

JBT® AVURE® HPP

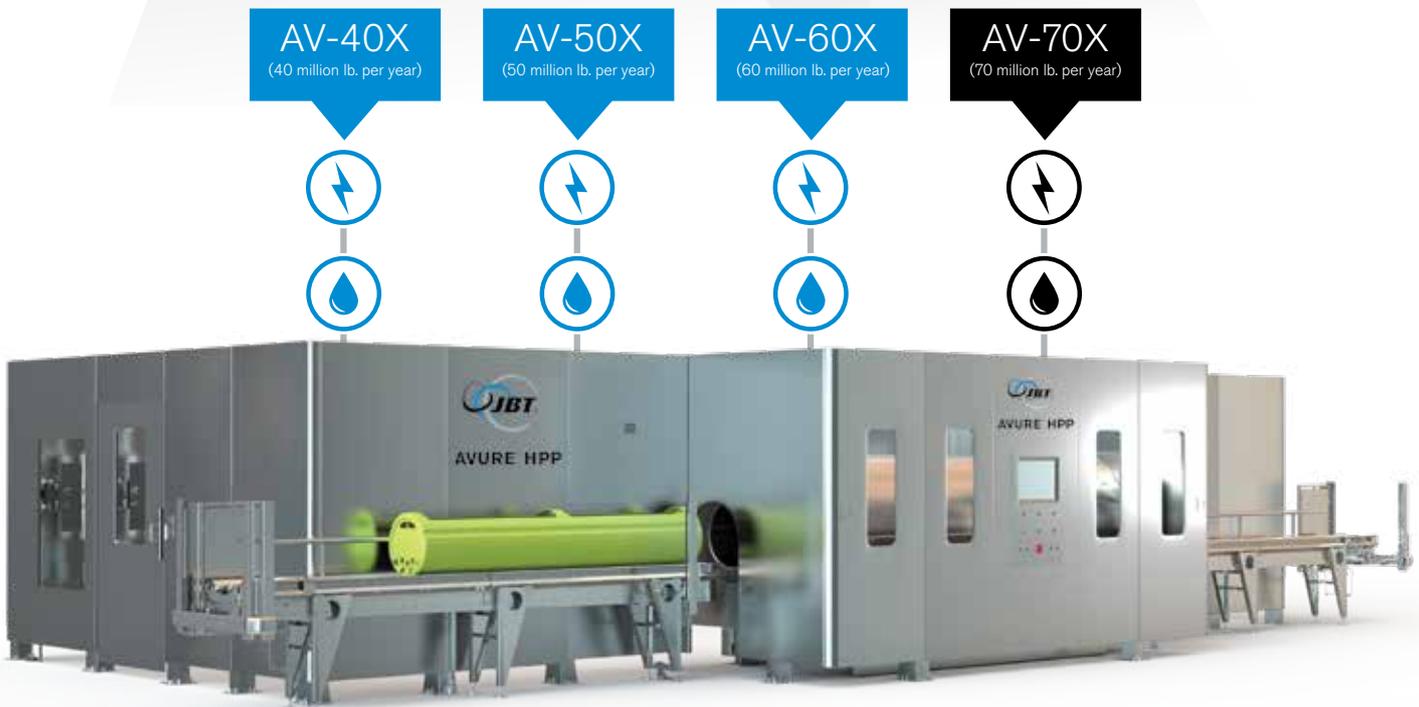
Avure HPP Machines



The industry's largest diameter vessels deliver the highest possible throughput at the lowest cost of ownership.

AV-40X, 50X, 60X and 70X

Expand your HPP Capacity on demand



Projecting production volume and choosing the right machine size is a big decision. Go small, and you may need to purchase another machine much sooner than you thought. Go big, and you might be stuck with too much capacity. But the AV-X and the AV-M right-sizes you within your factory and your growth projections. Simply add intensifiers and electrical panels to expand to output by 10 million lbs respectively.

AV-20M, 30M and 40M

Expand your HPP Capacity on demand



Topline Features

- Easily upgrade from AV-20M to AV-40M
- Easily upgrade from AV-40X to AV-70X
- Cut energy costs by 50%
- Highest possible throughput
- Lower maintenance costs
- Advanced cylinder design for longest life
- Engineered to lower operating costs
- Reliable performance and profits

AV-10

Full scale HPP production starts here.

With its low operating costs, compact footprint, low overall weight and easy installation, the AV-10 is the best choice for companies beginning industrial scale HPP food and beverage production.



10 MILLION
POUNDS PER YEAR

4.5 MILLION
KILOGRAMS PER YEAR

High Throughput
Low cost per pound

Topline Features

- Lowest cost per cycle in throughput range minimizes production costs
- Small footprint optimizes plant space
- Perfect for small- and medium-sized producers, R&D, and testing of larger batches
- Advanced design delivers industry's longest-lasting cylinder

AV-S

The World's Only dedicated
HPP Seafood Machine.



30 MILLION
POUNDS PER YEAR

13.6 MILLION
KILOGRAMS PER YEAR

The AV-S is the only HPP system designed specifically for the seafood industry. Its vertical design increases yield in meat separation by up to 30% compared to other methods and prevents damage to the machine.

Topline Features

- Separates 100% of meat from shell
- Vertical design: sand, shell fragments and other abrasives fall away from treated seafood for collection - extends vessel liner life; reduces maintenance costs
- Hydrates meat to increase yields

Trust

More than 60% of the world's HPP treated food is produced by manufacturers and tollers using Avure's HPP machines. We helped invent the technology, and we're the company that's innovating with it.

Avure helps producers implement HPP from recipe development to installation of the fastest and most reliable systems. Avure equipment is used to treat the majority of all HPP-protected food around the world.

The history of HPP and Avure are one

In 1899, B. H. Hite conclusively demonstrated pasteurization with pressure. He used a special apparatus made in a cannon foundry to show that inactivation of microorganisms by pressure was possible. In the 1980s, academics studied HPP on Avure machines, which led to the first commercially viable application: Mexican guacamole sold fresh in the United States.

Total commitment to customer success

Our international service network, located on five continents, performs machine maintenance. This gives you access to experts 24/7. When necessary, we will dispatch engineers from one of these locations.

Worker safety

For extra protection, Avure's wire-wound vessels leak before they fail. Maintenance is made easy by thoughtful design, and is never performed on an operating machine. We never compromise on safety.

ASME certified

Avure's vessels are all built in compliance with the requirements of the American Society of Mechanical Engineering and the European Pressure Equipment Directive 97/23/EC.

Taste

The best tasting HPP products

Avure HPP tastes better, because there's nothing to it except pure water under extremely high pressures, and more than 60 years of technological knowhow. We seal in taste, vitamins and nutrients, and neutralize pathogens and microorganisms. For producers and manufacturers, we lock in ROI with the highest throughput, lowest cost to operate, and most reliable machines in the world.

**MORE THAN 60%
OF THE WORLD'S
HPP TREATED FOOD
IS PRODUCED BY
MANUFACTURERS
AND TOLLERS
USING AVURE'S
HPP MACHINES.**

Access to world's top food scientists

Our customers optimize their products by tapping our internationally renowned food science team. They'll perfect your recipe for taste and texture. They can also tweak an existing recipe, or formulate a new one from scratch at the world's largest HPP test kitchen and food lab.

Food safety

You'll sleep better knowing that your product has been validated at Avure's sophisticated pathogen lab. There, we can also help process documentation and control, food manufacturing, microbiology, safety certification, and in-house FDA inspection.



Engineered for Profit

The intersection of capacity and reliability

Avure helps customers develop delicious HPP foods, and more of them with the industry's highest throughput, lowest cost to operate, and highest reliability. That allows you to receive the best possible ROI on your capital investment, and maximum flexibility on margins. Let us show you why.

1. **Greater throughput.** Our machines have the highest capacities and run 24/7 at peak efficiency. Larger diameter baskets hold more packages and speed up load time, while smart engineering accelerates pressurization and decompression times.
2. **Lower cost of operation,** because our machines last longer, cost less to maintain, and require fewer spare parts.
3. **Highest uptime.** Avure's history of material science and engineering allows for much higher quality machines. For safety and longer machine life, we wrap frames with up to 79 miles (127 km) of wire, and vessels with up to 172 miles (277 km) of wire.
4. **In addition, you'll cut costs by dramatically extending shelf life** by factors of three for juices, and three- to 10 for meats.

More than 60% of the world's HPP treated food is produced by manufacturers and tollers using Avure HPP machines.

Find your HPP application Here

You'll find foods processed by Avure HPP systems in every corner of the world. From guacamole to organic fruit juice, BBQ brisket and hummus, Avure's HPP makes them better.

- Juices
- Meat and poultry
- Seafood
- Fruits and vegetables
- Salsa and guacamole
- Wet salads and dips
- Ready-to-eat meals
- Dairy
- Grains
- Nutraceuticals
- Pet food
- Baby food
- Soup

Avure constantly creates new HPP products in partnership with producers and manufacturers. So just ask about your application, no matter what it is.

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 LIQUID FOODS

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

OUR BRANDS



JBT PROTEIN PROCESSING

SECONDARY

BRINE PREPARATION | HOMOGENIZATION | INJECTION
INJECTION & RETURN MILLING | MACERATION | MASSAGING
TENDERIZATION | TVI MEAT SLICING | AUTOMATED TRAY LOADING

FURTHER

WEIGHING | PORTIONING/TRIMMING | COATING | FRYING & FILTRATION | PROOFING
COOKING | COOLING | CHILLING | FREEZING | REFRIGERATION | CLIPPING & PACKAGING
SOLUTIONS | X-RAY TECHNOLOGY | TRAY SEALING | HIGH-PRESSURE PROCESSING

OUR BRANDS



ALSO REPRESENTING



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We're with you, right down the line.™

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