



Take the Best - Separate the Rest

**The New Dimension
of Centrifugal Technology
for the Meat Industry**

- Optimum product quality
- Maximum yield
- Economical
- Low maintenance



Modern Processing Facilities for the Meat

Centrifugal separation technology stands for economy and quality and is therefore an important process stage

for processing of

for recovery of

Decanter

Animal bones

Bone fat
Gel bones
Bone meal

Animal blood

Blood plasma
Blood meal

Animal raw fat

Edible fat
Meat meal
Defatted meat

Cooking broths

Edible fat
Defatted soup

Dissolved air flotation sludge
Static flotation sludge

Inedible fat

Slaughterhouse waste

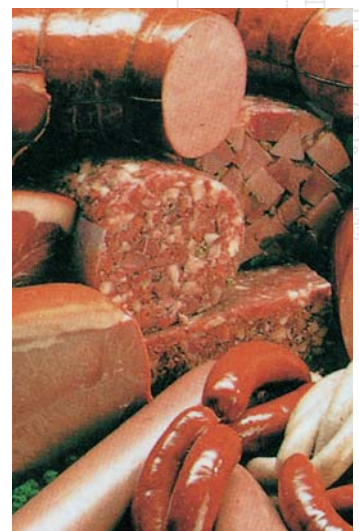
Inedible fat
Meat meal

Gelatine solution

Defatted and clarified
gelatine solution

Gelatine extraction residues

Gelatine solution
Protein meal
Inedible fat



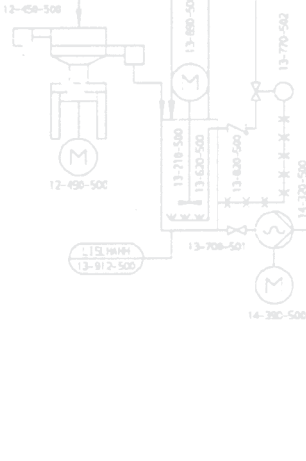
Industry



Separator



Westfalia Separator supplies centrifuges as stand-alone units, as closed process stages or complete processing lines.



For a wide range of capacities

Customized solution

Environment-friendly process



High performance centrifugal machines

Simple to operate

Automatically controlled units

Sanitary design with USDA approval or EHEDG acceptance available

GEA Westfalia Separator
Industry

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A company of mg technologies group

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Subject to modification

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