

# A quick guide to vacuum for Food packaging and hygiene



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In addition to taste buds, our biggest priority is always the health and safety of the customers. High standards of hygiene and sanitation are imperative at every stage of production, from the sourcing of ingredients, to the time the finished product reaches the consumer.

Here you have a short overview of five important areas for consideration for packaging hygiene. Adhering to these factors will significantly lower your contamination risk in your food packaging process.

## Five ways to avoid potential contamination

### 1. Install Downstream Oil Mist Filters

Downstream filtration from the vacuum pump acts as another safeguard layer of protection against accidental food contamination. If internal pump filter maintenance is ignored, this second level of protection will help prevent contamination

### 2. Perform Regular & Timely Maintenance

Regular maintenance is your best action to prevent possible oil contamination of food product, packaging materials and the packaging workplace environment. Poor maintenance can lead to a failure of the oil mist filters inside an oil flooded vacuum pump. When this occurs, higher



amounts of oil mist leave the discharge port of the vacuum pump.

### 3. Use Food Grade Lubricant

Even with a high level of diligence and the best maintenance practices, trace amounts of oil vapor molecules can be present in the packaging area leading to possible contact with work surfaces, packaging materials and possibly the food itself. Therefore we highly recommend the use of FDA Food Grade lubricant in all oil flooded vacuum pumps, doing so will provide compliance to the toughest of regulatory standards.

### 4. Always Use Genuine OEM Parts

Always use genuine Original Equipment Manufacturers (OEM) spare parts for your vacuum pumps. Use of copy or aftermarket alternative spare parts often

proves out to end up costing more in the long run than the original parts from the OEM. Poor efficiency oil mist separator filter elements may lead to oil vapor contamination of the workplace and shortened service life of your vacuum pumps.

### 5. Go Oil-Free

The best insurance for food related production hygiene is to go oil free. Replace your older oil-flooded vacuum pumps with new dry vacuum technology options from Gardner Denver. Rotary claw and screw vacuum pumps are an ideal replacement for older lubricated pumps or an option to select when it's time to purchase a new vacuum processing or packaging machine. Rid yourself of the cost of oil mist separator filter elements, the cost of high quantities of oil and disposal of waste oil, potential oil contamination, not to mention the downtime and lost productivity associated with more frequent maintenance intervals. Gardner Denver, leader in vacuum technology with their dry technology pumps, has extended service intervals of 1 to 5 years depending on pump model!

A good, Pakistani source, for guidance and equipment in the field of vacuum technology is Rastgar & Co, authorized distributor of Gardner Denver in Pakistan. For more information, visit [www.rastgar-co.com](http://www.rastgar-co.com) ♦

