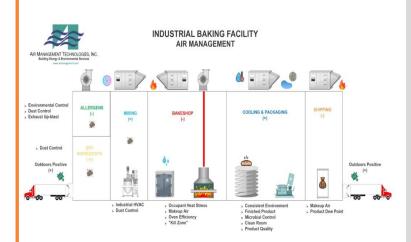




Process Air Management

Product Quality and Shelf Life are significantly affected by environmental conditions in processing and packaging areas of packaged baked goods facilities. Particulates, mold spores, and product consistency are major sources of consumer complaints and product returns.

Not just about fans and filters—we provide a holistic approach providing the proper environment to enhance your overall process. The science of managing air has been part of our core business for over 25-years.



Why "Air Management"?

Food Safety & Quality

- Molds & Microbials
- Finished Product Quality
- Equipment Operation
- Airborne Insects
- Moisture Control
- Space Pressurization

Occupant Indoor Air Quality

- Heat Stress
- Employee Retainage
- Respiratory Particulates
- Moisture Control



Providing Guaranteed Solutions

Facility analysis is performed to determine what exists and compare with design objectives using our proprietary software. Guaranteed Solutions detailed report is provided with recommendations.

- Facility Integrated Control (FAM's)
- Sanitary Air Design
- Particulate Control Air Filtration
- Dynamic Space Pressurization
- Cleanrooms, Allergens, & Specialty Zoning

Monitoring and Verification!

Even the best air management system can't survive bad maintenance. Key Performance Data is monitored through our Facility Integrated Control (FAM's) system to certify air quality

⇒ Space Pressure

⇒ Temperatures

⇒ Humidity

⇒ Particulates

 \Rightarrow Wind Speed

⇒ Fault Conditions

Maintaining Performance

Available National Maintenance Solutions offer flexibility to provide our oversight and purchasing power while utilizing your existing contractors. Not merely about fans and filters, this program provides food processing specific maintenance procedures helping you create the perfect environment for the perfect product.

- ⇒ Local Contractor Training
- ⇒ National Air Filtration Purchasing
- ⇒ Inspection Reports
- ⇒ Standardization











