

ENERGY MANAGEMENT IN A FOOD INDUSTRY

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Project Report

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ABSTRACT

This project, as its title implies, deals with energy management in a food industry (Famagusta Macaroni Factory (1977) Ltd) from the time the raw material (flour) enters the factory until it is ready to leave as macaroni products or packed flour during the year 1989.

In Chapter 1 the various operations which are carried out at the factory are described.

In Chapter 2 the various energy using processes are described.

In Chapter 3 the complete energy audit is carried out.

In Chapter 4 various energy conservation methods are suggested and an economic feasibility of all energy conservation strategies proposed is carried out.

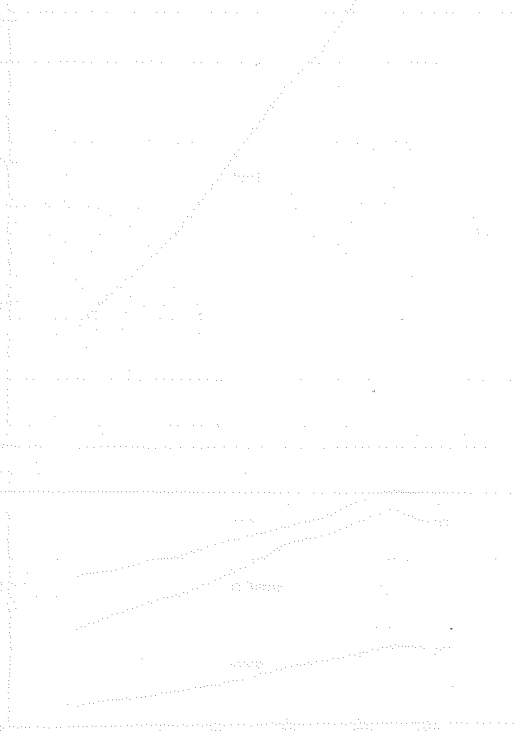


Fig. 1. Oil Consumption

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APPENDIX 4 the various operations which are carried on at the factory are described.

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In Chapter 5 the economic survey made is carried out.

In Chapter 6 a system of energy conservation is suggested and an economic feasibility of all these conservation strategies proposed is carried out.