

Sterile Air Venting

Food Production, Benelux

Customer:	Specialist egg product manufacturer
Application:	Sterile air venting
Products:	Fluorofil™ WF
Primary Motive:	Cost saving
Location:	Benelux
Project Date:	2020
Division:	New Milton



Customer Overview:

A European specialist in the development of egg products; including, liquid egg products, fresh eggs, boiled, peeled and pasteurised eggs. These products are used throughout the food service and hospitality industries, as well for industrial food producers.

Customer's Problem:

The customer was interested in finding a new cost-saving solution for their production lines as well as a standard range. As they were using a mix of various products, from ventfilters, capsule filters and cartridge filters.

Porvair Solution:

Porvair Filtration Group has extensive experience in providing innovative filtration and separations solutions to the global food and beverage industry. We committed to partnering with our customers to improve process control, increase production efficiency and reduce costs, whilst protecting final product quality.

Our polymeric filter cartridges are manufactured from FDA-approved media under clean room conditions and meet, or exceed, the latest EC Directives for Food Contact. All of our bacterial retention grade membrane filter cartridges are 100% integrity tested during production.

Project Overview and system information:

We replaced their existing range of products with the following:

- Fluorofil™ - we standardised all products to Fluorofil™, a range of PTFe membrane filters, this included replacing from standard cartridges to small ventfilters.
- Ventafil™ - we implemented two small housings.

We delivered test samples with data sheets and validation guides and tested the products in full production. After products this, we returned our Fluorofil™ to our internal laboratory and carried out integrity tests. They all passed easily and we set up a supply agreement.

With regards to return on investment, significant cost saving was proven within the first year of introducing Porvair products due to standardising the range and the need for less change-out.

Other Opportunities:

- Steam filtration
- Food processing
- Sparging
- Dairies
- Breweries and wineries

