

# CASE STUDY 1

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Moisture Control  
Solution for Food  
Industry in Hyderabad  
*(Lollipop Manufacturing Line)*

**2020**  
EDITION

# THE OBJECTIVE

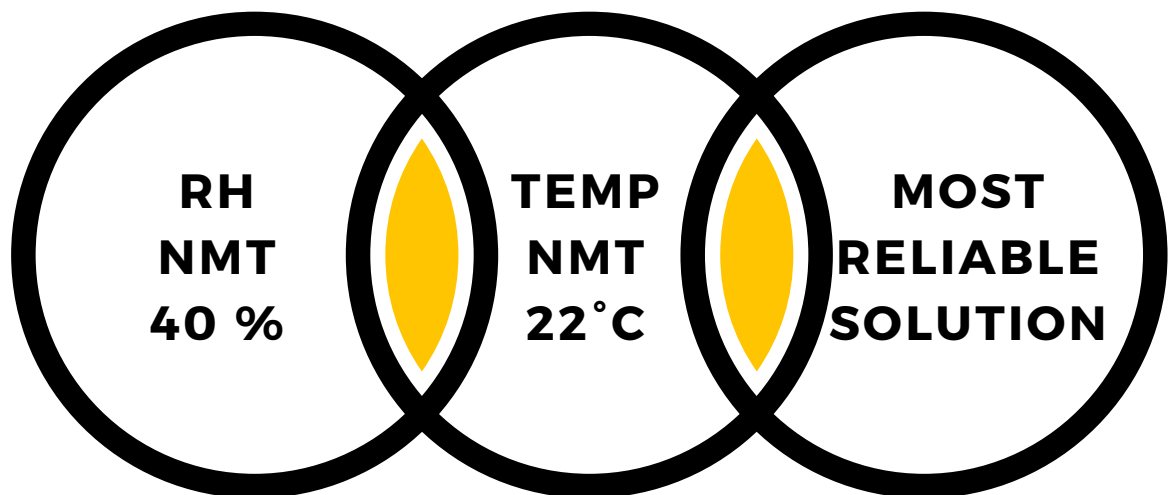
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One of the leading Candy producers of Hyderabad have approached us with a problem in one of their candy production line.

The Candy Production line consists of lollipop manufacturing in which the candy jelly is fed into the line, The line heats up the jelly and packs the same on the candy stems.

Whole of this process requires conditioned humidity levels of not more than 40% RH and 22°C temperature.

The whole clean room conditioned space is occupied with 55 people working in simultaneous shifts.



# OUR SOLUTION

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The Lollipop jelly would stick to its mould if the humidity in air is more than 45-50% RH hence, deterring its taste and scale formation might take place affecting its overall product quality.

To tackle this scenario, We provided them with DEWPAC Series Compact Desiccant Dehumidifying units. The units are effectively maintaining the said conditions NMT 40% in the room. Furthermore, The units are maintenance friendly as the client cleans his filters everyday.

The Unit is also equipped with Pre-Cooling Modules to reduce the load on Desiccant Dehumidifier by allowing first stage of dehumidification to happen at the Pre-Cooling Coil itself. This has two advantages - first, The Dehumidifier can be undersized reducing initial capex and opex and second, Temperature of 22°C can be effectively maintained as per the assigned air discharge.



**CANDY PRODUCTION FACILITY**