

Dehumidification and food safety

From raw materials in silos and conveying lines, through to packaging and storage of the finished product, there are many areas throughout food processing where the right indoor climate is essential. Munters desiccant dehumidification solutions maintain the correct environment all year round, preventing condensation which can lead to mould and bacterial growth, create dangerous and slippery working conditions, and impact on food quality and safety.

Prevent mould and bacteria

In many food processing environments, excess moisture caused by incorrect control of relative humidity levels results in condensation. This condensation can lead to mould and bacterial growth throughout the production process. In silos, preventing mould growth leads to reduced product waste, better product flow, stops additional maintenance, and protects food quality.

Condensation

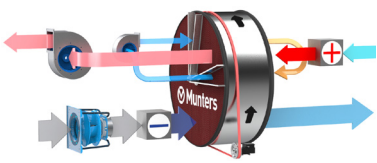
Where condensation accumulates on food preparation surfaces, or falls from ceilings, food is at serious risk of contamination. Desiccant dehumidification reduces or eliminates the need for wipe down in environments such as meat/fish/poultry processing, ensuring production lines can be kept running at capacity, increasing production time and output, and protecting hygiene.



Desiccant dehumidifier

Dehumidification can improve safety in food processing:

- Prevent mould and bacteria
- Stop condensation
- Lower microbial counts
- Reduce slips and trips
- Stop packaging damage
- Support HACCP



Munters desiccant rotor technology



Dehumidifiers stop slippery floors, and prevent ice in cold storage



Condensation can build on surfaces, floors and ceilings



Condensation can impact ingredients and hygiene

Lower microbial counts

A reduction in microbial counts as a result of desiccant dehumidification is not uncommon. Reduced humidity levels in the space and the reduction in condensation itself provide less breeding opportunities for microbial formation.

Reduce slips and trips

Ice and condensation causes slippery floors, and in cold storage environments, ice can fall from ceilings. Humid air can cause fog, and reduced visibility, adding to the health and safety concerns. Munters dehumidifiers help you maintain the highest safety levels by stopping ice and condensation in their tracks, preventing slips and trips.

Stop packaging damage and collapse

Condensation and ice build up on packaging can make cardboard boxes collapse, affecting product quality, and prevent barcode scanners from working correctly. Additionally, boxes that become wet and start to collapse can be a risk to health and safety (e.g. fall from shelving).

Support food safety & HACCP

By adding desiccant dehumidification to your facility, food safety can be improved significantly through the reduction of condensation. A full risk assessment should consider humidity control as part of HACCP compliance..

More info, visit munters.com/food

Other benefits of dehumidification in the food industry:

- Higher production capacity
- Reduce defrost cycles
- Reduce energy consumption
- Prevent sticking and caking
- Improve product flow
- Better temperature control
- Maximise yield

Speak to the team or book a FREE site survey today!

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