An Appetite for Change.

Consumer appetites are ever changing. From healthier alternatives that are good for you, to minimally processed foods that are locally grown with a small carbon footprint, food processors face a constant juggling act of meeting dynamic consumer demands while turning a profit.

Armstrong knows that there’s no quick fix to consistently meeting these expectations. It takes planning and partners that bring sustainable solutions to the table. That’s why the world’s leading food processors, including Coca-Cola, ConAgra, Heinz, Kellog, Nestle, Pepsi, Kraft, Ocean Spray and Unilever, partner with Armstrong for thermal system solutions and utility optimization services that reduce energy consumption, lower environmental emissions and improve plant performance.

Small Improvements. Big Dividends.

Even a small improvement in efficiency can make a big difference in your bottom line. Armstrong helps you invest and leverage assets such as steam wisely.

From conducting a comprehensive steam system assessment following approved guidelines established by the American Society of Mechanical Engineers to designing, engineering, installing and maintaining the steam system to achieve optimum performance, we help you improve your bottom line. We also apply the latest technology such as wireless diagnostics to immediately identify component failures, contain energy losses and better deploy labor resources.

Global energy benchmarking and best practices is made possible with Armstrong’s Web-enable software that contains formulas approved by the United Nations to calculate greenhouse gas emissions and determine carbon credits for global trading.

Precious Commodities. Maximum Efficiency.

Water is perhaps our most precious commodity and when it comes to food processing, there’s no bigger resource that needs to be preserved.

Armstrong has pioneered the development of Complete Thermal Exchange (CTE) technology to enable meat and poultry processors, beverage manufacturers and others to generate hot water with greater than 99 percent efficiency and with very low emissions of nitrous oxide and carbon dioxide. The National Sanitary Foundation (NSF) certifies that the effluent water from a Flo-Direct CTE Gas Fired Water Heater meets U.S., European Union and the People’s Republic of China bottled drinking water standards.

Safe Food. Sustainable Results.

Armstrong shares your passion for producing a safe and abundant supply of food.

From delivering safe and effective alternatives such as steam heat treatment instead of methyl bromide or other chemical agents for insect control to serving as an extension of your team to operate and maintain utility assets to improve performance and reduce environmental emissions, Armstrong helps you utilize resources responsibly and ensure that every resource is fully replenished.

Learn more about how Armstrong can deliver sustainable results for your food business at armstronginternational.com/food.
Armstrong recognizes that growing customer demands, competitive pressures and harsh economic realities may have robbed your business of the very resources you need to keep pace.

Armstrong has Global Learning Centers located around the world to help you gain the knowledge necessary to keep up with changing technologies and effectively maintain your thermal utility system. We can create a specially tailored curriculum for your organization and deliver it through one of our Global Learning Centers.

In addition, Armstrong offers an online learning environment enabling people around the world to access our interactive training courses. We offer basic online courses to reinforce our belief that Knowledge Not Shared is Energy Wasted. From steam basics and water hammer to condensate drainage and piping principles, Armstrong University is a one-stop online resource for quick research on steam systems, answers to steam system questions and comprehensive online steam system education. A comprehensive steam education is at your fingertips at: armstronginternational.com/armstrong-university.com

Sharing Knowledge. Saving Energy.
Solutions You Can Sink Your Teeth Into

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Armstrong knows that there’s no quick fix to the sustainability equation. It takes planning and patience that bring sustainable solutions to the table. That’s why the world’s leading food processors, including General Mills, B&G, ConAgra, Nestlé, Pepsico, Kraft, Ocean Spray and Unilever, put their trust in Armstrong for thermal system solutions and utility optimization services that reduce energy consumption, lower environmental emissions and improve plant performance.

Precious Commodities. Maximum Efficiency.

Water is perhaps our most precious commodity and when it comes to food processing, there’s no bigger resource that needs to be preserved. Armstrong first pioneered the development of Complete Thermal Exchange (CTE) technology to enable meat and poultry processors, beverage manufacturers and others to generate hot water with greater than 99 percent efficiency and with very low emissions of nitrous oxide and carbon dioxide. The National Sanitary Foundation (NSF) certifies that the effluent water from a Flo-Direct CTE Gas Fired Water Heater meets U.S., European Union and the People’s Republic of China bottled drinking water standards.

A food processor in the Pacific Rim relies on an Armstrong CTE system and Web-enable software to calculate greenhouse gas emissions and determine carbon credits for global trading.

Small Improvements. Big Dividends.

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Armstrong’s steam system assessment follows approved guidelines established by the American Society of Mechanical Engineers to designing, engineering, installing and maintaining the steam system to achieve optimum performance. From conducting a comprehensive steam system assessment following the latest technology, such as wireless diagnostics, to improving efficiencies, controlling emissions, saving energy and lowering labor costs, we help you improve your bottom line. And we also apply the latest technology such as wireless diagnostics to immediately identify component failures, contain energy losses and better deploy labor resources.

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