

dry facts[®]

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Another Milestone crossed

Bry-Air Sets Up India's First Gas Phase Filtration Test Lab

Bry-Air, recently, setup a state-of-the-art Gas Phase Filtration laboratory at its Gurgaon plant. The lab is one of its own kind in India and in the world.

The Gas Phase Filtration Laboratory (*GPFL*) is equipped with world class technology and systems. It is capable of testing the performance of – impregnated / non-impregnated loose granular media and impregnated / non-impregnated air cleaning devices such as chemical filter, under one roof.

The tests are conducted as per ISO/ASHRAE Standard 145.1 and BSR/ASHRAE Standard 145.2/ISO Standard 11155-2 guidelines. The core

objective of the tests are to assess the performance and efficiency of loose granular sorptive media and induct sorptive media (chemical filter), in any particular application.

◆ ISO/ASHRAE Standard 145.1

This standard prescribes a small-scale laboratory test method for measuring the contamination removal efficiency of loose granular sorptive media used in gas-phase air -cleaning system. The result of this test

can provide information to the engineers in selection of air-cleaning equipment and the designing of air-cleaning system. The test also, allows engineers to compare the media rather than directly predicting the performance in any particular application.

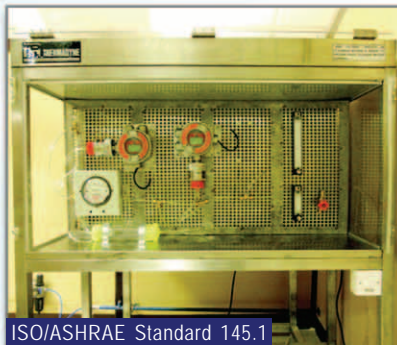
◆ BSR/ASHRAE Standard 145.2

This standard prescribes a full-scale laboratory test method for measuring the performance of induct sorptive media gas-phase air cleaning devices. In this context, sorptive media is defined as the active agent

of the air cleaner, whether granular or sheet or pleated, that operate by adsorbing and/or chemically reacting with contaminant gases.

Test is used to compare devices rather than directly predicting the performance in any

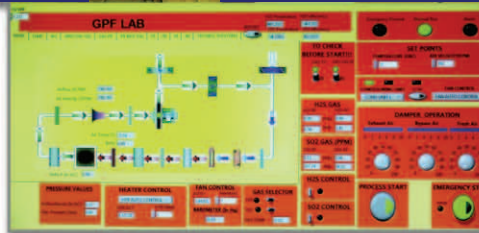
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ISO/ASHRAE Standard 145.1



BSR/ASHRAE Standard 145.2/ISO Standard 11155-2



PHARMAC INDIA
Sept. 08 – 10, 2012, Booth # A-51,
Gujarat University Exhibition Hall,
Ahmedabad

Come and Visit us at

International FoodTec INDIA
Sept. 11 – 13, 2012, Booth # A-30, Hall No. 1,
Bombay Exhibition Center, Mumbai

PETROTECH-2012
October 14 – 17, 2012, Booth # M-27,
Hall No. 18, Pragti Maidan,
New Delhi

Odour Solution for Process Industries

Odorants in connection with chemical process becomes a part of the outside environment, unless they are cleared before emission from the plant. It leads to various leakages, through which odorous gas gets emitted in the atmosphere.

There are some plants, processes and activities which are well-known emitters of odorous compounds and are active sources of offensive smell:

- Oil refinery
- Foundry
- Paper mill
- Plastic processing

- Fertiliser production
- Oil seed factory
- Pharmaceuticals
- Sugar mill
- Rubber manufacture (vulcanising)
- Sewage and sludge treatment
- Food processing plants

Odour nuisance is sometimes very difficult to prevent. Hydrogen sulphide and mercaptans for instance can be sensed in concentrations far below, if compared with concentrations which are harmful for human. The emergence of odour control in the process industries has come up because of rising quality issues and educated society. This is leading various process industries to opt for odour control technologies.

Odour Control Technologies

The odour control products can be grouped into three distinct categories:

- Adsorption (activated carbon and other adsorptive medias)
- Biological Oxidation (bio-filtration and bio-scrubbing)
- Chemical Scrubbing (acid and caustic wet scrubbing)

Bry-Air® Solution

The method of adsorption is considered to be the most effective and widely followed method for controlling the odour

*Do you have an
Odour Problem ?*

*Write to us at
bryairmarketing@pahwa.com*

emitted from various process industries. The **Bry-Air EcoScrub** Gas Phase Filtration Systems (GPF) provides an ideal and cost effective solution to eliminate odour problems in both commercial and industrial environments like sewage pumping stations, meat and fisheries processing, animal research facility, fertilizer plants etc.

It removes corrosive gases through the process of Adsorption and Chemisorption using the

BrySorb impregnated media.



Check for other interesting, unique application notes at our website www.bryairfiltration.com

WHEN MOISTURE IS TORTURE !

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

Moisture control keeps Packaged Food Fresh, Healthy and Tasty



With passage of time our eating habits have changed. Today, the popularity of processed foods (ready – to – eat and ready – to – serve foods) like instant food mixes, soups, candies, milk powders, have increased and become an important part of our diet.

To retain the taste and long preservation of processed foods, it becomes necessary to tackle the moisture menace during storage, production, packaging, processing and drying. Moisture can result in :

- ◆ Product spoilage and loss of shelf life
- ◆ Lumping and caking
- ◆ Loss of freshness, crispness, flavor and shape

Moisture causes lumping and caking during processing of instant food mixes, soups, soft drink concentrates, milk powder etc.

Presence of moisture causes lumping and caking while processing of powdery foods like milk powder, coffee, dehydrated soft drink concentrates etc. This affects their free and easy movement in the processing machines and pneumatic conveyors.



Pasta requires moisture control

Drying is the most time consuming process in manufacturing of pasta. The moisture content of the sheet is around 25% by weight and has to be reduced to 10-13%. However, the rapid drying of pasta in its final shape would cause cracking, whereas the slow drying would result to moldiness or souring of product. Therefore, it is necessary to maintain a perfect calibration of right condition of relative humidity, temperature and rate of air circulation.

Moisture control is necessary for production of candies and chocolates

Controlled dry air in manufacturing of hard candy prevents the candy from becoming sticky and adhering to stamping machines, mixing / blending vessels and packaging materials. It also aids in speedier surface hardening. It helps in chocolate setting and gives a smooth finish to the final product.



Moisture control keep wafers, snacks, biscuits crisp and fresh during packaging and storage

Biscuits, snacks, wafers, corn chips, powdery food, soft drink concentrates as well as frozen dried foods tend to regain moisture unless relative humidity is effectively controlled during packaging and storage. In particular the ideal condition for biscuit packaging is 40% RH at 21 to 24°C. Humidity level in the hot room should be controlled between 35-40% RH at ambient temperature to retain the crispness.

Hygienic packaging of spices and herbs require moisture control

Moisture is a major menace while packaging of spices. Being hygroscopic in nature, they absorb moisture and become sticky which inhibits free flow and creates hygiene problems.

Moisture control improve sugar quality

Sugar is hygroscopic and absorbs moisture readily during processing. It creates operational problems during packaging. Refined sugar is fed via belt conveyors to sugar bins or hoppers. The sugar has to be cooled before it can be packed. Cooling by conventional methods takes about 12-35 hours which result in condensation on the bin ceiling causing lumping of top layer and thus deteriorating the overall quality.



Enter Bry-Air... exit moisture



Earth Day Celebration
Bry-Air, in partnership with WWN and DDA at Sanjay Van, organized a drawing competition on "Save Environment". Students from different school, participated in drawing competition. Prizes were given to winners and runners up. Later, a team from Wildlife SOS group educated children about the various types of snakes & small wildlife. A student group, presented a play on save the environment. More than 300 saplings planted on the day.



A seminar on "Environment Friendly Equipment"
Bry-Air, organized a seminar on environment friendly, sustainable equipment/ methods and the accruing benefits. Speakers disseminated opportunities, trends, technology and equipment available to save Energy and Water, the two major issues faced by us, today.



Bry-Air at its 15th Eye camp
Bry-Air, in partnership with Venu eye institutes & research center arranged its 15th volunteer eye camp for people who needed eye attention. People from different villages came for the treatment at the eye camp. Free spectacles and medicines were distributed. More than 200 people from and around the three villages were successfully treated for eye ailments.

Thank you for your response.
We bring you a Snapshot review of our latest events !!



India Inter. Leather Fair, India, Jan. 31-Feb. 3, 2012



Plast India 2012, India, Feb. 1-6, 2012



ACREX India 2012, India, Feb. 23-25, 2012



Mostra Convegno Expo., Italy, March 27-30, 2012



China Refrigeration 2012, China, April 25-27, 2012



Food & Bev Tech 2012, India, April 25-27, 2012



India Warehousing Show 2012, India, April 25-27, 2012

For more information visit www.bryair.com

Bry-Air Awards – Nominations Invitation

8TH Bry-Air AWARDS FOR EXCELLENCE IN HVAC&R 2012-2013

Nomination Open Apply Now !!



Download nomination form www.bryairawards.com or Email request to bryairawards@pahwa.com