

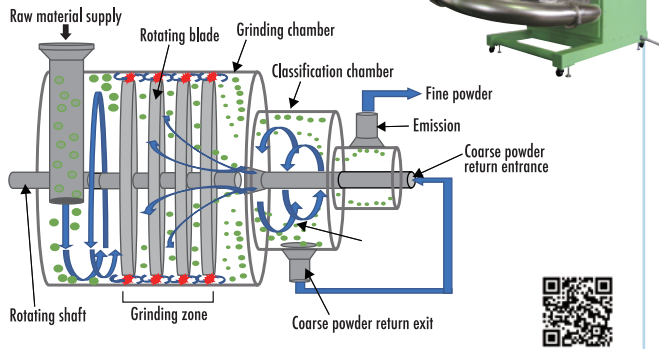


Powderization within a second by special airflow and autogenous grinding

# Smart Powder™ system

AIBIM ▶

## Air stream fine grinding mill



### Features

- Sharp particle size distribution by patented classification system
- Fine grinding raw materials with a water content value of 15% or less within a second
- Less deterioration of raw material quality due to heat
- Grinds a wide variety of food and industrial raw materials by replacing parts

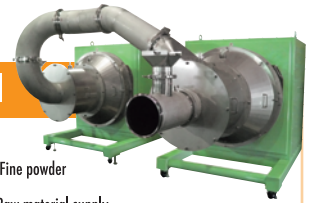
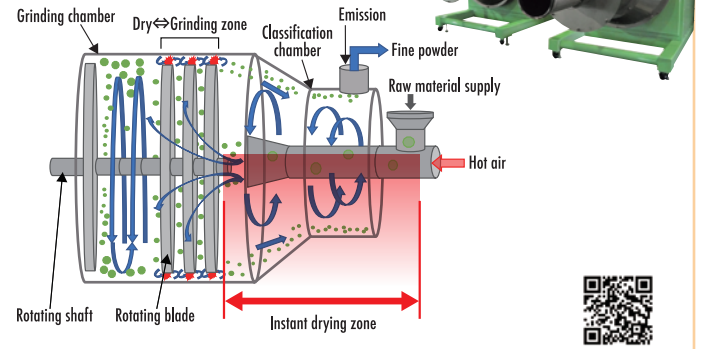


### Application and merit

- Particle size can be easily adjusted by changing the settings even for the same raw material
- Green tea etc. fine grinding with a 10 μm or less
- Fine grinding for raw materials containing oil such as soybeans

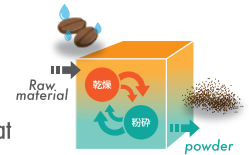
CDM ▶

## Low-temperature drying and grinding mill



### Features

- Drying and grinding are performed simultaneously by patented technology, and water-containing raw materials with a water content value of 15% or more are dried and grinded in 1 second or less
- Less deterioration of raw material quality due to heat
- Liquids and pastes are also dried and grinded by replacing parts



### Application and merit

- Process reduction by unifying from drying to fine grinding
- Expected to have a bactericidal effect at the same time as drying and grinding
- Possible to mix powder and oil-soluble raw materials

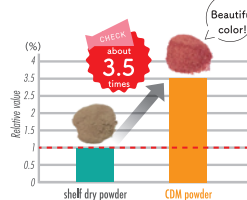
## Smart powder™ system Development case

Smart Powder™ is characterized by different color tones and a high residual rate of functional ingredients.

※ CDM is Low-temperature drying and grinding mill.

Case study 01 As an upcycling business

Apple peel residue  
Total polyphenols



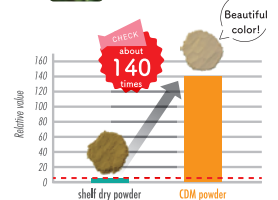
Case study 02 High added value

Peucedanum japonicum  
Chlorogenic acid



Case study 03 High added value

Acerola  
Vitamin C



Can something like this become powder!?

Tea, Grains, Beans, Vegetables, Fruits, Marine Products, Livestock Products, Food Residues, Resins, Liquids, Pastes, etc.



Strawberries



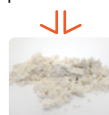
Green soybeans



Beets



Sprouted brown rice



Shrimp shells



Rose flowers



Bamboo chips



Coffee extract residue



Crickets



Expected Business Partner: Local agents or trading companies

Nippon Barrier Free Co., Ltd.

<https://www.n-bf.co.jp/en/index.html>



Please send your inquiry to: Tokyo SME Support Center

TEL +81-3-5822-7241 FAX +81-3-5822-7240 E-mail [ttc@tokyo-kosha.or.jp](mailto:ttc@tokyo-kosha.or.jp)

URL <https://www.tokyo-kosha.or.jp/TTC/en/>

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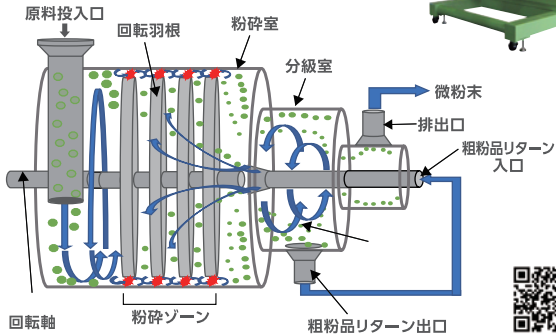


# 特殊な気流と自生粉碎で秒速パウダー化が可能！

## スマートパウダー®システム

AIBIM(アイビム)▶

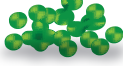
### 気流式微粉碎機



#### 特長

- 特許技術の分級システムによりシャープな粒度分布
- 水分率15%以下の原料を秒速で微粉碎
- 熱による原料の品質劣化が少ない
- パーツ交換で食品・工業系の多種多様な原料に対応

カドのない、なめらかな粒形

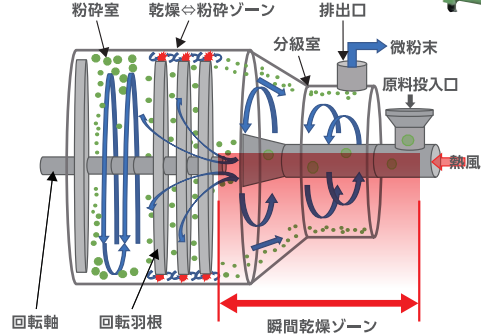


#### 用途および活用メリット

- 同一原料でも設定の変更で容易に粒度調整が可能
- 抹茶など10μm以下の微粉碎
- 大豆など油分を含む原料の微粉碎

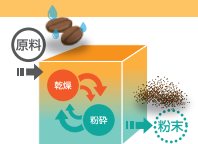
CDM(セントリドライミル)▶

### 低温乾燥粉碎機



#### 特長

- 特許技術により乾燥と粉碎を同時に行い、水分値15%以上の含水原料を1秒以下で乾燥粉碎
- 熱による原料の品質劣化が少ない
- パーツ交換で液体・ペーストも乾燥粉碎



#### 用途および活用メリット

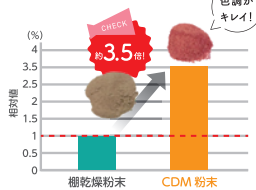
- 乾燥～微粉碎までを一元化により工程削減
- 乾燥粉碎と同時に殺菌効果が期待
- パウダーと油性原料との混合が可能

## スマートパウダー®システム開発事例

色調の違い、機能性成分の残存率が高い

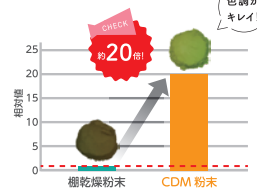
Case study 01 アップサイクル事業として

リンゴ果皮残渣  
総ポリフェノール



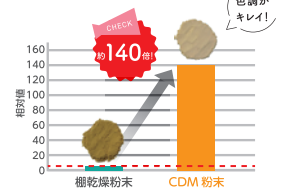
Case study 02 高付加価値化

ボタンポウフウ  
クロロゲン酸



Case study 03 高付加価値化

アセロラ  
ビタミンC



※CDM は当社の低温乾燥粉碎機のことです

こんなものがパウダーに!?

お茶・穀物・豆・野菜・果物・水産・畜産・食品残渣・樹脂・液体・ペーストなど



イチゴ



枝豆



ビーツ



発芽玄米



エビ殻



バラの花



竹チップ



コーヒー抽出残渣



ココロギ



求める取引先：現地代理店または現地商社

# 株式会社日本バリアフリー

<https://www.n-bf.co.jp>



2023年9月30日

Please send your inquiry to: Tokyo SME Support Center  
TEL +81-3-5822-7241 FAX +81-3-5822-7240 E-mail [ttc@tokyo-kosha.or.jp](mailto:ttc@tokyo-kosha.or.jp)  
URL <https://www.tokyo-kosha.or.jp/TTC/>

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