

FOOD & CONFECTIONERY

The Dry Air Specialists

Dehumidification means:

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

Confectionery

Coating:

When coating confectionery it is necessary to maintain control over air humidity. If the air humidity is too high the quality becomes worse, and pieces can easily become stuck to one another.

Cooling tunnels:

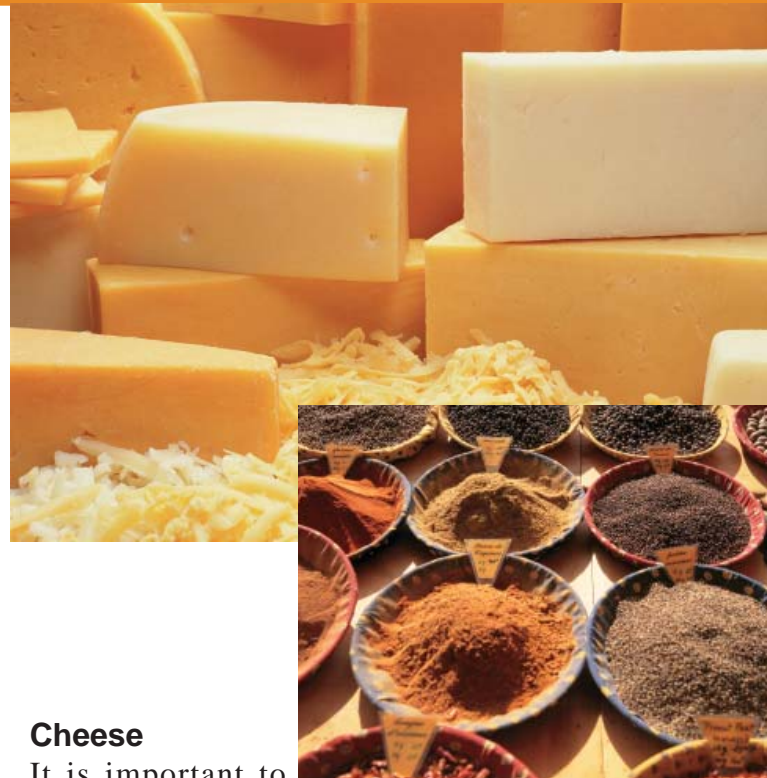
The use of dry air during the cooling of chocolate and other confectionery reduces the cooling time and also prevents condensation on products and machinery. The packaging process can also be improved if the air is dry, as the products do not stick to the machines or the paper used for wrapping.

Sugar:

Sugar can become lumpy or even dissolve if the air humidity is too high. When storing sugar either loose or in sacks it is important to control the air humidity in the storage premises.

Fish:

If the outer surface of the fish is dried before it is smoked, weight loss during the smoking process is reduced. Controlled air humidity produces high, consistent quality.



Cheese

It is important to regulate the air humidity when storing cheese. To achieve the best quality both the air temperature and air humidity must be kept within narrow limits.

Dry products

When manufacturing dry products, e.g. soups or sauces, it is important to dehumidify the production premises. The right climate can help ensure that the ingredients do not stick together during mixing or in the packets. Production quality is ensured and you can maintain the same production speed all year round.

Dehumidifiers from Seibu Giken DST are used by companies including:

British Sugar, Cadbury-Schweppes, CPC Foods, Dandy, Leksandsbröd, Karlshamns Oils & Fats, Marabou, Mars, Milko, Nestlé, Norr Mejerierna, Trebor Bassett, Verjames/St Mamet, Falköpings mejeri, Leaf, Cadbury, Kraft Foods.