

Humidity Control for Meat / Poultry / Seafood Processing Industry

Food safety is, probably, one of the most important issues that Meat / Poultry / Seafood processing industry face day-in and day out. Concern for public health in the case of potentially devastating consequences of contaminated food have driven industry associations, safety experts and watchdog organizations to establish guidelines not only for food handling, but for plant and process line design

Effects of Uncontrolled Humidity

Temperature differentials contribute to moisture buildup inside a meat / poultry processing plant.



Delicate food like fish are very sensitive to heat. In humid surroundings, they become susceptible to bacterial growth and protein breakdown thus lowering their nutritional value and shelf life stability. Such problems also affect their texture, flavour and hygiene.

Meat and meat products such as sausages are extremely susceptible to bacterial growth and protein breakdown. This not only lowers their texture, flavour and hygiene but also lowers their nutritional value and shelf life stability.

Causes of Uncontrolled Humidity

Water vapours are released during slaughtering and processing. Temperature differentials contribute to moisture buildup inside a meat / poultry processing plant.

General Recommendation

An RH factor of 50+5% at 23°C in the processing /packaging room is recommended to prevent microbial growth.

Bry-Air Solution

Bry-Air FLi dehumidifiers are best solution to moisture related issues in Meat/Poultry processing plants. These were installed in the areas where the packing of sea food was done. These dehumidifiers maintain a RH of 50+5% at 23°C in the room during packing process. This ensured that fish did not get spoilt in transit.

Several other Bry-Air dehumidifiers installed in various plants are ensuring that meat/ poultry and fish retains its flavour and texture inspite of the moisture menace.