



Food & Beverages

NanoCloud Nanobubble Generators 100 m³/hr)

Our company offers tailored solutions utilising nanobubble technology for various stages of food processing where water usage is crucial. Our presence spans the entire supply chain, offering solutions for equipment and surface cleaning and CIP. Our objective is to minimise water and energy consumption, decrease chemical usage and odors, and enhance contaminant removal.

Clean and de-scaling

Nanobubble offers excellent cleaning and disinfection of the surfaces used in food industry. In addition, nanobubbles offers unclogging of the filtration system. The use of ozone nanobubble provides removal pathogens and contaminants in the pipelines. Cleaning of fruits and vegetables by nanobubbles is one of the chemical free solutions.

Protein purification

Protein purification is one process in food industry where the chromatography methods are used to separate the protein. Nanobubble offers unique benefits on separation of protein by floating the hydrophobic material by nanobubbles. By using nanobubbles higher separation efficiency can be achieved.

Improved protein yield

Injecting nanobubbles in milk reduces the effective viscosity and also offer uniform distribution of the protein molecules. The protein concentration can be enhanced from 15% to 50% by using nanobubbles.



Freezing promotion

The quality of frozen foods is influenced by the rate at which they are frozen and the size of the ice crystals formed during the freezing process. Nanobubbles have the ability to stimulate the formation of nuclei, resulting in the production of evenly distributed seeds that lead to smaller crystal sizes and minimise harm to cells. Compared to typical cooling procedures like air blast or immersion freezing, this enhances the quality of frozen goods.