

RECP Best Practices Catalogue

Adding value to residues for human consumption

Developed within the framework of MED TEST II



UNITED NATIONS
INDUSTRIAL DEVELOPMENT ORGANIZATION



The SwitchMed Programme is
funded by the European Union

Best Practice - Adding value to residues for human consumption

SECTOR	Food & Beverage
BRANCH	Processing and preserving of fish, crustaceans and molluscs
CATEGORY	Technology upgrade/Eco-innovation
APPLICABILITY	Process
COMPANY SIZE	40 employees (10 seasonal)



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Description of the

Problem (Base Scenario): The company generates significant quantities of waste annually after the shelling process. Being the main product of the company, shrimp shells generated are estimated at 215 tons/year. This waste is stored in a cold room and then transported to a garbage dump on behalf of the company.

Description of the Solution

The project of adding value to the residues for human consumption makes it possible to transform the shells of the shrimps generated after shelling into bisques intended for human consumption. This results in a reduction of 215 tons of waste per year.



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Economic Gains

Economic gains: € 26,250

Environmental Gains

Waste reduction: 215 tons/year (70%)

BOD reduction: > 1,000 tons/year

Quality and Safety Impact



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Capital Investments & Financial Indicators	Investment: € 10,000 Time for Return on Investment: 5 months
Supplier Information	Local suppliers
Other Aspects	-
Implementation	Planned



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