

Diversified Foods removes moisture problems with desiccant dehumidification

Diversified Foods is a supplier of a wide range of organic and non-organic food ingredients for the food and beverage manufacturing industries. They also supply pre-cooked food items to a number of large fast food chains.

Problem

One of these products is red beans and rice. In order to make the product the various ingredients are mixed in a large kettle and cooked for a number of hours. After cooking, the mixture is placed into plastic containers and delivered to a spiral freezer where the product is frozen prior to shipment to the customer.

The moisture produced as part of the cooking process created a number of problems. Condensation was forming on the ceilings and walls of the kettle room; this created a potential issue with the USDA as condensation is not allowed to come in contact with the product. The excess moisture also led to large amounts of fog during daily washdowns creating a potential safety hazard for employees. The large amount of moisture in the kettle room was also infiltrating the spiral freezer leading to additional frost buildup. Additionally, the staff that worked in the kettle room had stated that the hot and humid environment was uncomfortable to work in.

“The temperature in the kettle room was approximately 85°F to 90°F with high humidity. We knew if we could drop the temperature to 70°F and lower the humidity many of these problems would go away,” said John Remesnik, plant manager of Diversified Foods.

That’s when Diversified Foods decided to contact Munters to come up with a solution to eliminate the moisture problems.

Solution

Munters provided a dehumidification system with cooling to control both temperature and humidity.

“All of the moisture related problems have gone away thanks to Munters,” Remesnik said. “The temperature and humidity have been lowered to levels that have prevented condensation and fog from forming and the workers are more comfortable due to the changes.”



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CASE STUDY: Diversified Foods



BENEFITS

- USDA compliance
- Frost/condensation prevention
- Improved worker safety
- Improved worker comfort

