

Food & Beverage

The food processing industry uses a wide range of methods in the preparation, cooking, and packaging of their products. Each releases an array of particulates and odours into the atmosphere.

Stationary Equipment provide continuous monitoring of indoor and outdoor air quality in and around your facility, providing valuable data on the overall level and distribution of pollution.

Odour Patrol offers an additional layer of monitoring by providing more granular data on the spatial and temporal patterns of air pollution.

Air Quality and Odour Monitoring Approach & Solutions



Sensitive Receptors

Track your sensitive receptors, and view the direct effects an emission source may have on them, down to the odour unit per second value!

Tracking Unknown Emission Sources

Using 'Event Triangulation', our SIMS3 platform can pinpoint the location of potential unknown sources. Determine the source of each complaint with this module!

Monitoring Device Perimeter

A typical food & beverage production requires approximately 4-6 air quality monitoring devices strategically stationed around the facility perimeter based on collected data.

Odor Event Processes

Several facility processes may be directly contributing to errant odours. Use SIMS3 to track the correlation between ambient air pollution and several processes.

Tracking Known Emission Sources

Several facility processes may be directly contributing to errant odours. Use SIMS3 to track the correlation between ambient air pollution and several processes.

Odor Complaints

Once odour complaints are filed, SIMS3 will collect them and present them in a visual, mappable format. SIMS3 will also analyze the contributor of the source that led to the complaint.



AI POWERED
SIMS3

Air Dispersion Modeling Mathematical simulation of how air pollutants disperse in the ambient atmosphere and performed with a computer simulation of a pollutant dispersion model.