



Liquids to Value



High Pressure Homogenizers.

GEA Niro Soavi – Improving the Bottom Line.





Get the Best Out of Pressure

GEA Niro Soavi is the global technology and market leader for high pressure homogenizers and plunger pumps. Established in 1947 and part of GEA Group – one of the most important engineering companies worldwide - GEA Niro Soavi maintains its leadership through constant company growth and continuous technological breakthroughs.



- We have an unmatched scope of supply from laboratory to pilot plant to industrial machines.
- We are the technology leaders, with continuous development and innovation, for state-of-the-art optimized and effective solutions.
- All key operations are done in-house, ensuring total quality control, flexibility and immediate spare parts availability.
- We have a global sales network, specialized for local technical support and troubleshooting.
- We are certified with ISO 9001:200 Quality System, and fully compliant with all pharmaceutical requirements and regulations.





The Cycle of Customer Satisfaction

Fully equipped R&D Testing Lab

24/7 assistance

Troubleshooting-tailored service training

cGMP validation, FAT, SAT, IQ, **OQ** supports

GEA Niro Soavi CUSTOMER SATISFACTION

Durable, reliable machines with less maintenance costs

Fully aseptic designs

Customized solutions

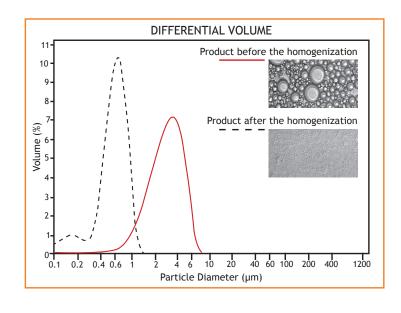
Rental service

Homogenizing efficiency

Machine modification and updates

Homogenization Process Advantages

Homogenization technology uses high pressure energy to break particles present in fluids to the smallest possible size, down to nanometer range. This process creates a stable emulsion, which improves product shelf life and performance.





Our Value Products

GEA Niro Soavi provides leading technology with the widest range of machines, available in three homogenizer series for any needed performance and application: Our technology is state-of-the-art CFD-designed for best-in-class efficiency.

FLOW RATE: from 2 to 15,800 gallons per hour

PRESSURE: up to 29,000 psi



NanoVALVE Technology

- Greater homogenization efficiency
- Increased energy savings
- Retrofits available



Laboratory Series

- Scaleable research tool
- Available at pressures up to
- 29,000 psi Easy to use



Production Series

- State-of-the-art technology for commercial applications
- Up through 500 hp machines Environmentally friendly
- Custom-engineered solutions

A Complete Range of Applications: Value Technology for Daily Life

GEA Niro Soavi is the leading supplier of dynamic high pressure homogenization technology for a wide range of industries and applications.

Our continued innovation along with the cooperation and partnerships with our customers' R&D centers allow us to implement customized processing solutions and guarantee the best quality results on the final product.



Dairy

GEA Niro Soavi homogenizers are the industry standard for sanitary and aseptic processing, automation and cleanability. This standard industrial process is used on dairy products, to improve their stability and shelf life and increase digestibility and taste.



Food & Beverage

Homogenization in the food industry is widely used to obtain a much more stable product, with a better shelf life and improved product characteristics. Because less additives are needed, homogenization improves dispersion of ingredients and flavor absorption.



Biotechnology

High pressure homogenization is used for cell rupture operations on yeast and bacteria to extract intra-cell substances without using solvents or chemicals that contribute to cell wall breakage. This releases proteins, enzymes and vitamins.



Pharmaceutical

Liquid pharmaceutical products are homogenized to make the dispersion of active ingredients much more stable for enhanced clinical effectiveness, improved drug tolerance and reduced dosage.



Cosmetic

High pressure homogenization can effectively reduce the particle size, resulting in uniform dimensional distribution, for stable and longer shelf life of cosmetic products, along with a better active ingredient dispersion.



Chemical

High pressure homogenization under dynamic conditions can create stable emulsions and dispersions and mixes for chemical products. It can also improve chemical reaction and extraction processes, polymer properties and pigment color.











GEA Mechanical Equipment

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