Anti-bacterial/Bacteria Removing Filter Applications

Cool Cooling cooked rice

After cooking, rice is cooled over a short period using safe compressed air that has been filtrated with a bacteria removing filter to prevent bacteria growth.



Send Bread processing

When removing freshly baked bread from the mold, safe compressed air that has been filtrated with a bacteria removing filter is inserted between the bread and the mold.









Mix Mixing while adding in air

In order to give food a smooth texture, safe compressed air that has been filtrated with an anti-bacterial/bacteria removing filter is mixed into the ingredients.









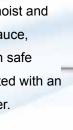


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Coat **Spray coating food**

In the process for keeping dough moist and coating it in oil, chocolate, or soy sauce, food products are liquid-coated with safe compressed air that has been filtrated with an anti-bacterial/bacteria removing filter.





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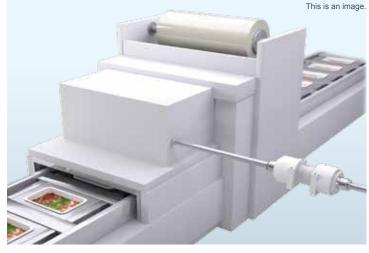
Nitrogen flushing in packaging machines Fill

To prevent oxidization of food, packages are filled with safe nitrogen that has been filtrated with an anti-bacterial/bacteria removing filter in the nitrogen flushing line.









Remove **Cleaning food deposits**

Compressed air that has been filtrated with an anti-bacterial/bacteria removing filter is used to remove food deposits, water drops, and crumbs.







