

Tomato & Fruit Processing System



**Tomato Processing:
Paste & Concentrate, Peeled Products**

**Fruit Processing:
Temperate & Tropical Juice, Puree and Pieces**

Tomato Processing: Paste and Concentrate Line



Receiving, Washing, Sorting & Chopping



Tomatoes are delivered to the plant and transferred to flumes through manual, mechanical or hydraulic means. Tomatoes are conveyed through the flumes to the washing and sorting area. Field material is removed from the tomatoes and then manual or electronic systems sort the product.

Equipment & Process Planning Variables:

- Fresh tomato capacity of the plant
- Harvesting methods
 - Hand
 - Mechanical (type)
- Delivery methods
 - Baskets or boxes
 - Bins
 - Gondolas
- Sorting
 - Manual
 - Electronic
- Input into the break process
 - Chopped
 - Whole tomatoes

General Planning Information*

Identify the:

- Hours per day of harvest
- Hours per day of processing
- Length of the operating season
- Plans for additional capacity
- Customers/Markets for each end product
- Local electricity cost per kW/h.
- Local steam generation cost/kg or lb.
- Plant or floor space constraints
- Special circumstances or issues

*Separate information is required for each product on this equipment line.



Hot/Cold Break

This procedure provides even heating that inactivates the natural enzymatic process. The choice of hot or cold break depends on the final product to be obtained.

Equipment & Process Planning Variables:

- Input into the break process
 - Chopped
 - Whole tomatoes
- End Products
 - Soup
 - Juice
 - Concentrate
- Customer requirements for end products
 - Color
 - Texture
 - Consistency
 - Flavor
 - Yield
- Processing below or above 180°F/82°C

Juice Refining

The juice is refined by removing the peel and seeds from the pulp. This step results in juice that is ready for concentration.

Equipment & Process Planning Variables:

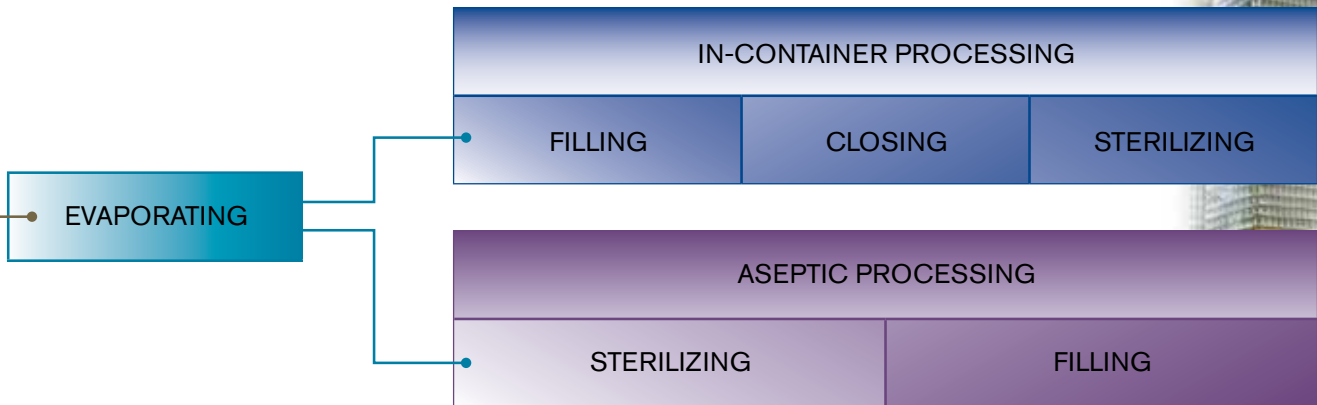
- Screen sizes
- Tonnage or product flow rate (gpm/lph).

Evaporating

The highest quality paste is obtained by removing the water while preserving the color and organoleptic properties of fresh tomatoes.

Equipment & Process Planning Variables:

- Lowest anticipated incoming % solids
- Highest anticipated discharge product % solids
- Preferred discharge temperature range
- Break process used
- Boiler capacity, pressure, available volume



In-Container Filling, Closing and Sterilization

Containers are filled with paste and enter a closing machine where a lid is seamed to the can. Then they are conveyed to a cooker where the product is heated to sterilization temperature, held, cooled and made ready for warehousing.

Equipment & Process Planning Variables:

- Container types
- Container sizes
- Required cpm
- Minimum initial product temperature
- Maximum final shaken and unshaken product temperatures
- Preferred heating medium
 - Steam
 - Water
- Cooling water source and temperature range
 - Ground water
 - Cooling tower
 - Chilled



Aseptic Sterilization and Filling

Quality improves when commercial sterility can be obtained with minimal heat damage. In a closed system tomatoes are heated, held at temperature to obtain commercial sterility, and aseptically cooled to ambient temperature. The sterilized paste is then filled into aseptic bags. 300 gallon/1000 liter bags are filled in a box. 55 gallon/200 liter bags are either filled flat and then placed in a drum or filled directly inside the drum. Drums or bins are labeled and ready for shipment and/or storage at ambient temperatures.

Equipment & Process Planning Variables:

Infeed to Sterilizer

- Product feed temperature
- Product sterilization process
- Product filling temperature
- Product flow rate (gpm/lph)

Filler Discharge

- Type(s) and size(s) of outer container(s)
 - Drums
 - Bins
 - Other
- Ambient storage temperature range



Tomato Processing: Peeled Products



Receiving, Washing & Sorting



Tomatoes are delivered to the plant and transferred to flumes through manual, mechanical or hydraulic means. Tomatoes are conveyed through the flumes to the washing and sorting area. Field material is removed from the tomatoes and then manual or electronic systems sort the product.

Equipment & Process Planning Variables:

- Fresh tomato capacity of the plant
- Harvesting methods
 - Hand
 - Mechanical (type)
- Delivery methods
 - Baskets or boxes
 - Bins
 - Gondolas
- Basic Sorting
 - Manual
 - Electronic

General Planning Information*

Identify the:

- Hours per day of harvest
- Hours per day of processing
- Length of the operating season
- Plans for additional capacity
- Customers/Markets for each end product
- Local electricity cost per kW/h
- Local steam generation cost/kg or lb
- Plant or floor space constraints
- Special circumstances or issues

*Separate information is required for each product on this equipment line.

Peeling

Lye, steam and/or hot water is used to separate skins from the whole tomato. Scrubbers and/or pinch bed systems finish the peeling process. Usable by-products are often recovered from the non-lye processes for concentrate and/or topping media.

Equipment & Process Planning Variables:

- Importance of by-product recovery

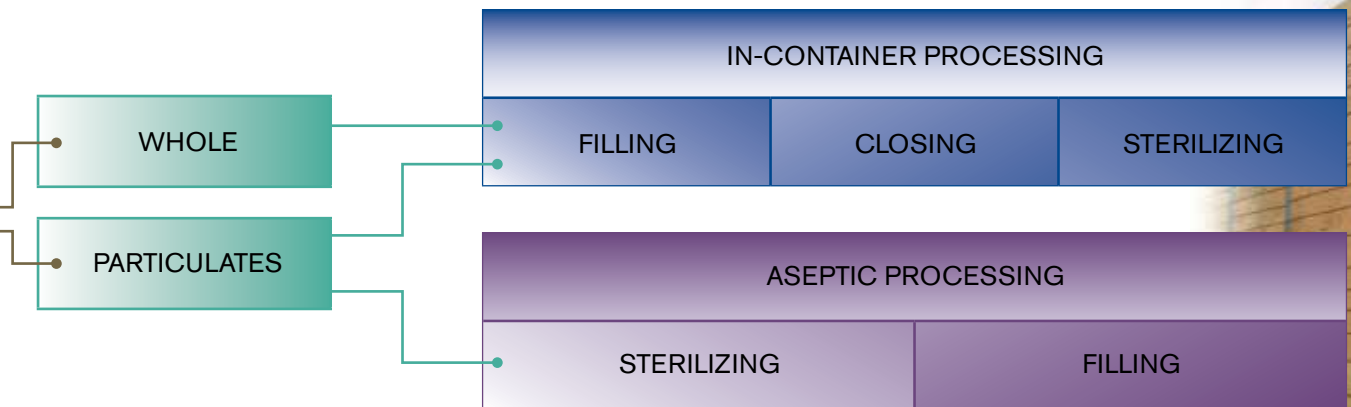
Final Preparation

After peeling, tomatoes are again sorted, graded and directed toward final preparation. As tomatoes are directed toward final processing they either remain whole or are cut and reduced in size. Calcium chloride is an option used in certain regions to maintain the shape and firmness of cut tomatoes.

Equipment & Process Planning Variables:

- Infeed Sorting & Grading
 - Manual
 - Electronic
- Particulates
 - Slice
 - Wedge
 - Crush
 - Dice
 - Other





In-Container Filling, Closing and Sterilizing

Whole tomatoes or tomato particulates are conveyed to a filling machine that is typically designed for cans or jars.

Juice is added to the container before it enters a closing machine where a lid is attached and hermetically sealed. The closed containers are conveyed to a sterilizer where the product is heated, held, cooled and made ready for labeling and warehousing.

Equipment & Process Planning Variables:

- Container types
- Container sizes
- Required cpm
- Minimum initial product temperature
- Maximum final shaken and unshaken product temperatures
- Preferred heating media/process
 - Steam or water
 - Atmospheric or pressure
- Cooling water source and temperature range
 - Ground water
 - Cooling tower
 - Chilled
- Closing or other equipment compatibility issues



Aseptic Sterilization and Filling

Quality improves when commercial sterility can be obtained with minimal heat damage. In a closed aseptic system, particulate tomatoes in a carrier media are heated, held at temperature to obtain commercial sterility, and aseptically cooled to ambient temperature. The sterilized particulates are then filled into aseptic bags. 300 gallon/1000 liter bags are filled in a box.

55 gallon/200 liter bags are either filled flat and then placed in a drum, or filled directly inside the drum. Drums or bins are labeled and ready for shipment and/or storage at ambient temperatures.

Equipment & Process Planning Variables:

Infeed to Sterilizer

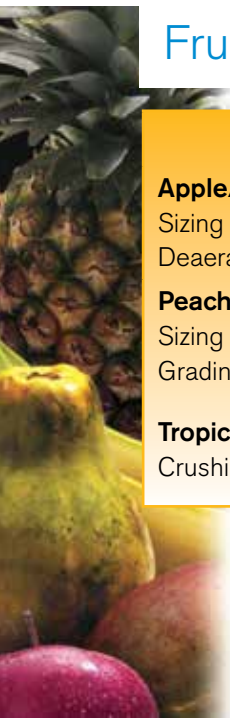
- Product feed temperature
- Product sterilization process
- Product filling temperature
- Product flow rate (gpm/lph)

Filler Discharge

- Type(s) and size(s) of otter container(s)
 - Drums
 - Bins
 - Other
- Ambient storage temperature range



Fruit Processing: Continental & Tropical - Juice, Puree & Pieces



FRUIT PREPARATION

Apple/Pear
Sizing + Peeling + Coring + Slicing + Deaerating + Sorting

Peach
Sizing + Pitting + Repitting + Peeling + Grading + Sorting

Tropical Fruit
Crushing + Refining + Deaerating

JUICE

PUREE

WHOLE PIECES PARTICULATES

EVAPORATION

Receiving, Washing, Grading, Preparation & Sorting



Fruit is delivered to the plant and transferred to flumes or conveyers through manual, mechanical or hydraulic means.

Fruit is conveyed to the washing and sorting area. Field material is removed from the fruit and then the product is initially sorted by manual or electronic systems.

The appropriate combination of preparation processes depends on the type of fruit to be processed and whether the end product includes juice, particulates, whole pieces or puree. Typically, fruit preparation includes a combination of peeling, coring, pitting, repitting, crushing, slicing, deaerating and refining as well as additional grading and sorting.

Equipment & Process Planning Variables:

- Fresh fruit capacity of the plant
- Harvesting methods
 - Hand
 - Mechanical (type)
- Delivery methods
 - Baskets or boxes
 - Bins
 - Gondolas
- Basic Sorting Manual Electronic
- Type(s) of Fruit
- Preparation Processes
 - Peeling
 - Coring
 - Pitting/Repitting
 - Crushing
 - Slicing
 - Deaerating
 - Refining
 - Additional grading and/or sorting

Evaporating

Water is removed from the juice stream to concentrate the product. The specific evaporation method to be used depends on the desired final product. The highest quality is obtained by removing the water while preserving the color and organoleptic properties of the fresh fruit.

Equipment & Process Planning Variables:

- Lowest anticipated incoming % solids
- Highest anticipated discharge product % solids
- Preferred discharge temperature range
- Products being concentrated
- Desired Finishes
 - Coarse
 - Fine
 - Clarified
 - Custom
- Boiler capacity, pressure and available volume

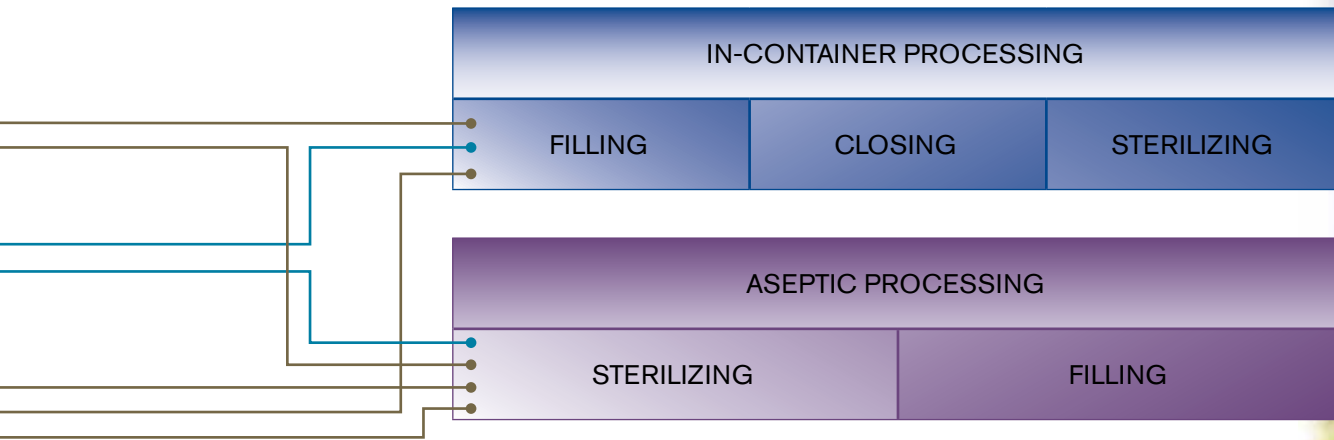


General Planning Information*

Identify the:

- Hours per day of harvest
- Hours per day of processing
- Length of the operating season
- Plans for additional capacity
- Customers/Markets for each end product
- Local electricity cost per kW/h
- Local steam generation cost/kg or lb.
- Plant or floor space constraints
- Special circumstances or issues

*Separate information is required for each product on this equipment line.



In-Container Filling, Closing and Sterilization

Fruit and juices are conveyed to the appropriate types of filling machines where containers are filled at predetermined ratios. The container then enters a closing machine where a lid is attached and sealed to the can. Closed containers are conveyed to a cooker where the product is heated to sterilization temperature, held, cooled and made ready for labeling and warehousing.

Equipment & Process Planning Variables:

- Container types
- Container sizes
- Required cpm
- Minimum initial product temperature
- Maximum final shaken and unshaken product temperatures
- Preferred heating media/process
 - Steam or water
 - Atmospheric or pressure
- Cooling water source and temperature range
 - Ground water
 - Cooling tower
 - Chilled
- Closing or other equipment compatibility issues



Aseptic Sterilization and Filling

Quality improves when commercial sterility can be obtained with minimal heat damage. In a closed aseptic system the fruit is heated, held at temperature to obtain commercial sterility, and aseptically cooled to ambient temperature. Certain fruits are cooled and/or stored below ambient temperatures to inhibit chemical changes which affect appearance. The sterilized product is then filled into aseptic tanks or aseptic bags. 300 gallon/1000 liter bags are filled in a box. 55 gallon/200 liter bags are either filled flat and then placed in a drum or filled directly inside the drum. Drums or bins are labeled and ready for shipment and/or storage at ambient temperatures.

Equipment & Process Planning Variables:

Infeed to Sterilizer

- Product feed temperature
- Product sterilization temperature
- Product filling temperature
- Product flow rate (gpm/lph)

Filler Discharge

- Type(s) and size(s) of outer container(s)
 - Drums
 - Bins
 - Other
- Ambient storage temperature range

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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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