

CASE STUDY

Food & Beverage Industry

**Client:**

Bakkerij Borgesius

Location:

Arnhem, The Netherlands

Date:

2021

Sector:

Food & Beverage

OPTIMAL INDOOR AIR QUALITY WITH CAMFIL'S PROSAFE FILTERS AT BORGESIUS BAKERY

AIR IS ONE OF THE MOST CRUCIAL INGREDIENT IN THE FOOD & BEVERAGE INDUSTRY. AIR FILTRATION SOLUTIONS REMOVE PARTICLES AND CONTAMINATION FROM THE PROCESS ALONG WITH SAFETY AND TRACEABILITY THAT CAN HELP ACHIEVE HIGHER QUALITY STANDARDS.

CUSTOMER PROFILE AND OBJECTIVE

Borgesius bakers have eight locations in The Netherlands where they continuously innovate and create delectable bakery products. They are highly respected in the business and started production in 1895. Now, seven generations later, the family business promises the highest baking standards and remarkable quality in the process that customers can experience. This Dutch baker understands the importance of clean air in the food business and wants to remove any possibility of contamination from the process.



Choosing the right air filtration solution is the key and Borgesius bakers together with Camfil and Technical Buro Pola from Zevenaar analysed the most optimal solution to ensure premium indoor air quality. Camfil has an extensive ProSafe range for the food and beverage sector that is designed for the most demanding processes. The ProSafe solutions are made from the safe material ideal for the food and beverage industry. It can remove dust particles and harmful contamination from the process that assure premium indoor air quality along with safety, traceability and standards requirements for audits.



The ProSafe range guarantees process safety and every product is supplied with certificates that show that the products meet the requirements such as EC 1935:2004, ISO 846 and VDI 6022.



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ProSafe Range air filters are guaranteed free of Bisphenol A, Phthalates or Formaldehyde

Resistant to decontamination and cleaning procedures (H₂O₂ or other agents)

Fully compliant with ISO 846 (not nutritious for and inert against fungi and bacteria)

PRO SAFE

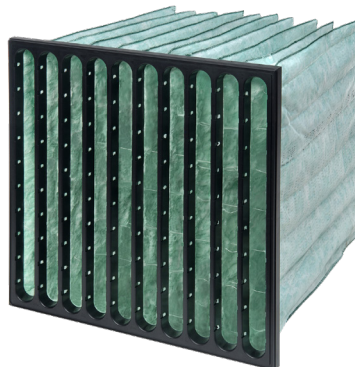
Fully compliant with VDI6022 (German Hygienic Standard)

ProSafe series is fully compliant with Food Contact regulation EC1935:2004

Our ProSafe solutions are available for filters in the class ePM course up to ePM1 85% (from G4 to F9) to HEPA class H14. A complete range of ProSafe filters are designed to meet the strict requirements in the field of safety, traceability and control in the Food & Beverage industry.

BENEFITS WITH ALL PROSAFE FILTERS

- Specially designed for process safety in Food & Beverage applications
- All Hepa classified ProSafe filters are thoroughly tested before they leave the factory to eliminate leakage
- The quality of the raw material (or filter media as we call it) is tested with highest standards
- Approved for food product contact according to EC 1935:2004
- Prevents microbial contamination according to ISO 846
- Sturdy, moisture- and corrosion-resistant for a hygienic HVAC system according to VDI6022
- Tested resistance to chemicals used for cleaning and decontamination processes (including H₂O₂)
- Free of harmful chemical components such as Formaldehyde, Phthalates and Bisphenol-A



Opakfil ProSafe ES

A compact V-Bank air filter developed for areas that require the highest hygienic demands.



Hi-Flo ProSafe

Premium bag filters developed for areas that require the highest hygienic demands.

"For you in the Food & Beverage industry, air is one of the most important ingredients. That's why effective air filters and circulation systems that reduce the levels of microorganisms in the air are vital. In addition, legislation and market demands are becoming increasingly tougher on hygiene in the food & beverage industry."