

*Liquids to Value*



## New Dimensions of Centrifugal Technology for Processing Animal By-Products





## Modern Processing Facilities for the Meat Industry

Centrifuges and process know-how from GEA Westfalia Separator Group are used already for decades to process animal by-products. These machines are ideal for recovering the valuable substances from the various raw materials quickly, cleanly and with high yields.

Animal by-products, i.e. all animal products apart from meat, such as skin, bones, blood, etc. and which are obtained during the slaughter process, are valuable raw materials. Process lines from GEA Westfalia Separator Group provide support to fat-processing plants for recovering edible fats. The decanter has traditionally been the heart of the installation, in which the melted raw product is separated into greaves, water and fat. The fat is also polished by means of a separator in order to achieve maximum purity in the end product. The greaves can be further defatted in order to maximize the yield of the overall process. The various end products are for instance used in the bakery products industry, or are used as components in animal feed.

Another application for centrifuges from GEA Westfalia Separator Group is the economic production of blood plasma and blood meal. The consistent processing of animal blood improves the profitability of slaughterhouses even further.

Blood plasma in particular opens up interesting opportunities because of its valuable contents: it is used as an additive in the food sector and also in the pharmaceutical and pet feed sectors.

In the process of gelatine production, centrifuges are responsible for clarifying and separating the thin gelatine. They reduce the strain imposed on down-stream filtration as well as the fat content to a minimum. Thus, the operations are able to produce a high quality end product.

In addition to these traditional methods of using animal by-products, GEA Westfalia Separator Group is also able to provide solutions for the recovery of valuable food grade proteins, like protein hydrolyzate. In traditional rendering processes those proteins usually go to waste whereas now they can be obtained as valuable raw material for further processing.

# Decanters and separators from GEA Westfalia Separator Group are used

for processing of	recovering
Animal bones »	Edible fats Gel bones Hydrolyzed protein powder
Animal blood »	Blood plasma Blood meal
Animal raw fat »	Edible and technical fats Meat meal Defatted meat
Cooking broths »	Edible fats Defatted soup
Flotation sludge »	Technical fats
Slaughterhouse waste »	Technical fats Meat and bone meal
Gelatine solution »	Defatted and clarified gelatine solution
Gelatine extraction residues »	Gelatine solution Protein meal Technical fats
Separated meat »	Low fat meat Edible fats



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