



FOOD & DAIRY SYSTEMS®

**Research & Technology Center**

Amsterdam, The Netherlands



Center of Excellence for Ultra High Temperature (UHT) processing, Blow Molding and retail Aseptic Filling



# Techno Center Testing to serve our customers

Direct contact: [info.ams@jbt.com](mailto:info.ams@jbt.com)



## JBT Techno Center for SF&DS Aseptic Systems

At the Amsterdam Techno Center, JBT assists you in effectively developing products which address new market opportunities and demands. We help you aseptically fill your products in a semi-industrial scale using a wide range of equipment, including Ultra High Temperature (UHT) processing units, blow molders and an aseptic linear filler. At the Center you have the capability to produce test samples, to realize a taste panel survey or to optimize process formulas. Experienced JBT engineers and technicians are on hand to work with you to optimize your operations.

Please contact [info.ams@jbt.com](mailto:info.ams@jbt.com) to get more information about our testing capabilities.

## Processing trials using our lab Sterideal® UHT system

JBT's Sterideal HX Coil unit is a unique concept for heating and sterilizing a wide variety of UHT products. With the Sterideal HX Coil lab unit you can select the optimal thermal process (direct or indirect) for your dairy products, juices, sauces, soups, baby food or nutraceuticals. A validation of the impact of the heat treatment, as well as the best industrial machine set-up for your specific products can also be conducted. Batching and blending capabilities are available as needed.

### Product batching

- Indirect heating: 150 kg
- Direct heating: 180 kg



### Product processing

- High shear mixers to dissolve milk powder and stabilizers
- Two homogenizing devices upstream, downstream or combination at maximum 350 bar
- Aseptic tanks equipped with heating and cooling jacket with a capacity from 300 to 1,000 l/h
- Holding times 2 to 360 seconds at 1,000 l/h
- Deaeration (flash vessel)
- Aseptic tank storage of 300 liters

### Product testing

- Taste panel test
- Testing particle size, pH, brix, viscosity and dry matter content.

## AsepFlex™ Linear Pouch Filler trials

With the AsepFlex™ Linear Aseptic Pouch Filler, we can test pre-made, spouted pouch applications.

### FDA Approved

The AsepFlex filler meets stringent FDA requirements for aseptically filled low-acid food products.



## AsepTec® Aseptic Linear Filler trials

We can test various processes for your product and package combination on our demo linear aseptic filler. Our AsepTec filler works with HDPE or PET bottles with an aluminum seal or a standard aseptic screw cap.

### Bottle filling test

A bottle filling test enables you to determine the optimal valve/machine configuration based on the flow pattern, the behavior of particles, the foam building pattern, the filling velocity and the best performing filling valve. We run this test with the original product and bottles at the required filling temperature with minimal head space.

### Bottle and cap decontamination test

This test is to determine the optimal decontamination process for your bottles to achieve the required log reduction. Proper testing results in lower bottle weights.



### Bottle development leveraging our BottleTec™ Blow Molder

We provide assistance with the development of a bottle, seal and cap combination that meets all your process requirements. HDPE test bottles are produced in our lab using our BottleTec blow molder.

### HDPE & PET FDA approval

JBT provides advanced world-wide process authority and validation services in support of aseptic processing and filling technologies. Services include compliance/regulatory audits, aseptic thermal process design, validation of low-acid aseptic filler technologies, and complete FDA-product filing support.



## WE ARE YOUR SINGLE SOURCE FOR PROFITABLE PROCESSING SOLUTIONS

JBT is a leading provider of integrated food processing solutions. From single machines to complete processing lines, we enhance value and capture quality, nutrition and taste in food products. With a local presence on six continents, JBT can quickly provide our customers and partners in the food processing industry with the know-how, service, and support needed to succeed in today's competitive marketplace.

### 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

### OUR BRANDS



### Europe

JBT Food & Dairy Systems  
Deccaweg 32  
1042 AD Amsterdam  
The Netherlands  
Phone: +31 20 634 8911  
Fax: +31 20 636 9754  
info.ams@jbt.com



We're with you, right down the line.™

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

