

Research and Technology Centre

Murcia, Spain



JBT is an industry and market leader in the food processing segment



A pilot plant dedicated to serving our customers

Contact: laboratory.murcia@jbtc.com



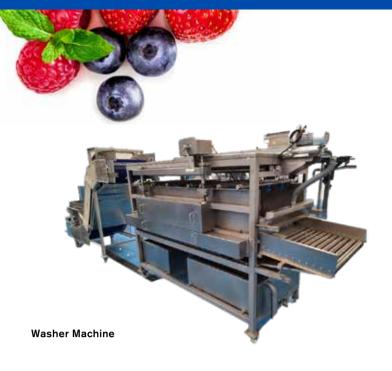
JBT is proud to offer 400 m² pilot plant and laboratory facility, fully equipped with multiple fruit & vegetables processing technologies to help customers increase their capabilities.

JBT is committed with excellence and because of that bets strongly for the research and development of new machinery and applications of the food technology. Thus, JBT counts on a great R&D and engineering team that works thoroughly to give and answer to the customer needs building in that way a strong competitive advantage.

The RTC is equipped to simulate many of the processes found in the modern commercial food processing industries, focused in primary fruit & vegetables processing. The facility is also equipped with sophisticated laboratory instruments prepared to perform quality investigations and physicochemical analysis to analyze fruit, juice and pulp products as established by the USA and European Union regulatory authorities and the market's demanding requirements.

Murcia RTC offers the following services for the fruit and vegetable processing industry:

- Monthly citrus characterization program: Generate monthly yield and quality reports that contributes to have an extended database.
- Process audits: JBT process experts can visit production facilities to review the process line and give support to improve and optimize processes.
- Specific test. Our food scientist and process engineers can work with the customers to develop new product and process formulations to address the changing market requirements.
- 4. Training: Here customer personnel can learn about scientific processes and procedures, laboratory equipment, equipment operations and much more. A fully equipped training facility is available to host groups of up to 12 people for special training programs.

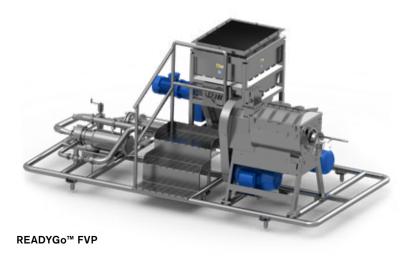


Citrus Processing

Currently the Murcia RTC is equipped with three commercial JBT extractors (Models 391, 191 and 593), a Fresh'n Squeeze Multi-Fruit Juicer, a screw finisher, and a paddle finisher for citrus primary processing. Now we also include a washer machine to rounded fruits like a new step to complete the whole citrus line processing. with our equipment we can extract and filter juice, pulp, oil emulsion and comminuted of the many citrus varieties available.

Fruit and vegetable processing

It is available our Finisher Turbo Extractor as the key machine of our small fruit and vegetables juice & puree processing line that includes elevator, crusher, and deaerator for industrial scale testing. It is now available our READYGo Vegetable/Fruit Processing Skid integrates a series of primary processing steps including conveying, size reduction and vacuum operations on a single, compact stainless-steel frame to achieve also juice & puree products. We perform internal test, and it is also possible to hire it do on site testing. We have already available tests results of many products such as: apple, carrot, ginger, beetroot, kale, spinach, gazpacho, etc.





Laboratory



Extractors on plattform



FTE-CE





Technical School

JBT Technical School offers periodically different courses taught by worldwide recognized experts considered as "FDA process authority". They can be prepared at JBT or at customer site, taylormade. Hereunder the complete list:

- 1 Citrus processing
- 2 Thermal Processing Academy
- 3 Better Process Control School
- Preventive Control for Human Food Safety
- 5 Food labelling



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

























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We're with you, right down the line.™

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