



Steam and Process Control Solutions

Food Industry



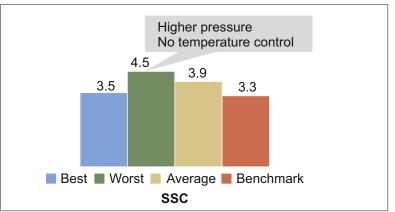


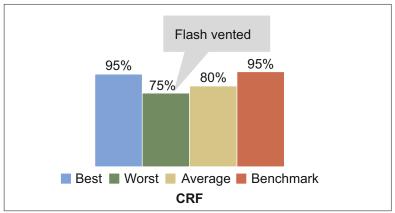
Steam and Process Control Solution

For over 70 years, we have partnered the industry in providing solutions in control instrumentation, energy conservation and environmental monitoring. Our teams of the finest engineers are dedicated to serve process industry across diverse sectors. World class manufacturing facilities and technology enable us deliver quality solutions globally. Our unique complimentary expertise in steam engineering and process control enable us engineer customised systems that improve manufacturing processes, conserve energy and are environmentally sustainable.

We partner customers with our knowledge, comprehensive range of services, products and solutions for utilities and process control.

Snacks Industry: The snack industry is growing at a rapid rate. Multiple players and thin margins make the sector very competitive. Reliability and minimum cost of utilities are very critical to sustainability.





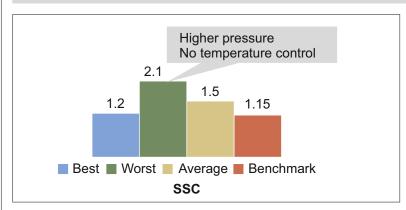
Bridging the Gap in SSC

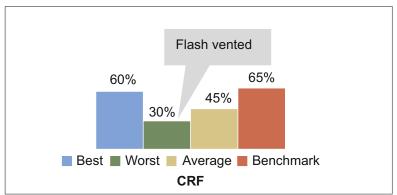
Precise control of oil temperature under varying heat load due to moisture variation in potato Effective condensate evacuation

Bridging the Gap in CRF

Recovery of complete energy in flash and condensate Secondary use of flash in process or Vapor Absorption Machine

Noodles: In noodle manufacturing there is limited control over raw material costs, utility costs are key focus for cost reduction.





Bridging the Gap in SSC

Steady and constant pressure is critical to the process 0.5 bar(g) steam pressure for steamer

Bridging the Gap in CRF

Use of flash jet pump (patent applied) to recover flash in steamer and condensate to boiler house

Confectionery

The confectionery business operates on fixed price points and innovation is the key to competitive growth. The main challenge is manufacturing of multiple products and rapid changeovers.

Concerns and Steam Solutions



Hygiene

Designed to ensure "ZERO LEAKAGE"

Leakage is attributable to bi-phase flow of steam and condensate

Proper moisture separation and condensate removal is the key



Product Quality

Precise temperature regulation on cookers

Hot water availability in right quantity and at the right temperature



Change Overs

Air venting to ensure quick start-up and temperature rise Instantaneous availability of hot water

Automated steam supply control to meet product variations



Expansions

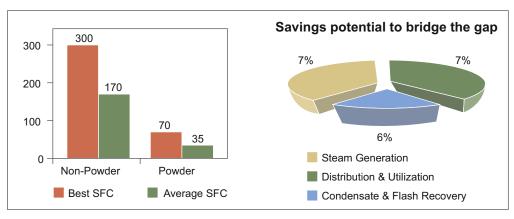
Confectionery units undergo multiple organic expansion

Ouick expansions need undated and as built drawings in

Quick expansions need updated and as built drawings, plug and play systems and effective design for future provisions

Dairy

Our detailed audits and plant surveys across dairies reveal that each dairy requires a different quantity of steam and fuel to process a unit quantity of milk.



Process Parameters	Problems	Solutions
Pasteurisation	Variation in set temperature and loss of productivity due to recycling of milk	Stable boiler pressure and correct line sizing
Temperature:72-80°C		Sizing and response of
Holding time: 10-20 sec		temperature control valve
		Condensate evacuation and trap selection
Ghee Boiler	Manual operation with to 5°C temperature overshoot Black debris formation Loss of steam due to bypass opening	Automation in temperature control
Temperature:105°C		Effective condensate evacuation to reduce batch time without wasting steam.
Cycle time: 90 to 120 min		
MEE Milk solid concentration:	Drop in productivity due to fluctuating steam pressure	Checking the steam pressure and low-rate fluctuations
6-10% to 44%		Establishing any heat transfer surface scaling by checking the LMTDs
		Study of the vacuum system and pressure maintained
Dryer efficiency	Ineffective condensate evacuation due to group trapping Leakage of coils due to bi-phase low	Designing the steam and
Solid concentration: 99%		condensate system
Hot air temperature: 175°C		Individual trapping for no coil leakage and best eficiency

Forbes Marshall Helps Reduce Energy Consumption

We have achieved a sustained saving of 18% on our annual fuel bill by implementing the condensate management solution recommended and supplied by Forbes Marshall. We are also able to achieve specific steam consumption of 66 litres of milk per litre of furnace oil.

We have implemented the energy saving solution, designed and supplied by Forbes Marshall. Our plants currently operate at optimum specific steam consumption of 1.2 MT of steam per ton of production.

With revamp of steam trapping and condensate recovery system we are able to achieve feedwater temperature of 95°C plus. Automation of cookers has improved the productivity.

A Dairy in South India

Forbes Marshall has redesigned our steam system for pasteurization which has resulted in zero rejections. Temperature control and steam trapping has improved productivity and delivered savings.

A Leading Noodle Manufacturer

We have been able to achieve specific steam consumption by 12% coupled with an increase in condensate recovery by 10%. Implementation of Forbes Marshall steam solutions has helped us achieve this reduction.

Confectionary Manufacturer in North India

We have changed over our fryers from gas fired to steam based with complete design engineering and supply of steam system by Forbes Marshall. This has enabled us to achieve the same quality and productivity at one-fourth the cost.

A Leading Dairy

A Leading Packaged Food Manufacturer

A Multinational Packaged Food Company



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Solutions for Steam and Process Control in Food Industry

