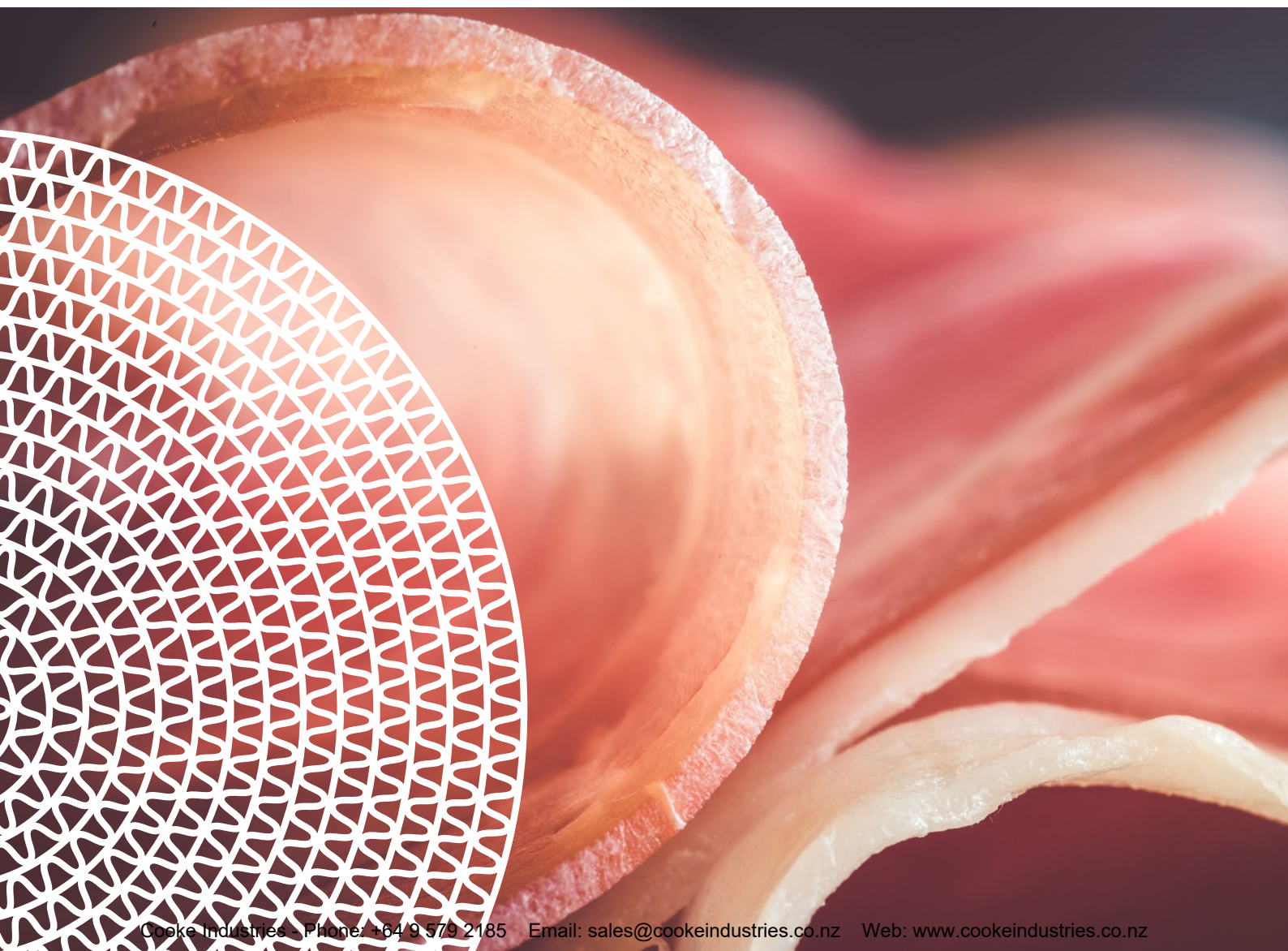


World leaders in dehumidification.



Dehumidification in **MEAT PRODUCTION**



MOISTURE CONTROL FOR IMPROVED PRODUCTION

A great deal of water is used during the cleaning process within the production and packaging areas at a slaughter house. If left stagnant on the floor or on machine surfaces, this water will then overtime be evaporated into the air and create undesired humidity within the space. Add to this the ambient air being introduced by the ventilation system, normally much higher during the hotter summer months, then we have a great deal of moisture contained in the air of the production and processing rooms. This moisture can only be held in the air above a given temperature. If this air comes into contact with a surface which is below its dew point, such as in a cold room, the natural result will be the formation of condensation (dew) on these surfaces.

Free from condensation, mould and bacteria

Reducing the water content of the air lowers its dew point, that is the temperature at which it will form condensation. Providing the water content is reduced sufficiently, cold surfaces (machinery, floors, walls and ceilings) will remain dry. Hygiene and safety standards will be drastically improved. The formation of mould and bacteria will be eliminated. The solution – a desiccant dehumidifier.

Shorter production stoppages

The normal way of drying the premises after cleaning is to squeegee the floor, mop up any excess water and use ventilation to assist the process. Using a sorption dehumidifier during the sanitization process shortens the time required to dry ceilings, walls and machinery,

resulting in shorter production stoppages so that work can be resumed more quickly.

Better working environment

Controlled humidity creates a drier climate and a more pleasant working environment despite the low temperature. Reduced humidity also helps eliminate odours and the risks of slipping on wet surfaces.

HACCP and controlled moisture

Work is facilitated by controlled humidity at packaging and production facilities, and hygiene levels are assured thanks to HACCP (Hazard Analysis and Critical Control Points).



BETTER HYGIENE THANKS TO LOW HUMIDITY

- Low controlled humidity on the premises prevents multiplication of mould and bacteria
- Hygiene is improved as ceilings, walls and machinery remain dry
- The premises dry more quickly after cleaning
- There is less need for repeated cleaning
- Staff will not need to wipe down production machinery manually, thus resulting in greater uptime
- Compliance with authority requirements is easier if low, controlled humidity is maintained



DST DEHUMIDIFIERS AND HYGIENE ROTOR

DST dehumidifiers dry the air by passing it through our unique slowly rotating desiccant wheel which extracts and retains the water vapor within its honeycomb structure. The wheel moves into a separate sector where fresh air is drawn into the system, heated and forced through the rotor. This releases the water vapor within the rotor which is expelled to ambient by the internal reactivation via a suitable duct. No condensation forms within the rotor greatly reducing the possibility of microbial activity taking place.

DST desiccant dehumidifiers are designed to be economical in operation, some models designed with internal heat recovery which further reduces energy consumption and therefore operational costs. The unique DST Hygiene rotor (D-MAX H), has been developed for food production and processing environments. The rotor not only dehumidifies the air, but also reduces the number of microorganisms that come into contact with the rotor material. The D-MAX H rotor offers an enormous advantage compared with standard mechanical refrigerant based dehumidifiers.

Condensation

Condensation occurs on cold surfaces if the dew point of the air is higher than the temperature of the surface affected. Residual moisture after cleaning creates an unsanitary and unsafe environment as water vapor in the air condenses forming water, which may then drip down from the ceiling onto unpackaged products.

Mould and bacteria

There is an increase in the risk of mould and bacterial growth in high moisture areas. Most mould spores cannot multiply if relative humidity is lower than 70%, and most types of bacteria die if the humidity is lower than 80%RH. Salmonella bacteria cannot multiply if humidity is lower than 93-96%RH.

