

RECP Best Practices Catalogue

*Reduction of product losses on pasta
production lines*

Developed within the framework of MED TEST II



UNITED NATIONS
INDUSTRIAL DEVELOPMENT ORGANIZATION



The SwitchMed Programme is
funded by the European Union

Best Practice - Reduction of product losses on pasta production lines

SECTOR:	Food & Beverage
BRANCH:	Bakery and farinaceous products
PRODUCTS:	Pasta
CATEGORY	Process control or modification
APPLICABILITY	Process
COMPANY SIZE	400 full-time employees



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Description of the Problem (Base Scenario):

On pasta lines, there is loss and leakage of strands from the loading system

Description of the Solution

On the old pasta line, it became a question of modifying the elevator loading system by acquiring a new system which makes it possible to reduce the losses and the leaks of the pasta strands on the one hand; and minimise pasta debris



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Economic Gains	Total economic gain: € 26,180/year
Environmental Gains	Water gain: - Energy gain: - Material gain: 74 tons (0.06%) Reduction of solid wastes: 39 tons (1.6%)
Safety and Quality Impact	Improvement on weight variation, product quality and waste minimisation on the pasta line



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Capital Investments & Financial Indicators	Investment € 180,000 Time for Return on Investment: 7 years
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Supplier Information	Imported
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Other Aspects	-
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Implementation	Planned
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