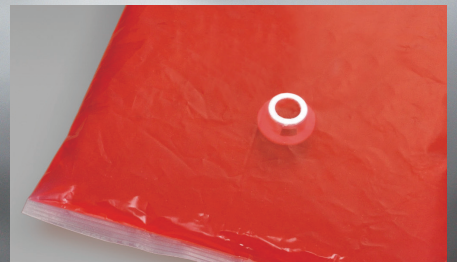


## GAS ASEPTIC Filling System

# GAS ASEPTIC



Aseptic packaging contributes to a significant reduction of food waste by achieving long life. Aseptic packaging is a suitable distribution packaging format that meets the needs of a low-carbon society, as it does not require refrigeration energy for distribution and storage in product life cycle. We are confident that it will give an answer to the global food and environmental crisis with the aseptic packaging system.

On the other hand, because of its functionality, versatility in design, lightness, simplicity, and waste reduction, flexible packaging is widely used in a variety of foods as a flexible container with excellent economics and low environmental impact. ORIHIRO's Onpack aseptic filling and packaging system is an innovative technology that can extend the life longer and further improve the total cost and product quality while improving your brand value.

The development of Onpack aseptic packaging system was started in 1988. The original request was from a major soy sauce manufacturer in Japan. It was a request to solve the problems they had such as deterioration of quality due to repeated heating and danger of cutting hands with the solid metal containers in commercial food where retort sterilization products and can-filled products were in mainstream. In 1991, we delivered the first aseptic vertical filling system that adopted a hydrogen peroxide sterilization method. It made possible to produce more flavorful food service products that have a low heat history and retain freshness, as well as distribution and storage at room temperature

with the lower cost.

The first generation aseptic filler "Onpack-KAF2000" was in the pillow pouch format in 3kg, which was first sold to food service industry. As a second-generation machine, we developed the Onpack-AF3030 aseptic stand up filling machine for consumer packaging product use. The 3rd generation machine passed the US Food and Drug Administration (FDA) inspection, "Onpack-AF3S" with enhanced sterility reliability to overseas market. The "AF3S" had the industry's first in-line spout seal method and gave impact to the market as a new form of bag-in-box. The current 4th generation model is the pillow pouch aseptic filler "Onpack-AFPS series", which can handle up to 10 liters.

The gas aseptic filling machine "Onpack-A2 Aseptic" recently released as the 5th generation aseptic packaging machine. Unlike the conventional Onpack aseptic series, the packaging material and the machine are sterilized by hydrogen peroxide gas instead of liquid hydrogen peroxide solution. In addition, greatly improving productivity and reducing the operational costs, it also gives "visualization" of operational data during sterilization and operation.

Furthermore, as the 6th generation machine, the 6-lines high-speed aseptic filler "Onpack-AF6360-Aseptic" was completed to meet the needs of small individual packaging. This machine is suitable for mass production of 10ml or more packaging size.



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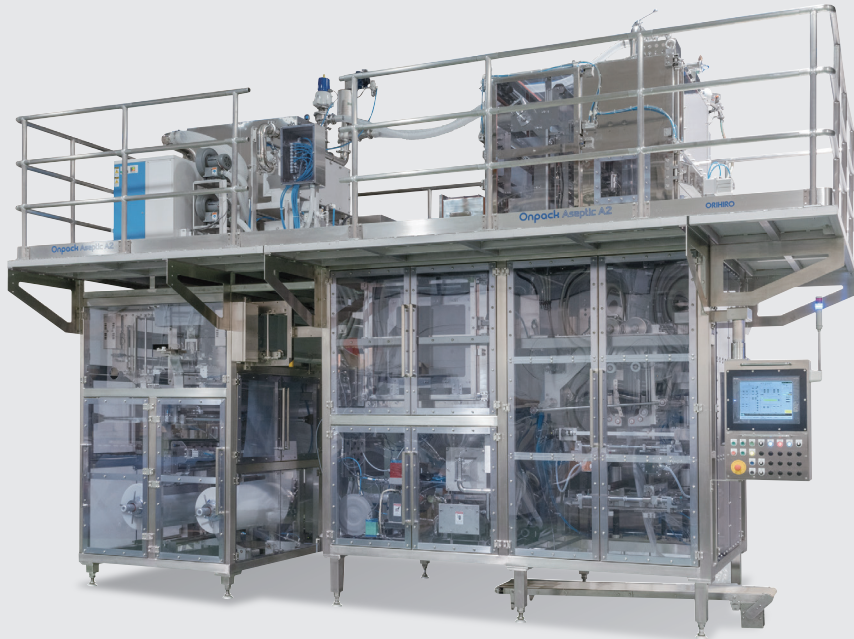
## Onpack-Aseptic A2

Filling volume : 500mL - 10L

Packaging capacity : Max.30ppm



Bag dimensions : Roll width : up to 750 mm  
Maximum pouch length : 620mm  
Seal method : Box motion servo drive

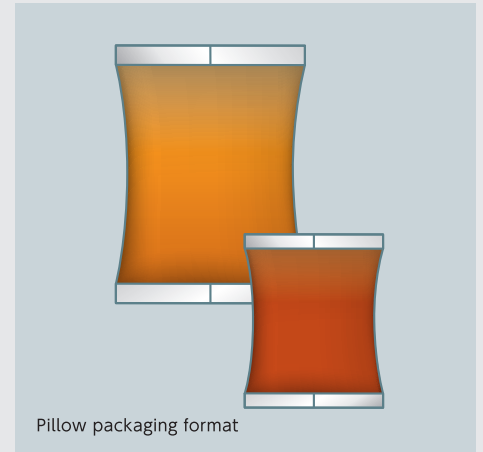


This aseptic filling and packaging system can fill the high protein neutral foods such as dairy products that can be stored, distributed and sold at normal ambient temperature.

The original flavor and nutrients can be retained, and high quality products can be manufactured.

This is an innovative system that can sterilize packaging materials and machine by hydrogen peroxide gas.

Unlike the conventional wet sterilization method with the hydrogen peroxide solution, the dry sterilization method is used, and the aseptic environment can be maintained dry, which can significantly reduce production time and cost.



# Gas aseptic filling system for small pouches (sachets)

## Onpack-AF6360-Aseptic

Filling volume : 10 - 300 g

Packaging capacity : Max.360ppm



Bag dimensions : Roll width : up to 800mm  
Maximum pouch length : 200mm  
Seal method : Seal units driven by servo motor

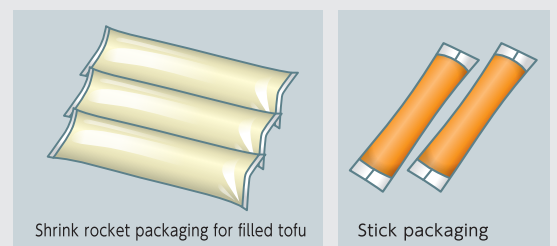
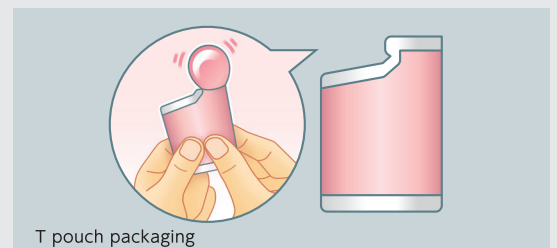


This is a high-speed aseptic filling machine for sachets, developed in response to the need of small individual packaging with aseptic technology.

This filler can fill the dairy products and various neutral foods in small bags that can be stored, distributed and sold at normal ambient temperature, and can retain its original flavor and nutritional ingredients, and possible to produce high-quality products.

Depending on the size of the pouch, 2 models of with 4 heads and 6 heads will be available, (4 heads will be custom designed to order) .

It is compatible with various packaging forms such as T pouch that is ideal for energy gel, jelly, iced beverage foods. And the stick packaging format for the liquid foods such as sauces and creams, viscous foods and soups.



※ Packing capacity and filling volume can be varied and subjected to the filling product and packaging material.