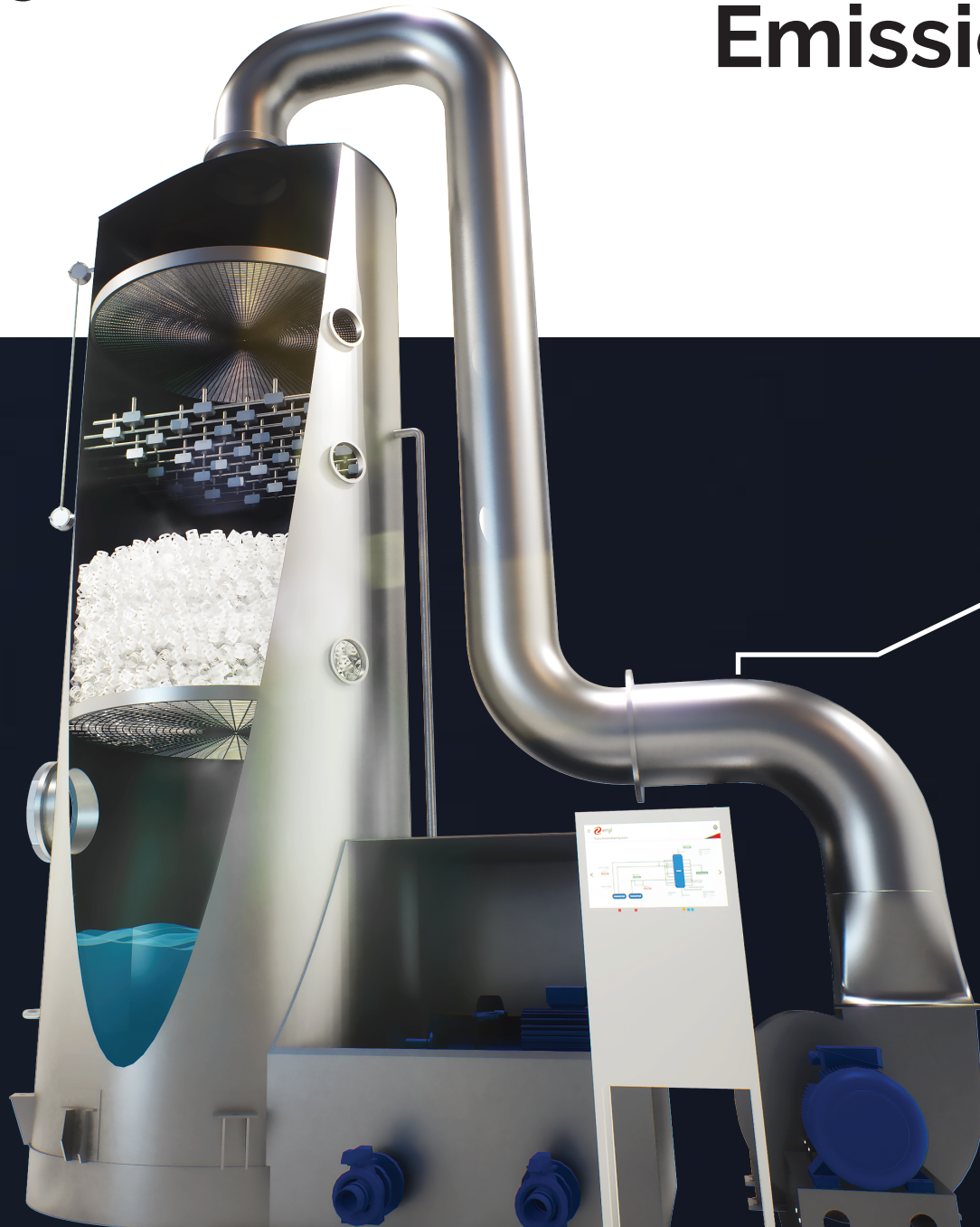


Äager

Revolutionizing Odor and Emission Control in Food Production

Case Study

○ Scrubber Systems

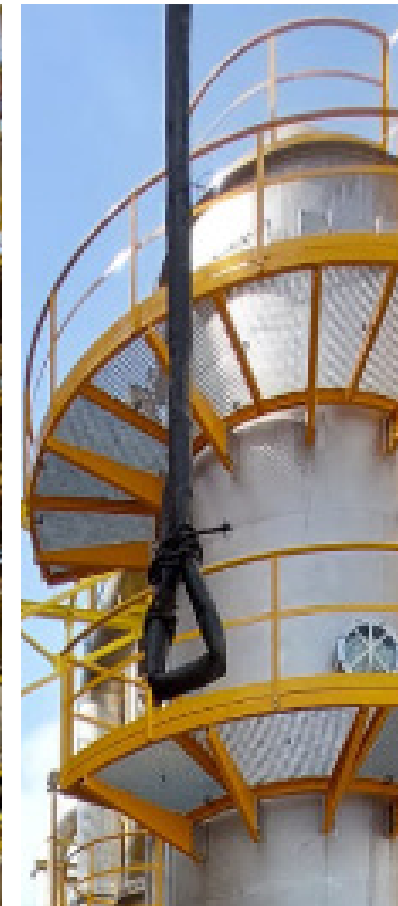


Navigating Odor and SO₂ Emission Challenges in the Food Industry

Initial Operation and System Trials

A Breakthrough in Food Production: Successfully Tackling Odor and SO₂ Emission

In 2021, this food producer contacted Äager to reduce its production-related emission levels to current standards, aiming to minimize environmental impact, protect employee health, and comply with national legal obligations. Measurements conducted with the company revealed an air flow of 35,000 m³/h containing 485 ppm of SO₂. Additionally, an odor measurement detected 89,000 OU of odor.



Innovative Solutions for Odor and Emission Reduction in Food Manufacturing

Studies and Proposed Solution

Following these measurements, results were supported by computer simulations and laboratory studies; a two-stage Wet Pack Scrubber system was recommended for both chemical and odor treatment. A special solution was developed for this dual-purpose system, optimizing chemical usage and saving space.

By addressing two different emissions within a single unit, operational costs (chemicals, electricity, water) were reduced, and space was conserved.

Implementation

After the process emissions analysis, the customer had concerns about the efficiency and continuity of the designed unit. To address these concerns, Äager committed to a 24/7 operational system. The unit's outputs were monitored monthly for three months by an accredited emission measurement company, ensuring continuous compliance with the guaranteed emission values.



A Breakthrough in Food Production: Successfully Tackling Odor and SO2 Emission

Result:

The food production company's drying ovens and reactors have been connected to a scrubber unit, guaranteeing 99% emission cleaning.

The system has maintained consistent performance for three years. The scrubber operates fully automated with sensors, PLC, and displays, allowing remote monitoring from the food producer's control room.



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case study series

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Systems

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