

RECP Best Practice Catalogue

*On site recycling of lost chocolate by installing
central filter*

*Developed within the framework
of MED TEST II*



UNITED NATIONS
INDUSTRIAL DEVELOPMENT ORGANIZATION



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Best practice - On site recycling of lost chocolate by installing central filter

SECTOR:	Food & Beverage
SUBSECTOR:	Manufacture of other food products
PRODUCTS	Variety of of chocolate and confectionary products
CATEGORY	Process control or modification
APPLICABILITY	Process

COMPANY NAME	---
COMPANY SIZE	The company employs around 50 full-time workers and during seasonal production time (including religious holidays) around 100 workers.

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Description of the problem (Base scenario):

Chocolate pumping after the mixers is equipped by single outlet filters. These filters are difficult to clean, causing many blockages and interruptions to a continuous flow of chocolate. In consequence, this leads to chocolate losses and frequent replacements and maintenance of the filters.

Description of the solution

New better quality central filter shall be installed in order to reduce losses and frequency of stoppage times. This filter removes the impurities at the very beginning of the process avoiding need for separate filters.



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Economic Benefits

Reduction of process shutdowns will lead to reduction of loss of chocolate which remains in separate filters by 1,200 kg/an (8,5 % of total loss)

TOTAL Saving: 6,800 EUR/y

Environmental Benefits

Conservation of natural resources and decrease of chocolate waste by 1,200 kg/y (8.5% from the total annual losses)

Health and safety impact

N.A

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Capital investments & financial indicators	10,000 Euro Capital investment Payback 1,4 year
Suppliers	Local supplier
Other aspects	This measure leads to increase of product quality through better smoothness and homogenic consistency of the flow of chocolate.
Implementation :	After implementation of this measure the top management noticed improvement in quality of the product and verified reduction in chocolate losses by 1.2 ton/an through measurement (by weighting chocolate losses).