

## Cold Break



The ideal system for when lower viscosity products are needed

## General Description

If you are producing tomato juice and/or low viscosity sauces, our Cold Break processing method is ideal for you. The Cold Break uses a processing temperature below 70°C (158°F), which allows slower inactivation of enzyme activity and results in a less viscous product.

Our Cold Break system generates a thermal treatment that produces partial inactivation of the pectin enzymes and, as a consequence of this, syneresis occurs. This system is composed by a tube-nest series with steam heating.

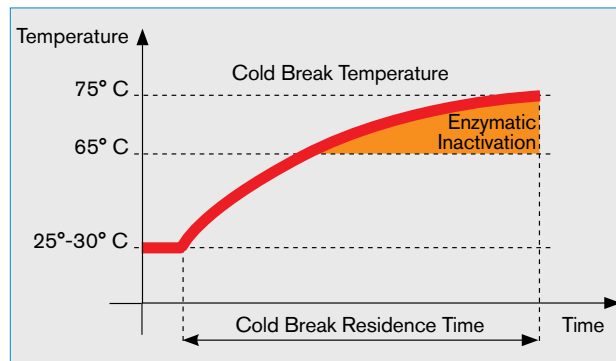
## Product Features

- The system has been specifically designed to gradually increase the temperature up to medium grades. The working temperature operates from 60 up to 70°C. Given the additional contact time for the pectin enzymes to work on the fibers, the product remains fluid.
- All juice contact parts, as well as the tube-nest envelope, are made of ASI 304 stainless steel
- Temperature controller and indicator recorder with airoperated steam control valve
- Includes: safety valve, automatic steam trap, thermometer and pressure gauge.

**Fruit Juice, Fruit Puree, Tomato Soup, Vegetable Soup, Tomato Puree, Vegetable Puree.**

## Solutions for processors

- Cold Break method involves a processing temperature below 70°C, which results in a product with low pectin, low viscosity, higher syneresis and excellent organoleptic characteristics
- Product has excellent flavor and color
- A Super Cold Break System, similar to the traditional Cold Break System but working at a lower temperature, is also available for juice with higher fiber content



## 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.



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## OUR BRANDS



### Europe

John Bean Technologies SpA  
Via Mantova 63/A  
43122 Parma  
Italy  
Phone: +39 0521 908 411  
Fax: +39 0521 460 897

John Bean Technologies NV  
Breedstraat 3  
9100 Sint-Niklaas  
Belgium  
Phone: +32 3 780 1211  
Fax: +32 3 777 7955

John Bean Technologies Foodtech Spain S.L.  
Autovía A-2, Km 34,400 - Edificio 1 y 3  
28805 Alcala de Henares  
Madrid, Spain  
Phone: +34 91 304 0045  
Fax: +34 91 327 5003

### Latin America

JBT de México S de RL de CV  
Camino Real a San Andrés Cholula No. 2612  
Col. San Bernardino Tlaxcalancingo  
72820 San Andrés Cholula, Puebla  
México  
Phone: +52 222 329 4902  
Fax: +52 222 329 4903

### North America

John Bean Technologies Corporation  
400 Fairway Avenue  
Lakeland, FL 33801  
USA  
Phone: +1 863 683 5411  
Fax: +1 863 680 3672

John Bean Technologies Corporation  
2300 Industrial Avenue  
Madera CA 93639  
USA  
Phone: +1 559 661 3200  
Fax: +1 559 661 3156

### South America

John Bean Technologies Máq. e Equip. Ind. Ltda.  
Av. Eng Camilo Dinucci 4605  
14808-900 Araraquara, São Paulo  
Brazil  
Phone: +55 16 3301 2000  
Fax: +55 16 3301 2144

### Asia Pacific

John Bean Technologies (Shanghai) Co., Ltd.  
Room 1908, Hongwell International Plaza, 1600  
West Zhongshan Road,  
Xuhui District, Shanghai 200235,  
PRC  
Phone: +86 21 3339 1588  
Fax: +86 21 3339 1599

John Bean Technologies (Thailand) Ltd.  
No. 159/26 Serm-Mit Tower  
Room no. 1602-3 Sukhumvit 21 Road  
Klongtoey Nua Sub-district, Wattana District  
Bangkok 10110 Thailand  
Phone: +66 2 257 4000  
Fax: +66 2 261 4099

### South Africa

John Bean Technologies (Pty) Ltd.  
Koper Street  
Brackenfell  
Cape Town, South Africa 7560  
Phone: +27 21 982 1130  
Fax: +27 21 982 1136



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hello@jbt.com | [jbt.com](http://jbt.com)

