Tastier lettuce with Munters

Munters develops and manufactures dehumidifiers for the food industry, controlling the effects that humidity can cause in the production processes.

The production of ready to eat salads takes the salad through washing, drying and packaging in bags or trays. The process of drying has been carried out, upto to now with extraction such as centrifuges and/or systems of hot air, but both methods cause problems.

The extraction of water by means of centrifuge systems is more suitable for more solid products, while delicate food, like lettuce, can run the risk of being damaged, affecting quality and appearance and shelf life. Hot air does not destroy the fibers of the lettuce but can effect the freshness of the product and favours the growth of bacteria that affect negatively the shelf life of the product.

It is therefore of great importance for lettuce processors to develop a fresh product with the lowest possible bacterial loading, so that the product keeps longer.

Munters system helps resolve these problems. The presence of water in the product is eliminated utilising dry, cold air. It is possible to preserve the fibers of the lettuce and to reduce the growth of micro-organisms so extending the shelf life of the product.

An important advantage is the decrease of energy costs, around 50%, comparing traditional systems using dry but hot air.



Ready salad preperation.



Benefits

- Dries guickly
- Prevent the growth of micro-organisms
- · Improves the control of the temperature
- Maximise productivity
- Increases shelf-life
- Reduce energy costs
- Improve productivity

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The Humidity Expert