RECP Best Practices Catalogue

Oil recovery after the cooking of tuna Developed within the framework of MED TEST II







SECTOR	Food & Beverage
BRANCH:	Processing and preserving of fish, crustaceans and molluscs
CATEGORY	Process control or modification
APPLICABILITY	Process

COMPANY SIZE 455 (326 seasonal)







Description of the Problem (Base Scenario):

The company traditionally cooks tuna in stainless steel tanks filled with boiling water. During this process, the oil from the tuna causes the stainless steel tanks to overflow, discharging directly into the pipeline and from there to the WWTP. As a result, the volume and the polluting load of the WWTP increase considerably, which affects the performance of the station.



Description of the Solution

This project consists of oil recovery at the production level and after the tuna cooking step through the construction of bins below each cooker to recover the lost oil that will be directed by two pumps, to another settling basin. After decanting, the recovered oils can be sold in the form of fish oils.

This action can recover about 18.5 tons of oil/year or a reduction of 17 tons of BOD5/year.







Economic Gains	Economic gains: € 5,720/year
Environmental Gains	Material gains: 18.5 tons of oil/year (2%) Pollution reduction: 17 tons BOD/year (3%)
Health and Safety Impact	No impact







Capital Investments Investment: € 4,725

& Financial Indicators Time for Return on Investment: 10 months

Supplier Information Local suppliers

Other Aspects -

Implementation Under implementation





