

The role of Dehumidification in your HACCP Plan

The challenge:

Meat processing facilities strive to maintain an extremely clean processing environment. To accomplish this, thousands of litres of water are sprayed on a daily basis. Although much of the water is drained away, a considerable amount evaporates and becomes water vapour. This water vapour often condenses on surfaces such as walls, ceilings and pipework.

Water vapour that turns to condensation is not allowed to fall onto the product and is not allowed to form either in production or non-production areas. The most common solution for these condensation issues was to spend considerable time and effort “controlling” it with plastic sheeting and personnel dedicated to wiping away condensation as it formed. Even with these efforts, meat processing plants can be overwhelmed by uncontrolled humidity, which can impact on their production and HACCP process.



The solution:

Munters desiccant dehumidification systems offer a cost-effective solution by providing consistent moisture removal capacity, even at high ambient humidities and sanitation cycles. The Munters dehumidifier can remove as much moisture as necessary to maintain the low dew point levels required to prevent condensation forming and to dry the area after washdown.

Benefits of dehumidification:

- Reduce labour
- Increase production
- Lower microbial counts
- Maximise yield
- Reduce defrost cycles
- Better temperature control
- Improve safety & HACCP



Reduce manual labour

In many meat processing facilities, considerable labour hours and material costs are expended on “wiper crews” to remove condensation. Labour is also required to tear down and re-hang heavy plastic sheeting used during cleaning. These costs can be significantly reduced or eliminated when dehumidification is used to control and prevent condensation from forming.

Increase production

Desiccant dehumidification reduces or eliminates the amount of time needed for the wipe down period. This means that the meat production line can be up and running quicker, increasing production time and output.

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 defrost cycles

By delivering air at lower dew point temperatures, desiccant dehumidification systems enable the existing mechanical cooling based equipment to defrost less frequently. This saves energy while reducing the amount of water vapour that is inherent to defrosting of cooling based systems.

Better temperature control

By introducing desiccant dehumidifiers to specifically target moisture (latent) loads, the cooling system can focus it's full capacity on removing sensible heat. This can lower space temperatures and give tighter temperature control, promoting optimum performance for the refrigeration system.

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 to avoid condensation falling onto the animal product.

More info, visit [munters.com/food](https://www.munters.com/food)

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

Find your nearest Munters office at www.munters.com

Munters deserves the right to make alterations to specifications, quantities, etc., for production or other reasons, subsequent to publication. © Munters AB, 2021

