

YEAST PRODUCTION



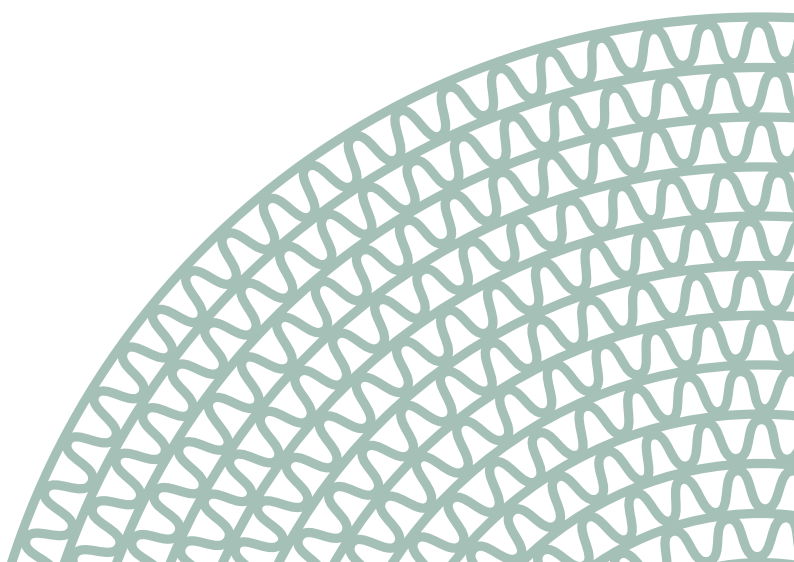
When it comes to yeast production many factories' have problem with moisture in their workshop. That is because fine yeast extract is incredible sensitive to moisture, so it has to be very dry where the yeast is produced. Which means that when the warm and humid outside ambient air gets inside the machines often have to be stopped because the air filters are getting sticky by the yeast. The humid air can also contribute to the risk of the extract forming lumps when it is cooling off. But the dry air assures production quality and allows the same production rate to be maintained all year round.



The benefits of dehumidifier yeast production are many, some examples are:

- Constant production conditions all year round
- No moisture regains during cooling of the product
- No sticking
- No filter clogging
- Right product quality
- No need to invest in a chiller
- Easy to check the dehumidification operation thanks to internet
- connection

World leaders in dehumidification.



Example of DST dehumidified yeast factory

Angel Yeast Co., Ltd

China's meteoric economic rise in recent decades has reshaped many aspects of life in the Middle Kingdom, not least of which is diet. Per capita bread consumption in Mainland China has grown enormously, yet at 1.3 kg per year, it still falls far short of the 9 kg per year consumed in Taiwan where dietary habits are otherwise very similar. Accordingly, the manufacture of yeast is growing rapidly, and in concert with ever more stringent industry regulations from governments and inspection agencies, the industry is pursuing greater volumes, greater quality, with safer and cleaner manufacturing environments.

In 2012 the Wuhan office of DST China was approached by China's largest yeast producer: Angel Yeast Corporation. Their anticipated output is projected at 20,000 tons annually, consisting primarily of high-active dry yeast. Which should all roll off of a production line controlled at absolute humidity of 2 g/kg. Angel Yeast engineers were primarily concerned with maintaining constant environmental stability, with emphasis on reliability of the machinery used to maintain that environment. The client had experienced excessive stoppages due to inadequate and poor quality machinery in the past and was keen to avoid repeating it and to get a more efficient production.



Angel Yeast Co., Ltd



DST RFA-172 installed at Angel Yeast corporation

DST China's first contract with Angel Yeast consisted of two RFA-172 steam regenerating units, each pushing 20,000 m³/h of dry air into their new facilities. Which easily met their humidity control requirements with virtually zero maintenance needed during the first two years of operation.

Based on their positive experience using DST dehumidifiers in Dehong, Angel Yeast approached DST China again in 2014 to install eight units of RFA-172 in their expanded facilities.

When Angel Yeast started with their first forays into overseas markets, DST was there to support them. In 2016 eight RFA-172s units were installed in their brand new facilities in Russia and four more RFA-172 units installed in Egypt.

Updated 19.01



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