

ON THE VERGE

Newest Androm Global Holdings “on the verge” Technologies

November 2015

Investing in High Reward Tech

for increasing the useful life of food and beverage products. Through Mycopyretics Heaters International (HMI), Androm plans to implement a new system for the production of cheese, yogurt, and milk in the manufacturing environment. The newest system is the One Atmosphere Boiler (OAB®); allowing for optimal results in energy savings, product longevity, and system manageability.

Results?

Q: How much longer can a product last?

A: Research, trials, and supporting materials show that product life for some products can be extended by at least a two weeks.

Q: How much energy can I save?

A: Energy savings of over 97% can be achieved. Furthermore, you can save water!

Q: Can energy rebates help with expenditures?

A: Yes. The majority, if not all of the project, can be financed with incentives depending upon your energy provider.

Q: Does the system have impacts on protein contents?

A: No. The system’s denaturing process does not change protein content and other valuable nutritional elements.

“MHI offers microheaters that no other manufacturer can compare to.”

- Researcher at US National Lab

“We know this technology is an improvement that industry can’t afford to go without.”

- Trace Johnson, CEO at AGH



One Atmosphere Boiler by Mycopyretics Heaters International

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