

Application – Food Industry

Quality standards and Best Before Dates demand that the Food Industry pay especial attention to hygiene in all areas of food processing. This starts with the delivery of the ingredients and the storage of those, goes on with the preparation and processing itself and ends with the packing and storing of the final product. If only one step in this chain is exposed to contamination with mould spores or other germs the quality standards can no longer be met and Best Before Dates not kept. And while surfaces can simply be wiped clean with disinfectants, maintaining clean air requires a different technology.

The issue of protecting the ingredients and the final product from airborne contaminants had also high priority with the company Apostels in Berenbostel, Germany. Apostels produces yoghurt and yoghurt based products such as tzatziki and supplies supermarkets and restaurants all over Germany. Especially with their tzatziki, the company prides itself for using fresh cucumbers instead of gherkins as this is one of the key ingredients. In order to meet the Best Before Date standards, they have to make sure that the cucumbers are absolutely fresh and clean. Of equal priority is the protection of the milk and the yoghurt produced from it. Here **bioclimatic GmbH** was asked to provide Apostels with a company wide concept for clean indoor air, free of fungi.



The **bioclimatic** Ionisation Technology as is employed in the AEROECO product lines offered the perfect solution. The central air handling units were equipped aerotron units to clean all supply air for the building. Open areas, such as the delivery area for the cucumbers, were equipped with stand-alone units mounted inside the respective rooms. Where there were already fan coils, aerotec units were installed in the air stream of those fan coils, while in areas without fan coils aeromat 1200 units were installed. Also the transit area from the non-sensitive dry

storage room for the wrapped packing material to the sensitive packing station was eliminated as potential contamination entrance by installation of a smaller aeromat unit. Even the microbiological laboratory, where the retain samples are examined, was integrated into the concept. To avoid cross contamination in the microscopy room when conducting the germ count, an airdeco pyramid is used to clean the air. This example shows the diversity of the bioclimatic ionisation products: For every situation there was a matching solution.

