

Energy Efficiency in Food Processing

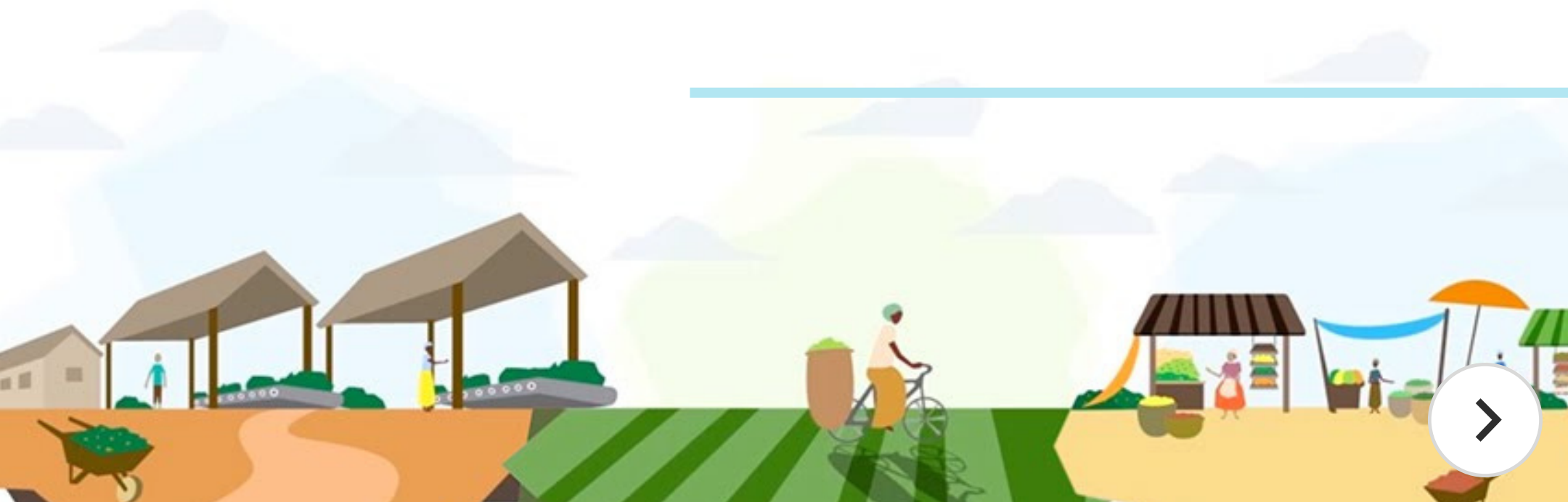


Energy efficiency is the use of less energy to perform the same task or produce the same result , that is eliminating energy waste



Energy management is the means to controlling and reducing a building's energy consumption which enables owners and operators to:

- Reduce costs – energy represents 25% of all operating costs.
- Reduce carbon emissions and regulatory requirements.



ENERGY UTILIZATION IN FOOD INDUSTRY

Food processing- delivered from natural resources such as coal, oil and natural gas.

Cooking, Dehydration, Sterilization and Drying- by the means of heat energy and electrical energy.

Tips for Reducing Energy Consumption in Food Manufacturing

- Automate, monitor and control kilowatt consumption and optimize equipment utilization.
- Using VFD and motors can drastically lower energy consumption.
- Employ energy-efficient lighting systems.
- Implement a culture of energy efficiency by conducting training sessions to discuss practices and to create awareness.

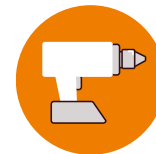


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