



A CONSTANT HUMIDITY ENSURES QUALITY AND FRESHNESS

Air humidification in the food and luxury food industry

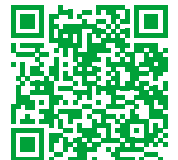
In the production of many foods, quality and freshness can only be achieved through optimum air humidity. Air humidification protects e.g. against dehydration and weight loss or promotes the maturing process of some foods.

Example bakery: In professional baking best results are achieved with different humidity values of the air in the different stages of the baking process. High humidity promotes the fermentation process of the yeast dough and prevents the formation of skin on the surface of the dough blanks. During baking, the air humidity in the oven influences the consistency of the baked goods. Towards the final minutes of baking, a short-term increase in moisture provides a particularly crisp, shiny surface for bread and rolls.

Example cheese dairy: The aroma and taste of cheese can only develop properly if the cheese is maturing at a temperature of 2-15°C and a relative humidity of 75-95% (RH).

The advantages at a glance

- Ensures quality and freshness of the products
- Establishes optimal conditions for the production process
- Increases storage life



Constant humidity
for industry and processes

We take responsibility for
more sustainability.