

FOOD

- More efficient drying times
- Consistent, high product quality
- Same production climate all year

Controlled climate

There are many benefits to be had from dry air when producing, drying and storing food. Seibu Giken DST provides flexible dehumidifiers which can be customised to guarantee exactly the right climate.

Dry products

When manufacturing and storing dry products such as powder soups and bouillon, it is important to dehumidify the premises. Otherwise the ingredients might clump together when being mixed or in their packing. The dry air assures production quality and allows the same production rate to be maintained all year round.

Spray towers and pneumatic conveyor systems

The main air can ideally be pre dried when drying products in spray towers (and also fluidised beds). This prevents seasonal variations in production capacity.

The product is cooled in a cooling stage before being packed and rehumidification of the product is prevented if the cooling air is dried.

Air used in pneumatic systems can be dried in order to prevent rehumidification and conveyor blockages. If the air is not dried, there is a risk of rehumidification of the dried powder when it is cooled.

Storage of cheese for ripening

When storing cheese for ripening, maintaining temperature and humidity levels within tight tolerances is important to the quality and flavour of the cheese.



Drying

When drying food, a higher, more consistent level of quality is achieved if drying takes place at lower humidity levels. This enhances the quality and retains even more of the flavour.

References

Arla, British Sugar, Cadbury, Cloetta Fazer, Cykoria S.A., Danisco Sugar, Knorr AG, Kraft General Foods, Malaco Leaf, Mars AG, Milko, Monkhill, Nestlé, Norrmejerier, Pontefract, Unilever GmbH.