

## READYGo™ CPO



Generating additional value from your streams



JBT READYGo™ CPO  
Recovery System:  
Unlock the Value of  
**CITRUS PEEL  
ESSENTIAL OIL**

For Citrus Processors seeking to capitalize on the benefits of citrus essential oils.

The JBT READYGo™ CPO Recovery System is a revolutionary solution for citrus processors seeking to capitalize on the lucrative market for cold-pressed peel essential oil (CPO or CPPO or CPPEO). This complete, skid-mounted system enables processors of all sizes to recover this valuable product stream, opening up new opportunities for increased revenue and market growth.

### The Growing Demand for CPO

CPO finds extensive applications in various industries, including **food and beverage, cosmetics, flavorings, and the chemical industry**. The versatility of CPO has led to a steady increase in demand over time, making it a valuable commodity for processors seeking alternative sources of revenue.

### Unlocking New Opportunities:

Historically, only larger citrus processors with significant investments in centrifuge separators were able to tap into the CPO market. However, with the development of the JBT READYGo™ CPO Recovery System, even smaller processors can now access this profitable market segment. The system offers a cost-effective method to recover CPO, allowing processors to weigh operating expenses against potential gross revenue when implementing an oil recovery technique.





## Key Features and Benefits:

- ✓ **Skid-Mounted System:** The READYGo™ CPO Recovery System comes as a complete skid-mounted solution, facilitating easy integration into existing processing plants. This eliminates the need for extensive engineering and reduces installation time and costs.
- ✓ **Automated Operation:** The system is designed for fully automatic operation, including CIP (clean-in-place) functionality. Processors can streamline their operations and minimize manual intervention, enhancing efficiency and productivity.
- ✓ **Scalable Capacities:** The READYGo™ CPO system is available in two capacities to suit different processing needs. Choose READYGo™ CPO LC (up to 18 gpm or 4,000 lph) for 1-2 CJE or READYGo™ CPO HC (up to 35 gpm or 8,000 lph) for 3-6 CJE.
- ✓ **High Recovery Efficiency:** The system is capable of achieving recovery efficiencies of up to 50-60% oil in the storage drum vs available oil in the fruit, maximizing the extraction of valuable CPO from the citrus fruit.
- ✓ **Seamless Integration:** Existing JBT READYGo™ JUICE customers can upgrade their systems by hooking the READYGo™ CPO and READYGo™ JUICE skids together. This integration enhances the processing capabilities and provides a comprehensive solution for both juice extraction and CPO recovery.
- ✓ **Container-Ready Design:** All READYGo™ products, including the CPO Recovery System, are built on skids and are shipping container-ready. This feature ensures easy transportability around the globe, enabling processors to leverage opportunities in different markets.



## How the READYGo™ CPO Recovery System Works

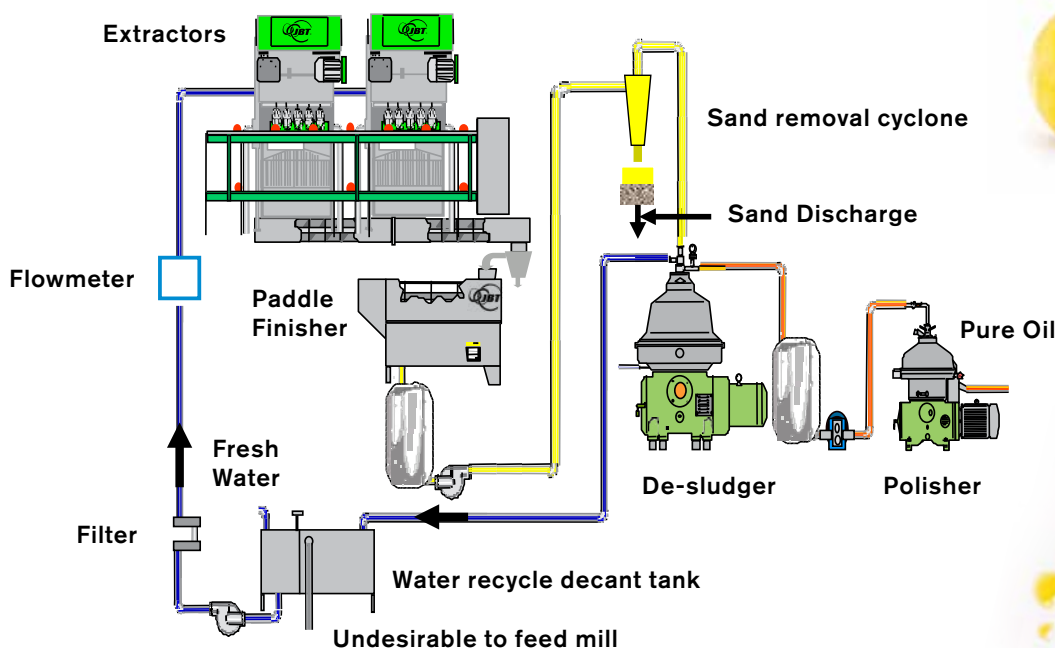
The system processes frit slurry, a by-product of the extraction process. The frit slurry is collected and sent through a metal trap before being directed to a finisher. The finisher separates the poor oil emulsion (liquid fraction) from the spent frit (solid fraction). The poor oil emulsion is then pumped into the centrifuge separator system alongside the CPO skid.

Depending on the chosen configuration, the centrifuges can operate in batches (single-stage) or continuous mode (double-stage). The double-stage centrifuge setup includes a de-sludger and a polisher working in series. The de-sludger generates a light phase (rich oil emulsion) and a heavy phase (yellow water). The rich oil emulsion is sent to the polisher, where it becomes 99% v/v pure oil, collected in 55 US gallon/200-liter drums.

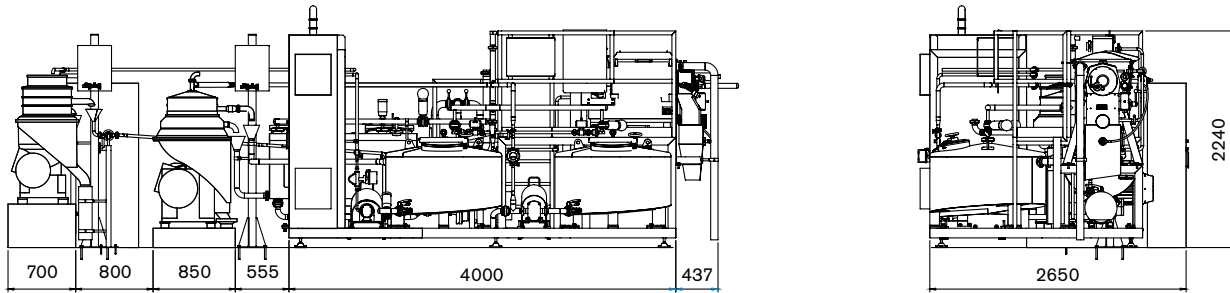
The yellow water is sent to a decanting tank, where viscosity is reduced by skimming off floating particles and removing bottom solids. Additionally, 20-30% make-up fresh water is added before recirculating the water back to the spray rings of the juice extractors, completing the loop. Cartridge filters are installed to prevent clogging of the juice extractor spray ring holes.

With the JBT READYGo™ CPO Recovery System, citrus processors of all sizes can now tap into the growing market for cold-pressed peel essential oil. This cost-effective and automated solution offers high recovery efficiency, scalability, and seamless integration with existing processing systems.

**Don't let potential earnings go down the drain - unlock the value of citrus peel essential oil with the READYGo™ CPO Recovery System.**



# READYGo™ CPO - Approximate Specifications



## TECHNICAL SPECIFICATIONS

	LC (1-2 CJE)	LC (1-2 CJE)	HC (3-6 CJE)	HC (3-6 CJE)
<b>ELECTRICAL SUPPLY</b>	50-60 Hz/3~/380-440 VAC	50-60 Hz/3~/380-440 VAC	50-60 Hz/3~/380-440 VAC	50-60 Hz/3~/380-440 VAC
<b>MOTOR POWER (with centrifuges)</b>	60 kW	80 HP	80 kW	107 HP
<b>AIR FLOW RATE</b>	3 Nm <sup>3</sup> /h	1.77 scfm	3 Nm <sup>3</sup> /h	1.77 scfm
<b>AIR PRESSURE</b>	6-8 barg	87-116 psig	6-8 barg	87-116 psig
<b>MAKE-UP WATER (@ 3 barg, 22 °c)</b>	1,600 l/h	7 gpm	3,200 l/h	14 gpm
<b>FEED POOR OIL EMULSION FLOW RATE</b>	4,000 l/h	18 gpm	8,000 l/h	35 gpm
<b>FEED POOR OIL EMULSION CONCENTRATION</b>	0.5-1.5% v/v	0.5-1.5% v/v	0.5-1.5% v/v	0.5-1.5% v/v
<b>FEED POOR OIL EMULSION SUSPENDED SOLIDS (3 MINUTES @ 3,000g SPINDOWN TEST)</b>	1-2% v/v	1-2% v/v	1-2% v/v	1-2% v/v
<b>CIP FLOW RATE (@ 3 BARG)</b>	6 m <sup>3</sup> /h	27 gpm	16 m <sup>3</sup> /h	70 gpm
<b>WATER FLOW RATE FOR FINISHER ASR (60 SECONDS CYCLE EVERY 15 MINUTES)</b>	17 m <sup>3</sup> /h @ 32 barg	75 gpm@ 450 psig	17 m <sup>3</sup> /h @ 32 barg	75 gpm@ 450 psig
<b>PURE OIL (99% V/V) EFFICIENCY</b>	Up to 50-60% vs available	Up to 50-60% vs available	Up to 50-60% vs available	Up to 50-60% vs available
<b>DRY WEIGHT (w/o centrifuges)</b>	2,900 kg	6,400 lb	3,750 kg	8,200 lb

## 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

FRESH PRODUCE TECHNOLOGIES | FRESH-CUT, ROBOTICS, STEAMING | FRUIT AND VEGETABLE PROCESSING | SECONDARY PROCESSING | ASEPTIC SYSTEMS | FILLING AND CLOSING | IN-CONTAINER STERILIZING | TRAY SEALING | SECONDARY PACKAGING | HIGH-PRESSURE PROCESSING | POWDER PROCESSING | TUNA PROCESSING

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