

Elimination of condensation issues

Apply DMRI expertise and avoid non-compliance remarks from customer audits and increase hygienic standards

Dripping water from unclean surfaces is a major hygienic concern in any food processing plant.

- Risk of product-contamination
- Poor customer audit results
- Enables fungal and/or bacterial growth

Controlling the root-cause of condensation issues is the most effective way of reducing the occurrence. DMRI has extensive knowledge of process design in slaughterhouses where massive generation of warm and humid air must be tackled by proper design and installed equipment to ensure a dry building structure around the production.



Risk of lubrication contamination



Conveyor structure dripping

Survey and air balance measurements

A DMRI survey enables management in making enlightened decisions regarding investments:

1. Facility survey
2. Measurements of air balances
3. Report with action list and design proposals
4. Support during implementation

Successful reduction in condensation occurrences involve different technical solutions:

- Sectioning air from different room conditions
- Dehumidification methods
- Adjustment of air pressure in adjoining rooms
- Homogenous air distribution systems

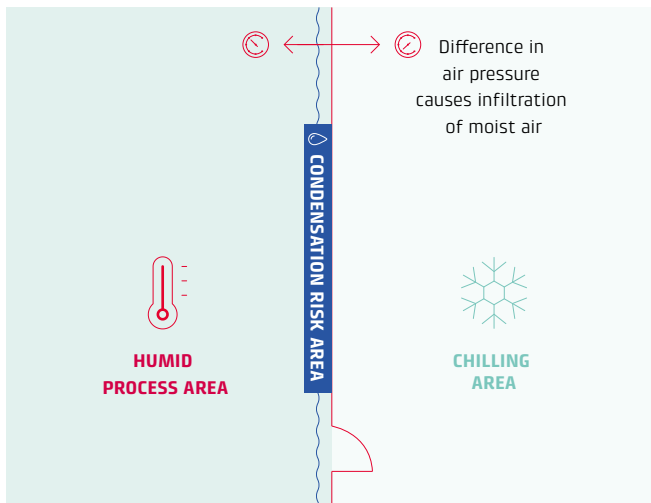


Illustration of the conditions that lead to condensation



On-site air flow measurements

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Act now and minimize the issues in your production to increase customer satisfaction and the hygienic conditions under which you are processing.

DMRI —
Food innovation for the future



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