



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.

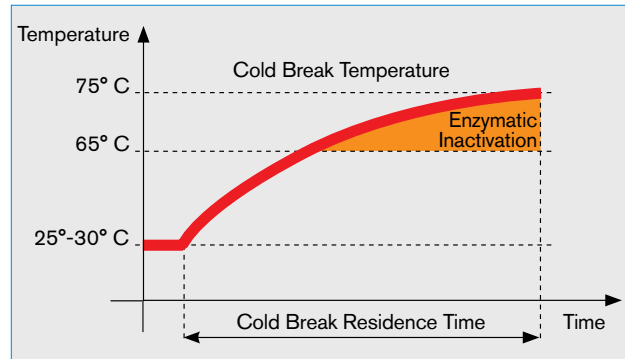
Product Features

- 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



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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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