Shibuya

System specification list

Key Benefits

Food Safety & Compliance	PAA	H2O2	EB	CSD & Still	ESL & Dairy
✔ *US FDA compliance for sensitive beverage filling: Chemical residual less than 0.5ppm*	●	●	●	●	
✔ *Zero spoilage in over 20 billion filled bottles to date*	●	●	●	●	●
✔ No thermal degradation of beverage	●	●	●	●	●
Profit Contribution	**PAA**	**H2O2**	**EB**	**CSD & Still**	**ESL & Dairy**
✔ Provide the lowest total cost of ownership (TCO)		●	●		
✔ Proven quick return on investment (ROI)			●		
Sustainability	**PAA**	**H2O2**	**EB**	**CSD & Still**	**ESL & Dairy**
✔ Reduction of CO2 emissions		●	●		
✔ Less water consumption (EB technology and/or hot air rinse instead of water rinse)		●	●	●	
System Efficiency	**PAA**	**H2O2**	**EB**	**CSD & Still**	**ESL & Dairy**
✔ *Over 200 hours of continuous aseptic production without CIP & SIP*		●	●	●	
✔ *Quick Production changeover: Full package and beverage change over within 2.5 hours*	●	●	●	●	●
✔ High productivity and system efficiency （≥95%）	●	●	●	●	●
Supply Chain Benefits	**PAA**	**H2O2**	**EB**	**CSD & Still**	**ESL & Dairy**
✔ Enables longer best-before dates (Longer product Shelf Life) No preservatives required	●	●	●	●	●
✔ No preservatives required	●	●	●	●	●
✔ Enable transport and storage at ambient temperature	●	●	●	●	

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Technical Advantage

Decontamination Technology	PAA	H2O2	EB	CSD & Still	ESL & Dairy
✔ ***Decontamination level: up to 6 log reduction value***	●	●	●	●	
✔ Double decontamination method with peracetic acid and hydrogen peroxide for the chamber cleaning and decontamination process	●	●	●	●	●
✔ Electron Beam (EB) PET bottle Decontamination			●		
Aseptic System Design	**PAA**	**H2O2**	**EB**	**CSD & Still**	**ESL & Dairy**
✔ Bottle outlet continuous disinfection of sterile / non-sterile barrier	●	●	●	●	●
✔ Robust positive pressure control: Maintain sterility of chamber with the overpressurized sterile air	●	●	●	●	●
✔ Clean design for aseptic filler (No dead leg nor steam condensation pool)	●	●	●	●	●
✔ Aseptic chamber: Dynamic sealing of rotating and stationary parts (Filler and Capper)	●	●	●	●	●
Filling & Capping Capability	**PAA**	**H2O2**	**EB**	**CSD & Still**	**ESL & Dairy**
✔ Fill all sensitive beverage, high and low-acid with and without particles, even with UHT milk		●	●	●	
✔ ***Net weight filling method for high accuracy (0.3g 1σ 500ml)***	●	●	●		●
✔***100% individually controlled servo motors for reliable capping***	●	●	●	●	●
✔ Aseptic Particle filling capability: up to 5mm (one stage filling), up to 10mm (two stage filling) with proven effective CIP/SIP method	●	●	●		●
✔ Multi-purpose filling valve (Still, CSD and CSD with high juice contents)				●	

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Flexibility

System Output	PAA	H2O2	EB	CSD & Still	ESL & Dairy
✔ ***Output: 5bpm to 1200bpm (or 300bph to 72000bph)***	●	●	●	●	●
Packaging Flexibility	**PAA**	**H2O2**	**EB**	**CSD & Still**	**ESL & Dairy**
✔ PET and HDPE bottle（60ml～3800ml）	●	●		●	●
✔ Allows greater freedom in bottle design (round rectangular square or any shape stand alone) / enables reduction of bottle weight	●	●	●	●	
Quick & Automatic Changeover	**PAA**	**H2O2**	**EB**	**CSD & Still**	**ESL & Dairy**
✔ ***Quick & Automatic packaging changeover without breaking sterility (between small PET and Large PET)***	●	●	●	●	●
✔ ***Two neck profile handling (various closure size 28mm ～ 38mm) and quick changeover without breaking sterility***	●	●	●	●	●
✔ Two Closure handling (capper with individual servo motor) and changeover without any breaking sterility	●	●	●	●	●
Filling Capability	**PAA**	**H2O2**	**EB**	**CSD & Still**	**ESL & Dairy**
✔ Multi-purpose filling valve (Still, CSD and CSD with high juice contents)				●	
✔ Same filling valve for dairy, juice and smoothie (up to 1000 cps)	●	●	●	●	●

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Safety / Productivity / Reliability

Product Safety	PAA	H2O2	EB	CSD & Still	ESL & Dairy
✔ ***Chemical residual: less than 0.5ppm***	●	●	●	●	●
✔ No preservatives required	●	●	●	●	●
✔ No thermal degradation of beverage	●	●	●	●	●
✔ Enable extension of best-before dates (Longer product Shelf Life)	●	●	●	●	●
✔ ***Zero spoilage in over 20 billion filled bottles to date***	●	●	●	●	●
Productivity	**PAA**	**H2O2**	**EB**	**CSD & Still**	**ESL & Dairy**
✔ ***One-man operation***	●	●	●	●	●
✔ Filling volume can be adjusted easily using switches on the operation panel, reducing changeover time	●	●	●	●	●
✔ The simplified liquid path with no irregular surface allows efficient washing and sanitation	●	●	●	●	●
✔ Employing the Synchro System drastically reduces the footprint of the entire system	●	●	●	●	●
✔ Maintain beverage safety in case of extended or emergency stop	●	●	●	●	●
✔ Servo synchro drive with no timing belts	●	●	●	●	●
Reliability	**PAA**	**H2O2**	**EB**	**CSD & Still**	**ESL & Dairy**
✔ Preform and closure inline inspection	●	●	●	●	●
✔ ***100% filling & capping data collection and monitoring***	●	●	●	●	●
✔ Programmable filling cycles to minimize foaming / splashing	●	●	●	●	●
✔ The weight control computer automatically corrects for the effects of the centrifugal forces of the filler rotation	●	●	●		●
✔ Automatic zero and tare weighing functions combine for accurate fill weighing regardless of machine speed	●	●	●		●
✔ An electromagnetic flowmeter especially developed for filling applications and filling volume correction system ensure accurate filling				●	
✔ ***Clean design for aseptic filler (No dead leg nor steam condensation pool)***	●	●	●	●	●
✔ ***Aseptic chamber: Dynamic sealing of rotating and stationary parts (Filler and Capper)***	●	●	●	●	●