

**IZUMI
FOOD
MACHINERY**

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IZUMI FOOD MACHINERY CO., LTD

<http://www.izumifood.shi.co.jp>

Head Office / Techno Center (R&D Center)

4-2-30 Shioe, Amagasaki-shi, Hyogo 661-8510 JAPAN
Tel: +81-6-6718-6150 Fax: +81-6-6718-6151

East Japan Office / (Overseas Sales Department)

ThinkPark Tower 25F, 2-1-1 Osaki, Shinagawa-ku, Tokyo 141-6025 JAPAN
Tel: +81-3-6737-2670 Fax: +81-3-6866-5125

West Japan Office

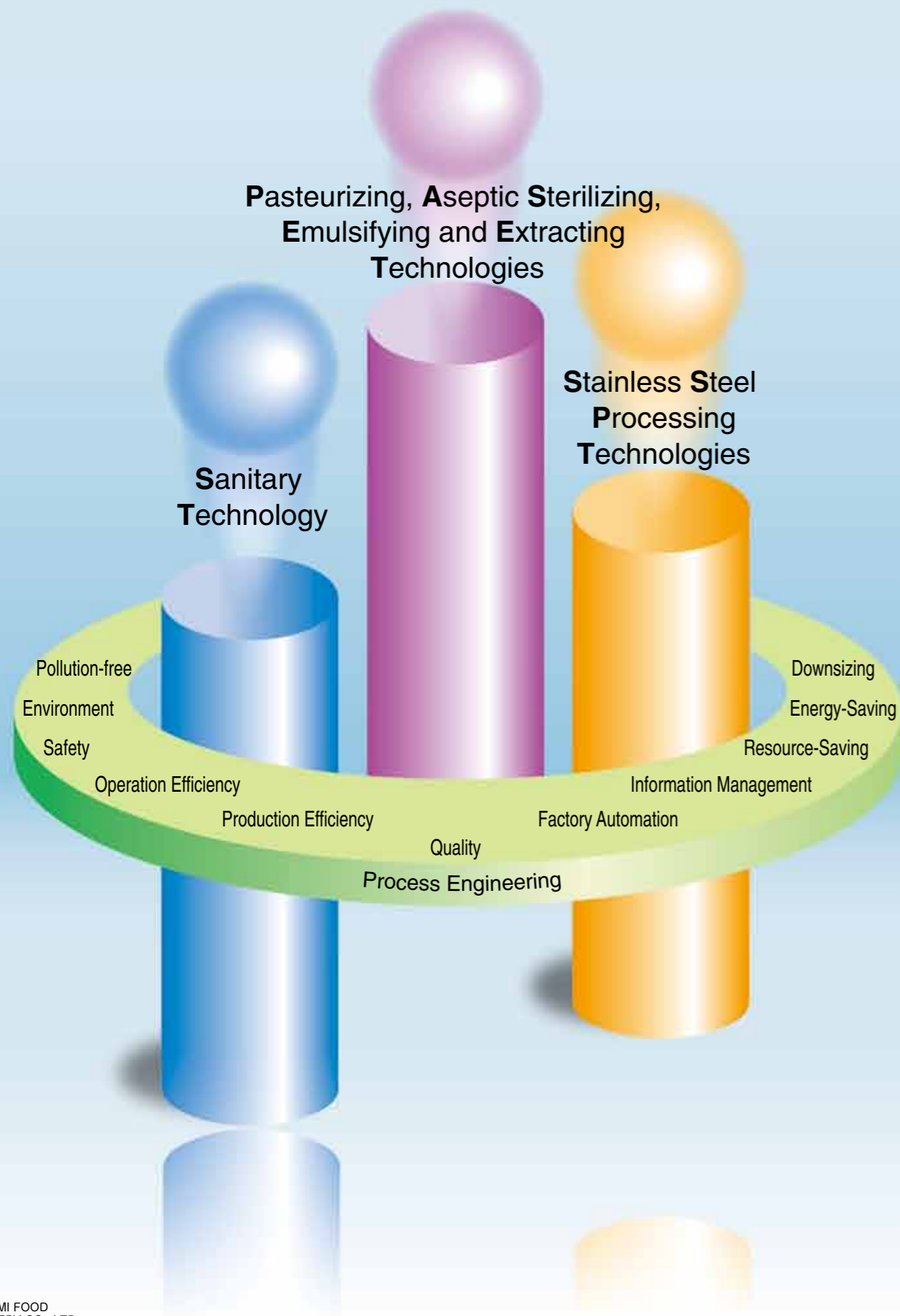
Osaka Mitsubussan Bldg. 10F, 2-3-33 Nakanoshima, Kita-ku, Osaka 530-0005 JAPAN
Tel: +81-6-7635-3688 Fax: +81-6-7711-5127

Awaji Factory

552-1, Hirota Hirota, Minami Awaji-shi, Hyogo 656-0122 JAPAN
Tel: +81-799-45-1121 Fax: +81-799-45-1128

● Sapporo Office ● Kyushu Office

INFORMATION



IZUMI FOOD MACHINERY CO., LTD., one of the leading manufacturers in Japan, has extensive experiences in sanitation, pasteurization/aseptic sterilization, emulsification, extraction and process engineering.

With the technology which is acquired by those experiences, we have made significant contribution to the food and pharmaceutical industries.

Recently, the demands for quality, production efficiency, safety, energy-saving and environmental improvement have been increased. We are challenging to meet our customer's demand and expectation by introducing our latest equipment and process engineering, with our originality and creativity.

Corporate Profile

Company Name: IZUMI FOOD MACHINERY CO., LTD.
 Head Office: 4-2-30 Shioe, Amagasaki-shi, Hyogo
 661-8510 Japan
 Representative: KEN NANATAKI, President
 Year of Establishment: 1948
 Paid-in Capital: 120,000,000 yen
 Number of Employee: 150
 Stockholders: Sumitomo Heavy Industries, Ltd. Stock 60%
 Nihon Spindle Manufacturing Co., Ltd. Stock 40%

Business Description: A variety of food processing plant and equipment for

- Beverage (tea, coffee and fruit juice and other soft drinks)
- Ice cream and other dairy products
- Seasonings, oil and fat, precooked food
- Fermentation equipment, Confectionary (cream, jelly and pudding)
- Pasteurization systems, Aseptic Sterilization systems, Homogenizers, Sanitary Tanks and Sanitary Pipings, Fittings and Pumps

Business Area: Japan, Korea, Taiwan and South East Asia

Major Bank: Sumitomo Mitsui Banking Corporation
 Awaji Shinkin Bank

History

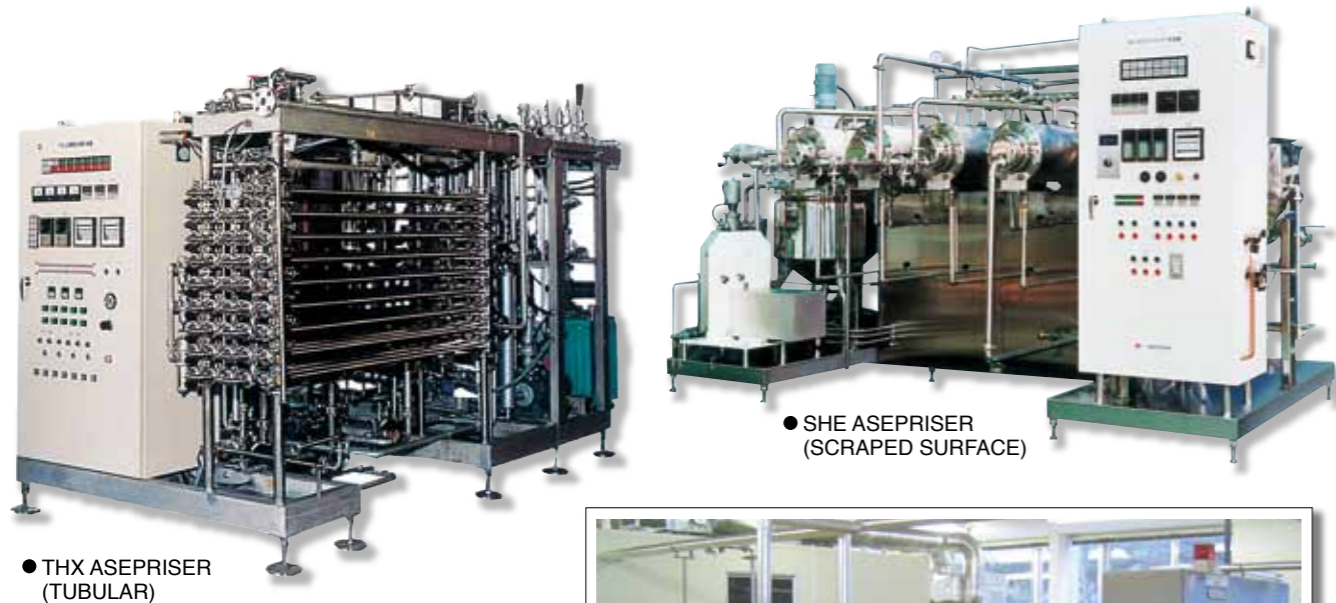
1925 Ueda Tekkojo was established.
 1948 Ueda Tekkojo was reorganized as Ueda Tekkojo Co., Ltd.
 1961 Sumitomo Group joined the capital investment. Ueda Tekkojo Co., Ltd. changed its name to Ueda Food Machinery Co., Ltd.
 1969 Ueda Food Machinery Co., Ltd. changed its name to Izumi Food Machinery Co., Ltd.
 1976 Awaji Factory was certified as a First Class Pressure Vessel manufacturer.
 1991 Laboratory, presentation room and other facilities in Awaji Factory was newly constructed.
 2000 International Standards ISO9001 was awarded.
 2002 International Standards ISO14001 was awarded.
 2007 Head Office, East Japan Office and R&D Center were relocated.

Aseptic Sterilization Systems (Asepriser)

Asepriser is aseptic sterilization systems that can extend the shelf-life and improve the quality of liquid products. 5 types of aseptic sterilization systems are available with choice of a model most suited to the properties of processed liquid, from low viscosity to high, including solids. We also offer the total service from planning, designing, fabricating up to dispatching engineers for installation and commissioning at site.



● PHX ASEPRISER (PLATE)



● THX ASEPRISER (TUBULAR)



● SHE ASEPRISER (SCRAPED SURFACE)



● JHX ASEPRISER (JOULE)

● SDI ASEPRISER (DIRECT STEAM INJECTION)

Homogenization and Emulsification Systems Homogenizer/Emulder/Micro-Blender

The combination of Homogenizer and other emulsifying equipment can improve the quality of products. We have 3 types of Homogenizer Series: high pressure homogenizer of HV-H Series (Max 85MPa), which is used for obtaining effective homogenization depending on the properties of processed liquid, Aseptic type Homogenizer, which is used for homogenization after sterilizing process as well as standard homogenizer of HV-E Series (Max 24.5MPa).



● HV-E TYPE HOMOGENIZER
Capacity: 300~32,000L/HR
Max Pressure: 14.7~24.5MPa



● ASEPTIC TYPE HOMOGENIZER



● HV-H TYPE HOMOGENIZER (HIGH PRESSURE)
Capacity: 30~10,000L/HR
Max Pressure: 35~85MPa

● EMULDER

The Emulder can achieve the stabilized emulsification, especially for high-fat products, by outstanding dispersion process.

Applications: Edible Oil, Dressings, Sauces, Processed Milk, Lactic Drink etc

● MICRO-BLENDER

The Micro-Blender can produce the fine and mild forming products by agitation process of high-accuracy rotor and stator.

Applications: Whipped Cream, Moose, Meringue etc



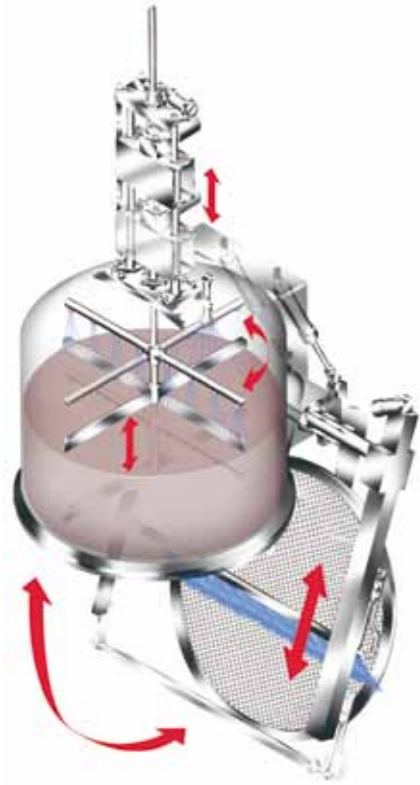
● Whipped Fresh Cream

Multi-Purpose Extractor / Deaeration Systems

The Multi-Purpose Extractor can produce all of the major beverages in the current beverage market with one unit and also can achieve the quality control depending on the grade of the beverage.

The Multi-Purpose Extractor creates the new wave of extraction systems by applying new mechanism.

Applications: coffee, a variety of tea products, blend tea, dashi, herbal medicine etc.



Production Methods/Procedures

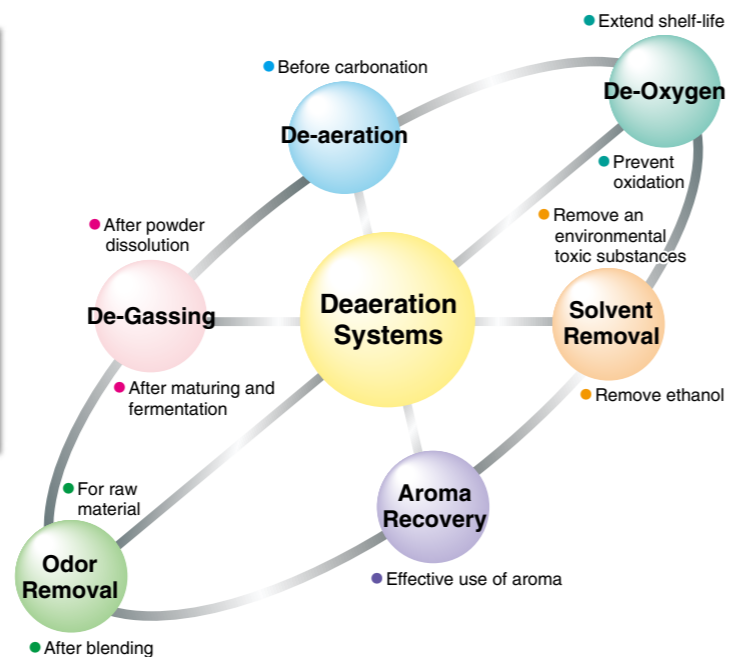
Dip Method, Drip Method, Semi-Dip Method, Dip-Circulation Method, Drip-Circulation Method, 2-Stage Extraction, De-Oxygenizing, Aroma Recovery, High Temperature & High Pressure.

● DEAERATION SYSTEMS

We also offer the deaeration systems to produce the quality products without losing the original flavor of raw materials.

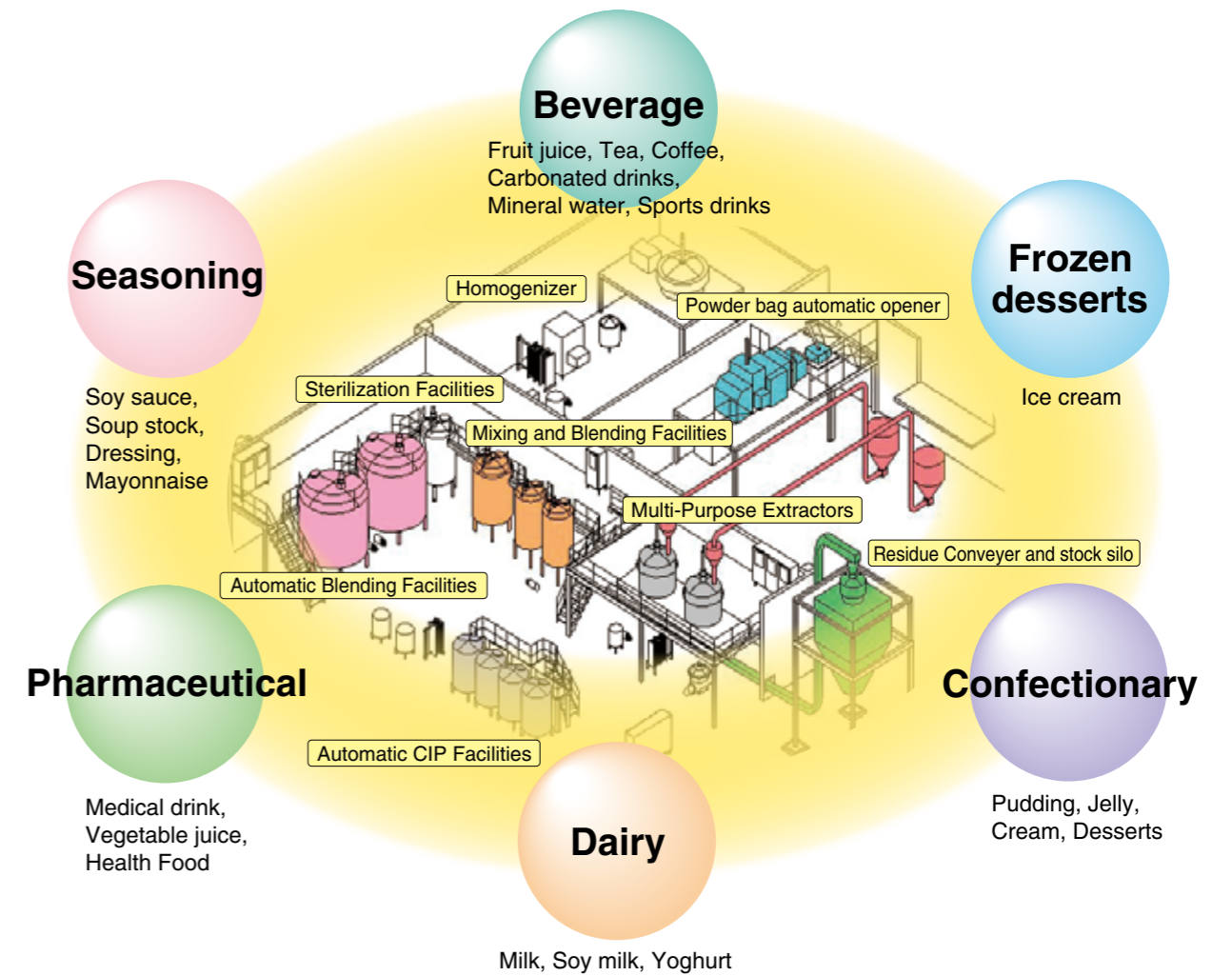


● DEAERATOR



Process Engineering

Innovation on Process for Extraction, Dissolution, Mixing, Emulsifying and Sterilization is our task in Process Engineering.



- Fruit juice • Refreshing drink manufacturing plants
- Dairy products • Ice cream • Powdered skim milk manufacturing plants
- Seasonings • Oils and fats manufacturing plants
- Brewing equipment
- Cooked food manufacturing plants
- Soy milk • Soy milk cake (Tofu) manufacturing plants
- Confectionary (Cream • Jelly • Pudding etc.) manufacturing plants
- Medical drink manufacturing plants

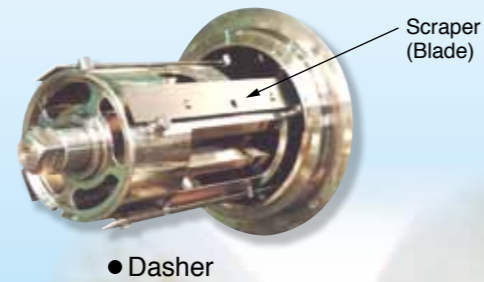


Ice Cream Freezer, Molded Stick Novelty Machine

For the needs of multi-products production and energy / resource saving, we are supplying;

- improved process for mixing and sterilizing of ice-mix
- New model of Ice Cream Freezer (NCF Series)
- Molded Stick Novelty Machine "V-Line" 3S, of which cooling efficiency is extremely improved

● NCF SERIES ICE CREAM FREEZER



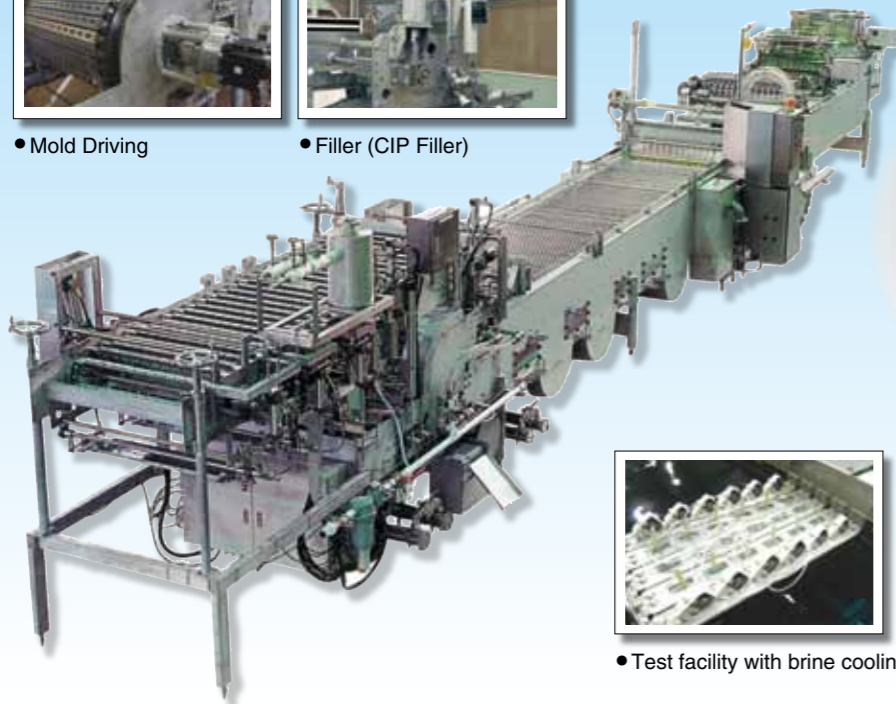
● MOLDED STICK NOVELTY MACHINE



● Mold Driving



● Filler (CIP Filler)



● Test facility with brine cooling in Techno Center

Shaomai Forming Machine and Skewering Machine

● GS-T4~T6 (MULTI-ROW TYPE)



● Conveying Section to Tray



● Topping Device (option)

In addition to the features for GS-T4~T6 has following features.

- Massive production
Capacity: 360 pieces/min.
- The least space requirement due to patented structure
- Automatic Machine

● SKEWERING MACHINE



- Automatic continuous operation
Capacity: 240 sticks/min.
- Wide range of application

TECHNO CENTER (R&D Center)

In our Techno center, fundamental research works, development of new equipments and processing plants have been executing with full of power. Upon client's request, Techno center prepares the equipment for experimental use and tests them in shortest leading time.



- Particle size distribution measuring device
- Microscope
- Available Measuring instruments and Experimental equipments
 - Viscometer · Microscope · pH meter
 - Particle size distribution measuring device · Centrifugal separator
 - Moisture meter · Salinometer · Rotary evaporator
 - DO meter · Autoclave · Electric conductivity meter
 - Superheated steam generator · Colorimeter · Brixmeter

● Analysis Room

● Viscometer

AWAJI FACTORY

We are always bear in mind "QUALITY IS THE FIRST PRIORITY". And, we are ready for supplying the impressive product lines as well as services on time.



● Awaji Factory

● Main gate of Awaji Factory

Self Suction Powder Dissolving Equipment (Damanizer)
Best solution for quick dissolution of low solubility powders

Multi-Purpose Extraction Unit
High quality extracts of Coffee, Tea, Soup can be obtained

Emulder Hi-Emulder
Suitable for emulsifying, dispersing and frequenting viscous liquid

Food Processor
From chopping to dissolving, blending, heating and cooling can be achieved by one equipment

Instrumental Analyzer Pilot Equipment

150 MPa. Super High Pressure Homogenizer
Sub-micron to nano-meter particles are available

High Performance Agitator VMIX
Suitable for uniform blending of viscous liquid, food with solids

NT type Plate Heat Exchanger
Opti-wave enable the improved yield and shorten the cleaning time

Tube type Heat Exchanger
Heater and/or cooler for keeping the taste and shape as it is



● Assembling Shop



● Machining Shop



● Canning and Welding Shop



● Design, Analysis



● Assembling



● Machining



● Parts Stock



● Quality Assurance