

ENERGY EFFICIENCY

- Reduce carbon footprint
- Reduce steam usage
- Reduce running costs
- Reduce processing time

COST SAVINGS

- Reduce running costs
- Increase production capacity
- Improve product quality
- Increase yields
- No impact on product safety
- Increase production efficiency

CONTACT

For more information on how to increase energy efficiency, and reduce running costs, contact DWC FoodTech Pty Ltd at Info@dwcfoodtech.com.au or visit us at www.dwcfoodtech.com.au

DWC FoodTech Energy and Production Audits

Increasing Energy Efficiency & Reducing Running Costs

With today's concerns about the environmental impact of their operations, an increasingly important focus for businesses is to have a greener footprint whilst maximizing energy and production efficiencies. Couple these demands with the fiercely competitive markets in which food manufacturers operate and it is clear that the retorting and associated processes should be included in any cost-benefit analysis.

Experience shows however that this area of production frequently is overlooked and opportunities to improve bottom line performance are ignored. Through use of a systematic and pro-active approach to our energy and production audits DWC FoodTech has identified several key techniques by which efficiencies can be improved and costs reduced.

The results of recently completed DWC FoodTech's Energy and Production Audits are summarised below.



Why not take the opportunity to benefit from an independent review of your retorting operations?

Case Study 1: Audit of energy utilisation

Objective: To audit boiler capacity, steam supply lines and steam consumption servicing a bank of horizontal retorts in order to identify opportunities for improved efficiencies.

Outcome: A multi-retort site was utilising three boilers to supply several banks of steam retorts. Following review and modification of their venting, come-up and hold procedures it was possible to close down a single boiler without affecting the operation of the retorts.

Case Study 2: Audit of thermal processes

Objective: To audit current thermal processes schedules and total process lethality.

Outcome: The standard retorting temperature and time for a canned tuna product was far in excess of that required for commercial sterility. By completing heat penetration trials, DWC FoodTech was able to deliver a 36.0 % reduction in the scheduled processing hold time. The revised process was successfully filed with USFDA. As a direct result of the reduction in the process hold time an extra 10,000 units of product could be processed each day.

Case Study 3: Audit of retort capacity

Objective: To audit retort basket stacking pattern configurations in order to maximise the numbers of units processed in each cycle.

Outcome: By altering the stacking pattern, DWC FoodTech increased the total number of cans in the retort by 47% without disrupting temperature distribution. The effective increase in basket capacity increased production capacity by over 11,500 cans per shift