

# Food and Beverage

## Extensive Studies Show:

- Government regulation continues to rapidly **change and increase**
- There are **175,268 pages on IAQ** in the U.S. Code of Federal Regulations
- **56%** of commercial maintenance teams actually admit that **their IAQ maintenance is not carried out per IAQ guidelines**
- Indoor pollution levels can be **up to 5 times higher** than outdoor levels (in many cases up to 100 times higher)
- Lack of proper air filtration is the **#1 cause of poor IAQ**

## Filtration Solutions



PerfectPleat® HC M8  
(see page 122)



VariCel® 2+ HC  
(see page 135)



AstroCel® II  
(see page 180)

Sources: *State of the Air 2015*, American Lung Association, 2015; *Database of state indoor air quality laws*, Environmental Law Institute, 2015; *The impact of air pollution on cognitive performance and human capital formation*, Victor Levy et al, 2012



## Prevention of Cross-Contamination

Within the Food and Beverage manufacturing facility, filtration is vital in preventing cross-contamination, ensuring consistent and superior quality products, and protecting people and process equipment.

Cross-contamination can lead to production down time and product loss, both of which impact the yield and profitability of the food and beverage producer. Having a well-sealed environment is the first step to preventing cross-contamination, and having superior filtration is key to maintaining the integrity of the process.

## Protect Your Product, Customers, and Reputation

When any food or beverage producer wants to make a consistent and high quality product, filtration is the line of defense that prevents mold, spores, bacteria, viruses, and other byproducts from entering the manufacturing space. Environmental, health, and safety concerns factor into the equation both inside and outside of a manufacturing space. Both production workers and the outside environment need protection from the types of contamination that could be released into the air.

### The Air Inside These Facilities Can Contain:

- Molds, spores, bacteria, or viruses
- Volatile organic compounds (VOCs)
- Malodorous compounds (e.g., vinegar)
- Fine dusts from sugar, flour, and/or other dry ingredients

## Optimize Your Environment

AAF Flanders is ideally positioned to assess a food and beverage facility for room sealing, filtration efficiency and effectiveness, and for continuous improvement opportunities. Using a collaborative and consultative approach, AAF Flanders strives to understand your complete filtration needs and applications, as well as advising you on regulatory requirements for total air quality.

A thorough air filter audit of your HVAC Systems is the first step that AAF Flanders takes in order to provide you with professional guidance and analysis for cost savings and risk reduction. By conducting this audit, we will be able to understand your current state and then utilize TCO Diagnostic®, an advanced analytical software tool, to identify how you can improve air quality, energy savings, and operational flexibility while reducing total cost of ownership.