STEAM EXPRESS

5th Edition
March 2020

EXPERTISE | SOLUTIONS | SUSTAINABILITY

Let's talk about F&B **SAFETY**

Those concerned with quality within the food and beverage industry will already be familiar with the concept of Hazard Analysis Critical Control Points (HACCP). However, many will be less familiar with the usage of steam within their HACCP approach.

The launch of our new guide aims to provide a step-by-step process in helping plant managers to ensure the quality of their final product to be achieved at all times by including steam within HACCP.

Authored by Francisco Pedrosa, Regional Clean Steam Specialist at Spirax Sarco UK, the quick-start guide includes steam system in your HACCP, providing seven easy steps for operators to follow within the HACCP-based approaches. Steps include: Identifying critical control points, create monitoring processes and define verification procedures, among others.

"By including their steam system in a HACCP context, plant operators can better maintain and feel more confident about the quality of their plants' output. This guide aims to help operators ensure that the quality of their final product is achieved at all times – reducing waste and energy costs." says Francisco.

Get in touch with us and request a copy of the quick-start guide.

Food and Beverage: Best practices to managing steam quality

Steam's flexible characteristics provide endless possibilities to cook, sterilise, humidify, dry and generally heat thousands of applications within the food and beverage process industry.

Steam is used extensively throughout the production, processing, handling and packaging of many food and beverage products and is very often in direct contact with the product. Some typical applications where steam is used in direct contact with the product / process are Steam Cooking Tunnels, Bread Proving, Meat Cooking, Smoking and Curing, Steam Barrier for Aceptic Filling, Milk Sterilization(UHT), Sterilization of Beer Barrels and Bottles, Noodle Cooking and much more.

Steam is often seen as an ideal sterile and contaminant-free source of energy. As is the case with any medium that is in contact with the process, precautions should be taken to minimise the potential risk of contamination occurring, whichcould be a hazard to human consumption or potentially affect the taint or colour of the product.

Food and beverage manufacturers are legally bound to ensure the quality of the final product by identifying potential hazards and controlling them, typically by using a HACCP approach.

The current lack of legislation or guidance governing the quality and purity of steam, therefore means manufacturers should be vigilant in ensuring suitable controls are established and adhered to. Within a HACCP context, steam quality and safety could be described as a HACCP prerequisite or, if the steam is added directly into the product, as a stage in the food production process.

Our best practice guide which can be easily accessed online or obtained from our sales team, sets out to offer guidance in the following areas relating to steam quality / purity within the food and beverage sector:

• The various grades of steam quality available to users and how these are achieved.

• Potential sources of contamination arising from the use of an inappropriate grade of steam.

• Best practice in the design, maintenance and testing of steam systems to ensure the correct quality / purity of steam reaches the process.

PRODUCT FEATURE:

CSF16 - Clean Service Filters

High-performance filtration for improved steam, air and gas system quality.

Spirax Sarco CSF16 helps to control the product quality by safely removing impurities from process steam, air and gas.

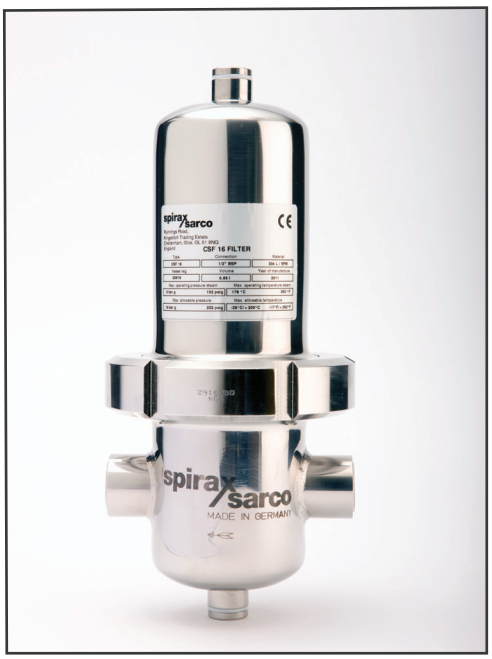
Steam is an essential source of heat for product and equipment decontamination within the food, beverage and dairy industries, as well as many sanitary pharmaceutical and biopharmaceutical applications.

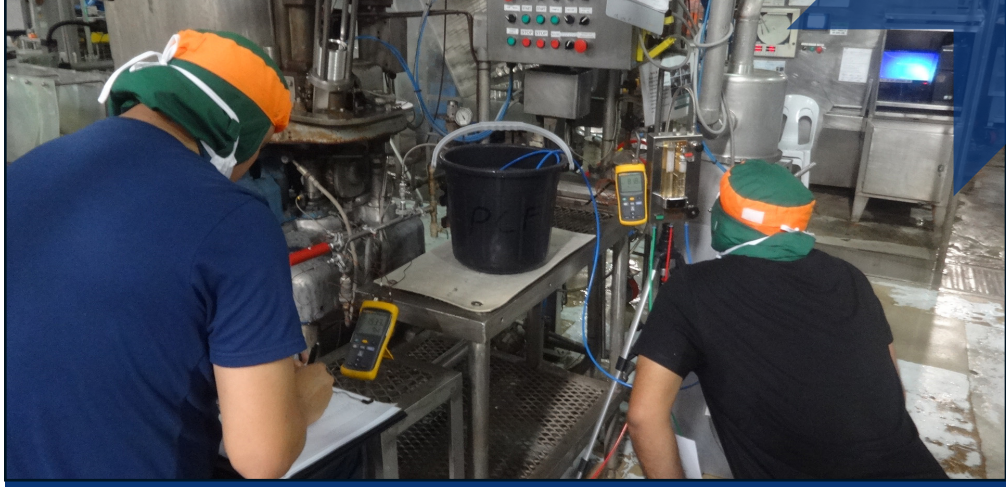
Since these industries are required to conform to the most stringent standards of hygiene and contamination control, it is critical that the quality of the steam they use and the performance of the steam filters installed within the steam production system supports the need to consistently produce contaminate free products.

With Spirax Sarco's range of CSF16 clean service filters, you have the reassurance of knowing that our high-efficiency, point of use solutions for steam, air and gas applications. These filters help to ensure your process not only meets but exceeds the required purity standards, resulting in waste reduction, costly batch spoilage, extending the shelf life of consumable products and minimise the risk of product recalls.

Our CSF16 filters are available in a wide range of sizes and pipeline connections for better performance and versatility of use in many applications.

If you would like to know more about our products, email us at spirax.singapore@sg.spiraxsarco.com





Steam Quality Testing : F&B Customer Philippines

by: Hisham Ghani, Service Engineer Spirax Sarco Singapore

In 2018, one of our big Food and Beverage customers from South Cotabato Philippines engaged us to perform a Steam Quality Test on their canning equipment.

Steam Quality Testing (SQT) is commonly carried out on sterile plant equipment to meet the EN:285 European Standards. Spirax Sarco provides SQT services which include the following three major tests:

1. Dryness Test - To check on the Dryness Fraction of process steam (95% and above).

2. Non-Condensable Gas Test - To check the volume of Non-Condensable Gases in the system (not exceeding 3.5 ml gas/100ml of condensate).

3. Super Heated Test - To check the presence of superheated steam related to pressure and temperature (not exceeding 25.0 °C).

Before the test, the customer informed us that during operation, there had been several wet loads in the canning process. After conducting SQT, we found out that the equipment has failed the dryness test.

With the test results, we did a tracing on the steam and condensate lines and discovered that one of the Steam Trap which was linked to the canning system had "Failed Closed". With this information, Spirax Sarco Philippines team, led by Rhoderick Pilapil (Regional Sales Manager), promptly replaced the faulty trap and thus resolving the wet loads issues.

Rhoderick Pilapil - SXS Philippines

Through the successful completion of the SQT, the customer was so impressed with our team's performance and subsequently engaged us to perform a Steam Trap Survey for their entire plant.

If you would like to know more about our Spirax Sarco steam system services, please email us at **Spirax.Singapore@sg.spiraxsarco.com**

MEET OUR F&B ENGINEERS:

Jack Yeow joined Spirax Sarco Singapore since June 2003 and is currently holding the title of Area Sales Manager for General Industries and F&B West customers. Intuitive by nature, Jack has strong product technical capabilities and will go a long way to help our customers improve on their plant steam systems and processes.

Danny Ow, our Area Sales Manager for Spirax Sarco Singapore, has been with the company for 29 years. He brings a wealth of experience to our customers and is excellent working with people of diverse background.

He is currently handling both OEM and F&B customers and is extremely focused on customer satisfaction throughout all stages of the sales process.

SPIRAX SARCO ON COVID-19 UPDATES

As Covid-19 develops into a pandemic affecting Singapore and the rest of the world, our government has been quick to respond in real-time, implementing enhanced safe distancing measures.

Spirax Sarco Singapore have been following Ministry of Health(MOH) updates diligently to ensure we react quickly to changes and abiding strictly to the latest guidelines.

We practise and maintain high levels of social responsibility individually and as a group, ensuring the safety and well-being of our staffs and customers. As an approved essential supplier, we will be able to carry out jobs on essential services sites if required, providing support to customers through these difficult times.

If you have any questions at all, please email us at **Spirax.Singapore@sg.spiraxsarco.com**

Last but not least, please click **HERE** to read our Managing Director Mr Neil Daws Important Notice on Covid-19.

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STEAM AND CONDENSATE SYSTEM TRAINING

Who will benefit?

Designers, plant engineers, senior technicians and those involved in the day to day running of the steam & condensate services.

Objectives

To give a good understanding of the purpose and operation of steam & condensate systems and factors affecting their performance and plant output.

Participants will learn about

- The fundamentals of steam
- Steam Distribution
- Steam Trapping
- Steam trap sizing & selection
- Estimating steam load
- Effective condensate removal
- Condensate Recovery

Scan Me to view more about training