DANISH TECHNOLOGICAL INSTITUTE

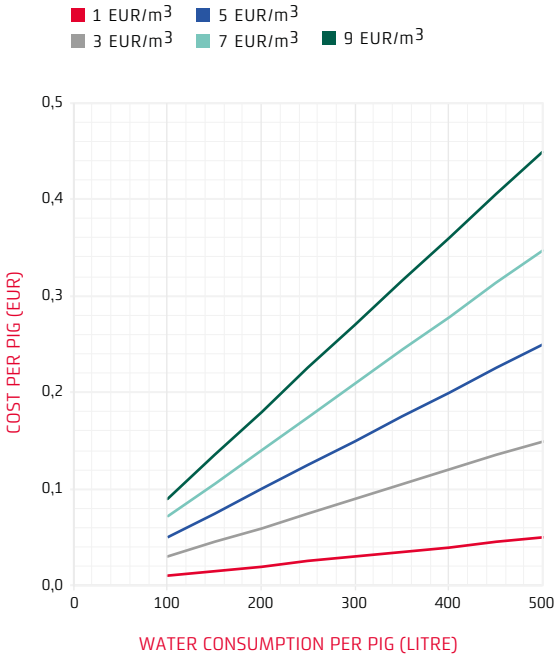
Water Mapping and Saving

A service that will map and reveal the true cost of water consumption in the meat industry and identify the potential for water savings as well as a roadmap to achieve this.

Worldwide, potable water is a scare resource that needs to be taken care of. The meat industry is a major user of potable water and therefore has a significant impact on the overall consumption in a society. Besides the social responsibility, selling into high value markets implies that there is an increasing pressure to utilize resources in an efficient way, and to produce in an environmentally friendly way is also a way of branding your products.

TRUE COST OF WATER				
Water in	Heating	Softening	Fixed cost	Water out

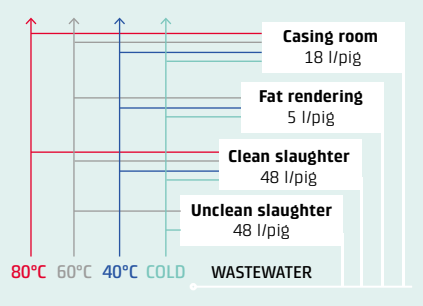
Water is used in almost all operations during the slaughtering process, and for this reason it is important to reduce the water consumption as much as possible in all steps; however, this should be done without affecting product quality and food safety.



DynaCQ marks unwanted objects with a halo

DURING THE PAST THREE DECADES, the Danish Technological Institute has assisted the Danish pork industry in decreasing their water consumption from more than 600 litres per pig till today's consumption of approximately 200 litres per pig. This has been achieved through many different activities such as using only the necessary amount of water, switching off water-consuming machines when they are not producing, collecting waste at the source, investing in cleaner technology and introducing environmental management.

THE SERVICE IS DIVIDED INTO THREE STEPS:



STEP 1
Mapping the current use of water

Using a systematic approach, your current level of water consumption will be mapped. The mapping comprises the entire production line including truck wash, fat rendering, casing department and cleaning.

STEP 2
Identifying the water saving potential

Relevant KPI's will be benchmarked against best practice. Possibilities of water savings will be described, and the water saving potential will be calculated and prioritized based on the investment required and the estimated payback time.

STEP 3
Implementing the necessary changes

Based on a prioritized plan of action, DTI will assist you in implementing the necessary changes. E.g.:

- Training
- Hygienic slaughter
- Optimized cleaning procedures
- Mechanical solutions

DMRI –
Food innovation for the future

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