



ENVIRONMENTAL TECHNOLOGY

AESSEAL® packing guarantees highest food quality

The replacement of a competitor's gland packing with AESSEAL's precut food grade packing Style 745TP is saving a Portuguese food company around €6,000 a year in the cost of repair and maintenance.

The company was having a problem with the quality of gland packing on a broth mixer. The packing had been cut without anti-extrusion shields, resulting in fibres entering into the process, compromising the quality of the product. The problem was recurring every month to six weeks and was unacceptable both in terms of food quality and in the potential for serious damage to the image of the brand in the event that batches had to be recalled from retailers.

The company approached AESSEAL® in search of a solution. AESSEAL's remedy was to recommend the use of packing Style 745TP. This is a tailored gland packing solution with precut and precompressed rings plus anti-extrusion shield, a feature not available with the products of AESSEAL® competitors. The AESSEAL® packing was initially installed in April 2022, then regularly checked and rechecked by AESSEAL® engineers to ensure that the problem of fibre contamination had been resolved.

The last check was carried out in January 2024, with the next inspection due in January 2025. The checks have revealed no fibre contamination. The use of AESSEAL® packing Style 745TP has had the effect of significantly reducing machine downtime and is saving the company around €6,000 a year in repair and maintenance costs. The company's maintenance director described AESSEAL® as a trusted and reliable partner, and said that it was a great relief to know that the risk of contamination had now been removed.



'AESSEAL are a trusted and reliable partner'

Industry:	Food & Beverage
Product:	745TP
Application:	Broth mixer
MTBF Increase:	300% (and counting)
Savings:	€6,000 per year
Reference N.O:	TD3111048



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