### **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<br/>SolutionThis project consists of oil recovery at the production level and after the tuna<br/>cooking step through the construction of bins below each cooker to recover the<br/>lost oil that will be directed by two pumps, to another settling basin. After<br/>decanting, the recovered oils can be sold in the form of fish oils.<br/>This action can recover about 18.5 tons of oil/year or a reduction of 17 tons of<br/>BOD5/year.







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







| Capital Investments<br>& Financial Indicators | Investment: € 4,725<br>Time for Return on Investment: 10 months |
|---|---|
| Supplier Information                          | Local suppliers   |
| Other Aspects                                 | -   |
| Implementation                                | Under implementation  |





