

[Our technology](#)

The Food Detoxifier uses a proprietary Okamizu Process - an innovation based on Japanese technology to produce Plasma **Ion Generation and Ozonization**. A bowl of water is what you need. Activated Oxygen which is nature's own disinfecting and oxidizing agent is generated and is passed from the silicon tube to the water. The detoxification process will start to remove the harmful chemicals like pesticides, bacteria and additives. It is an **environmental-friendly and chemical-free process**.

[How Okamizu Process works](#)

When oxygen is subjected to favorable electrically charged environment, it breaks up and forms a Plasma cloud consists of electrically neutral ionized gas which contains ions, electrons and neutral oxygen molecules. It effectively **breaks down and neutralizes the chemicals**, bacteria, odors, cigarette smoke and much more.

[The Dramatic difference in Okamizu Process](#)

In the past, technical constraints and lack of research meant that using excessive ozone could be **hazardous**. One of the challenges in producing activated oxygen for detoxification is **to eliminate or reduce the by-product gases, such as Nitric Oxide (NO)**, to negligible level.

In Okamizu Process, we have carried out extensive research and by combining some of the best techniques available today to produce a **hybrid process** that is compact and capable of having independently regulated output level. This process utilizes our customized frequency pulse power supplier and selected **high quality semi-conductor components** to produce the desirable plasma output.

Most importantly, Okamizu Process maintains the benefits of Cold Plasma generation characteristic of negligibly low by-product gases. This allows the safe use of ozone as the combination results in low by-product gases.

On top of **its safe, consistent performance and durable design**, you can also rest assured that Okamizu provides comprehensive after sales service backed by a **public-listed manufacturer**. Our Manufacturer are an **ISO 14001 and ISO 9001** accredited public corporation, our corporation has over 20 years of manufacturing experience and multiple **award-winning qualifications** as our testament to quality and product excellence. Our highly-trained personnel with years of research and development experience give you the confidence to provide your family a good solution to protect yourselves from the food you consume.

[It is a proven technology?](#)

- In 2001, the US Food and Drug Administration (FDA) published a ruling for the use of ozone to kill food-borne pathogens.
- Ozone removes bacteria 3000 times more effectively than chlorine, is a cost-effective way to reduce bacteria counts on poultry and is a non-toxic solution that destroys harmful chemical in your fruits and vegetables.
- **Ozone use in the food application has been recognized by the following agencies:**



Food and Drug Administration



Occupational Safety and Health Administration



Food Safety Information Services

HACCP

Hazard Analysis Critical Control Point-Div of FDA



Environmental Protection Agency



United States Dept of Agriculture



National Organics Program