

Welcome!

Environmental Control for Food Safety & Quality

Presented by

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Environmental Control Wholesale Bakery





Occupants

- Heat stress
- Air exchange
- Air movement

Food Quality & Safety

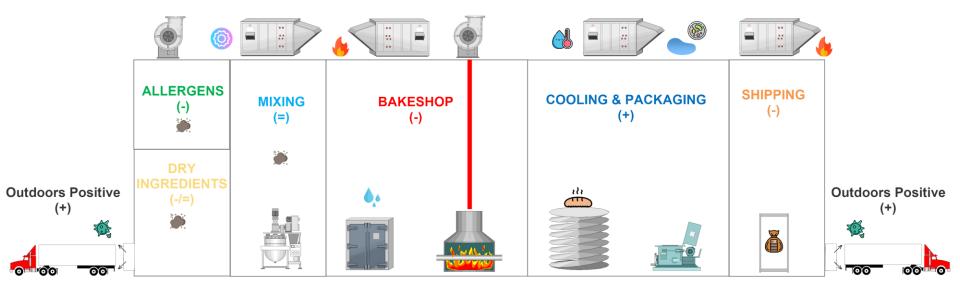
- Space temperature
- Humidity
- Mold / Particulates



Bakery Overview – Environment

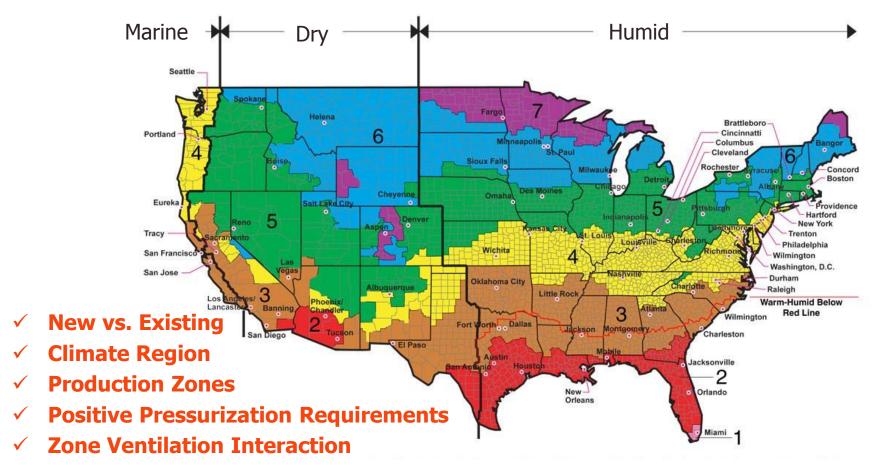


INDUSTRIAL BAKING FACILITY AIR MANAGEMENT



Facility Considerations





✓ Air Filtration



Cleanrooms



- **Enclosures**
- Exposure Impact Factor
- ISO Specifications
- Zones
- Compressed Air Filtration
- Product Temperatures





Mold





- Spores Active vs. Dormant
- Darkness / Light
- Moisture and Humidity
- Nutrient
- Temperature 40-100F
- Greenhouse will travel
- Time 24-240 hours







Space Pressurization



Space Pressurization Water Column "	0.03"	0.05″	0.07"	0.09"
CFM Leakage per Ft2	694	896	1,060	1,201
Electric Cost, Fan	\$40	\$53	\$64	\$74
Heating Cost	\$646	\$834	\$986	\$1,117
Wind Protection, MPH	7.9	10.2	12	13.6

- How Pressure and Velocity (MPH) Equate
- Importance of Dock Door Maintenance
- Motorized vs. Gravity Dampers



Air Filtration



Description	MERV-1 Service Roll	MERV-6 Tridim 2-Ply	MERV-8 Tridim 3-Ply	MERV-13 Tri-Cell/Pre
Efficiency 3.0 Microns	<20%	84%	87%	>95%
Pressure Drop @ 500 FPM	0.08	0.31	0.46	0.78
Usage Area	None	Existing Retrofit	Non-Product	Product Zone
Energy Cost MCFM	\$4.51	\$17.46	\$25.92	\$43.94

Equipment Air Filtration

- 1. Minimum Efficiency Rating Value (MERV)
- 2. Continuous linked filters recommended to prevent air bypass.
- 3. Antimicrobial coating NOT recommended for "Human Comfort" systems
- 4. Energy cost based on \$0.06 per kWh and 8,000 hours a year operation
- Existing Equipment retrofits may have negative impacts.
- MERV Ratings
- Material Type: Synthetic vs. Cardboard and Fabric



Sample Plant Results









Outdoor Air Infiltration 919

Plant Condition	Suppy Airflow	Exposure Product Molds M ³ MERV Rating			
	Filtered	1	6	8	13
Negative Pressure	90%	1,006	275	240	
Positive Pressure	100%	1,016	203	165	
Spiral Cooler	100%	,		165	64

Facility Ambient Mold Impact

- 1. Space pressure inside plant was negative 0.015" WC
- 2. Sample exhaust taken at Spiral Cooler exhaust discharge



Environmental Control Systems



- Sanitation
- UV Lighting
- Air Filtration
- Outside Air Intakes
- Fabric Curtains
- Up-blast Exhaust Fans
- Location of Air Devices
- Air Distribution Types







Sample Guaranteed Solutions Comparative Snapshot



		Cleanroom	Spiral Conditioning	Refrigerated	Ambient
Sustai	nability Impact				
8	Emissions GHG/Tons	63	50	50	94
	Refrigerant GWP/Tons	171	114	379	0
*	Stewardship Allowance	\$0	\$0	\$0	\$0
Energy	/ Cost				
2	Fan	\$4,770	\$3,816	\$3,816	\$7,156
	Cooling	\$4,430	\$2,954	\$56,000	\$0
A	Heating	\$0	\$0	\$0	\$2,385
Opera	ting Cost				
0	Production Efficiency	\$0	\$0	\$0	\$0
*	Sanitation & Maintenance	\$10,000	\$7,500	\$10,000	\$5,000
Food S	afety & Quality				
	Predictiable & Protective	Best	Better	Good-Fair	Fair
	Quality-Waste-Value Benefit	0.30%	0.20%	0.10%	0.00%
\$	Financial Impact Annual Benefit	(\$120,000)	(\$80,000)	(\$40,000)	\$0
Financ	ial				
@	Capital Investment	\$725,000	\$575,000	\$525,000	\$300,000
(\$)	Capital Avoidance	\$300,000	\$300,000	\$300,000	\$0
•	Incentives	\$0	\$0	\$0	\$0
@	Capital Comparison	\$425,000	\$275,000	\$225,000	\$300,000
\$	Cost Bias				
8	First Year Investment	\$324,201	\$209,270	\$254,816	\$314,541
8	Annual Operating Cost	(\$100,799)	(\$65,730)	\$29,816	\$14,541
(3)	Simple Return on Investment %	31%	31%	-12%	-5%
(1)	Life Cycle Years	15	15	15	15
(6)	Life Cycle Investment	(\$1,086,987)	(\$710,950)	\$672,246	\$518,115
O	Investment Impact Cost Lb.	(\$0.0009)	(\$0.0006)	\$0.0006	\$0.0004





Bakery and Food Processing Solutions





Industrial Ventilation

- Product Cleanrooms
- Space Pressurization
- OSHA Heat Stress
- Particulate Air Filtration
- Make Up Air Systems
- Central Panel Cooling
- New Facility Design
- Cold Storage
- Minor Ingredient HVAC
- Thermal Storage
- Sanitary Design



Oven/Oxidizer
Waste Heat

- Oven Exhaust
- Oxidizer Discharge
- Fuel Cell Stack
- Compressed Air
- Hot Thermal Utilities
- Cold Thermal Utilities
- Low Temp Refrigeration
- Industrial Heat Pumps
- Steam Generation
- Hot Water Heating
- Bagel Boiler Pre-Heat



Process Environmental

- Product Coolers
- Blast Freezers
- Hold Freezers
- Proofers
- Retarders
- Kettles & Cookers
- Fermentation Rooms
- IMP Enclosures
- Sanitary Plenums
- UV Lighting
- Humidification



Central Glycol Refrigeration

- Central Chillers
- Glycolic Pumps
- Heat Exchangers
- "Ice" Water Chillers
- Energy Optimization

Chemical, Low Charge
Ammonia, and CO2
refrigerants.



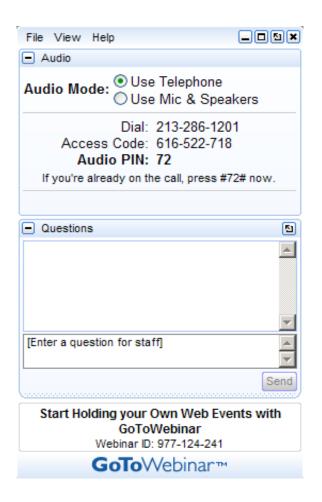


Thank You!



Questions or Comments?





Reminder for submitting a question:

- Please make sure your attendee panel is open
- Enter your question in the question box and click send.

Additional Questions?

info@airmangement.com 570-523-4822



Thank You for Attending



- Follow up email and survey
- More Questions?

American Society of Baking

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