

# RECP Best Practice Catalogue

*Modification of the line between the soaking tanks and the blancher to reduce losses of raw material*

*Developed within the framework of MED TEST II*



UNITED NATIONS  
INDUSTRIAL DEVELOPMENT ORGANIZATION



The SwitchMed Programme is  
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# Best Practice - Modification of the line between the soaking tanks and the blancher to reduce losses of raw material

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<b>SECTOR:</b>	<b>Food &amp; Beverage</b>
<b>SUBSECTOR:</b>	Processing and preserving of fruit and vegetables
<b>PRODUCTS</b>	Canned Food
<b>CATEGORY</b>	Process control or modification
<b>APPLICABILITY</b>	Process

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<b>COMPANY NAME</b>	---
<b>COMPANY SIZE</b>	Medium

# Best Practice - Modification of the line between the soaking tanks and the blancher to reduce losses of raw material

**Description of the problem (Base scenario):** There was a lot of legume falling out from the line between the soaking tanks and the blanchers.

**Description of the solution:** Modification of the line between the soaking tanks and the blancher by introducing barriers all around the conveyor belt. The barriers are the white edges shown in the picture.



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**Economic Benefits**      The total loss of legume per year =  $16 \text{ kg/day} * 185 \text{ day/kg} = 2,960 \text{ Kg/year}$

Total cost of legume =  $2,960 \text{ Kg} * 0.7 = 2,072 \text{ Euro}$

**Environmental Benefits**

Reduction in solid waste and raw materials consumption by 2,960 Kg/year (most of the solid waste and 0.2% of raw materials)

**Health and safety impact**

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## Capital investments & financial indicators

Investment= 140 Euro

Payback period= < 0.1 year

## Suppliers

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## Other aspects

The productivity is increased by 0.2%.

## Implementation

Implemented