

COMPANY NAME	EUROPASTRY S.L. (PATERNA)
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CHALLENGE SHEET

CHALLENGE CODE	24.1 EUROPASTRY	TITLE	ENVIRONMENTAL FLOUR REDUCTION IN WORK ZONES
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DESCRIPTION	HOW COULD WE
<p>EUROPASTRY S.A. group develops a high quality artisan bread with a higher level of hydration. The artisanal baking process makes it very necessary to flour the work surfaces where the dough passes through. This leads to very high levels of environmental flour in the work areas, which can be detrimental to workers' health.</p> <p>At the moment, flour is applied at certain points along the conveyor belt with flour dusters; these areas are usually open and cause the flour to be dispersed, so there is a risk of developing "baker's asthma".</p> <p>The company has a mandatory FPP3 mask but we are obliged to evaluate technical measures to reduce our problem.</p>	<p>Reduce environmental flour by using as little space as possible, optimizing electricity consumption, reusing the dispersed flour and maintaining product quality.</p>

SELECTION CRITERIA	TARGET INDICATORS	REQUIREMENTS
<ul style="list-style-type: none">- Effectiveness of environmental flour minimization measures- Simplicity of the measures- Cost of the project- Savings in the reprocessing of surface flour- Optimized electricity consumption	<ul style="list-style-type: none">- KPI: Environmental value in the different zones of the VLA. We have a history of measurements, and we would see after the measures the environmental improvements- Quantity of flour used (cost of flour saved)	<ul style="list-style-type: none">- Legal compliance: 0.10 VLA (environmental flour) and 0.1 VLA (inhalable dust).

CHALLENGE TYPOLOGY	✓ Process	✓ Technology	Business	Product
KEYWORDS	AIR QUALITY, ENVIRONMENTAL FLOUR, EFFICIENCY			