

Bokomo Foods Werda
P.O. Box 335
Bonnievale
6730Tel: +27 23 616 2140/265
Tel: +27 23 616 2147/214
Fax: +27 23 616 2532/219
www.bokomo.co.za

To Whom It May Concern:

Dual Energy insulated our pasteurizer over the weekend of the 24 - 25/11/2013 and the following is the benefit that we had to date after we coated it with Metaltec TC (coated end of November)

Month	Tons of steam used/ month	Tons of product produced	Tons of product produced per ton of steam
Oct	1010	535	0.5
Nov	1030	443	0.43
Dec	733	414	0.52

These figures do really reflect the saving we made because we had a change in production at the end of Nov as we went into our peak season we put our machines on standby for faster change over and we consume less steam this way. The December figure also includes the consumptions of the start up of our plant after our Dec closure.

The way that I know we made a real saving is the fact that after the insulation of our pasteurizer the temperature inside is lot more stable and we were able to reduce the steam pressure from 5.5 bar to 4 bar on a 5" line and we still got better and more stable results than before.

One of the immediate improvements was the drop in temperature around the pasteurizer and in the surroundings. This created a much more worker friendly environment + roughly 30% of energy savings.

The insulation also improved the safety risk of the pasteurizer because it is now touch safe, the risk of burns in now totally eliminated. We intend to proceed with all pasteurisers in our plant to reduce drastically the consumption.

Regards,
JJ van der Westhuizen
Maintenance manager

