

Sterile Air & Gas in Dairy

Adding value to your dairy process from compressor to point-of-use.

climate control
electromechanical
filtration
fluid & gas handling
hvdraulics

fluid & gas handling hydraulics pneumatics process control sealing & shielding



The experts in sterile gas filtration

Since 1963, Parker domnick hunter have continually innovated filtration solutions to support dairy food producers and packagers worldwide. The range of solutions has been designed to deliver optimum operational performance and maintain our commitments to the dairy industry of; protecting food quality, reducing processing costs and providing specialist support.

01

Who is Parker domnick hunter?

Parker domnick hunter specializes in filtration and separation technology for gas purification and sterilization in critical industries such as food and pharmaceutical.

02

What value can Parker domnick hunter bring to your business?

As a customer of Parker domnick hunter you have access to leading technologies to control specific contamination hazards to defined standards, protecting food quality at the lowest cost of ownership.

03

How can Parker domnick hunter support you?

With technical experts represented at industry organisations and scientific engineering and sales staff operating in 50 countries, we can support your global operations.

We can provide technical support around system design and operation, to ensure maximum protection and a high level of food safety in your process.

04

What experience does Parker domnick hunter have?

With over 50 years of experience supporting leading brands in critical industries, Parker domnick hunter is the perfect partner for gas purification and sterilization solutions.

Parker domnick hunter is committed to adding value by:



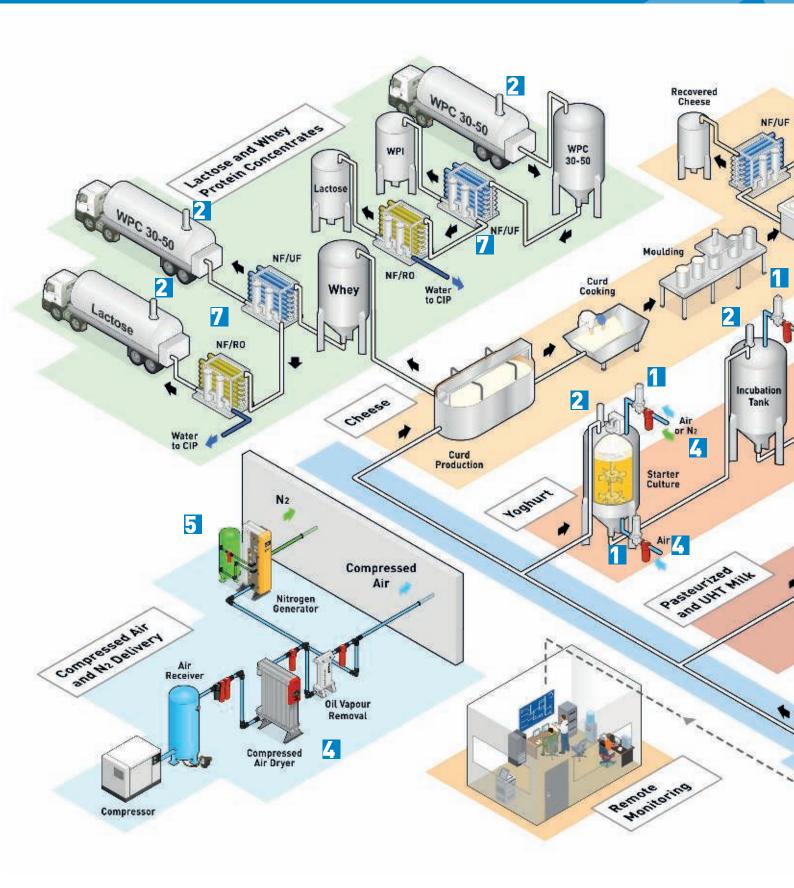
REDUCING PROCESS COSTS

PROVIDING SPECIALIST SUPPORT

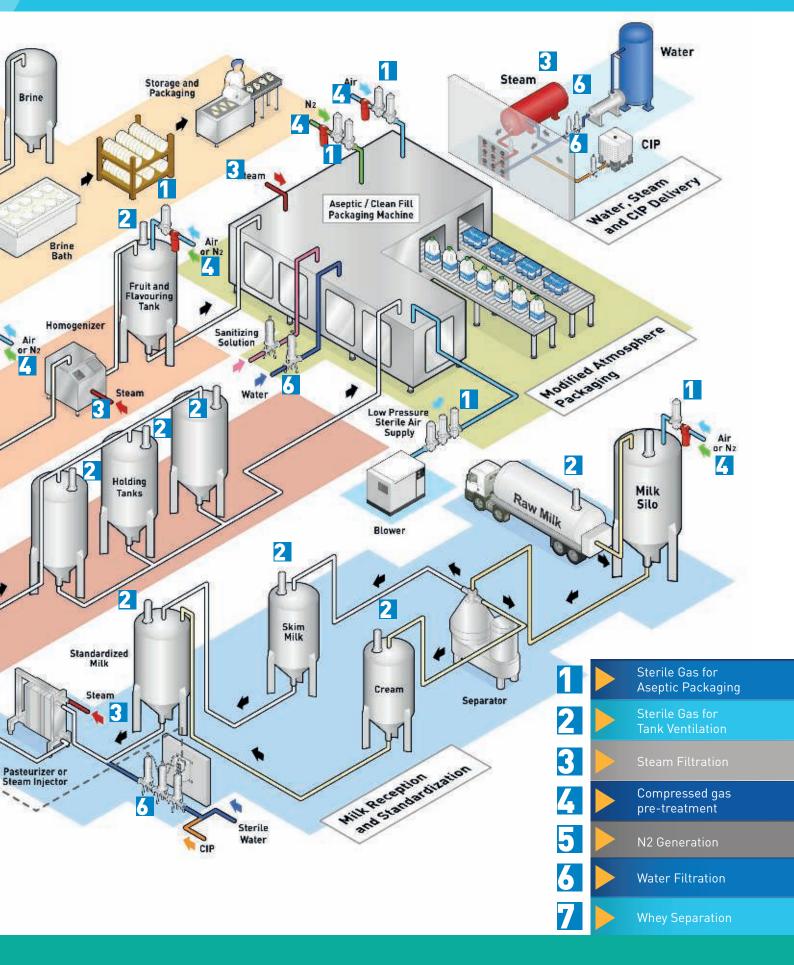
The Parker domnick hunter commitments

Protecting your dairy process

Parker domnick hunter offers a range of technologies for controlling physical, chemical and microbial hazards in dairy production. With a total solutions capability, Parker domnick hunter can deliver gas treatment and sterility solutions from compressor to point-of-use. Process gases carry a range of contaminants which pose significant hazards to sensitive dairy products.



With over 50 years experience supplying critical process industries such as pharmaceutical, food and beverage, Parker domnick hunter's range of gas treatment products have been designed to the highest regulatory standards for food safety. Class leading contaminant removal is now offered at the lowest cos of ownership.



Applications in detail

Why is sterile gas critical?



Dairy products are very susceptible to bacterial contamination as they provide an ideal environment for cell growth. Most food manufacturing processes are warm, humid environments, offering perfect conditions for the proliferation of bacteria and bacteriophage organisms. It is for these reasons why careful control of microbial contamination is required in order to protect the products during processing and to deliver the required shelf-life once packaged.

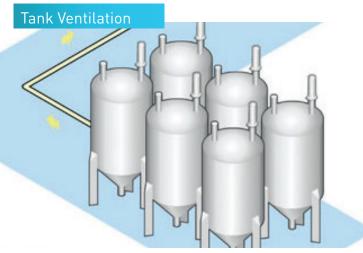
To maintain product quality, any gas which comes into contact with the food either in storage or in final packaging is deemed critical and should be sterile filtered to prevent contamination.

HAZARD Analysis of Critical Control Points.

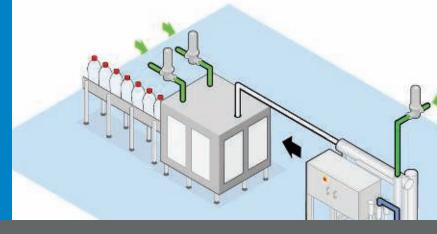
Sterile filtration of gases which come into direct contact with the product or packaging are highlighted as Critical Control Points (CCP) in the HACCP plan.

Two examples of CCPs which require the use of sterilizing gas filters are

Tank Ventilation and Aseptic Packaging.



Aseptic Packaging



In food production and packaging factories, microorganisms can be transmitted by aerosols consisting of particles dispersed in air. The particles are solid or liquid and may have microorganisms inside, or on their surfaces.

Mould and bacterial spores may be airborne without being attached to

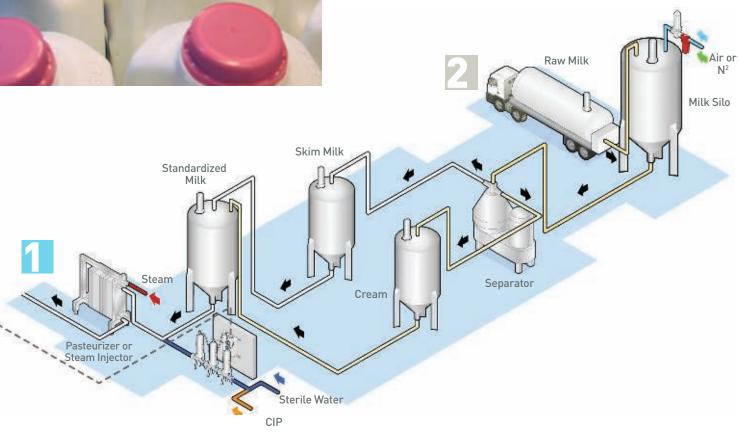
dust or water droplets, however their viability without moisture may be limited.

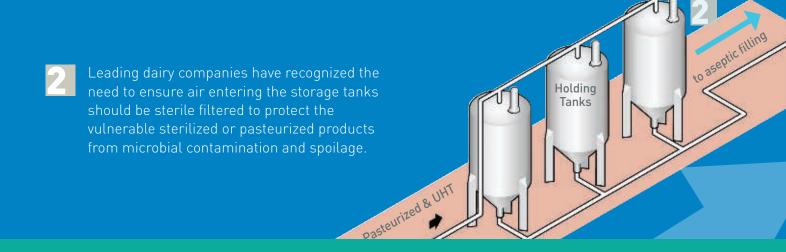


Milk reception and standardization



Typically, most milk is heat treated before it is used in a processing plant. Whilst pasteurization will eliminate any food poisoning organisms present in the milk and considerably reduce the numbers of potential spoilage organisms, processed milk can still support the abundant growth of microorganisms and must be protected from any post process recontamination.





Applications in Detail

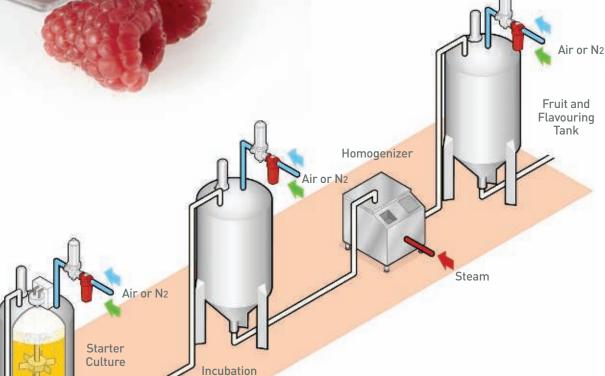


Yoghurt

As many dairy products such as yoghurt and cheese rely on certain bacterial strains for fermentation, bacteriophage (or phage) contamination and control represents a significant threat to the process.

Phage are virus particles which can infect and kill bacteria. Due to the use of specific bacterial strains to produce these products, there is a requirement to control phage in the process, which would otherwise destroy the bacteria.

Another major spoilage issue will arise from yeast growth within the products, which can cause product spoilage through gas formation and 'blowing' of the yoghurt pack.



Tank

Many storage tanks in dairy processes are thin section and non-vacuum rated.

This means that the differential pressure (Δp) across the filters is a key parameter to prevent the tanks from collapsing during emptying.

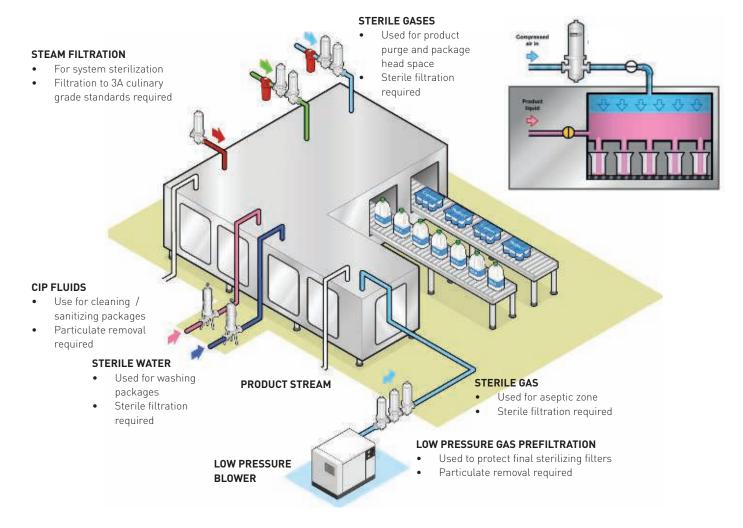
Applications in Detail



MAP

Modified Atmosphere Packaging

Modified Atmosphere Packaging is a way of extending the shelf-life of fresh food products. The technology substitutes the atmospheric air inside a package with a combination of gases (typically nitrogen, carbon dioxide and air) to surround the product, protect against oxidation and inhibit microbiological growth.

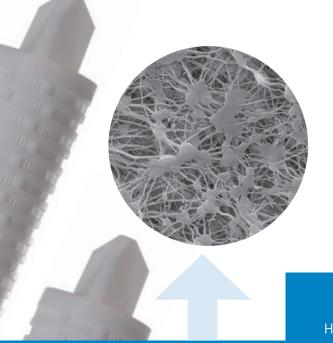


Aseptic systems are required to operate to very high standards of microbiological safety to ensure minimum probability that the product will be contaminated. In aseptic and clean fill packaging sterile gas is used for the following functions:

- 1 Formation of containers
- 2 Drying of containers
- Product transfer into containers or packaging (conveying)
 - Laminar flow' over filler heads

HIGH FLOW BIO-X

Delivering Sterile Gas



Leading dairy companies and packaging machine suppliers worldwide have chosen

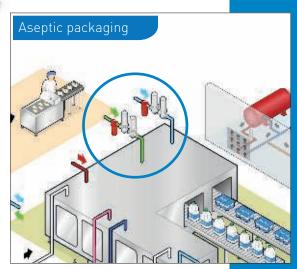
HIGH FLOW BIO-X filters for gas sterilization in food & beverage operations.

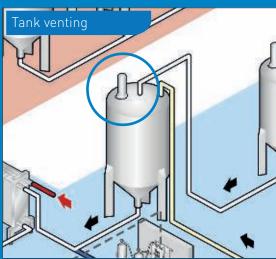
Using advanced PTFE impregnated filter material

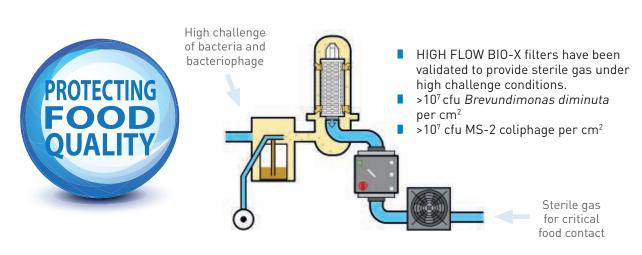
HIGH FLOW BIO-X filters set the standard for sterile gas filtration for critical food contact gases.

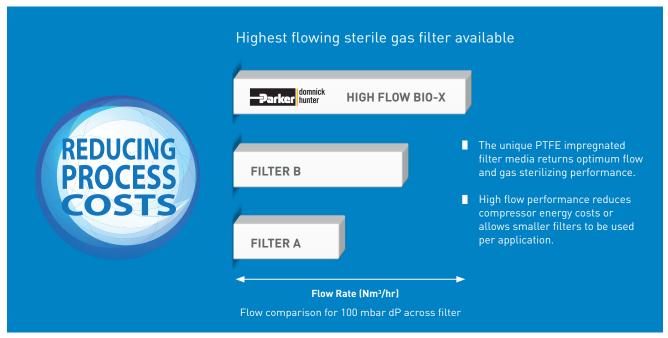
Sterilizing performance across the HIGH FLOW BIO-X range has been independently validated against high challenge levels of *Brevundimonas diminuta* and MS-2 coliphage organisms.

This qualifies the products to provide leading microbiological control to critical or sensitive foods perfectly matched to the needs of the dairy industry.











- Parker domnick hunter provide expert technical support to ensure sterile gas delivery systems are optimized for your process.
- The HIGH FLOW BIO-X range provides extended lifetimes and have been validated for 150 SIP cycles at 142°C.
- The HIGH FLOW BIO-X range meets the regulations under the scope of EC1935/2004.

Guaranteeing Gas Sterility

Valairdata 3

Setting the standards



The quickest and easiest way to verify the integrity of sterile gas filter systems.

The NEW Valairdata 3 has been designed utilizing state-of-the-art technologies.

Aseptic packaging

Valve

Valve

Aerosol Out

Compressed

Air In

Increasing product quality requirements and processing standards have driven the need for greater control of aseptic process operations.

Analyzing the performance of sterile gas filter systems in-situ, quickly and with minimal disruption to the process is a key part of establishing process control.

The Valairdata 3 delivers on these requirements by performing an aerosol challenge of the test filters. Independent validation has correlated this method to aerosol challenges with *B.subtilis, P.aeruginosa* and MS2 coliphage according to ASTM guidelines. Any filter which passes Valairdata 3 testing is therefore capable of providing sterile gas to the process.

The aerosol challenge simulates an actual bacterial / phage challenge. A fine aerosol in the size range $0.1\mu m$ – $0.3\mu m$ is generated and introduced to the filter under test. Any passage through the filter is detected by a laser particle counter.



The FAST Solution

In process environments minimizing downtime and speed of production are key. The Valairdata 3 provides fast and reliable filter integrity testing in-situ, with results obtained in seconds. The test filter can be introduced back into the process immediately after testing with no flushing or drying required.

The ACCURATE Solution

Verifying a sterile gas filter's ability to provide sterility is essential to ensure your process remains secure. The Valairdata 3 aerosol challenge is fully correlated to aerosolized bacterial and viral challenges and is an accurate, reliable method for detecting gas filter integrity. Test details are securely stored within the unit in accordance with FDA 21CFR part 11 requirements.



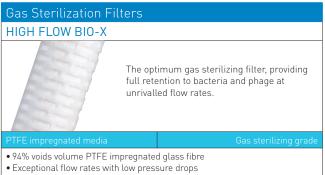


The PORTABLE Solution

Designed for use throughout your process, the Valairdata 3 incorporates state-of-the-art technologies to enhance the benefits offered by the aerosol challenge in comparison to other sterile gas filter test methods. The lightweight, portable design and long-life battery allow operators to test filters in-situ, to safeguard your process from potential contamination. Once testing is complete the results are easily transferred from the unit via a USB data stick for easy tracking, storage and transfer of test data.

The complete solution

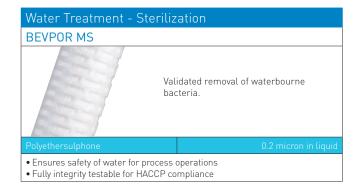
Parker domnick hunter is the world leader in filtration and separation technologies for dairy processing operations. Below is a selection of products designed to support production of high quality safe dairy products.







• Reliable, efficient protection to sterilizing grade filters













Technical Support email: tsg@parker.com tel: +44 (0) 191 4105121

Parker domnick hunter provide technical support around system design and operation. With a strong pharmaceutical heritage, products exceed food safety standards for aseptic filling / packaging, tank ventilation and sterile air / gas applications.

Gas & Liquid Housings

HBA, HPG, VSH



Full range of scalable, sanitary filter housings and accessories available.

- Full range of sanitary mechanical or electro polished finishes available
- Standard design or customized manufacturing (specials) available

Integrity Test Instrument

Valairdata 3



Fully automated filter integrity testing device to test filters quickly and easily.

- Fully correlated to bacteria and phage challenge testing
- 30 seconds to test a single 254mm filter

Compresed Air & Gas Treatment (CAGT)

WS Water Separators



Providing efficient bulk liquid removal from gas at all flow conditions.

- Performance independently verified to ISO8573 standards
- Low pressure loss / low operational cost

Gas Generation

Nitrosource





Advanced technology nitrogen gas generator.

- Low life-cycle cost of ownnership
- Elimination of costs associated with cylinder supply

Compresed Air & Gas Treatment (CAGT)

OIL-X Evolution



Providing air quality that meets or exceeds the requirements of ISO8573-1, the international standard for compressed air quality.

- High quality ISO8573.1:2001 compressed air
- · Running costs that start low and stay low

Whey Separations

Sanitary spiral elements



High performance sanitary membranes for whey speparation and concentration applications.

- Enhanced construction developed for durability and extended life
- Available in standard diameter or customer configurations for maximum performance

Carbon Dioxide Polishing

PC02



Providing quality incident protection for beverage grade carbon dioxide.

- Ensures compliance with quality guidelines published by the ISBT Protects sensitive food and beverage manufacturing processes from vapour impurities