

**When SHS International Ltd was planning a new facility at its plant in Liverpool it needed a steam supply that would be available “as-and-when required” and would be able to cope with large fluctuations in demand.**

The solution was found when **Engineering Manager Brian Connolly** saw a Clayton Steam Generator in action on a similar process, and quickly realised that it would be ideal for his purpose.

The new facility is a modern bakery that produces gluten free bread which is specially made for people who suffer from Coeliac Disease.

Coeliac Disease is caused by an intolerance to gluten, a protein found in wheat, rye, barley and possibly oats. There is no cure, but nowadays the disease can easily be detected and can be kept under control by avoiding gluten.



Gluten is found in flour, and thus can be present in bread, cakes, biscuits, crackers and pasta. It's no surprise then that bread is the food most missed by people on a gluten free diet. Fortunately SHS is able to meet the demand for gluten free bread and produces a variety of bread products using some of the most modern and advanced machinery available. The



Clayton Steam Generator is one of the vital parts of this bread making process where steam is essential in the retort cycle for sterilization of the finished



product.

Brian Connolly commented *“at the start of the project we looked at traditional boiler designs but they were all much larger and it would have taken around an hour and a half to get steam up to pressure every morning so I would have to have people on site an hour and a half before production started to make sure we had steam available”*.

The way steam is produced in a Clayton Steam Generator is

very different from the traditional horizontal type of boiler where water is stored in a drum and heated under pressure. This difference accounts for the quick start-up and fast reaction time.

Brian Connolly said *“one of the other advantages for us is that the steam generator is fully automatic and we can have steam when we need it. It is also easier to use as well as being fuel efficient”*

SHS is part of the Nutricia group who are represented throughout the world and are dedicated to the development, production and sales of specialised nutritional products.

Clayton and SHS share a common philosophy - to use the most advanced technology to turn science into reality.