

Dust Control Systems

FOR THE FOOD & BAKERY INDUSTRIES

Bakers, Is flour dust an issue?

**Then Dry Fog
is for you!**

*The most effective
and efficient dust
control for flour dust*



Advantages

- ✓ Non-wetting dust control
- ✓ Huge savings when compared to extraction systems
- ✓ Less than 5 micron droplets
- ✓ Non-drip system
- ✓ Low running costs
- ✓ Low maintenance
- ✓ Fixed and mobile systems available
- ✓ From single bag emptying to large scale problems
- ✓ Added benefit of employee comfort cooling

Applications

Emptying of flour bags,
Movement of products where
particles become airborne,
Comfort cooling,
All areas where
flour dust is a
problem

COMPLETE SPRAY SOLUTIONS FOR:
COATING | COOLING | CLEANING | LUBRICATION
HUMIDITY CONTROL | & MANY MORE

- **What are the key dangers around flour dust for bakery staff?**
Mainly breathing in micro particles of ingredient dust such as flour, starch, whitener, fillers, emulsifiers, soya flour, preservatives, agents, etc
- **What long-term effect can flour dust have on bakery staff?**
Symptoms from exposure include cough, wheeze, shortness of breath (dyspnoea), hoarseness, asthma, eye problems, conjunctivitis, rhinitis and sinusitis. The most serious appears to be from occupational asthma which may occur even after 30 years of exposure.
- **What types of bakery work generates the most risk from flour dust?**
Manually measuring out and mixing ingredients – usually small batching. Some degree of concern can result from airborne dusts within the factory created during production processes.
- **What can staff do to protect themselves from flour dust?**
Generally dust masks can be worn by the operatives but these are not ideal. Failure to stop/reduce dust at source will incur additional intake of dust to the lungs.
- **How should an employer monitor flour dust exposure?**
Only by the use of personal dust monitoring equipment will the true situation be highlighted. This type of equipment has been used within the mining and quarrying sector for some years and proved to be a positive way of identifying problems and improvements.
- **How can an employer help to reduce employee exposure to flour dust?**
It isn't always practical to change the method employed for mixing or weighing ingredients. This results in custom and practice being the accepted way to perform an operation. When this is the case it's important to consider any additional systems such as dust suppression rather than extraction which can be easily adapted to help reduce the effects of airborne particulates.

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