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ELIMINATION OF LISTERIA IN MEAT PROCESSING FACILITY

CUSTOMER: MEAT PROCESSING FACILITY

INSTALLATION LOCATION: MIDWEST U.S.

APPLICATION: MOLD AND BACTERIA ELIMINATION
AND DEHUMIDIFICATION

PROBLEM: A meat processing facility experienced a Listeria outbreak prompting product recalls, leading to lost revenues and a compromised reputation.

SOLUTION: Customer installed a Niagara “No Frost”® liquid desiccant dehumidification system to provide consistent air dry bulb and dew point temperatures for contamination control. Since the installation, there have been no further instances of Listeria.



ADVANTAGES

- Controls mold and bacteria
- Removes 98% of all airborne pathogens
- Energy efficient system with low operating and maintenance costs
- Utilizes a noncorrosive, USDA approved formula
- Has the ability to handle large moisture loads

**FOR MORE INFORMATION ABOUT THIS AS WELL AS OTHER “NO-FROST”® APPLICATIONS,
PLEASE CONTACT THE NIAGARA FACTORY OFFICE IN BUFFALO, NY.**