

Food and Agriculture Applications



Explosion intensity in dust is directly related to the particle size. The smaller particle size, the greater danger extent. The size of the powder particles stored and transported throughout the process gradually decreases due to dragging and friction.

According to the research conducted in 2016, the most dust explosions occur in the food industry with a percentage of 33%.

Some of explosive dusts in food industry;

- Sugar
- Flour
- Starch
- Dry milk
- Cacao
- Instant coffee
- Spices
- Instant soup etc.

