

An Integrated Solution for Compact Dairy Installations

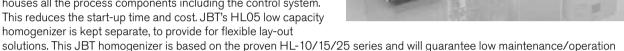
ASEPTIC SYSTEMS jbtc.com

The compact dairy concept is a small scale milk processing and milk packaging facility which has up to 1000 milking cows, producing roughly 25,000 liters/day of milk, JBT is now capable of supplying an integrated, compact system, providing you with one-stop shopping and a full service approach. This leaves you to do what you do best ... tend to your livestock and produce safe, healthy milk.

The JBT Food & Dairy Systems SteriCompact is based on the successful Sterideal® HX UHT processing system and is specifically designed for a capacity range between 1,000-4,000 liters/hour. The tubular in-flow processor is used for pasteurizing and sterilizing dairy products as well as various fruit juices. The indirect process, with its unique helical configuration of concentric tubes, ensures an effective thermal regime combined with efficient heat recovery. This saves energy costs and optimizes the taste and shelf life of your products.

JBT's SteriCompact is designed around one central skid which houses all the process components including the control system. This reduces the start-up time and cost. JBT's HL05 low capacity homogenizer is kept separate, to provide for flexible lay-out

production allows for manual or semi-manual secondary packaging solutions.



costs thoughout its entire life cycle. Upstream of the SteriCompact, an economical milk reception, storage, pasteurization and standardization process has been planned. Downstream of the SteriCompact, an aseptic storage and aseptic filling operation is planned. The compact scale of

The SteriCompact has a typical maximum process temperature of 145°C (284F). The SteriCompact can have optional modules to process your ESL milk, juices with small fibers or soy products.

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

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