

# JCS delivers continuous blending standardization from the first drop to the last.

Only JCS offers you an in-line mass balance blending solution using a superior **continuous standardization process** so your finished blend is the same every time. Unlike ratio solutions that sometimes need to be "corrected" post-batch, we meter every step of the blending process and immediately correct any variances in real time. The final result is a perfectly formulated product throughout the entire production run.

By using our vast industry experience combined with our superior designed continuous standardizing solutions, we give you the ability to produce repeatable, precise formulations that meet standardization specs perfectly product after product, day after day, from the **first drop** to the **last**.

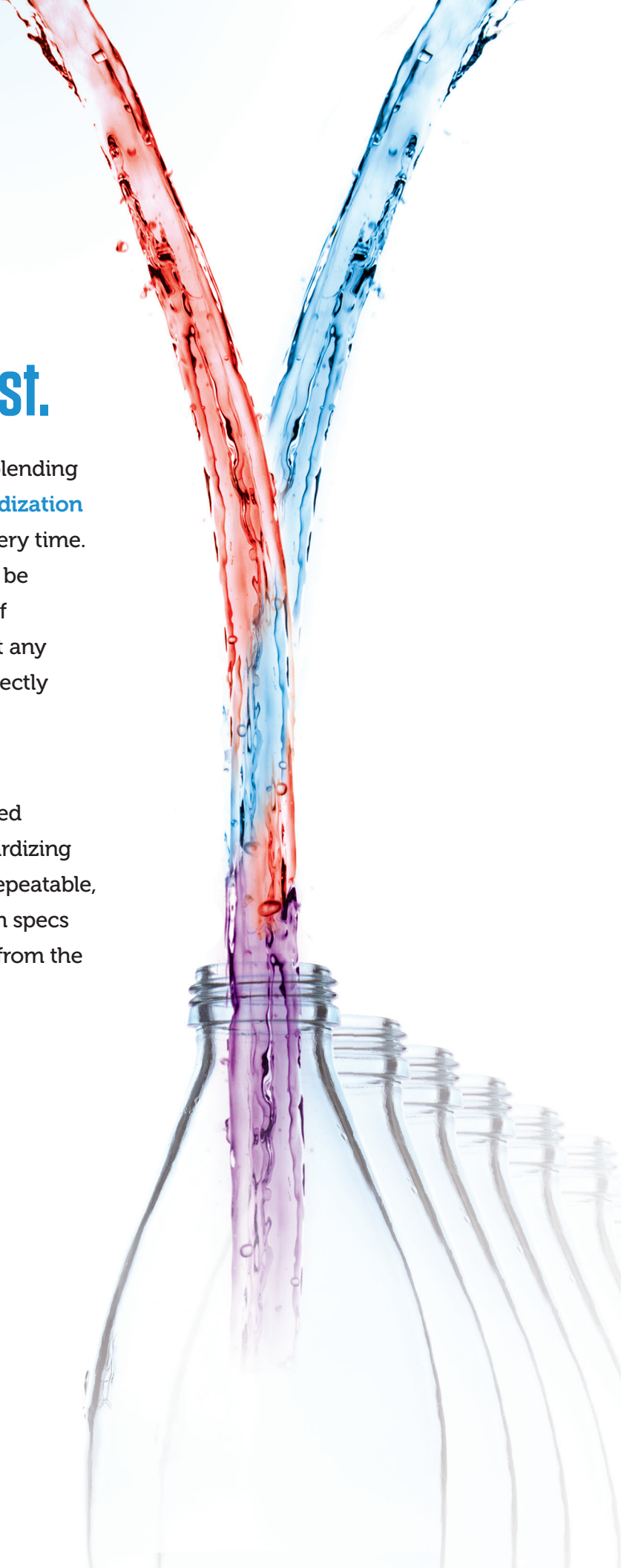
We want to assist you with standardizing your products.

Demand perfection and get it with JCS.  
Visit **jcs.com** to learn more.



Process & Control Systems Engineering

**We Know How**





# The JCS Continuous Standardizing In-Line Blender

**Accurate, repeatable, continuous standardization through in-line blending**

It's the only in-line blender delivering a true material balance utilizing a continuous standardization process solution. The JCS Standardizer enables you to attain precise product specifications throughout the entire production run with increased efficiency and limited work in process for ROI payback typically in months, instead of years.

***You supply the ingredients and the JCS Continuous Standardizing In-Line Blender provides the perfect formulation every time – to your process or directly to your filler.***

## ✓ On-Demand Blending

Blend only when and as much as you need, minimizing losses due to shrink or costly work in process. Whether the flow is in fractions or hundreds of gallons per minute, the **Continuous Standardizing In-Line Blender** delivers your products on demand.

## ✓ Make Quicker Changeovers

Start up fast and switch from one formulation to another with minimal time and material loss.

## ✓ Streamline Each Process

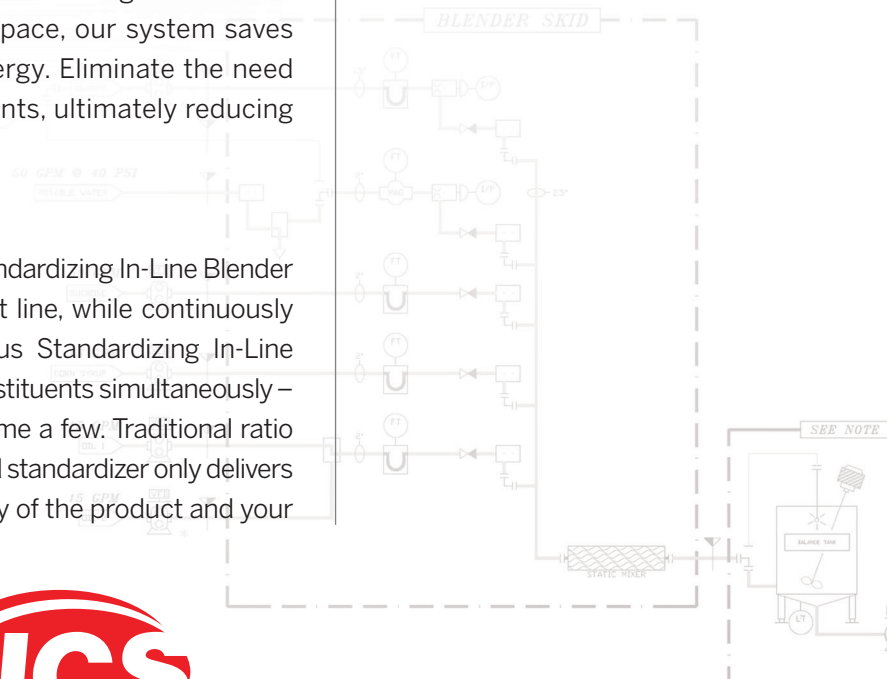
Eliminate or reduce the number and size of processing tanks, use simplified smaller piping, and reduced pump sizes. Along with eliminating the need for multiple batch tanks and freeing up valuable floor space, our system saves capital investment, cost of production time, and energy. Eliminate the need to hold batches for QC approval and batch adjustments, ultimately reducing production time.

## ✓ Maintain Precise Specs

With your precise formulation specs, the Continuous Standardizing In-Line Blender assures the rest by metering each incoming ingredient line, while continuously correcting variances in real time. The JCS Continuous Standardizing In-Line Blender has the capability to standardize for multiple constituents simultaneously – fat levels, °Brix, alcohol content, salts, or starches to name a few. Traditional ratio blending leaves money in the bottle. Our material balanced standardizer only delivers the formula without overages, improving the profitability of the product and your bottom line.

## JCS Continuous Standardizing In-Line Blender – A Solution for Multiple Industries and Processes

- Dairy
- Beverage
- Alcohol
- Beer
- Food
- And Others



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