ENERGY CONSERVATION IN A PROCESS INDUSTRY

Project Report Submitted by
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ABSTRACT

This project, as its title implies, deals with energy concervation in "REGIS" yogurt industry; from the moment at which the milk enters the factory, until it leaves it, in the form of yogurt for the market, during the year 1988.

In chapter 1 the complete cycle for the production of yogurt, as also the cleaning of the plant, are described.

In chapter 2, the various energy using processes and machines is discussed.

Chapter 3 is a complete energy survey of the plant.

Chapter 4 deals with the proposed areas for energy conservation schemes.

In chapter 5, the energy losses and the labour costs, during the present situation and during the proposed one, are estimated.

Finally in chapter 6, the cost apprensal and the payback period of the proposed schemes are estimated.

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