

Sanitary design and engineering materials interventions for food processing equipments

Sanjay Kumar, Sweta Singh, Madhvendra Singh and B.R. Singh

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ABSTRACT : Materials used for the construction of food processing equipments also play an important role in the sanitary design and maintenance of hygiene. Most of the food processing equipments are worked continuously throughout the year resulting in more wear and tear. The commonly used materials are: Iron, Steel, Stainless steel, Aluminium, Insulation materials, Plastics, Glass etc. Standards also provide the specifications regarding alloys and required coatings materials used in fabrication. These materials have peculiar kind of properties with regard to workability, compatibility, and sanitary design features. Depending upon the application, various metals as well as non metals (e.g., plastics, rubber) are used. The research article discussed the specifics interventions of engineering materials in sanitary design of food processing equipments with internationally accepted Standards of various organisations.

Key Words : Food processing, equipment standards, intergranular corrosion, sanitary design.