

*We don't just follow the standards,
we define them!*

Just^Nair[®]
Air & Hygiene Management

Our expertise for your success

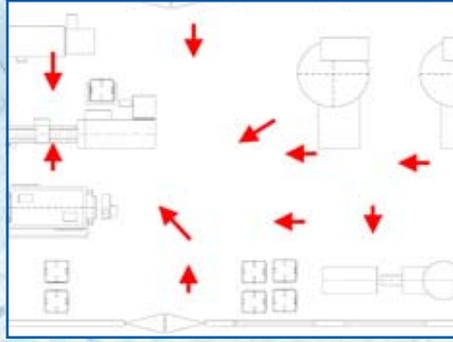
Process environment analysis
Process environment optimization
Air & hygiene management

Putting our
experience
into practice





Measuring airborne germs



Visualization of airflow conditions



Testing airflow conditions

Improved food safety and cost savings?

Or maybe a little more of both?

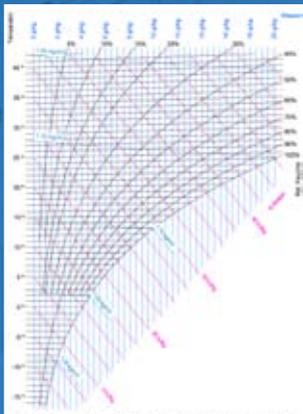
A provocative question, as every possible lever is needed in these times of maximization and tough competition in food production. Lowering production costs, reducing overall expenditure, and increasing production performance and product quality. These goals are hardly new to anyone with operational responsibility.

What might be unfamiliar, though, is the lever provided by Just in Air® GmbH: our focus on the process environment, which we analyse throughout the process flow, and which we have broken down into six distinct subsegments:

- Sustainable food safety
- Optimal air and hygiene management
- Production waste reduction
- Process flow optimization
- Energy cost reduction
- Prophylactic crisis management with preventive measures

We incorporate key aspects that are relevant to the product, providing the following services:

- Hygienic and climatic analysis of the CURRENT state
- Definition of the optimal TARGET state
- Planning of optimal air management
- Adaptation of process and manufacturing technologies
- Creation of functional specifications (product & process technology)
- Defined monitoring of implementation, performance, and functionality
- Training for QA and QM
- Exhaust air and wastewater technologies



Mollier h-x diagram

Cost-effectiveness

Requirements under product law

Requirements for worker safety

Process (dust, odours, p...)

Operational



“The process environment: a field where buried treasure is hidden.”





Collecting samples in unusual places



Planning the installation of technical equipment for buildings



Checking the TARGET state after optimization

Analysis – Problem identification – Solution

Visualizing your commercial process environment optimization – the tried and tested method

A basic law of nature is that changing one's perspective makes it possible to discover the unknown. The same is true of the straightforward, structured world of technology. But in that world, the unknown may take the form of weak points in a costly process chain, and in the worst case they can lead to expensive complaints procedures and reputational damage.

We look at the manufacturing chain from a fresh perspective, whilst building on your background knowledge and your objectives, defined by the quality of the product or the task.

As pragmatic scientists, we have over 30 years of experience in the field and an entrepreneurial viewpoint. Our team of experienced food product technologists, ventilation engineers, and technicians are quick to recognize problems before they happen.

Our customers come from the international food products industry and also include many medium-sized companies, who transform our knowledge into their success.

Our simple, proven methods for rapid and thorough analysis of the CURRENT situation provide us with the most efficient path to optimization. Our consulting services are available in the form of three different detailed packages.

The three service packages involve:

A) Analysis of the CURRENT state

Capture of the spatial and climatic situation on site and creation of a list of potential consequences of the existing weak points.

B) Creation of a functional specification

Definition of the building services areas to be optimized (comparable proposal basis for construction projects), and of the procedures, employees, etc.

C) Full service

Creation of detailed documentation suitable for requesting proposals. Proposal review, construction progress monitoring, and final acceptance. Review of the TARGET state.

(s media pollutants, etc.)



Manufacturing processes

Hygiene requirements

Requirements under environmental law

environment

“As much as necessary, as little as possible!”



Determining optimal airflow in the process environment





Scientific analysis of samples



Air management: Food Safety with Just in Air®



Always at our customers' service

Knowledge transfer, at eye level

Your path to process environment optimization

We don't just understand your product, we know it well! And we know the climatic interfaces within your process environment that need to be addressed in order to increase quality and reduce costs. To us, that is what air management is all about.

The scientific fundamentals and our practical experience are the starting blocks that you can use to sustainably optimize your process environment: this applies to technical building equipment, processes, or employees.

Throughout the process, we will be by your side as advising colleagues: solving your problems is our business. In production, QA, and technical operations management, we provide individually tailored, one-to-one consultation. In this way, you receive functional knowledge that remains with your company after the contract has ended, giving you extra value-added.

Our expertise also brings with it responsibility for academic knowledge transfer. We teach courses for DLG e.V. (German Agriculture Association) and the Akademie Fresenius, and regularly publish papers in the technical trade press.

"E = mc²"

The right formula brings light to any darkness.

Have we roused your interest?
Then please contact us!



Just in Air® GmbH

Dunkerstr. 7 · 28832 Achim/Germany · Tel. + 49 / 4202 - 63 96 35 · e-mail: info@justinair.de
web: www.justinair.com

justⁿair®
Air & Hygiene Management