

Digital 3D layout of a Food Processing

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Abstract: The nourishment handling industry is a subset of the assembling segment with exceptional difficulties. Among these, guaranteeing nourishment cleanliness what's more, forestalling pollution are two issues of prime significance. Thus, planners need to defeat such difficulties when structuring offices appropriate for nourishment preparing. The paper details a model that streamlines the design arranging process for the nourishment preparing offices so as to support the creators. A summed-up system that envisions the Facilities Layout Issue was at first created. A format model for food processing facilities was then created considering the extraordinary highlights that should be present in the design. The model characterizes the territories of food processing facilities into five: essential, optional, utilities, distribution centre, and organization in light of the exercises and the degree of hazard present in nourishment handling. It further proposes explicit areas for the five segments in the plant design. So as to test the exhibition of the system and the model, a contextual analysis was directed in a malted milk powder preparing office by changing its design as indicated by the proposed model. The structure and the model indicated guarantee in its usage. Be that as it may, the methodology and the format model should be assessed in further cases all together to learn their ease of use and execution.

Keywords: Industrial Engineering, Layout, Design Concept, Food Processing. Layout Planning.

I. INTRODUCTION

An office might be a machine device, a work focus, an assembling cell, a machine shop, a division, or a distribution centre, what's more, an office design is a game plan of everything required for generation of merchandise or conveyance of administrations. A proficient format would guarantee expanded efficiency. Deciding the physical association of a generation framework is characterized as the office format issue. It is hard to determine because of inborn clashing goals and imperatives. This Facility Layout Problem is known to have a noteworthy effect upon the assembling costs, work process, lead time, and profitability. An This Facility Layout Problem is significantly progressively troublesome in the nourishment handling industry. Falling flat to deliver nourishment things as per cleanliness benchmarks has an immediate impact on generation productivity through loss of creation and has a much more prominent impact through loss of shopper certainty.

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Slips by in guaranteeing nourishment cleanliness can likewise prompt arraignment in criminal court for carelessness furthermore, can make major money related misfortunes organizations. Sanitation and cleanliness in this way assume a significant job in industry and nourishment quality is the aftereffect of various variables. for example, physical, biochemical, and microbiological attributes. In this manner, it is basic that these variables are considered in format plan in the nourishment handling industry. Numerous practices, for example, the risk examination and basic control focuses or great assembling rehearses endeavour to guarantee sanitation and cleanliness prerequisites in the nourishment fabricating process. So as to line up with these necessities, designs need to concentrate on isolating the work zone to control risks and forestall pollution of the items being fabricated. This centre will guarantee that the designs consent to the prerequisites of the nourishment business furthermore, maintain a strategic distance from changes required later that normally result in extra expenses. Nonetheless, little research on Facility Layout Problem considering the one of a kind assembling necessities of the nourishment handling industry is accounted for in the writing. Accordingly, this paper figures a model that disentangles the design arranging process for the nourishment handling offices food processing facilities. A summed-up system that envisions the Facility Layout Problem was at first created. At that point, a design model for food processing facilities was proposed considering the exceptional highlights that should be present in the format. A contextual investigation was at last led.

II. DEVELOPMENT OF THE FRAMEWORK:

An efficient procedure must be followed in format configuration to guarantee that the plan is as per the creation prerequisite. Along these lines, adequate data to begin a format configuration process is critical. The format plan or modification issue turns out to be considerably progressively hard to determine when there are reasonable restrictions, for example, destruction of existing dividers and structures, adding more space to a current office, obliging the intricacy of an assembling procedure, and keeping up limit and adaptability of a plant. The expense of usage of another design and the accessible time for execution are different confinements of ten ignored in the writing. Henceforth, there must be more noteworthy comprehension of these restrictions when planning a format. The proposed structure represented in Fig.2 was accordingly created to help the modern fashioners to acquire the necessary data in a precise way. It comprises of five primary advances.



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Stage An is worried about the limit of the necessary apparatus. Step-B tends to the issue of plan parameters of the assembling procedure. Step-C produces space prerequisites for various areas of the format. Step-D thinks about the design choices and Step-E is committed to the determination of the most functional format from the accessible choices. Stage-A. Subtleties of six things are to be known to determine the apparatus limit: month to month request, move activity data, headcount of work force, completed merchandise inventory, genuine plant limit, and machine limit. Here, shift activity, head check, and the completed merchandise stock establish the activity technique. Step B. This is to merge the procedure subtleties and machine subtleties for the format plan. Vitality necessity, level of mechanization, and the size of machines are the deciding components of machine subtleties. Procedure and machine subtleties choose the structure parameters for the format plan. At the point when the OEE is known, this data can be utilized to nourish data to get the genuine plant limit. Step-C. This distinguishes the necessary floor territory for each area in the design. So as to choose this, security, GMP, and utility territories should be surveyed. The accessible region and conceivable new development for extra region are then looked lastly the ideal blend of regions for the various segments is resolved. Step-D. Design improvement is done at this stage. An appropriate format configuration device must be utilized to build up an ideal answer for the office design issue. Relationship charts, from-to framework, and other format advancement techniques can be utilized to build up the design. This is the place a model for design arranging can have a positive effect. Step-E. The last step deals with the handy perspectives that influence the format. The monetary attainability and practicality as an undertaking to execute the chose format are underlined in this progression.



Section	Colour	Code R, G, B
Primary		255, 255, 0
Secondary		0, 255, 0
Administration		0, 255, 255
Utility		255, 0, 255
Stores		255, 191, 127

Figure 3: Colour scheme to identify the five basic sections of a layout.

III. ADVANCEMENT OF THE MODEL

A model can be produced for the nourishment business to help Step D in the system. Format age and assessment are regularly testing and tedious because of their characteristic multi objective nature and multifaceted nature in the information assortment process 16, 17 as in 18. Past and rising exploration is planned for creating techniques to address these issues 3, For instance, 7 talks about an algorithmic way to deal with format structure. Nonetheless, algorithmic methodologies have concentrated primarily on limiting stream separation so as to limit material taking care of expenses 3. Then again, procedural methodologies have depended vigorously on understanding of specialists 3. In this way, neither an algorithmic nor a procedural format plan strategy is essentially powerful in taking care of functional structure issues 9 as referred to in 19. Nourishment preparing production lines are represented by rules created by controllers. These rules depict the smaller than normal mum necessity important for the business. GMP for Indus-attempt is created dependent on these rules and the most recent advancements made in connection to the business 12. These required GMP must be received by the nourishment manufacturing manufacturing plants to consent to item wellbeing benchmarks and guarantee cleanliness. Henceforth there are numerous similitudes in these industrial facilities. These likenesses can build up a typical model design material for the nourishment handling industrial facilities. As examined before, the nourishment business standards must be followed in structuring manufacturing plant formats for nourishment manufacturing and isolation of work regions is significant for the nourishment handling enterprises as they are described by a consistent change in volume, type, and blend of items because of always changing business sector necessities. Over this, numerous basic control focuses are available in the nourishment handling industry. These have been recognized as dangers for the assembling procedure. Henceforth there ought to be satisfactory controls to moderate the danger of pollution. The site format assumes a significant job in this hazard alleviation process. Hence, essential areas of nourishment handling offices were distinguished as essential assembling, optional pressing, distribution center, utility region, and organization.







The dangers distinguished in HACCP are organic risks, compound perils, and physical dangers (e.g., glass, creepy crawlies, irritations, metal, and residue). Formats for nourishment preparing offices ought to be intended to limit chances because of the above perils. The item is presented to nature at the essential assembling region. Therefore, it is the zone, which represents the most elevated hazard for cleanliness in the manufacturing procedure, and hazard moderation steps are fundamental to forestall pollution. Ecological conditions as far as moistness, temperature, and particulate levels and the barometric weight must be firmly checked and kept up inside the essential assembling area. Besides, the essential assembling territory must be totally isolated from different zones to control the danger of tainting. Representatives moving to the essential assembling region ought to experience uniform changes as required by GMP prerequisites for the assembling forms and sufficient offices are required for this movement. Work force passage and the material section ways to the manufacturing plant additionally must be unmistakably isolated. This is a GMP and wellbeing necessity in the business. The other four segments should be put to give most extreme help to essential assembling while at the same time guaranteeing the nourishment cleanliness prerequisites. Accordingly, it is essential to plainly characterize the over five fundamental segments of a nourishment handling production line in a format drawing. A shading plan as appeared in Fig. 3 is likewise proposed so as to distinguish the essential segments. Nourishment handling contains numerous concurrent exercises and can have complex formats. These can take numerous shapes. In this manner, the proposed shading plan can possibly rearrange the format configuration process by empowering simple perception.

IV. DESIGN MODEL OF LAYOUT

The format model for nourishment producing, called the "precious stone model" Fig. 4, was created by successively finding the five essential areas talked about above. The conventional strategy for finding divisions depends basically on two enhancement factors, the nearness or separation voyaged. Be that as it may, in this model, sanitation (or GMP) turns into the fundamental standard for streamlining to find divisions. Other customary variables are considered as optional. Existing formats present in the nourishment business were watched is 4 and assessed in planning the model design. Numerous formats demonstrate that the high hazard and generally safe territories are shielded from the outside condition by just a strong divider. This can prompt irritation relapse, cross tainting, and direct pollution. More often than not, the utility framework is found away from the high hazard zone; subsequently, warming, ventilating and cooling (High Volt AC) ducting, steam lines, and packed carriers should move to this region through divider openings. This represents a hazard to the nourishment preparing plant. These hazard components can be essentially constrained by encompassing the essential assembling zone with the auxiliary assembling territory. The auxiliary man-producing region at that point must be encompassed with different areas of the processing plant. This keeps the outside contaminants from arriving at the

essential and optional assembling zones. This decreases the hazard because of natural, synthetic, or physical defilement. At last, the utility, organization, and distribution center regions ought to be appended to the optional assembling territory. The precious stone model format appeared in Fig. 4 guarantees right material and faculty development inside the industrial facility. As demonstrated in Figure 5, the material stream is from left to right. The crude material and pressing material got at the stores in left side are changed over to completed merchandise and moved to the stores at the correct finish of the design. Work force passage to the office is from the organization region at the base as appeared in Figure 6. Accordingly, this model limits cross sullying and streamlines faculty and products development on the processing plant floor. The model in Figure 4 unmistakably shows the five key regions of a nourishment preparing processing plant. These five territories envelop all elements of regular nourishment preparing industrial facilities. The space distribution for every one of these segments shifts from the real space prerequisites according to the assembling procedure. This is performed when the system is applied to recognize the space necessities in the format.



Figure 4: Diamond model.



Figure 5: Material movement in diamond model.



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Figure 6: Personnel movement in diamond model.

V. ESSENTIAL MANUFACTURING AREA:

The item that lands from the optional assembling region is presented to the office condition in the essential assembling territory, radically expanding the pollution hazard and along these lines it ought to be the most ensured region of the assembling procedure. Subsequently the above model finds the essential assembling territory at the focal point of the format to confine it from the outside condition however much as could reasonably be expected. The item for the most part enters the essential zone through pressurized airtight chambers. Work force likewise should enter through isolated spaces and experience gowning changes. They have to wear head covers, shoe spreads, veils, and gloves as fitting to the assembling procedure before entering the essential assembling zone. Hand-wash stations additionally should be set up at the section to the essential assembling region. Besides, doors to this region need to have air shades to forestall outside air from entering the high hazard region. As referenced, the item is uncovered at the high hazard essential assembling region 11. Hence, the air in this segment must be adapted as a standard. The molecule include in air is controlled through (high effectiveness molecule retention) channels and relative dampness is controlled according to the procedure standards. The gaseous tension is additionally kept up at a marginally more significant level than that of the optional assembling territory to keep particulates from getting into the essential assembling region. The weight distinction among low and high hazard territories is kept somewhere in the range of 5 and 15 Pa with the goal that the wind currents to the generally safe territory from the high hazard region is 1.5 meters/sec or more noteworthy through openings-11.

Evaluation of Framework and the Model: (Case Study) The proposed system for format plan and the proposed jewel model were utilized to revise an office for nourishment preparing. The industrial facility packs mass malted milk powder into three stock keeping units: Sachets, containers, and sack in box. Ease of use of the above structure and the model was tried and approved during this format remodel venture. The structure was utilized to get the format configuration requirements and consider other essential parameters for the format plan. The precious stone model was then utilized as the rule in

planning the format. Phases of the assembling procedure were recognized as essential, auxiliary, distribution center, utility, and managerial. Hardware and furniture were distinguished for these particular regions.

VI. RESULTS & DISCUSSION:

The proposed structure advantageously encourages dealing with the parts of information prerequisite so as to land at a choice on the format. The OEE, most extreme generation limit lastly the region necessity for the design were gotten by following the system. One favorable position while altering a current design is the information on a large portion of information identified with machine execution and the procedure. Thus, machine limit, physical size of apparatus, process subtleties, and region necessity for segments could be gotten effectively. Further-more, this data was exact as no suspicions were made when getting information. The proposed jewel model settled the major decision focuses in the FLP. The area of the five areas of the industrial facility was clear. The process hardware to be situated in these five areas (i.e., essential assembling, optional assembling, utility, stockroom, and organization) was obviously known as these were recognized when the structure was applied in the main stage. This improved the way toward giving the answer for the FLP. A procedure situated format was utilized in the course of action of the hardware in the five segments. The relationship outline and the separation graph arrived at the best area for the gear in the format. Table-1 records the improvement saw in the office as far as the key execution markers (KPIs) after the usage of the design change. According to the outcomes appeared in Table 1, it is seen that the new format has expanded the general preponement efficiency of the processing plant. This is because of decrease of vacation all the while. Supervision of machines turned out to be generally simple as comparable machines were assembled. Correspondence of machine disappointments and creation issues was proficient because of nearness area of hardware. This helped chiefs and specialists to react speedily to support exercises and give answers for maintain a strategic distance from machine down time. The examination of from-to framework and the movement separation to weight previously and after the design change is given in Tables 2 and 3, individually. Those tables demonstrate the decrease out yonder voyaged and the weight into separation went after the change. For example, the total travel separation of BIB region was diminished by 36% and the total separation into weight was decreased by 29%. Likewise, every one of the parameters of Jar, Sachet, and BIB filling process were decreased in an ideal way in the new design. The progressions improved ergonomics of the working environment too. For instance, pulling of overwhelming bed trucks for long separations was decreased therefore giving an all the more loosening up workplace. Be that as it may, the degree of progress should be checked.



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The design improvement was performed thinking about the OEE as 60%. When the manufacturing plant began working after change, the OEE progressively expanded to 82%. The OEE was steady at 82% following one year of activity. This expanded the limit of the office. In any case, other deciding variables, for example, hardware and support may likewise have contributed towards the improvement of OEE and further examination to find out that the commitment because of office change is required Allocation of territory for areas of the jewel model can be changed according to the zone necessity for each segment. This territory prerequisite can be gotten from the system. Be that as it may, the area of areas according to the model is prescribed. In the adjusted handling plant, the essential zone was situated in a side of the format that could make sullying dangers just as material and work force development issues. The single divider assurance from the outer condition can be ruptured because of frail connections, for example, unlocked windows, glass parcels, utility funnels, and High volt AC framework. This leaves the essential assembling zone powerless against defilement.

Table 1: KPI chart for factory.

Description	Before	After
Overall equipment efficiency, OEE	60%	82%
Material waste per batch, %	2.4%	0.8%
Carbon dioxide emission, kg/MT	62.5	51.6

Table 2: Travel distance comp	parison.
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SKU	Distance (m)			
	Before	After	Improvement	
Sachet	628	364	42%	
Bulk powder	1,603	1,263	21%	
BIB	924	464	50%	
Jar	842	475	44%	
Total	3,398	2,565	36%	

Table 3:	Travel	distance	into	weight	comparison.

SKU	Distance into weight (mkg)			
	Before	After	Improvement	
Sachet	156,449	126,968	19%	
Bulk powder	800,430	629,388	21%	
BIB	403,726	196,141	5196	
Jar	145,354	114,172	21%	
Total	1,505,960	1,066,669	29%	

VII. CONCLUSION

Discovering answers for the Facility Layout Problem is troublesome. This turns out to be increasingly troublesome in the nourishment handling industry because of industryexplicit administrative needs, for example, sanitation, cleanliness, and GMP necessities. In this way, the point was to build up a strategy to assist format with structuring explicit to the nourishment handling industry. A lot of tasks interesting to the nourishment preparing could be distinguished by considering the sanitation chance level. Different tasks could be assembled into five distinct zones:

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essential assembling, optional assembling, utility, distribution center, and organization. These five territories have diverse ventilation, building completing, get to control, and lighting necessities to alleviate the sanitation dangers. Thinking about the extraordinary necessities, a structure was built up that considers explicit prerequisites of the nourishment handling industry and gathers information in an orderly way to help settling the Facility Layout Problem. Afterward, a model named the precious stone model was created, which incorporated the five distinct territories recognized. For a situation study, the system gathered essential information pertinent to processing plant tasks. It was likewise useful in the basic leadership procedure to determine the Facility Layout Problem. The jewel model additionally improved the Facility Layout Problem by parting the plant activity into the five significant areas and helped finding each segment in the design.

The improved format brought about an expansion in the general gear effectiveness (60% to 80%), a decline in material waste (2.4% per clump to 0.8%), and a decrease of CO2 emanations per metric ton of generation (62.5 to 51.6 kg/MT). The methodology was just tried in a current manufacturing plant alteration. Be that as it may, it ought to be additionally assessed when building up a totally new office for nourishment handling

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