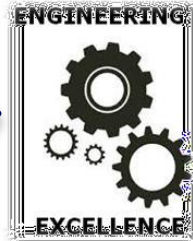


KEIRONE

Complete Engineering Solutions...

About KERONE

KERONE is one of the most admired and valuable company for customer satisfaction.



KERONE is pioneer in application and implementation engineering.



PLUS
48
YEARS
OF
MANUFACTURING EXCELLENCE

KERONE is possessing experience of 48+ years in engineering excellence.

KERONE has reported annual revenue of \$18 to \$20 Million , increasing year-on-year.



KERONE is having immense expertise in manufacturing and implementing various types of engineering solutions.

KERONE is possessing employee strength of more than 280 experts continuously putting efforts for happy industrial engineering solutions.



Our Vision and Mission



• Vision

- Turn into world leader in providing specialized, top-notch quality and ecologically sustainable industrial heating, cooling , drying and engineering solution across the globe.
- To attain global recognition as best of quality and environment friendly engineering solution company.

Mission

- To enhance the value of customer operation through our customer need centric engineering solution.
- We are committed to provide our customers, unique and best in class products in Industrial heating, drying and cooling segment, with strategic tie-up for the technical know-how with renowned leader in the industry specific segment.
- We are company that believes in strong ethics and timely commitment helps to build long term relationship.



Value Propositions



Highly
Customized Product



Sound
Infrastructure



Adherence
to
Standards



Timely
Delivery



Team of experts
Delivering Quality



Cost Effective
Solutions

We are in collaboration with...

Member of AIMCAL



Member of IHEA



Strategic Partners of
Emitech Italy



IRQAO Certified For
Quality



Recognized and Rated by
CRISIL



CRISIL Verified



Member of A.M.P.E.R.E.
(Europe)



ASCB(E) Certification for
Best practice



We are Certified by...

ROHS



VDE



CE



BIS



UL



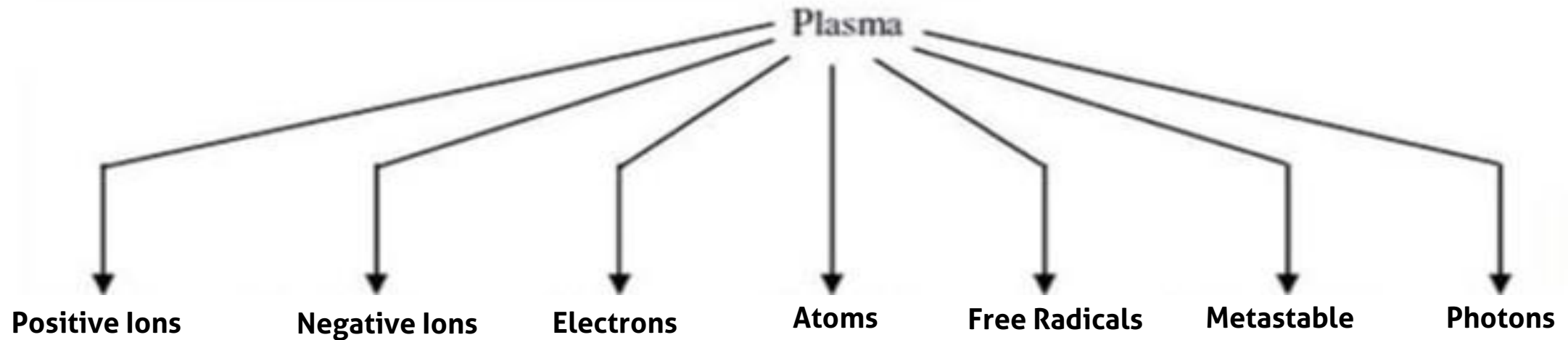
ISO 9001:2008 | ISO 9001:2015 | OHSAS 18001 | EMS 14001

Cold Plasma Sterilization

What is Plasma

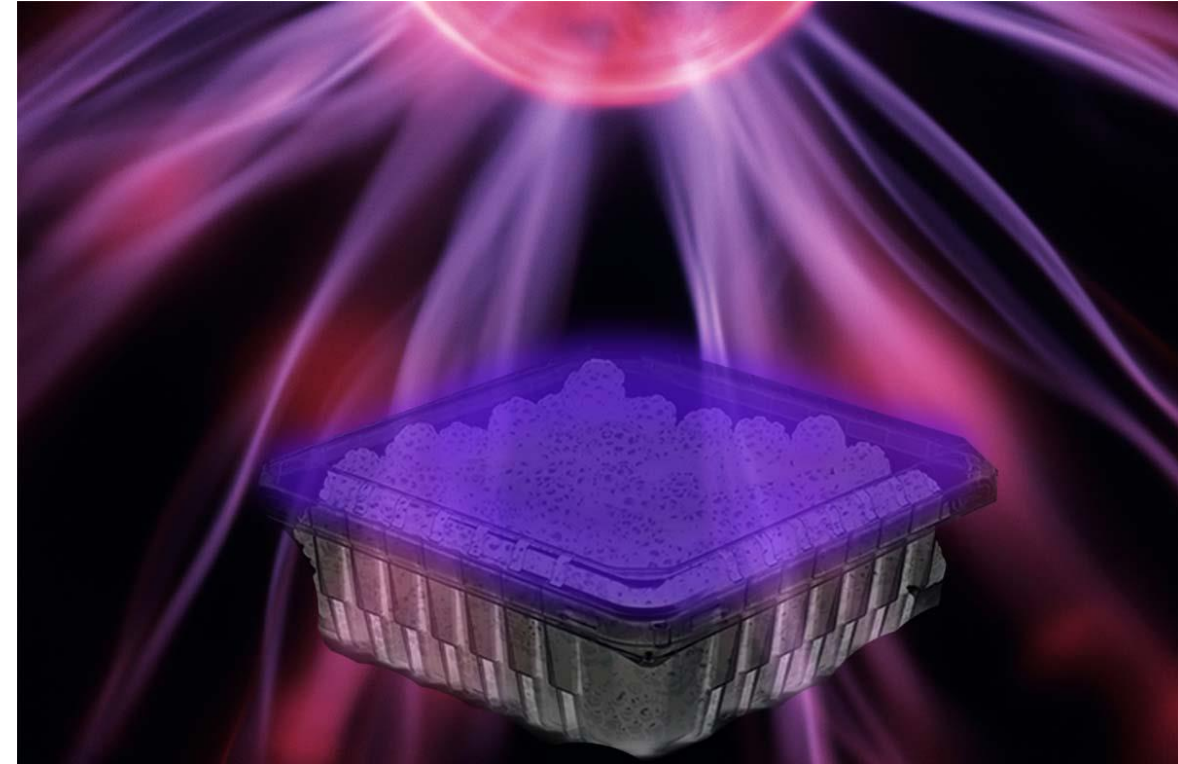
Fourth state of matter.

Ionized gas consisting of positively and negatively charged ions, free electrons and activated neutral species (excited and radical).



What is Cold Plasma Sterilization

Destroys pathogenic micro-organisms by cold plasma without using corrosive chemical like sodium hypochloride or detrimental UV rays. Safe to operator and environment friendly. Proven capability of destroying bacteriophage, touted as more difficult to destroy than coronavirus.



History

- Sir William Crookes, in 1879.
- 1928, Langmuir and Tanks, while investigating electric discharges at the General Electric Research Laboratory, introduced the term "plasma" to describe the ionized gas.
- Sterilizing properties of plasma was first introduced towards the end of the 1960's, patented in 1968.

Principle

- Cold plasma is generated at atmospheric pressure by passing a process gas through an electric field. Electron arising from ionization processes, accelerated in this field, trigger impact ionization processes.
- Free e colliding with gas atoms transfer their energy, thus generating highly reactive species that can interact with the food surface.
- The e- energy is sufficient to dissociate covalent bonds in organic molecules.
- Single bonds: 1.5 6.2 eV, Double bonds: 4.4 7.4 eV, Triple bonds: 8.5 11.2 eV.

Plasma Sterilization Parameters

- Factors affecting plasma.

- Choice of Gas:

- > Determine effectiveness of sterilization.

Type of active species present.

Types of free radicals formed are a direct result of the ionized constituent gas molecules.

Dictates the intensity and wavelengths of emitted radiation.

- > Common gas: O_2 , CO_2 , O_2/H_2 , O_2/Ar , O_2/CF_4 , and H_2O_2 .

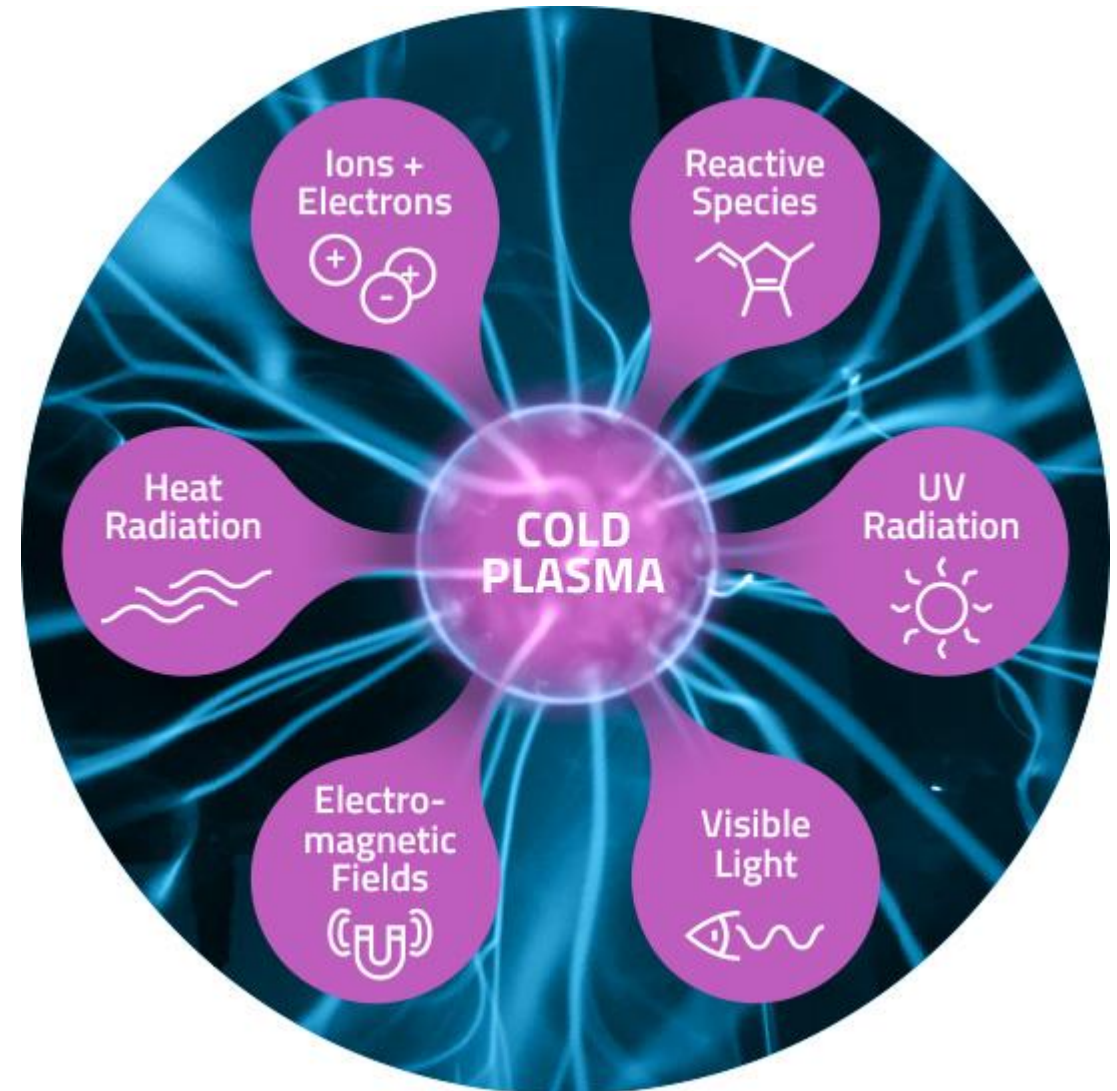
Gas Flow Rate:

- > Increasing the gas flow rate, increases the flux of active species on the medium, which increases the effectiveness of the treatment.

Application

The cold plasma (CP) technique is used for-

- Food processing for enhancing antimicrobial activity
- Structural modification
- Decontamination of surfaces
- Disinfection of food-processing instruments.



Categorization of Plasma

A vertical flowchart with four white circles connected by a blue line. Each circle is positioned to the left of a dark blue rectangular text box. The first circle is at the top, followed by three more circles below it, each leading to a text box.

Based on Relative temperature of ions and electrons:

Thermal plasma: This plasma have electrons and ions at same temperature i.e. they are in thermal equilibrium with each other.

Non-thermal plasma: This plasma have the positive ions at lower temperature (sometimes at room temperature) whereas electrons are much.

Non-thermal plasma is also called as cold plasma.

Plasma Generation Systems

- Dielectric barrier discharge plasma
- Jet plasma
- Corona discharges
- Microwave plasma
- Inductively coupled plasma
- Capacity coupled plasma



Food Decontamination

When contaminated food is treated with plasma, reactive oxygen species (ROS) and reactive nitrogen species (RNS) act as antimicrobial agents and these include-

- ROS: hydrogen peroxide, superoxide, singlet oxygen etc.
- RNS-Nitric oxide, Nitrogen dioxide radical etc.
- UV radiations.

Directly associated to oxidative stress on exterior surface of microbes cells.

Mode of Action: The ROS from plasma detrimentally interact with vital cellular biomolecules, such as DNA, proteins and enzymes in cell.

ROS could potentially alter the function of biological membranes via interaction with lipids causing the formation of unsaturated fatty acid peroxides and oxidation of the amino acids and proteins.

Microbes in plasma are exposed to an intense bombardment by radicals likely provoking surface lesions that the living cell cannot repair sufficiently faster (etching).

Content

Gas Pressure:

Influences the volatilization rate of the plasma.

Increasing the pressure can introduce competing effects in the sterilization process.

Power:

Increase in electron density, which allows for a larger volume of active species to interact with the medium

Quantity of Material to be Sterilized:

Higher the quantity, reduced efficiency Compensated by gas flow rate and pressure.

➤ **Nature of Microorganism, Density and Surface Layer Formation:**

Dependence of active species
Low permeability of plasma

➤ **Packaging:**

The presence of packaging inhibits the efficacy of sterilization.

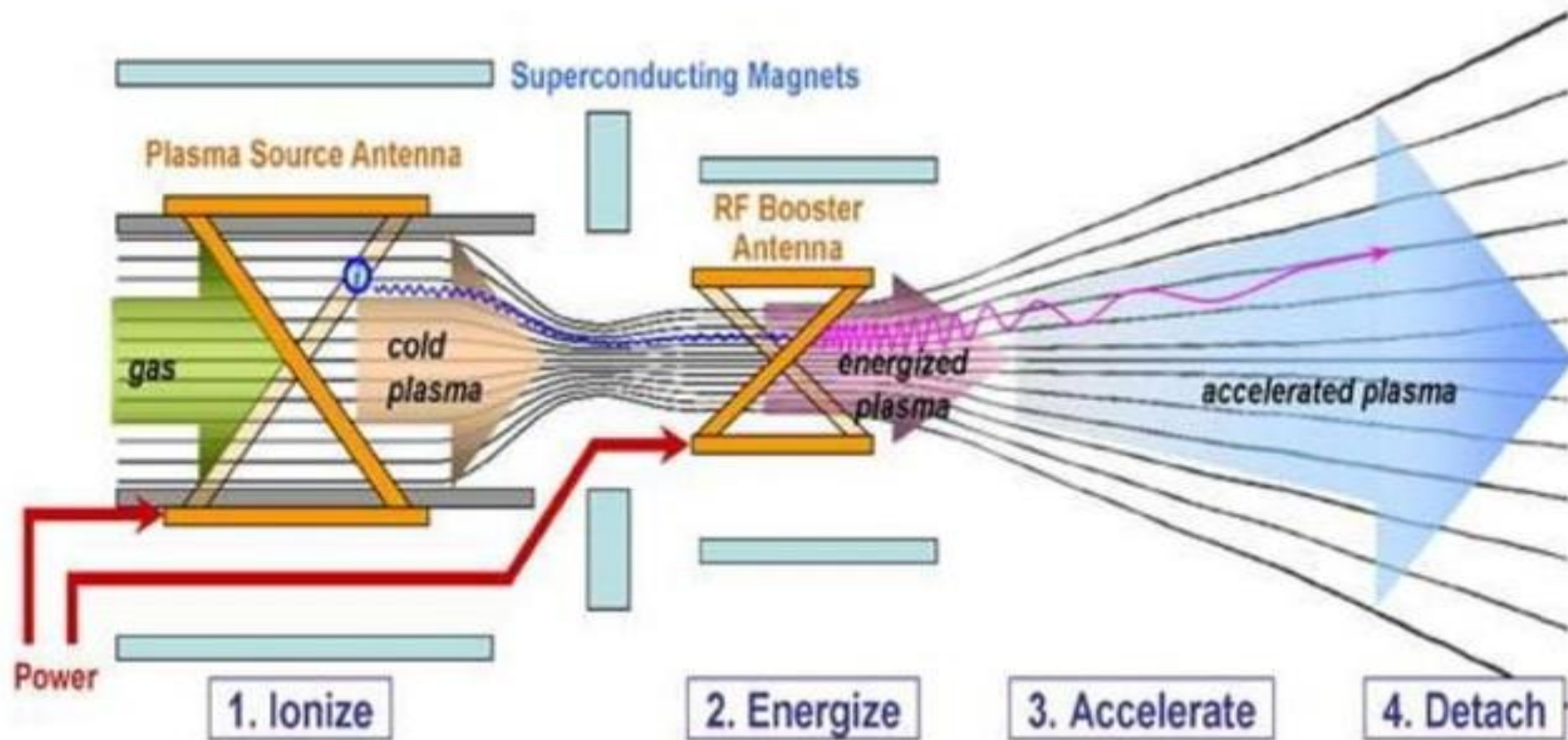
➤ **Geometrical Factors:**

Reactor design strongly influence the concentrations of active species
Direct contact and afterglow

Plasma Sources

- Corona discharge
- Dielectric barrier discharge
- Gliding arc plasma generation
- Microwave induced plasma





Corona Discharge

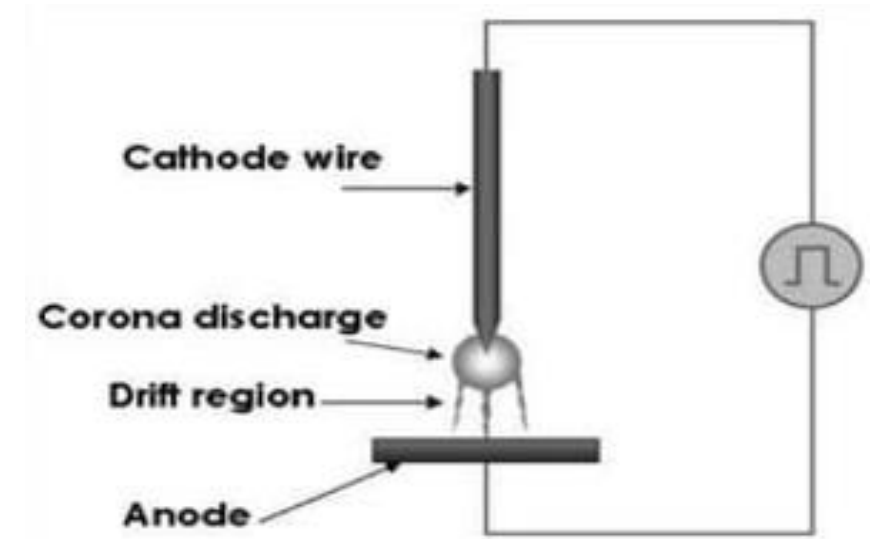
The plasma creates a lighting crown around the wire: that is why this discharge is called "Corona".

Advantage:

High efficiency, low investment & operational cost

Disadvantage:

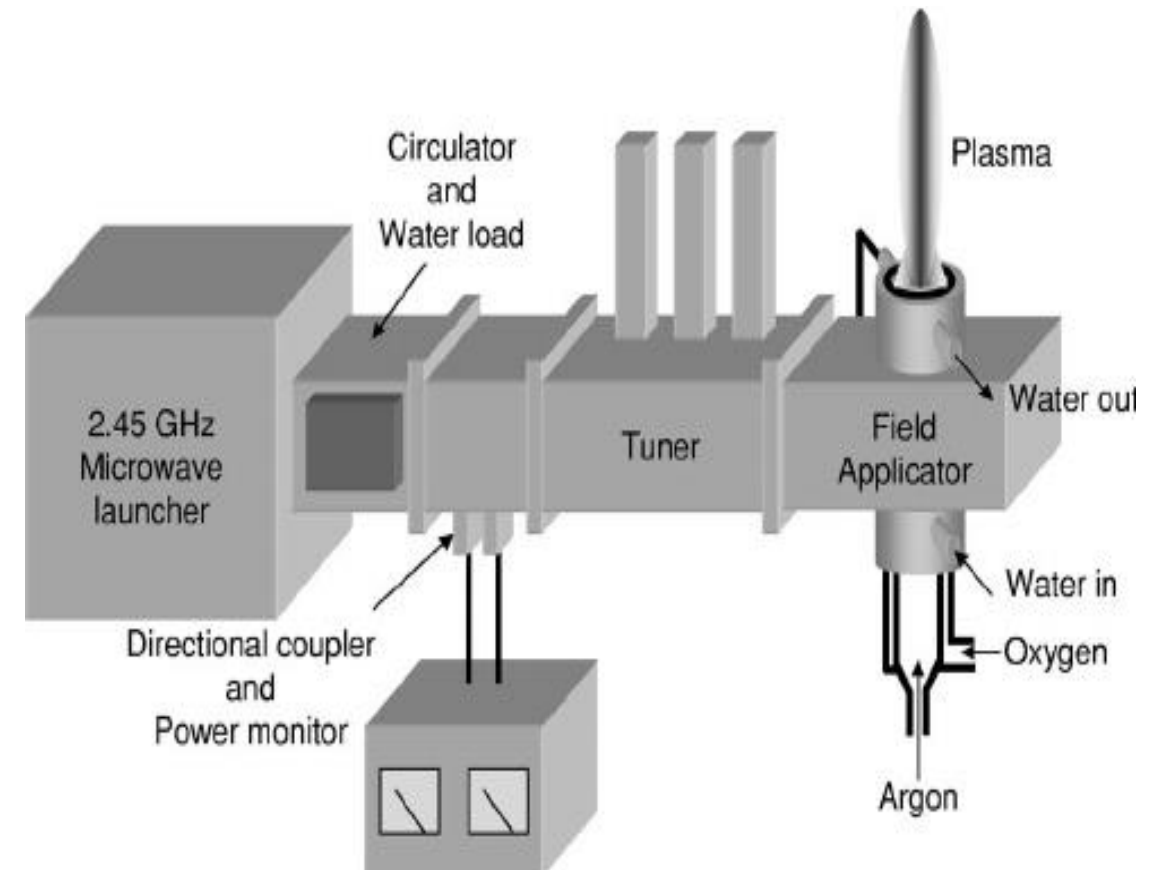
Audible noise, power loss, insulation damage of devices
Uses: Surface treatment for tissue culture, surface treatment of materials to change properties sanitization of water.



Microwave Induced Plasma

Frequency of 300 MHz to 10 GHz.
Commonly used wavelength is 12.24 cm,
corresponding to a frequency of 2.45 GHz.

Range from a few Watt up to several hundreds of kilowatts, the discharge pressure might range from less than 10-2 Pa up to several times atmospheric pressure, whereas many different discharge gases might be used



Cold Plasma in Microbial Inactivation

- Cold plasma treatment was given to brown rice cereal bars to decrease the mold growth.
- It was found that cold plasma treatment decreased the growth of *Aspergillus flatus* approx. 4 log cfu/g, when power of 40 W with an experiment time of 20 min was used.
- This treatment prevented growth of mycelium on surface of bars for at least 20 days.



Cold Plasma for Food Packaging

Cold plasma can be used for sterilization of different packaging materials such as PET Foils, Polystyrene and Multilayer packaging resulting in minimum 2 log 10 reduction with minimal changes in the packaging functionality.

Studies show that water vapor permeability of packaging material is reduced after plasma treatment.

This can be achieved by deposition of hydrophobic coating on the polymer surface through plasma treatment.



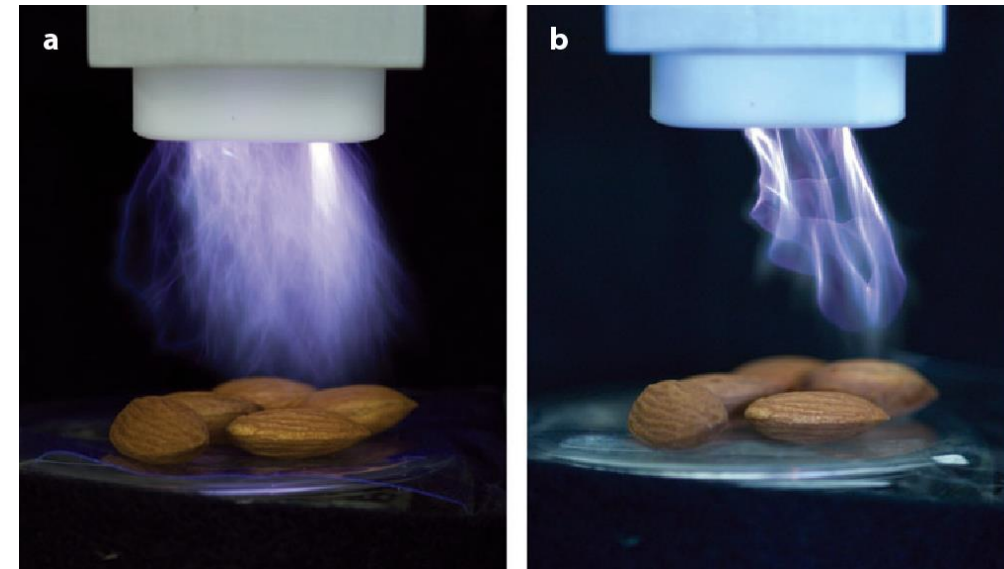
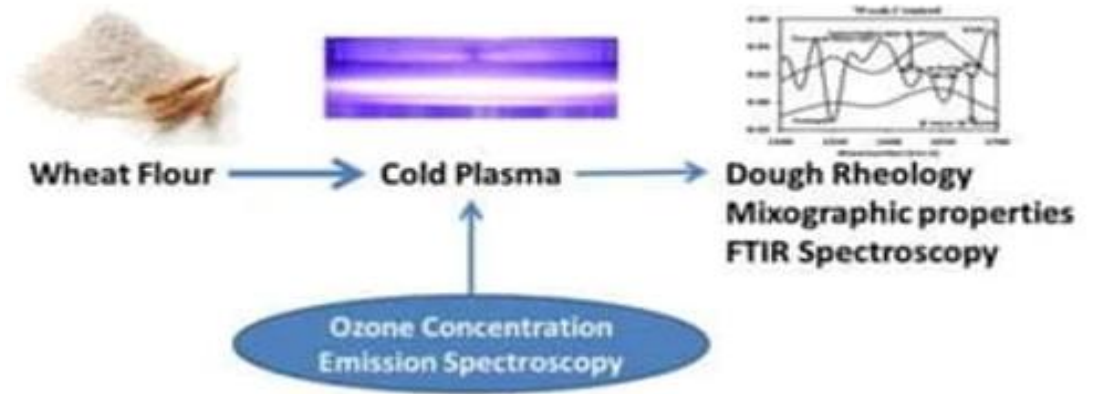
Cold Plasma in Modification of Food Properties

The hydrophobic and hydrophilic nature of food product can be modified by cold plasma treatment.

The nature of proteins and its functionality has been changed in case of gluten by cold plasma techniques

In case of biscuits, the increase in hydrophobic nature of its surface exhibited an increased spreading of oil sprayed and thus reduced oil seepage.

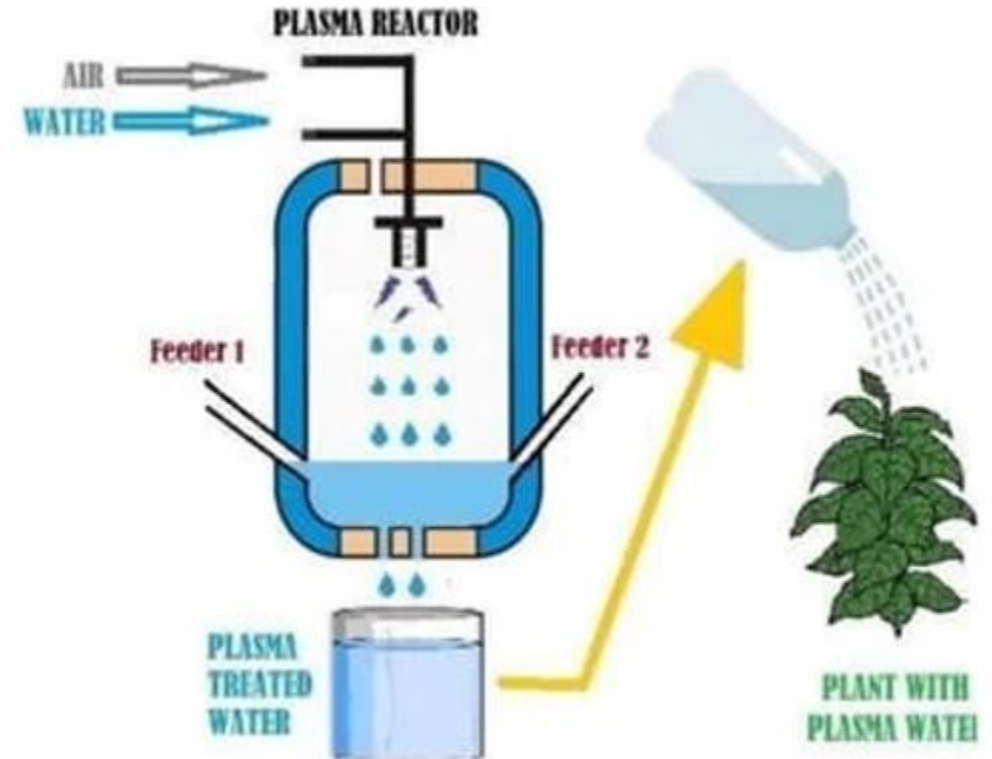
On treatment of wheat flour with cold plasma the secondary structure of gluten becomes more stable and corresponding changes in dough rheology.



Cold Plasma in Waste Water Treatment

Major investigation have been done on application of cold plasma :

- Industrial effluent.
- Organic dyes.
- Degradation of pharmaceutical compounds.
- Mineralization of pollutants by using various catalysts.

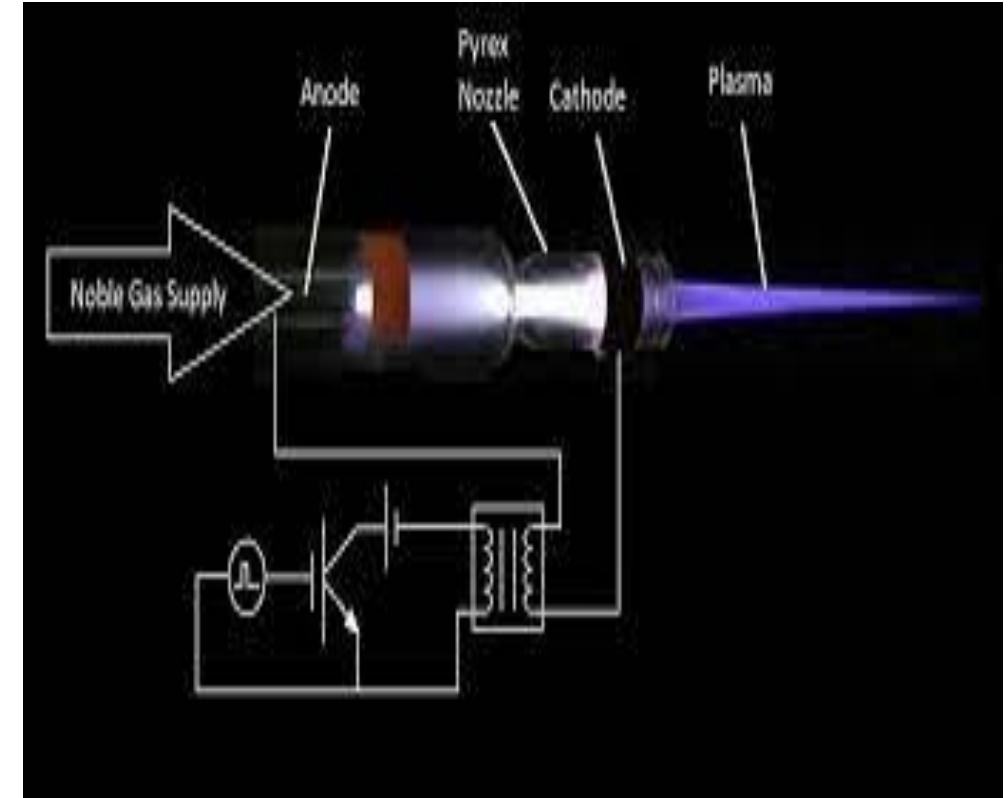


Advantages

- Wide range of operational conditions.
- Clean and has high chemical reactivity

Industrial Uses

- Ion production
- Analytical chemistry
- Waste treatment
- Surface treatment
- Electromagnetic coating



Classification of Plasma

Plasma is classified based on the following aspects:

Temperature: Thermal plasma / Hot Plasma
Non Thermal plasma / Cold Plasma

Mode: Microwave
Gliding arc
Corona
Dielectric barrier discharge

Pressure: Low pressure
Atmospheric pressure
High pressure.

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Our Clients...

Serving Across Borders...





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