



TEKNOLOGISK

SHS AS A TECHNOLOGY PLATFORM FOR SUSTAINABLE & COMPETETIV ADVANTAGE

Taastrup, 02.11.2012

Siegfried Schmidt, Global Applied Science Team, VDN Mars GmbH Europe



OVERVIEW

•Today's drying technology and it's energy usage

- <u>SuperHeated Steam, as the drying medium of the future</u> Energy demand to evaporate water Comparing SHS vs. air as heating medium
- SHS conveying

Overview Status

• SHS drying

Global petfood production with air & SHS drying Energy impact of implementing SHS applications in Mars dry factories Best way of energy recovery Mass balance of a typical extrusion line

Example for vapour compression and the needed energy demand

<u>Conclusion</u>



Drying of Food

Drying is one of the oldest and most fundamental method for food preservation





Energy demand to evaporate *900 kt of water/year

* Data's from 2010



Specific Evaporative capacity 2,725 kJ/kg = 0.757 kWh/kg



to produce the total amount of dry product (globaly) on extruder lines we have in Minden

Total need 2,452.5 TJ to evaporate 900kt of water to produce *3,500 kt of petfood per year



Air Drying vs. SHS Drying

Advantage of air drying

 Product temperature during Drying is around 83°C

Disadvantages of air drying:

- Exhaust of air drying is warm moist air at a temperature of > 80°C
 - Low level of temperature, therefore less efficient in energy recovery
- Exhaust air is not condensable
 - Bio filter is needed
 - Moist exhaust air needs bio filter to reduce odours
 - No way to reuse the water
- Fire and explosion risk by using high drying temperatures (> 135°C)
- Condensation risk in dryer entrance and dryer exit
- Condensation risk and energy losses by using air conveying

Advantage of SHS drying:

- 15 to 20% less energy consumption comparing to air drying
- Steam, SuperHeated above 100°C, a non visible Gas which is capable to evaporate water. This gas is condensable.
- Due to high specific heat capacity and low viscosity, pasteurizing or sterilising of product is possible
- SHS (in our application) is a gas at nearly atmospheric pressure, no risk of safety
- SHS atmosphere nearly airless. No oxidation.
- SHS can also used for conveying without any risk of condensation, therefore no salmonella growth

Disadvantages of SHS drying:

- Product temp. is 100°C or more.



Why Drying with SHS

Thermodynamic advantages of SHS Drying vs. Air Drying:

Overall heat transfer coefficient c and viscosity η

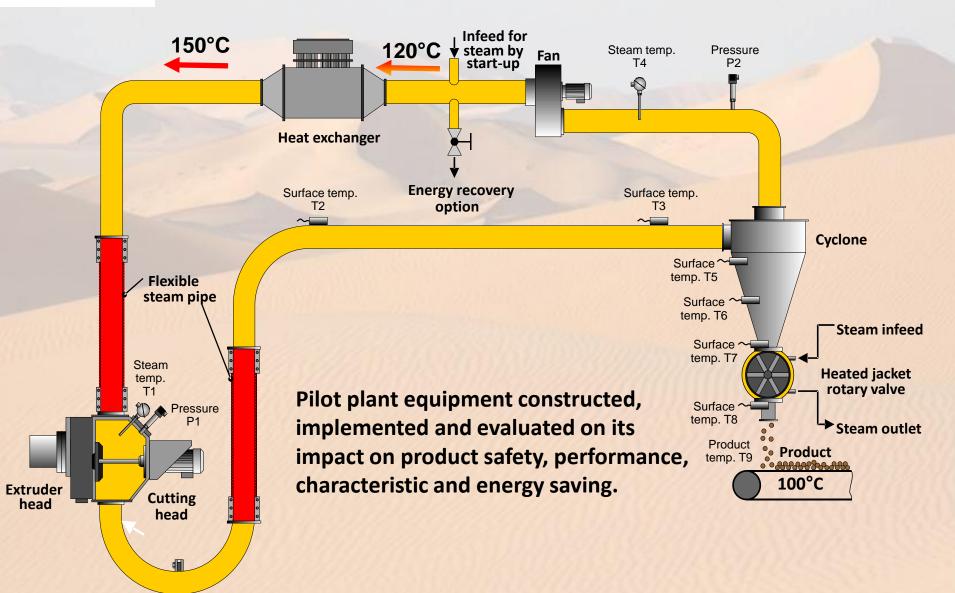
		T [°C]	STEAM	AIR		
$H = m \cdot C \cdot \Delta T$	C[kJ/(kg K)]	100	2.042	1.012	As higher © value	
		150	1.980	1.018	as higher drying rate	
$RE = \frac{W \cdot dP \cdot \rho}{(n)(1 - \varepsilon)}$	() [10-6 kg/ms]	100	12.27	21.94	As lower walue	
		150	14.18	24.07	as better penetration	
not condensable						
		not conden	sable		condensable	
		not conden moist ai			condensable low temp. SHS	
80000				-		



SuperHeated Steam Conveying



SuperHeated Steam Conveying



MARS Food safety and quality validation

Necessary Food Safety features:

1. No condensation (temp. above 120°C)	→	6
2. Self-sanitization (prevents salmonella growth)	+	5
3. No cross-contamination (sliedly positive overpressure)	→	5
4. System operation (start, stop, die-plate change)	→	\$

Product Quality & energy recovery status:

Palatability (Parity with current air conveying) Possible accumulation of volatiles (vapor pressure in the kibble is higher than in the system, therefore it should no risk) No temperature loss during Conveying A process steam used for conveying (flash off, etc.) can be recovered

•	\$
→	\$
→	\$
•	\$



SuperHeated Steam Drying



Energy demand to produce 1t of dry product



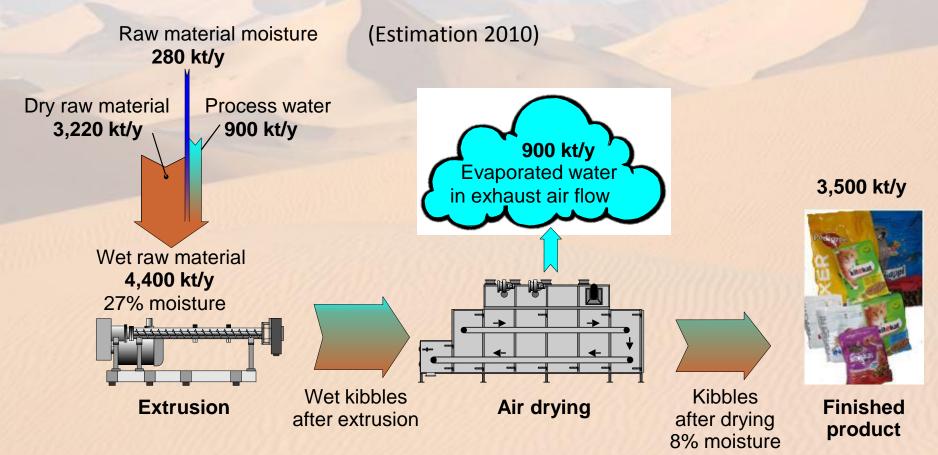
to produce the 1t of dry product on a std. extrusion line in Minden

Electr. energy cost: 10.9 €ct/kWh Gas energy cost: 4,3 €ct/kWh

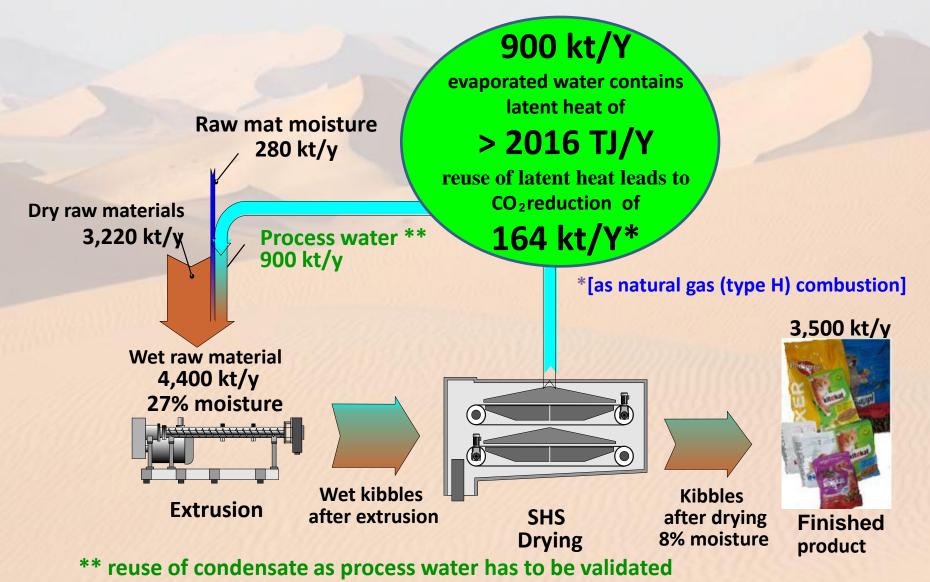
To produce 1t of finished product (7% moisture), we have to evaporate 17% moisture. 90.1kWh per 1 t



Global Dry Petfood Production/Year



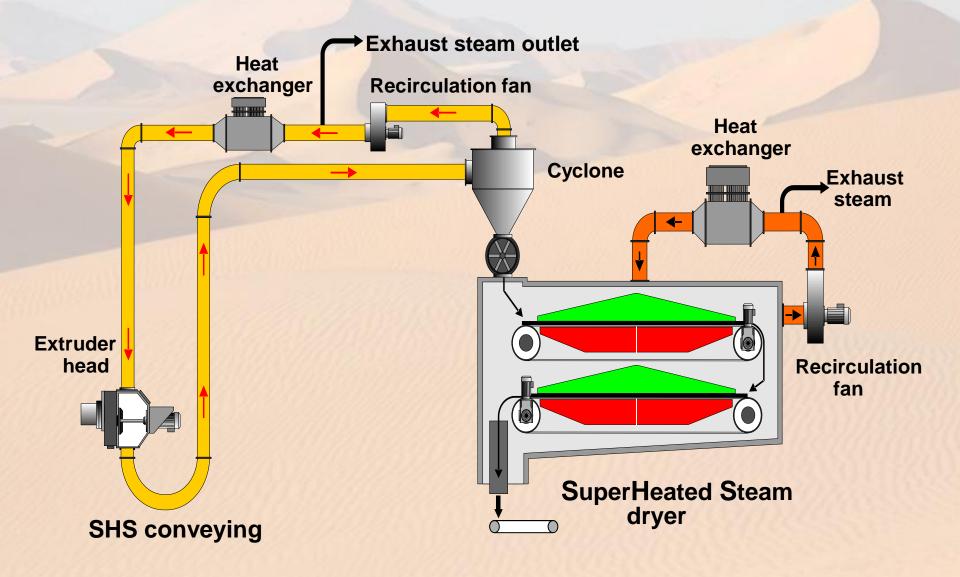
Future Global Dry Petfood Production/Year



MARS



Optimized SHS Drying Process





Energy Recovery

Recovery by condensation

By condensing the 120°C SHS
95% of the energy can be recovered by condensation.
That means, cooling water is needed and we will end up with a huge amount of water (condensate), which has 95°C and the 50°C warm cooling water after cooling.

Total amount of water after condensation

2,483 kg/h condensate at 95°C 29,6 m³/h Water 60°C

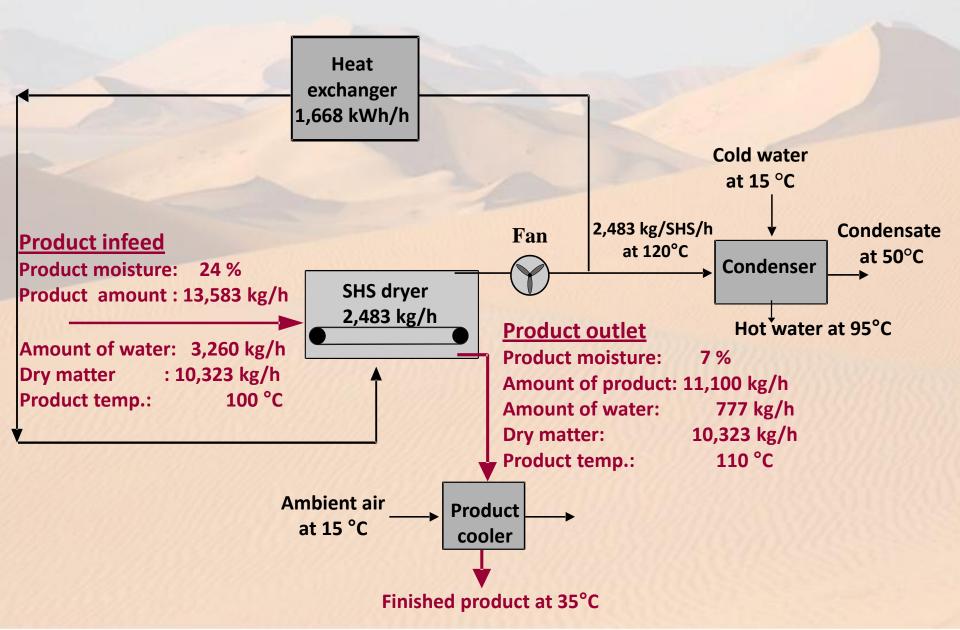
Recovery by Vapour compression

- Vapour compression can compress the exhaust SHS from 1,02 bar at 120°C up to 10 bar at 180°C.
- This steam can be used as primary energy to operate the SHS dryer after reaching stable conditions
- The output of the heat exchanger is 130°C Water at 10bar. Enough energy for additional recovery

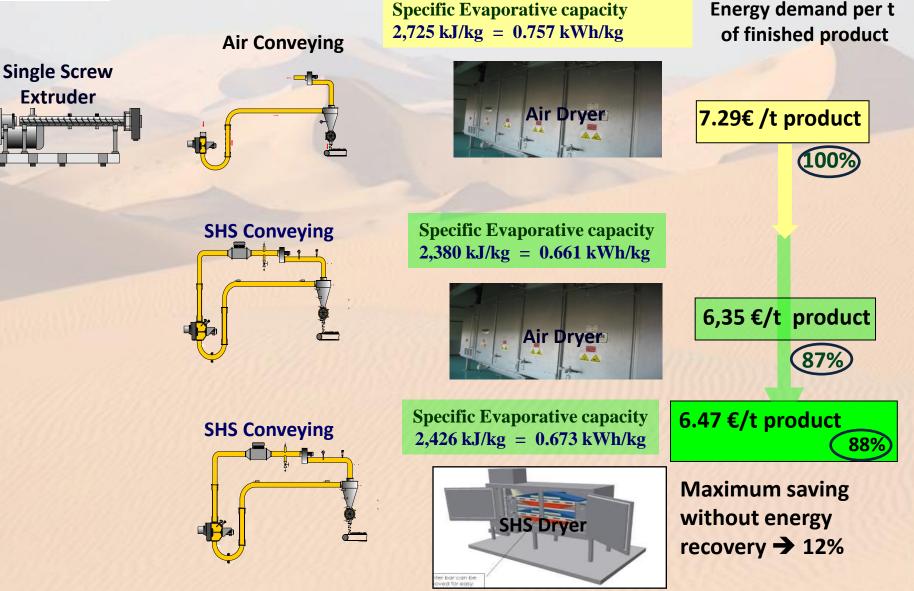
Theoretical efficiency >70 %



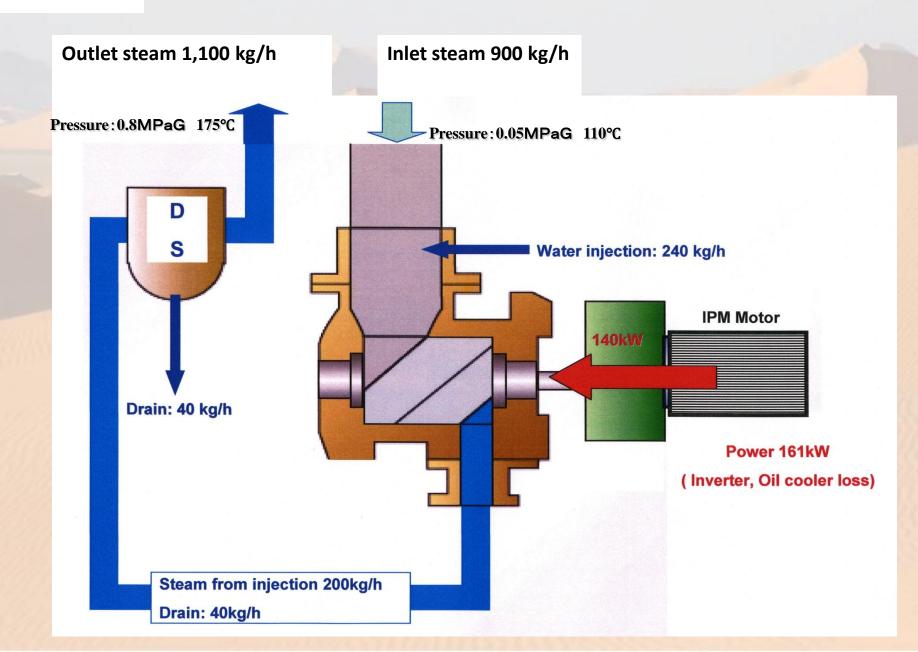
Mass Balance Diagram of an SHS Dryer



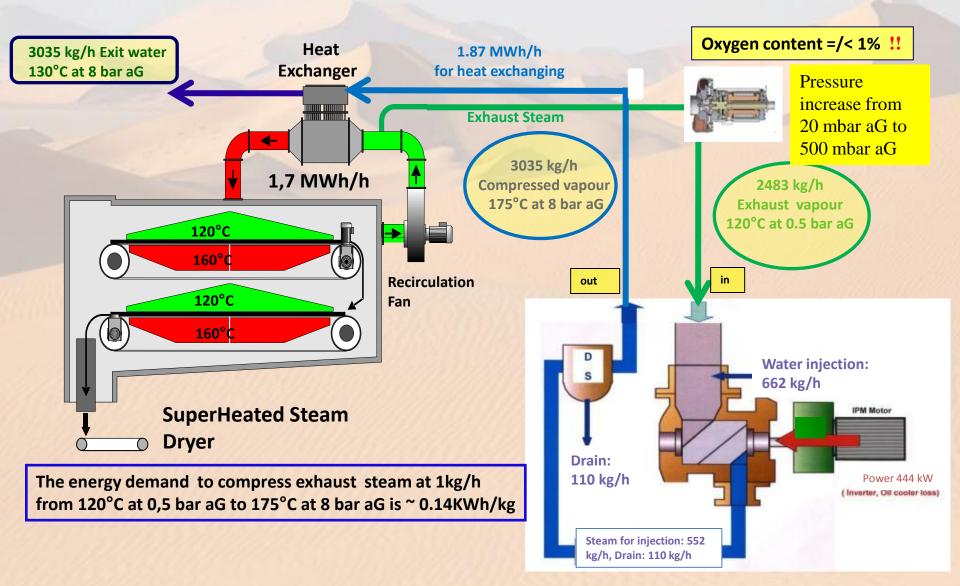
MARS Influence on Different Process Configurations



MARS <u>Mass balance of an identified vapour compressor</u>



MARS
SuperHeated Steam drying combined withVapour Compression for energy recovery





Conclusion

- 1. This type of drying process is suitable for drying petfood.
- 2. No change in product quality.
- 3. Energy saving is possible.
- 4. No exhaust flow, no odours.
- 5. Condensate from drying and conveying can be used in the factory instead of fresh water. Has to be validated
- 6. No Fire and explosion risk.
- 7. SHS that constantly circulated is capable of creating a close loop sterile/aseptic system.
- 8. Vapour compression can deliver a up scalable process to recover energy theoretical estimated to ~ 70%



Next steps

- Energy saving by using vapour compression (existing technologies ?)
 - does that technology can handle our steam (quality of steam)
 - feasibility, reliability and all the cost (investment operation and maintenance)
 - when is that technology available?



Thanks!