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.
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

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

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.

Aseptic Sterilization Systems (Asepriser)
- PHX ASEPRISER (PLATE)
- SHE ASEPRISER (SCRAPED SURFACE)
- THX ASEPRISER (TUBULAR)
- SDI ASEPRISER (DIRECT STEAM INJECTION)
- JHX ASEPRISER (JOULE)

Homogenization and Emulsification Systems
Homogenizer/Emulder/Micro-Blender
- HV-H TYPE HOMOGENIZER (HIGH PRESSURE)
  - Capacity: 30~10,000L/HR
  - Max Pressure: 35~85MPa

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

- 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

- 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
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.

Process Engineering

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

Beverage
- Fruit juice, Tea, Coffee, Carbonated drinks
- Mineral water, Sports drinks

Seasoning
- Soy sauce, Soup stock, Dressing, Mayonnaise

Pharmaceutical
- Medical drink, Vegetable juice, Health Food

Dairy
- Milk, Soy milk, Yoghurt

Confectionary
- Pudding, Jelly, Cream, Desserts

Frozen desserts
- Ice cream

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
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

- Mass production
  - Capacity: 360 pieces/min.
- The least space requirement due to patented structure
- Automatic Machine
  - Automatic continuous operation
  - Capacity: 240 sticks/min.
  - Wide range of application

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.
- Mass 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

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
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.

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.