

# IZUMI FOOD MACHINERY

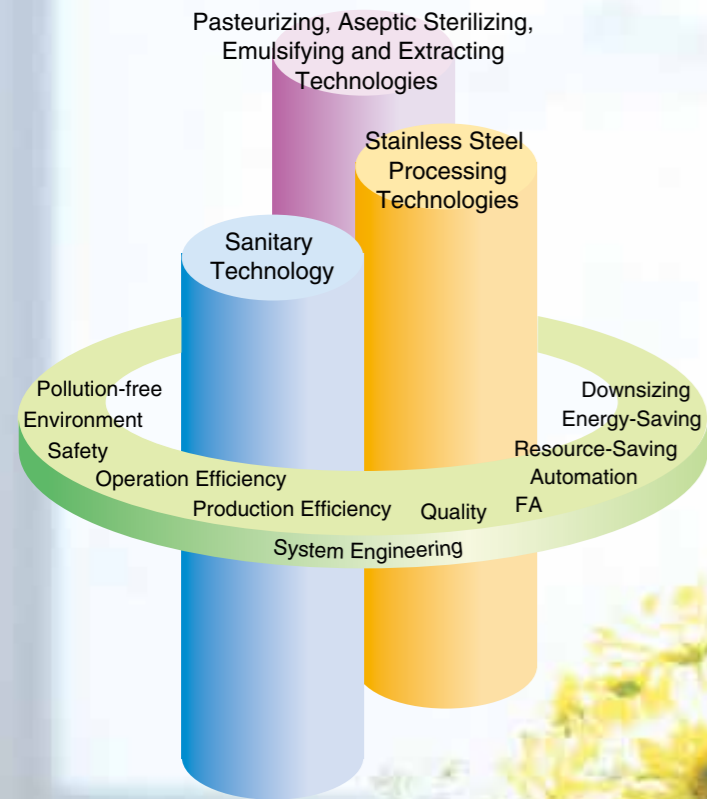
The logo consists of the letters 'IFM' in a bold, sans-serif font. The 'I' is pink, the 'F' is blue, and the 'M' is green.A large, stylized version of the 'IFM' logo, where the 'I' is pink, the 'F' is blue, and the 'M' is green. The letters are thick and blocky.

 **IZUMI FOOD MACHINERY CO., LTD**  
<http://www.izumifood.shi.co.jp>

Head Office: 4-2-30 Shioe, Amagasaki-shi, Hyogo 661-8510 JAPAN  
West Japan Office: Tel:+81-6-6718-6150 Fax:+81-6-6718-6151  
R&D Center:  
East Japan Office: Sumitomo Fudosan Ueno Bldg. No.5, 1-10-14 Kita-Ueno,  
(International Operations) Taito-ku, Tokyo 110-0014  
Tel:+81-3-6431-0220 Fax:+81-3-6431-0221  
Awaji Factory: 552-1, Hirota Hirota, Minami Awaji-shi, Hyogo 656-0122  
Tel:+81-799-45-1221 Fax:+81-799-45-1128

## INFORMATION

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



## Aseptic Sterilization Systems (Asepriser®)

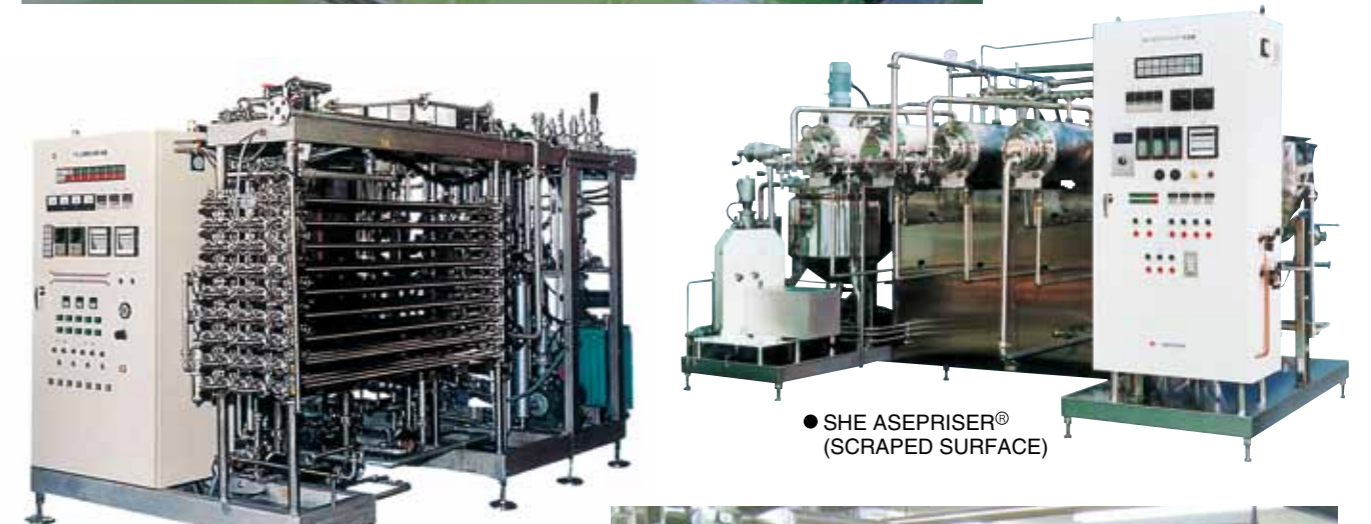
Asepriser® is aseptic sterilization systems that can extend the shelf-life and improve the quality of liquid products.

We have 5 types of aseptic sterilization systems from which we can choose the optimal systems depending on the properties of processed liquid, from low viscosity to high viscosity with solids.

We also offer the total service from planning, designing, fabricating up to dispatching engineers for installation and commissioning at site.



● PHX ASEPRISER® (PLATE)



● SHE ASEPRISER® (SCRAPED SURFACE)

● THX ASEPRISER® (TUBULAR)

● SDI ASEPRISER® (DIRECT STEAM INJECTION)

● JHX ASEPRISER® (JOULE)

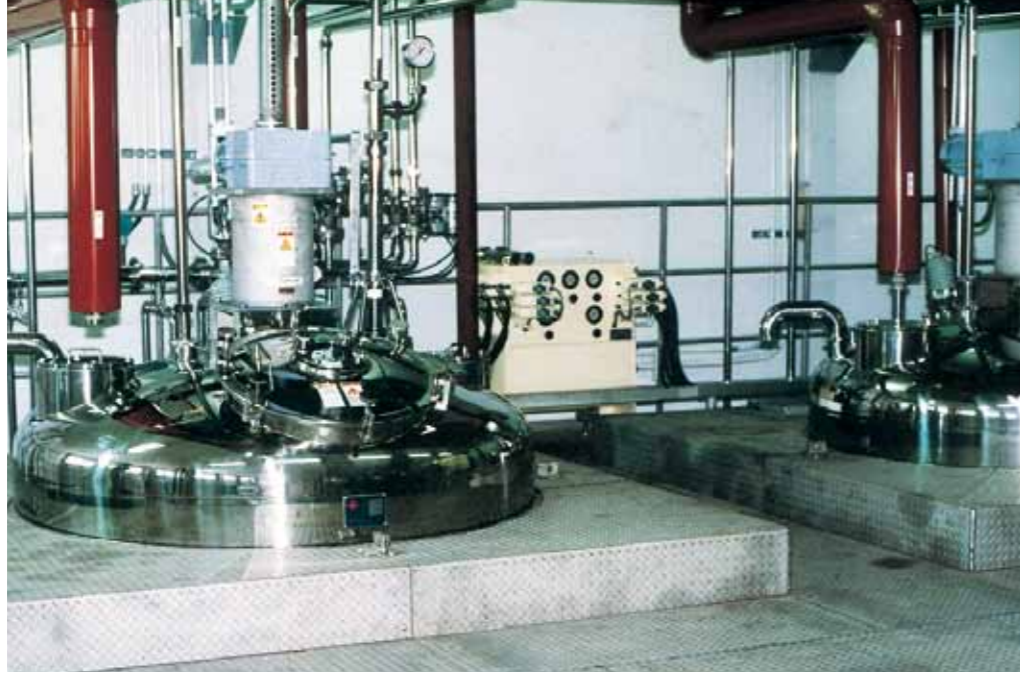


## Multi-Purpose Extractors / Deaeration Systems

The Multi-Purpose Extractor can produce all of the major beverage 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.



● MULTI-PURPOSE EXTRACTOR

### ● DEAERATION SYSTEMS

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



● DEAERATOR



## Homogenization and Emulsification Systems Homogenizer/Emuler/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 25MPa).



● HV-E TYPE HOMOGENIZER  
Capacity: 30~40,000L/HR  
Max Pressure: 15~25MPa



● 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



We have a variety of pilot equipment as the pictures below show and can offer you the opportunities to perform the demonstration test under the same conditions as production lines. Also, our pilot equipment can be upgraded to the production scale. We hope that our R&D Center can assist you to develop your products.

## Corporate Profile

Company Name: IZUMI FOOD MACHINERY CO., LTD.  
 Headoffice: 4-2-30 Shioe, Amagasaki-shi, Hyogo 661-8510 Japan  
 Representative: Taiji Tsurutani, President and CEO  
 Year of Establishment: 1948  
 Paid-in Capital: 120,000,000 yen  
 Number of Employee: 150  
 Stockholder: NIHON SPINDLE MANUFACTURING CO., LTD.  
 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 Piping, Fittings and Pumps

Business Area: Japan, Korea, Taiwan and South East Asia  
 Major Bank: Sumitomo Mitsui Banking Corporation  
 Sumoto Shinkin Bank  
 JA Hyogo Shinren

## History

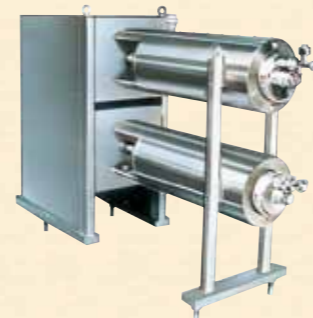
1925 Ueda Tekkojo was established.  
 1948 Ueda Tekkojo was reorganized as Ueda Tekkojo Co., Ltd.  
 1961 Sumitomo Group joined the capital investment.  
 Ueda Tekkojo Co., Ltd. changed its name to Ueda Food Machinery Co., Ltd.  
 1969 Ueda Food Machinery Co., Ltd. changed its name to Izumi Food Machinery 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.  
 2004 Equipment and interior decoration of the laboratory in Awaji Factory was entirely renovated in response to the increased needs in R&D functions.  
 2007 Headoffice, East Japan Office and R&D Center were relocated.



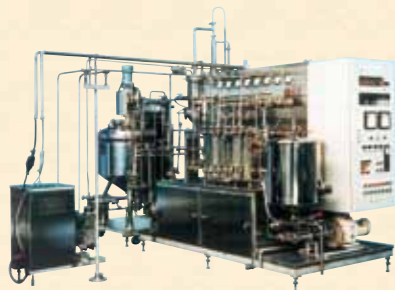
● MULTI-PURPOSE PASTEURIZATION SYSTEM



● JOULE HEATING SYSTEM



● SCRAPED SURFACE HEAT EXCHANGER



● PLATE and STEAM INJECTION PASTEURIZATION/STERILIZATION SYSTEM (DUAL FUNCTIONS)



● SCRAPED SURFACE PASTEURIZATION/STERILIZATION SYSTEM



● MULTI-PURPOSE EXTRACTION UNIT



● MICRO-BLENDER



● EMULDER



● ASEPTIC HOMOGENIZER



● AUTOMATIC ICE CREAM FREEZER (BUILD-IN REFRIGERATION UNIT)



● VMIX