Method and system for manufacturing vegetable substitute milk

【 Abstract 】

The present invention provides a method and system apparatus for mass production of vegetable substitute milk by combining nutritional components and health functional components of cereals including quinoa, amaranth, or soybean in order to solve side effects occurring since a human beings consumes cow's milk used for the rapid growth of calves.

More specially, the present invention provides a method and system apparatus wherein, in order to solve the problem in which a chemical emulsifying agent has to be added for the emulsification between purified water and an oil component of a material, including quinoa, amaranth, or soybean when the material is prepared into a milk form of liquid, the material is diffused and then finely pulverized by a nano-pulverizing unit, thereby mass-producing pure vegetable milk substitute, which is as soft as milk, through the molecular binding between nanoparticles of the material and water molecules of the purified water without adding any chemical agent.

In addition, the present invention provides a technology of manufacturing a pure vegetable substitute milk, in which nutritional components and functional components of cereals including quinoa, amaranth, or soybeans, are combined to design and mass-produce pure vegetable substitute milk, which contains nutritional components and functional components and is most ideal for human health through molecular binding between nanoparticles of each material and water molecules of purified water, thereby solving the side effects due to existing cow's milk and contributing to the promotion of human health.

FIG. 1