



Alphatech Inc.

We “ALPHATECH” develop low-cost gelatinization technology.

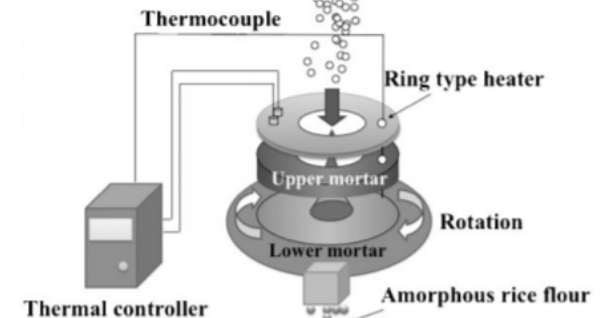
The upper mortar is heated by a heater, and milling and heating are applied to the grains at the same time to instantly obtain pregelatinized grains.

The conventional method requires water and a multi-step process for gelatinization, but our method realizes gelatinization only by heating and milling.

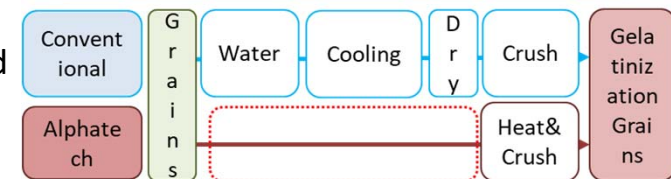
Furthermore, gelatinized starch becomes crystallization (aging) due to drying and cooling, but our method can maintain 100% gelatinized and produce feed with high digestibility. Feeding livestock is expected to fasten growth speed.

It is also expected to be applicable in the food.

Grains containing starch
(Rice, corn, wheat, etc.)



Gelatinized Grains



NANOBI, Room 2009, Manufacturing