UNDERSTANDING AIR QUALITY REQUIREMENTS AND AIR FILTER SPECIFICATIONS IN FOOD PRODUCTION



Filters to be selected based on indoor air quality requirements and outdoor air quality Utilising guidance in EN16798-3:2017 and Eurovent 4/23, outdoor air quality (ODA) based on WHO guidelines can be used to ensure the correct filter specification for your production area is selected based on the supply air quality requirements

Supply air quality categories relevant to the food and beverage industry

SUP2 - Applications with Medium hygiene demands such as high risk food and beverage production

SUP3 - Applications with basic hygiene demands such as low risk food and beverage production

Risk/Hygiene Level	ODA1	ODA2	ODA3
Low Risk/Basic Hygiene	ePM _{2.5} = 50%	ePM _{2.5} = 70%	ePM _{2.5} = 80%
High Care/High Hygiene/High Risk	ePM ₁ = 50%	ePM ₁ = 70%	ePM ₁ = 80%



FOOD AND BEVERAGE FILTRATION REQUIREMENTS



Filters used in food production facilities are to be tested and classified to the latest standard:

ISO 16890:2016 Air filters for General Ventilation - Part 1: Technical specifications, requirements and classification systems based upon particulate matter efficiency (ePM)

Filters to be tested to ISO 16890: 2016



tested and certified

Verifiable Performance - All filters installed within food and beverage facilities must have been independently tested with independent certification available

Typically in the UK and Europe, filters are tested by Eurovent and certification is freely available





AIR QUALITY

PRODUCTION

IN FOOD

Source: **BRC Global Standard** Food Safety Issue 8

UNDERSTANDING REQUIREMENTS AND AIR FILTER **SPECIFICATIONS**



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Additional testing to

for the food industry

confirm suitability

Additional testing to ensure your filters are safe for food contact should also be used wherever possible Relevant additional testing includes:

- EC 1935/2004 Food contact Materials Regulations
- VDI 6022: hygenic standards for ventilation and air conditioning
- ISO 846:1997 Plastics Evaluation of the action of microorganisms



Traceability – filters must carry manufacturers original label

Traceability is crucial to any clean process where contamination may pose a risk to product safety.
Simply by ensuring filters have a manufacturers label, you are provided with a degree of simple traceability.
Should it become necessary to obtain technical support or guidance, investigate quality queries or an audit of
the manufacturing facility deemed necessary, this is a simple but invaluable piece of information to have. This
is common practice in similar industries such as life sciences and now a requirement of BRC Global Standard
Version 8. It is also a requirement of the ISO16890:2016 standard for testing and classifying filters. Air filters
that do not have a manufacturers label stating the ISO16890:2016 classification are simply not compliant



Provides clarity on change frequency, energy efficiency and routine maintenance

How often should air filters be changed?

- Air filters should be changed dependent on condition and performance. Camfil filters will provide the stated performance up to the recommended terminal pressure drop and with this in mind, the most economical basis to change filters is based on pressure drop across the filter
- Regularly Monitor pressure drop and condition, change accordingly
- Camfil's Low Energy Air Filters (LEAF) will offer significant Life Cycle Cost (LCC) savings over other similar products



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