand how we can help. Before starting the cleaning procedure of the JBT equipment it has to first be inspected for correct operation and function and not only for microbiological problems or risks. We also look for chemical corrosion and wear on the different materials, generally resulting from using the wrong cleaning chemicals and at



“

It is extremely important to choose the right detergent to prevent contamination

incorrect concentrations. It is also often found that the cleaning process is too labour manual, opening risks for human errors when setting concentrations” Oetken continues.

Usually it's done by a step by step implementation where the cleaning systems are repaired or upgraded if necessary. Next step is to train the sanitation staff, to set up the right cleaning procedures and make sure that the correct detergent volumes are dispensed through the cleaning systems.

Detergents supply tailored to each Customers need

The detergent goods are added to an existing PRO-CARE® service agreement, or if no agreement is in place we setup a tailored to each customers' needs. This could include regular inspection visits within PRO-CARE, where we assure and follow up on the cleaning results and offer additional training when needed.

“We are seeing great results for the customer plants having already transitioned over to JBT detergents. Our customers have seen savings in decreased volumes of detergents used, resulting from less repeat cleans, which is also saving money. The right detergents in the right concentrations is also protecting the freezers” Mr. Landby concludes.





ADDITIONAL FORMULA PRODUCTS

JBT supply a large variety of products within the greases and lubricants range and under our JBT Formula Lubricant brand since 2001. These products are also supporting food safety legislative requirements, offering uninterrupted operation, maximizing life time performance for all JBT Equipment under all operating conditions, all temperatures, while maintaining lubricant pour points and viscosity required for all type bearings and gear-motors and as recommended by SEW Motors for JBT freezer applications.



PRoCARE®

FOR A GOOD
NIGHT'S SLEEP

IF YOU ATE OR
DRANK
SOMETHING
TODAY,
THERE'S
A GOOD
CHANCE THAT
JBT
TECHNOLOGY
PLAYED A
CRITICAL
ROLE IN ITS
PREPARATION





“ More than 50% of the world’s frozen foods are frozen in JBT equipment. We recognise the responsibility that gives us.

PUT US TO THE TEST!

For over 40 years JBT's Food Technology Centre (FTC) in Helsingborg, Sweden has been a popular destination for hundreds of food processors throughout the world. The FTC gives food processors access to JBT's newest and most enhanced processing equipment to test or demonstrate their full range of products.

At the FTC facility in Helsingborg JBT offers everything needed to test, simulate production, conduct research, optimise and develop new application and products.

"Although it might not always be possible to simulate the exact same pre-processing of products as on site we are always relentless in trying to achieve exactly the correct taste, finish and texture.

If the exact product can't be replicated at the FTC it is possible to bring some equipment to the customer site to test in their own environment," explains Martin Andersson, JBT's Application Manager of Value Stream Spiral Freezers and head of the FTC facility in Helsingborg. "We are not satisfied until our customer is."

"During your visit to us, you will work closely with our skilled and experienced personnel who supports and optimise the trials and help evaluate



HELINGBORG, SWEDEN



“We are not satisfied until our customer is

If you are interested in booking a demonstration or test at our FTC's or on-site, please turn to the local JBT offices.



LIVINGSTON, NEAR EDINBURGH



the product. We have many decades of experience in the food processing industry and we want the customer to always have new knowledge and experience after every visit to the FTC.”

The 2000 m² test area is equipped with fully functioning JBT processing equipment with the aim to provide a complete food processing plant:

- DSI portioning equipment
- Schröder Injector and Massager
- Stein Coating equipment
- Stein Fryer
- Stein TwinDrum™ Spiral oven
- Double D high impingement oven and chargrill barmarker
- Formcook Contact Cooker and Combi Cooker
- Frigoscandia GYROCOMPACT® 40 freezer, Advantec impingement freezer, SuperContact, Crust Freezer
- Lab equipment for simulating freezing

JBT also has FTCs near Edinburgh in the UK and in Sandusky, Ohio and an Innovation Centre in Kunshan, China where JBT's product range can be demonstrated. If you are interested in booking a demonstration or test at our FTC's or on-site please turn to the local JBT offices.

Bring us your food processing challenges to one of our FTCs and we will help you achieve the highest levels of efficiency, quality and safety.

JBT INTRODUCES FTNON SPECIALISTS IN FRESH CUT AND THERMAL FOOD PROCESSING

In July, 2018 JBT Corporation acquired FTNON, a leading provider of equipment and solutions for the fresh cut and thermal food processing industry.

FTNON is headquartered in Almelo, The Netherlands, and provides JBT entry into the fresh cut equipment market, tapping the rapidly expanding demand for ready-to-eat fresh produce. It also brings robotic technology for cutting, coring, and peeling fruits and vegetables – a valuable capability that reduces customers' labour requirements.

With more than 50 years of experience, FTNON has proven to be a front runner with regard to hygienic solutions for food processing and is rapidly growing in applying robotics in its production lines for the food industry. The equipment and food process solutions delivered by FTNON are based on high-end manufacturing and assembly of production lines and stand-alone machines for food processing. "We have a strong in-house R&D team who develops patented robotics and process technologies focused on the challenges in the food processing chain. We value building partnership with our customers and aim at adding high value to our customer's processes." Says Jos Schröder, Commercial Director at FTNON.

Solutions provided by FTNON to customers in the food processing industry are:

- Washing & Drying Technologies
- Robotic Decoring Solutions
- Peeling Techniques
- Steaming, Blanching, Cooking and Cooling

Merge with JBT - A lot to gain

Marking JBT's first venture into the fresh-cut market, FTNON specializes in preparation of salads, fruits and vegetables for the fast growing ready-to-eat segment. "There's a lot to be gained because JBT have a global footprint, with sales and service in many parts of the world, whereas FTNON was limited in terms of its market access. There's also a lot of synergies with JBT in terms of the pet food and ready meals markets." Schröder explains.

Total solutions provider – Equipment monitoring

A growing trend in the food processing industry is customers reducing the number of different equipment suppliers. "They look for a strategical partnership and a supplier who can deliver complete lines and finally disclose all the relevant production data." Schröder adds.

As a development of data collecting platforms, JBT can connect iOPS™,

JBT's IoT offering which can be used with FTNON equipment and offered to customers. With iOPS™, both customers and JBT can monitor equipment status, operations, faults, and diagnostic issues, as well as raw material data, in real time and convert it into actionable insights. "An opportunity to build a true 'block chain' has therefore moved much closer." Schröder says.

Integrated solutions

FTNON has a long tradition of producing blanchers and steamers. The Dynamic Cloud Control (DCC) is a revolutionary hygienic, steaming technology, that considerably improves the energy efficiency of steamers.

The DCC steaming technology is meant for products such as Meat, Pet Food, Fruit, Vegetables, Ready Meals and Baby Food. The DCC systems can be integrated with JBT's range of Frigoscandia® Chilling and Freezing Systems, Stein, Double D- and Formcook® Cooking Systems.

"Thanks to these combined sophisticated systems, our customers are able to improve efficiency and optimize product quality." Schröder concludes.



WELCOME TO OUR NEW JBT BRANDS



Flotation Wash Line for fresh cut salads, vegetables and herbs



DCC Belt Steamer for potatoes and vegetables



JBT INTRODUCES INJECTION AND MARINATION

In the first quarter of 2018 JBT acquired the German-based manufacturer Schröder Maschinenbau GmbH & Co KG ("Schröder"), a pioneer in curing and marinating technology for over 50 years, offering high-quality systems for brine preparation, injection and massaging of meat products to the food processing industry.

Masterbutcher and meat technologist

"What sets Schröder apart from other machine manufacturers? Everybody of our sales team is masterbutcher and meat technologist. We practice "butcher talk" and in combination with our long experienced R&D and service team, we stay very close to the market needs." States Peter Danwerth, General Manager of Schröder. "Our test centre in Werther/Germany is highly frequented by customers who come with their own meat and ingredients, to test new methods

in order to improve quality and margin of their products. It's always impressive to see how many new thoughts and solutions these customers take home," Danwerth adds.

IMAX injector series

Schröders high performing injectors are designed to deal with a wide variety of products, including red meat, poultry products and fish, and can be modified to inject special brine recipes or challenging ingredients. The portfolio is split in HIGHline and SMARTline models. "The Schröder IMAX injectors can deal with a wide range of products," says Michael Nöhling, JBT's sales manager for the Schröder line. "The injector accuracy and high yield is based on 50 years of experience in the curing industry, along with research we conducted with the University of Applied Sciences in Lemgo in Germany."



A new benchmark in injection technology. What sets us apart is our knowledge of the perfect combination of components.



“The injector accuracy and high yield is based on 50 years of experience”

SCHRÖDER
 THE SAFE SIDE OF FOOD.

The HIGHline series stands for everything possible in meat injection. It offers a wide range of configurations, starting from a single head machine for 2 tons per hour, up to a double head hybrid injector which can deal with standard clear brines, as well as high viscous brine (e.g. meat in meat brine) and runs more than 7 tons per hour. Whatever product, the HIGHline series will have the right model for the capacity, yield or challenging demands.

The SMART machine

Another import market segment is covered by the SMARTline series. All models are available with two manifold variants, a retraction block for bone-in products and an optional tenderising block. The injection rate can vary between 5% and 80%. Nöhling continues. “The injector has been designed to suit the process and production conditions of medium sized customers.

This means typical capacities of 5 to 30 tons a day, with various products. The easy cleaning, low brine demand and rest brine after production is what makes the machine SMART!”

High-tec mixer design

The BRIMAX Brine Preparation System offers operator guidance during brine mixing, weight checks during batching, uniform cooling and mixing-times and much more. The thorough preparation of brine is a critical part of the overall injection and processing concept to reach high yield, good taste and a quality product. Nöhling explains “To reach target temperatures for food safety our BRIMAX system uses effective cooling with plate or pipe heat-exchanger during the brine preparation. Cooling of the brine will additionally give you full function of the ingredients for best yield, less drip-loss and best shelf-life. “

Active massaging of meat

The MAX Massager is the key to higher water retention and a higher yield at the slicer through better slice cohesion. The MAX vacuum massager unit offers key advantage for boneless products. MAX massage units are used with vacuums at a controlled temperature in both continuous processing and batching operation. Thanks to active massaging of the meat using a special designed paddle, Schröder MAX technology allows an intra- and extramuscular protein activation, significantly improved water retention and yield in an extremely short period of time.

The Schröder IMAX injectors can be the first machine in process for cooked or frozen meat products. It can also directly run in front of JBT’s range of Frigoscandia GYROCOMPACT® Spiral Chilling and Freezing Systems for IQF chicken.

WE WELCOME XVISION TO EUROPE

Contaminants in processed meat products – whether they be metal filings, pieces of glass or even small stones in produce – are not only upsetting to end consumers, they can also lead to costly product recalls and even risk ruining reputations.

Ensuring – as far as possible – that such situations do not arise at busy processing facilities has been a key objective behind the creation, and subsequent success, of XVision, an ingenious JBT system that helps overcome many of the common pitfalls associated with scanning for contaminants. JBT XVision, already a trusted brand in North America, is now making its European debut.

Dino Carbone, Division Product Manager – JBT XVision, explains that the system is typically used for detecting foreign matters through foil packaged products as case ready products, ground meat, hotdog sausages, tray products, ready-to-eat products, pork, bacon, produced and baked goods among many others.

“XVision looks for contaminants introduced during the production process,” he says. “Typical contaminants include basic metals – stainless steel, ferrous and non-ferrous metals – but x-rays can also detect glass, calcified bone, and dense rubbers that you see in many types of seals and gasketing.”

**“The art
of
pinpointing
contaminants**



XVISION™



FOOD SAFETY

The system is typically used for detecting foreign matters through foil packaged products as case ready products, ground meat, hot-dog sausages, tray products, ready-to-eat products, pork, bacon, produced and baked goods among many others.



High sensitivity

JBT counts one of the largest food production companies in the world among its XVision customers; a company which uses 16 XVision machines to inspect meat at its ground beef plants. XVision is also used by many leading processors in the pork sector for ham, bacon, packaged pork products, and sliced deli meats. The system is also in wide use in the packaged produce, snack food, and bakery sectors.

Plug-and-play design

One key feature that has proven popular among customers is XVision's ease-of-maintenance, even in challenging conditions. "What our customers really like about our equipment is our internal modules and their plug-and-play design, which allows local personnel to keep the unit maintained in a very cost-effective way," continues Carbone. "They also like the fact that the machine has been designed to operate in dry, dusty and warm production environments requiring little maintenance."

JBT's XVision X-ray detection ensure consumer safety and that retailer demands are met and replaces antiquated metal detection technology.

JBT RUSSIA DAVAI



**Striving for
better quality
is an essential
topic**

JBT's Team in Russia, from left;
Christ Van Zantvoort
Regional Sales Manager covering Russia, CIS
and the Scandinavian market.

Kristina Gumnitzkaya
Sales Assistant and Customer Care
for Russia & CIS.

Artem Rankovskiy
Area Sales Manager covering Russia and CSI.

Ongoing growth - JBT is all about building sustainable success and are now strengthening the local sales and support team to better serve the Russian & CIS customers. The expanding food market in these areas fit the JBT portfolio offerings and JBT looks forward to expanding its presence and to deliver value-adding solutions to customers.

"After having been involved actively and successfully for over 26 years in the development of the Russian & CIS Poultry Industry, we have taken up the challenge offered by JBT to support the overall food industry in Russia, CIS. & Scandinavian Region." Says Christ Van Zantvoort, JBT's newly hired Regional Sales Manager covering Russia, CIS and the Scandinavian market.

As the provider of technological solutions for the global food industry, JBT is offering integrated solutions across the entire food processing continuum, from meat, seafood and poultry, to fruit and vegetables, baked goods and convenience foods.

Upscaling and product diversification

Changing customer requirements, upscaling, increasing automation, food safety and regulations are striving for better process and product quality. These are all developments currently addressed by the Russian & CIS Food markets. They are related to falling imports, the boosting of local Russian & CIS production and an increase in exports. The role that JBT has played in this area since 1970 in Russia & CIS offers interesting opportunities for every food processing processor.



Daria Ivanova, Sales Assistant for Scandinavian market.

"We can see various developments taking place within the Russian & CIS food market. In the regions around the major cities, such as Moscow and St. Petersburg, upscaling and product diversification is an important topic." Christ explains. "Large companies often focus on several protein groups and produce a very wide range of products in large quantities. Upscaling and increasing efficiency are also important developments for the coming years. We can also see local players in the regions, who focus on supplying the region, often with lower production capacities as well as producers with a huge product diversity and high product quality demand."

Across the countries, as well the fresh & frozen food market is on the rise and the market for convenience products offers all manner of opportunities for the coming years.

Striving for quality

Striving for better quality is an essential topic. With falling imports, especially from the United States and Brazil, rising production levels in Russia & CIS itself and the desire to be self-sufficient and to export to Europe, China, Middle East and Far East, product quality has become a prioritized topic.

JBT: your partner for all technologies

JBT is known around the world as a supplier of high-quality technological solutions for the food industry. JBT offer customised solutions for all technological processing steps dedicated to customer's final products. From raw material preparation by means of injecting, marinating, vegetable peeling or high-tech portioning, X-vision systems, battering or bread-ing, frying or thermal treatment up to any IQF or high capacity freezing process.

"Together with our highly valued customers, we work daily on solutions that make it possible to achieve the very best, fully attuned to the requirements and circumstances of the customer." Christ adds. JBT has operated in Russia & CIS for many years – tangible proof of the success and enthusiasm with which the company is able to make its contribution to the further development of the Russian & CIS food market.

"Supported by our pro-active Customer Care divisions, local and abroad, the new JBT Russia, CIS & Scandinavian team is available to support you in any requirement."



A GOOD INSIDE SHOWS ON THE OUTSIDE

In every aspect in the development of a solution from JBT you can rest assured that great considerations have been taken in regards of sustainability and ethics.

When you buy your machinery from JBT you know that it has been developed and manufactured in a responsible way. And you know that you get a piece of equipment that utilises the latest scientific advances in technology to minimise your environmental footprint.

But it doesn't end there. Our solutions and processes come with a commitment to constantly improve their impacts in the areas of CSR. Whether it is by developing more energy efficient drive lines, decreasing consumption of water and chemicals or offering training and support to create more sustainable work flows.

Our focus on minimising the environmental footprint of our business does not end with a closed deal on a piece of equipment. We are committed to long-term partnerships with our customers.

JBT's customer care services ensure that even old equipment receives high quality maintenance and machine upgrades so that you are getting the most value out of the equipment and realise more operational savings. We offer upgrade kits and solutions that are designed and engineered to maximise operating efficiency while minimising environmental impact.





“How our
Corporate
Social
Responsibility
commitments
spreads to
you

JOIN A WORLDWIDE LEADER IN FOOD PROCESSING

JBT, where you want to be

John Bean Technologies (JBT) is a leading global technology solutions provider to high-value segments of the food processing industries. We design, manufacture, test and service technologically sophisticated systems and products for our customers.

Journey with JBT

The diversity of our global and multinational team allows us to develop and support a wide variety of products and technologies. We offer careers in engineering, sales & marketing, operations, manufacturing, as well as other fields. With approximately 5,800 employees and sales/service offices in more than 25 countries, our global presence will only continue to grow.



Our Commitment

Whether you're a university student seeking an internship, an experienced professional or a skilled tradesman, we offer exceptional career building opportunities. Our talented, diverse workforce is what allows us to provide the very best products and services to our customers. We value our people and encourage brainstorming, collaboration, and continuous improvement, while enjoying a challenging and exciting work environment.

Apply at: jbt.com/foodtech/about-us/careers/search-and-apply

JBT EVENTS

SEE WHERE YOU CAN VISIT JBT
AT AN UPCOMING TRADE SHOW

WWW.JBTC.COM/NEWS-AND-EVENTS/EVENTS



LET'S KEEP IN TOUCH!



ISSUU



LINKEDIN



YOUTUBE



BLOG



AROUND THE GLOBE

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