

RECP Best Practice Catalogue

Reduction of losses of frying oil
Developed within the framework
of MED TEST II



UNITED NATIONS
INDUSTRIAL DEVELOPMENT ORGANIZATION



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Best practice - Reduction of losses of frying oil

SECTOR:	Food & Beverage
SUBSECTOR:	Processing and preserving of fruit and vegetables
PRODUCTS	• Potato Pellets, Cereal Pallets • Potato chips, cereal chips, puffed corn, puffed wheat • Beverages
CATEGORY	Good Housekeeping
APPLICABILITY	Process

COMPANY NAME	---
COMPANY SIZE	The company employs around 200 full-time workers .

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Description of the problem (Base scenario):

Lifetime of the frying oil used in production of snacks is shorter due to early loss of its quality. Reason of this inefficiency is high content of impurities in the frying line coming from the treated products. This unnecessary loss was quantified to be about 50 t per year representing 10% of the total amount of the vegetable oil used in the frying process.

Description of the solution

Prevention of this loss was addressed by a set of good housekeeping measures including better control over the amount and temperature of frying oil used without compromising the products' quality. Other important good housekeeping measure is a regular removal of impurities from the frying oil in between batches.

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Economic Benefits

Operational saving: 50 t of frying oil/y (10% from total oil used for frying which amounts to 500 ton/y)

TOTAL Saving: 55,000 EUR/y

Environmental Benefits

- Saving 50 ton of frying oil per year
- Reducing amount of waste oil by 50 t/y

Health and safety impact

Increased oil quality leads to increased product quality with a positive impact on health of consumers.

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Capital investments & financial indicators	No Capital investment, immediate payback
Suppliers	N.A
Other aspects	Increased product quality Increased process efficiency
Implementation	Implemented