RECP Best Practices Catalogue

Recovery of proteins and fats from animal fleshing

Developed within the framework of MED TEST II







SECTOR:	Leather
BRANCH:	Tanning and dressing of leather
CATEGORY	Process control or modification
APPLICABILITY	Process

COMPANY SIZE 40 Fu

40 Full-time employees







TEST Training kit

Description of the Problem (Base Scenario):	Large quantities of fleshings are produced daily at the plant following the fleshing operation. The amount discarded is estimated at 100 tons.
Description of the Solution:	The installation of a fleshings processing unit will allow: • produce proteins to recover them as fertiliser (if there is such a market), or the proteins can be recovered during the tanning process, by supplementation during the re-tanning phase. In this case, Italian studies have shown that the depletion of chromium and dye used in re-tanning-dyeing increases by approximately 4-5% • Produce fats that can be sold to the soap industry.







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Economic Gains	 Recovery of separated fats and proteins for the market, about 10% The annual quantity sold is about 10 tons of fat and protein since the remaining 90 tons will be cooked in acid and diluted in water. Which amounts to: 10,000 kg x € 1.2 = € 12,000
Environmental Gains Health and Safety	 Reduction of fleshings waste landfilling of about 100 tons/year. 100% of the fleshings waste will be recovered.
Impact	







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Capital Investments & Financial Indicators	Investment to acquire recovery and heating tanks and a centrifuge to separate fat and proteins: € 20,000 Unit installation: € 4,000 Investment: € 24,000 Time for Return on Investment: 2 years
Supplier Information	Local
Other Aspects	none
Implementation	The company has started an implementation study.





