

PA:WA GROUP
Innovation is life

Innovative Air Solutions

delair*
The Compressed Air Treatment System Compan



15

Vol. XXXIX No. 4

Quality Air Solutions for the New Decade ...



Coming together with our customers, business associates, co-workers and the community at large

at . . .



Bry-Air participation at CPhI and P-MEC, 2019

Partnering the Pharma Industry for over 5 Decades Bry-Air team engaging with key pharma customers and business associates from India and South Asia

ECHO (International Rep Meet)
Gurugram



Networking over Cocktails and Dinner Greater Noida

Bry-Air team engaging with key pharma customers and business associates from India and South Asia



9th Annual free Eye Camp, Dr. Mathra Das Civil Hospital Moga, Punjab

Bry-Air CSR initiative benefiting over 900 people from the vicinity

We are never too far from you . . .

The decade gone by . . . The year gone by . . .

REWIND 2019,

Knowledge sharing - Industry Insights . . .



For the past 55 years, Bry-Air

has been specializing in designing

and manufacturing desiccant-based engineered dehumidification systems

Innovation in technology and business processes

is our Driving Philosophy at Bry-Air



indus



Catering to new day customer needs, new product launches, customer engagement at tradeshows and exhibitions, internal training and resource/reach expansion to be nearer to our customers

> Actively engaging with its diversified customer base at the





Building air engineering foundation and application knowledge to provide quality air solutions Bry-Air sales engineers attended rigorous 8 day residential training to be future ready to deliver to the fast evolving customer needs









When moisture is Torture

In this column, we share our experience with you regularly in major application areas where usage of dehumidification is both extensive and essential.

No more 'Tears'

Don't let your tear gas shells delay smoke formation and cause pain



Humidity/ Moisture Control is essential during tear smoke shell and grenade manufacturing.

Tear gas shells/ grenades are used by defence services and law-enforcing agencies for crowd control across countries. The tear gas compounds are meant to bring about temporary incapacitation by causing irritation of eyes, nose, respiratory tract and skin with consequent production of profuse tears and mucus. They are generally considered to be safe and only cause temporary pain and lacrimation for bringing crowd and mob under control.

CS powder, also called o-chlorobenzylidene malononitrile, the main component of tear gas on coming in contact with moisture tends to impact the free flow and cause lumping during the process. Lumping of powder thereby leads to delayed smoke formation which in turn defeats the major purpose of tear gas usage.

Uncontrolled moisture during production of tear gas shells leads to slowing down of the entire process and if not stored in ideal RH conditions, the crowd control agents (tear gas shells) may even misfire. Ideal storage facilities for tear gas shells should maintain a temperature of 60°F with a lower of 50% or lower relative humidity.

Extreme temperature exposure should be avoided with storage areas being as cool and dry as possible. In tropical regions, where both humidity and heat are high, the shelf life of the tear gas/ smoke shell is anticipated to be all the more shorter.

The solution

Bry-Air's recommendation is to maintain the humidity levels between 45% and 55% at 22°C-24°C in the production areas.

Say 'Cheese

Prevent your cheese from contamination and help retain its original quality, flavour and taste

Humidity Control Solutions to make Cheese Processors and Exporters Smile.

Maintaining humidity at desired levels across cheese processing facilities be it curing rooms, storage, packaging area is utmost essential. It not only helps improve the quality of cheese but also prevents spoilage, thereby resulting in processing efficiency and better return on investment. Dehumidification helps

superior quality of the cheese.

Cheese being a highly perishable product and with variety of cheese available and an ever increasing demand, cheese is available in powder and spreads, handmade and exotic, goat cheese and cow's/ sheep's milk cheese, all making cheese processors all the more careful of the hygiene and sanitary conditions maintained in

The solution

their processing facilities.

Bry-Air dehumidifiers help cheese dry at consistent and stable humidity levels, reducing curing time by upto 70% and ensuring your cheese products retains the high quality, texture and taste.

With Bry-Air dehumidifiers installed at your cheese processing facilities, you will always have a smile on your face be it anywhere across the globe.

reduce the curing time and retain the **Typical** cheese, dairy powder processing unit grapple with the following humidity related challenges:

- Wet Surfaces due to condensation in the cheese processing areas
- Risk of mould growth and bacteria developing in critical locations due to wet surfaces and high humidity
 - Unpredictable curing time and quality deterioration due to external moisture conditions
- Variable productivity and wasting of product because of the various layer of fungus and mould formation after the curing time
 - Risk of moisture regain during cooling stage of Cheese powder before packaging

General Recommendation

Maintaining ambient relative humidity levels between 45% and 55% is recommended for optimal performance and reliability at room temperature maintained between 20°C to 22°C

www.bryair.com

r more information on any product plication covered in this issue, please write to:

arketing: Bry-Air (Asia) Pvt. Ltd.

C, Sector 18, Gurugram, 122015 (Haryana)

ione: +91-124-4091111, Fax: +91-124-4091100

mail: bryairmarketing@pahwa.com Web: www.bryair.com

: U74210DL1981PTC012456

Edited, Printed and Published by Vinita Pahwa on behalf of Arctic India Sales, a division of Bry-Air (Asia) Pvt. Ltd. 20, Rajpur Road, Delhi-110 054.