



JBT FoodTech

A Love Story About Food & Beverages

Continuous Innovation in Food Processing

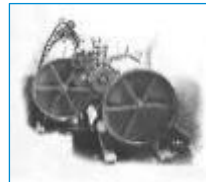
John Bean invents the continuous spray pump, Bean Pump Company founded

1884



Introduced the world's first continuous rotary pressure sterilizer for vegetables, milk and soup

1921



First automated citrus juice extractor developed

1930



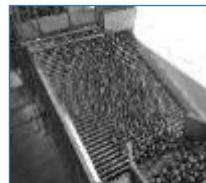
Developed continuous freezer technology

1947



Designed the world's first commercial conveyORIZED bread-making machine

1953



1884

A HERITAGE OF INVENTION

JBT, formed by a spinoff in 2008 from FMC Technologies, represents a heritage of invention and industry firsts that dates to the founding of the Bean Spray Pump Company in 1884.



1960

Frigoscandia® FLoFREEZE® individual quick freezing (IQF) freezer invented



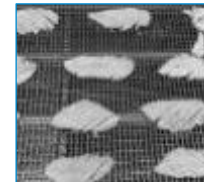
1979

The Frigoscandia GYRoCOMPACT® self-stacking spiral freezer introduced



1984

First JBT Automatic Guided Vehicle system installed



1990

Delivered the first DSI™ waterjet portioner for poultry applications



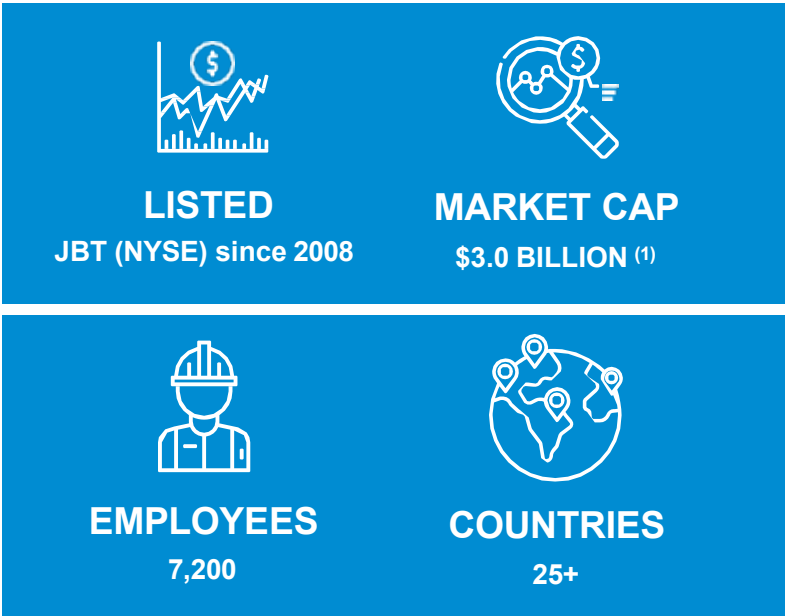
2008

FMC food processing and air transportation businesses spun off to form JBT

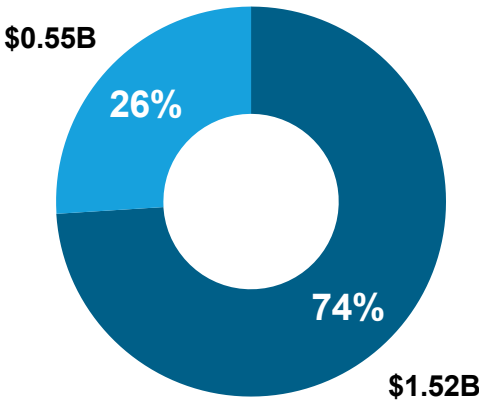
JBT at a Glance

Leading Global Technology Solutions Provider to the Food & Beverage Industry

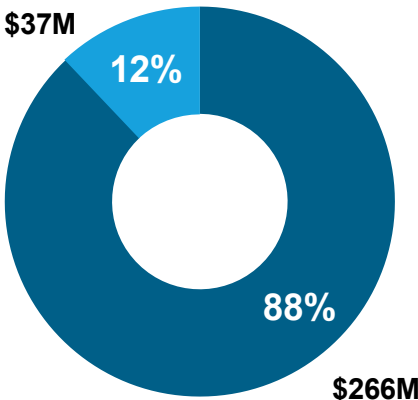
JBT FOUNDED **1884**



Trailing Twelve Months
(TTM) Revenue



TTM Segment
Adjusted EBITDA ⁽²⁾



FoodTech



AeroTech



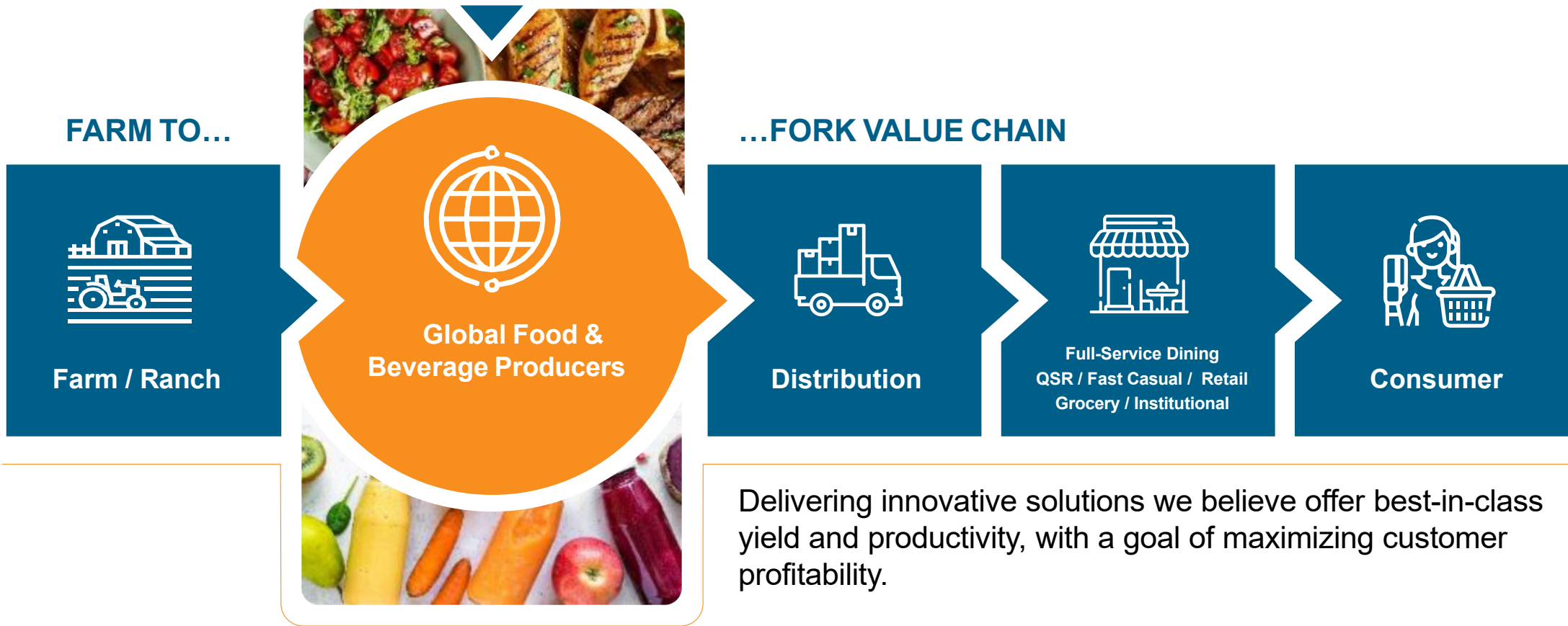
Note: Figures may have immaterial differences due to rounding.
(1) As of November 7, 2022. (2) Non-GAAP figure. Please see appendix for reconciliations.

Leading Experts and the Brands to Back Them

We Encompass an Entire Market Value Chain

JBT FoodTech



Diversification and Broad Participation in the Food & Beverage Markets is a Key Differentiator

Addressing Attractive End Markets



**Bakery
& Confectionery**



**Poultry, Meat,
Fish & Seafood**



**Beverages, Juices
Dairy & Alternatives**



**Ready Meals, Convenience
& Specialty Foods**



**Prepared Foods, Soups
and Sauces**



**Cell-Based
Meats & Seafood**



Fresh Produce



**Fruit, Berries &
Vegetables**



**Pet & Companion
Animal Foods**



**Plant-based &
Meat Alternatives**



**Pharmaceuticals &
Nutraceuticals**



**Warehouse Automation &
Other Categories**

A Global Technology SOLUTIONS PROVIDER



Aseptic Systems



Pasteurizing



In-Container Sterilization



Powder Processing



High Pressure Processing



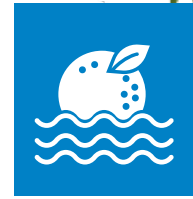
Fruit and Vegetable Processing



Fresh-Cut, Robotics, Steaming



Filling & Closing



Fresh Produce Technology



Portioning & Slicing



Injection & Marination



Grinding & Mixing



Forming



Coating



Frying



Cooking



Chilling & Freezing



Packaging Solutions

Products

Poultry, Meat, Fish & Seafood



TUNA



FISH &
SEAFOOD



MEAT



POULTRY



Vacuum
Pre-Cooker Cooler



Feeder, Automatic
Tuna Loins



Tuna Filler



TwinTec™
Filler and Closer



Forming



Coating



Frying



Cooking



Freezing &
Chilling



Portioning
& Slicing



Injection &
Marination



Tray sealing
solutions



High Pressure
Processing

Products

Bakery & Confectionery



PIZZA



PASTRY



BREAD

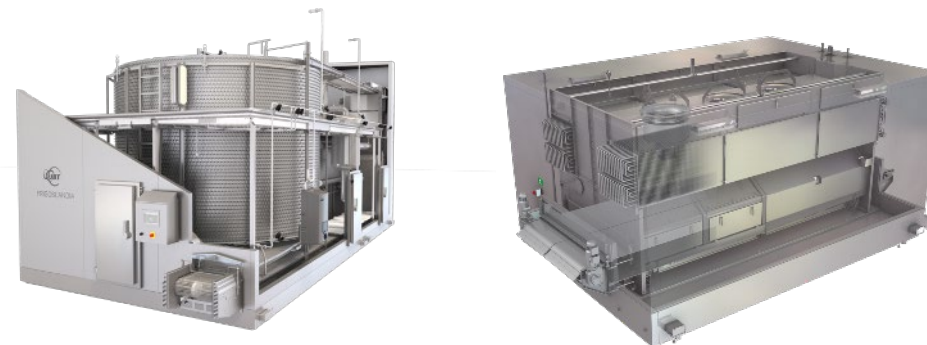
Ovens



Clipping & Packaging



Freezers, Chillers
& Proofers



Products

Beverages, Juices, Dairy & Alternatives



INFANT FORMULA



FRUIT AND
VEGETABLE JUICE



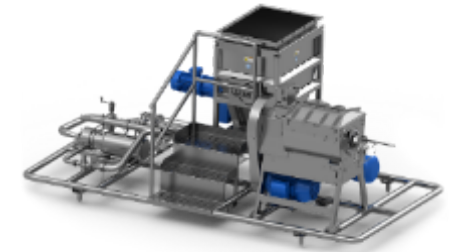
DAIRY AND
ALTERNATIVES



Powder Processing



Citrus Juice
Extractor



READYGo™ FVP
Fruit and Vegetable Processing



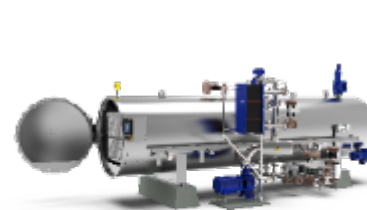
SteriTwin™ Coil
heating/cooling



Filling & Closing



Bulk Aseptic Fillers



In-Container Sterilizing



High Pressure Processing



Products

Prepared Foods, Soups and Sauces



SAUCES
with particles



JUICES/ DRINKS
with particles



VISCOUS
DRESSING SAUCES
with particles



FRUIT
PREPARATION
with soft fruit
particles



SOUPS, PUREES
With or
W/o particles



DIPS



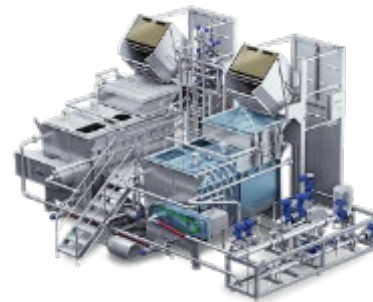
Blending System



Mixing and Pasteurizing



HotCooker mixer



Mixing-Heating
Tank



Jam Processing System



Ketchup Line

Products

Ready Meals & Prepared Foods



Portioning
& Slicing



HotCooker



Cooking



Freezing & Chilling



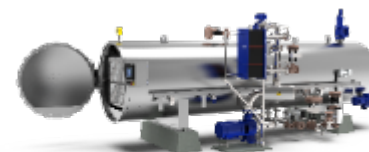
SteriTwin™ Coil
heating/cooling



Filling & Closing



Tray sealing
solutions



In-Container Sterilizing



High Pressure Processing



Mixing and Pasteurizing

Products

Plant Based Proteins



Forming



Frying



Cooking



Portioning
& Slicing



Clipping &
Packaging



Freezing & Chilling



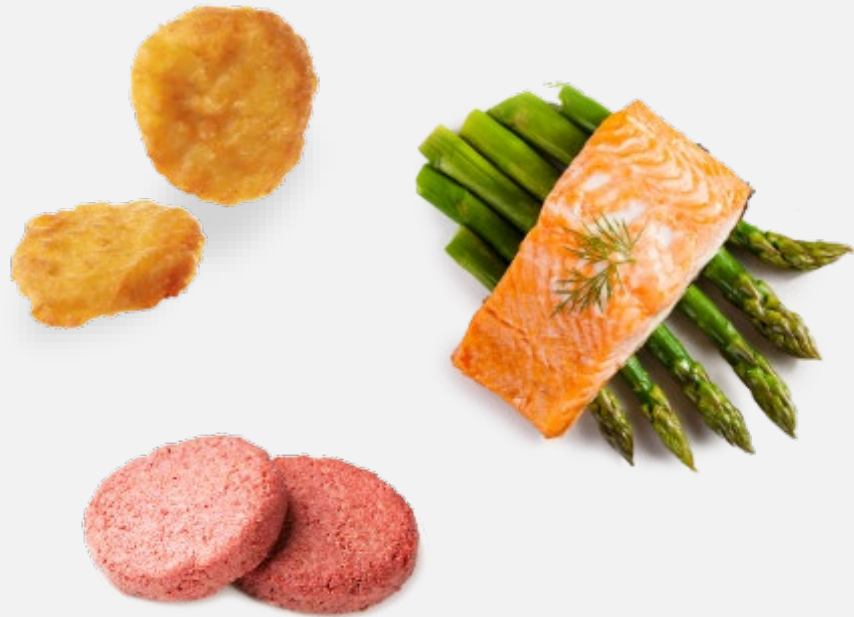
Injection &
Marination



Tray sealing
solutions

Products

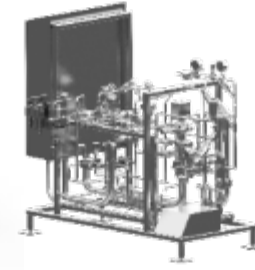
Cell-Based Meats & Seafood



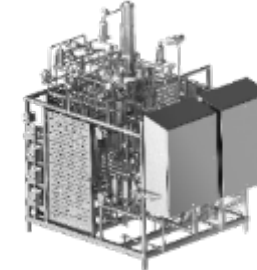
SUSTAINABLE
PROTEIN SOLUTIONS



Media
Preparation



Filtration &
Sterilization Skids



Bioreactors
Fermenters



Injection &
Marination



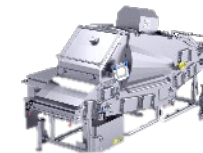
Portioning
& Slicing



Cooking



Freezers &
Chillers



Coating



Frying

Products

Fruit and Vegetable



FRUIT AND VEGETABLE FRESH PACKAGED



FRUIT AND VEGETABLE FROZEN



FRESH PRODUCE



Receiving area



Dry Cleaning



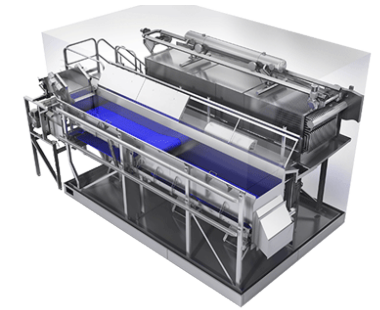
Steaming system



Pepper decorer



Post-Freezing area



IQF Freezing



Bin Scrubber



Coatings and detergents



Tray sealing solutions

Products

Pet & Companion - Animal Foods



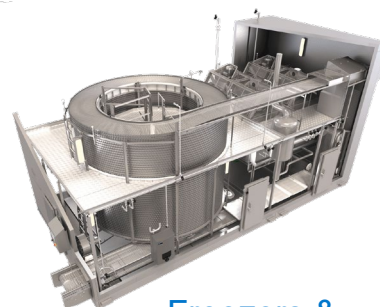
Steam Tunnels



Meat Feed and
Dosing System



Injection and
Marination Solutions



Freezers &
Chillers



Filling & Closing



Packaging
clipping system



Tray Sealer



High Pressure Processing

Products

Pharmaceuticals & Nutraceuticals



MEDICAL PACKAGING



PHARMACEUTICAL
PRODUCTS



NUTRACEUTICAL
PRODUCTS



Skids/Superskids



Process modules and Skid



Process Vessels



CIP – Clean In Place



High Purity Piping

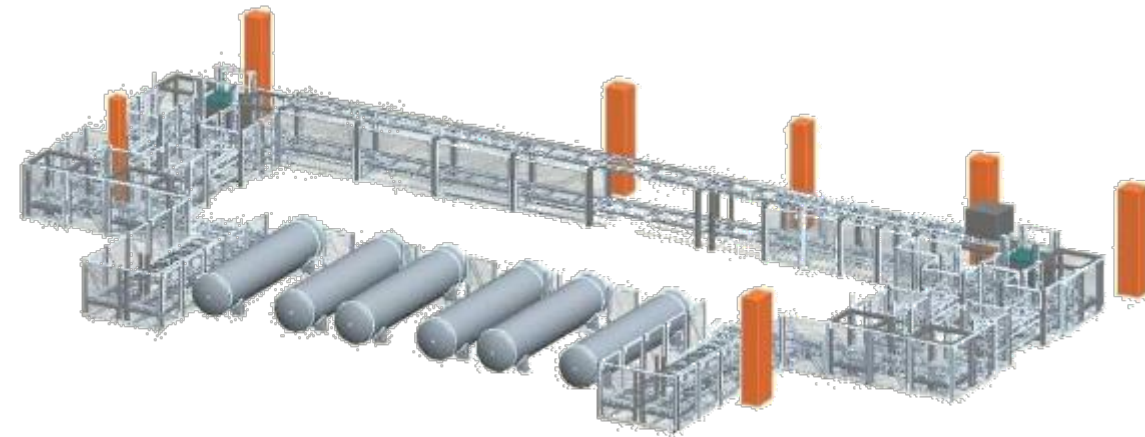


Unifiller - Filling & Closing

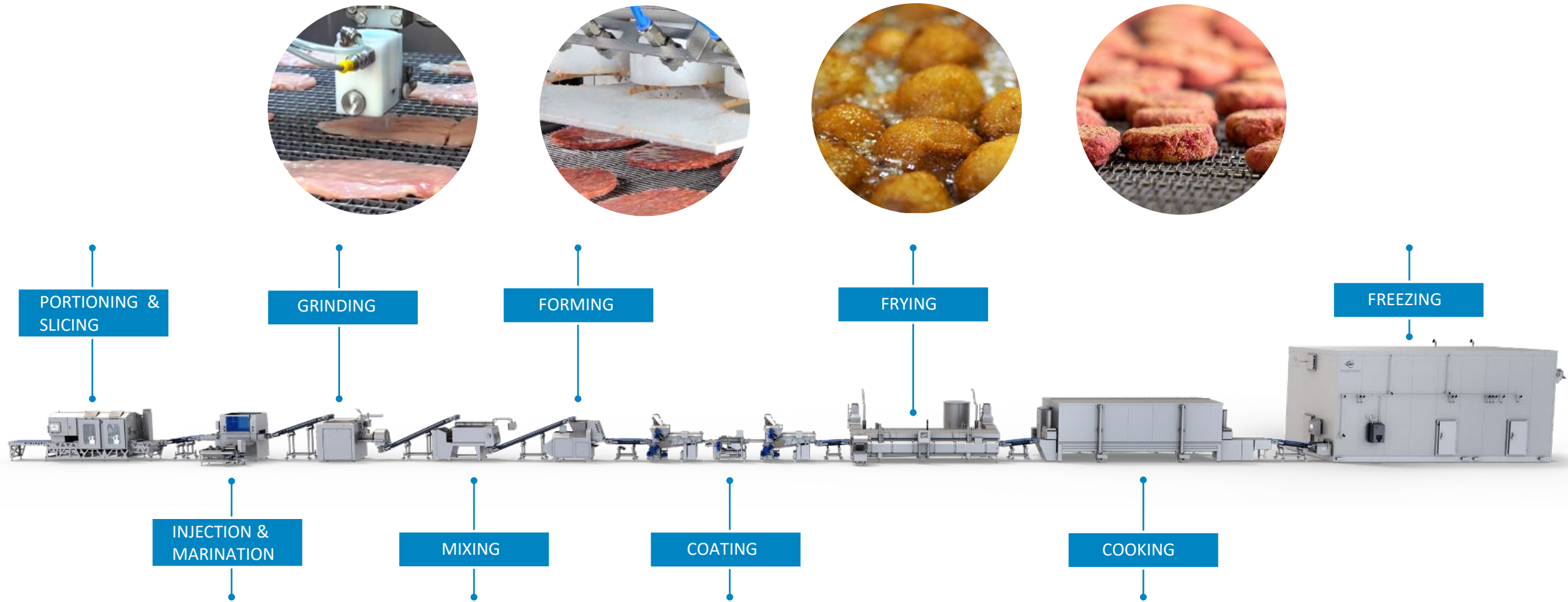


Tray sealing solutions

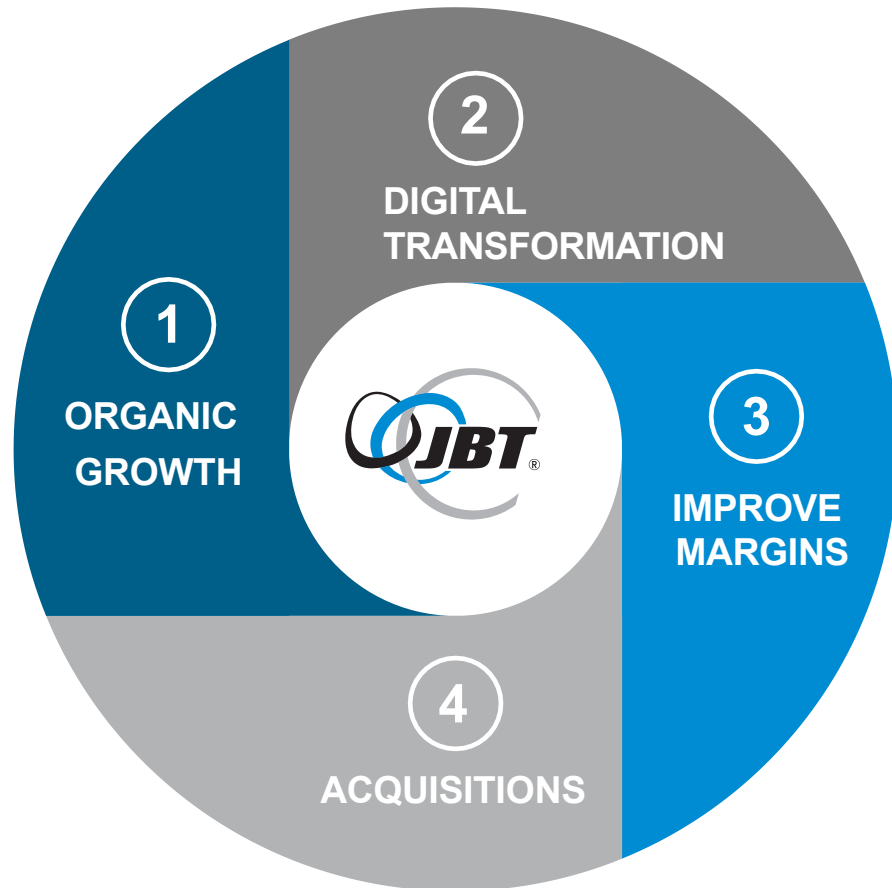
Integrated Systems



Integrated Full-line Processing Solutions



Elevate 2.0 Strategy Overview – Leverage Our Broad Position



1

Organic Growth

- New product development
- End market penetration
- Cross-selling opportunities
- Continued penetration into attractive geographies

2

Digital Transformation

- Roll out digital offering
- Enable growth in aftermarket, new equipment, and new recurring revenue streams

3

Margin Enhancement

- Direct material savings
- Strategic sourcing
- Relentless continuous improvement

4

Acquisitions

- Deploy capital to both accretive “bolt-on” and larger M&A
- Disciplined strategic M&A program to generate double-digit ROIC

Organic Growth Strategy Focuses on Customer Outcomes

CUSTOMER NEED FOR NEW PRODUCT DEVELOPMENT



Food Safety



Yield



Speed / Throughput



Automation



Sustainability

Penetrate Adjacent
End Markets



Cross-selling
Throughout Portfolio



New Product
Development



Developing
Geographies



Leveraging Digital
Offering



Research & Technology Centers

At our **Food Technology Centers**, we provide training and equipment demonstrations to develop new product ideas and enhance existing processes

Our experienced staff have access to more than **10,000 database applications**, which are combined with their knowledge to deliver innovative methods to a wide range of products



A pilot plant dedicated to
SERVING OUR CUSTOMERS

RIGOROUS TESTING OF
NEW EQUIPMENT



FOOD LABORATORY
WORK



SPECIFIC TEST / DEVELOP
NEW PRODUCT AND PROCESS



INDUSTRIAL AND
SCIENTIFIC SYMPOSIA



NORTH AMERICA



Columbus, OH



Madera, CA



Stratford, WI



Sandusky, OH



Richmond, VA



Lakeland, FL



Cincinnati, OH

SOUTH AMERICA



Puebla, MX



San Miguel de Tucumán, AR



Araraquara, BR



Hortolândia, BR

EUROPE



Helsingborg, SE



Adlington, UK



Sint Niklaas, BE



Amsterdam, NL



Werther & Bad Iburg, DE



Livingston, UK



Parma, IT



Murcia, ES

SOUTH AFRICA



Nelspruit, ZA

JBT Customer Care Solutions

- More than 500 Field Service technicians globally support equipment and leases
- Cross-training for increased regional support and utilization
- Increased bundling of OmniBlu contracts with equipment sales – developing more parts kits vs. single-part sales
- Generating new opportunities through increased focus on outbound customer care sales
- Over 40,000 global install base of machinery

JBT's Global Sales & Service Network is a Key Differentiator



OmniBlu™ next generation Customer Care by JBT

OmniBlu is our *promise* to be the *partner* by your side in the *digital* era...

...Enhanced '*Frictionless*' way of doing business

...*Proactive* Maintenance Operations

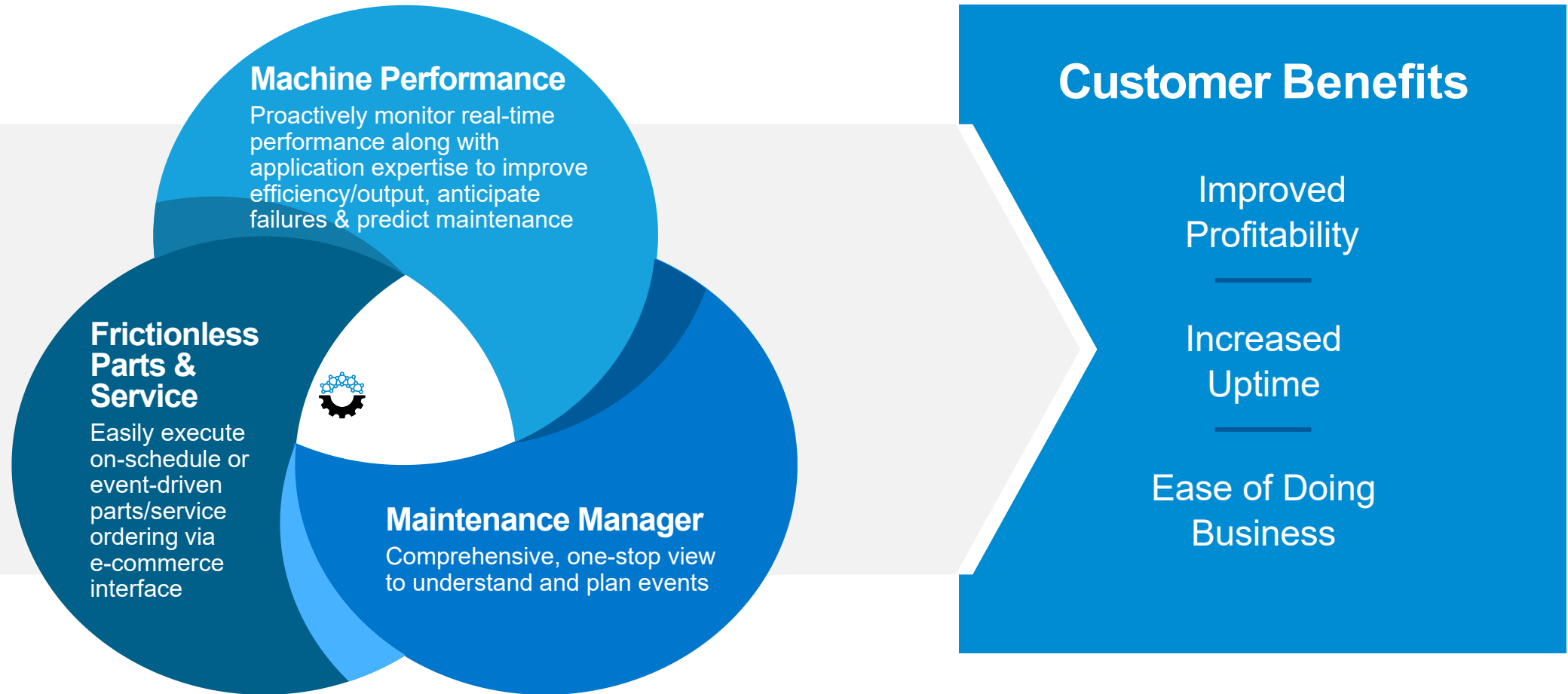
...*Optimized* Food Production Operations

OmniBlu is deeply grounded in customer-centric design and provides tangible customer benefits through a multi-pronged approach



OmniBlu's Holistic Approach

JBT's Application Expertise Provide Differentiated Results



Make it BETTER



Make it
STRETCH



Make it
EFFICIENT



Make it
CLEANER



Make it
SAFER

Making **BETTER USE OF THE WORLD'S PRECIOUS RESOURCES**
by providing solutions that sustainably enhance
our customers' success.



Working Together for Better Results

Our approach to Environmental, Social and Corporate Governance (ESG) issues builds on our culture and long tradition of concern for our **employees' health and safety**; **partnering with our customers** to find ways to make **better use of the earth's precious resources**; and working to create a **diverse and inclusive culture** where our employees can bring their whole selves to work

Key areas of focus:

- ✓ Environmental Impact of Products
- ✓ Climate Strategy
- ✓ Talent Attraction & Development
- ✓ Diversity, Equity & Inclusion



**WORKING IN
SYNERGY**

REDUCE
ENVIRONMENTAL
IMPACT



CARE FOR
PEOPLE



CONDUCT BUSINESS
RESPONSIBLY



BUILD
PARTNERSHIPS



Customer Solutions: Safe & Sustainable Foods



Water, Steam, Energy and Utility Optimization

- Equipment efficiency & increased run times
- Conserving water technologies
- Emissions-reducing technologies
- Solutions & upgrades for improved operational efficiency



Food Waste Reduction

- Reduce process losses
- Prolonging shelf-life



Packaging Waste Reduction

- Increase use of recyclable and biodegradable packaging



Equipment Refurbishments & Retrofits

- Extending equipment and consumables lifespan



Development in Sustainable Foods

- Technologies for plant-based protein and beverage
- Developing cell-based meats and seafood technology

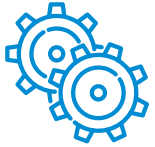


Making better use
of the world's
precious resources by
providing solutions
that sustainably
enhance our
customers' success



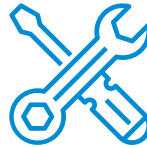
JBT's solutions include technologies that enable our customers to reduce their use of energy & water, and solutions for the safe production of emerging foods

More Than Just Equipment



Mechanical Design

Yield
Quality
Throughput



Customer Care

Parts Availability
Service
Digital tools & Insights



Process Knowhow

Complete Technical Support
Integrated solutions

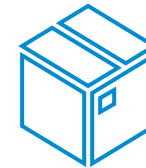


Safety

Equipment
Food Safety
Shelf-life



Research & Technology Centers



Packaging Support

You are our Priority

- ✓ Installation
- ✓ Start-Up Support
- ✓ Training
- ✓ Spare Parts
- ✓ Lubricants
- ✓ Inspections
- ✓ Corrective Service
- ✓ Preventative Service
- ✓ Retrofits
- ✓ Rebuilds & Upgrades
- ✓ Lab Services
- ✓ Digital tools & Insights
- ✓ OmniBlu Customer Care Partnership



Clear Value Proposition



- ✓ Yield
- ✓ Food Safety
- ✓ Reduced TCO
- ✓ Uptime
- ✓ Full-line Solutions



*Delivering **innovative solutions** we believe offer **best-in-class yield and productivity**, with a goal of **maximizing customer profitability***



Why Customers Choose JBT



Broad application knowledge and food domain expertise



Food safety experts



Innovative solutions that solve problems – labor automation, yield, throughput, sustainability, uptime



Global service and support with ability to scale and grow with customers and maintain uptime



Full line offerings and connected solutions - “We are with you, right down the line.”™



We are

