

RECP Best Practices Catalogue

*Reduction of product losses on the
couscous production line*

Developed within the framework of MED TEST II



UNITED NATIONS
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The SwitchMed Programme is
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Best Practice - Reduction of product losses on the couscous production line

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):

Many losses during the production of couscous that cause a high cleaning effort.

Description of the Solution

Introduction of packing, slides, guide rails and the closing of open spaces on the couscous production line



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Economic Gains	Total economic gain: € 11,321/year
Environmental Gains	Water gain: - Energy gain: - Material gain: 32 tons (0.03%) Reduction of solid wastes: 32 tons (1.3%)
Safety and Quality Impact	No effect



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Capital Investments & Financial Indicators	Investment: negligible Time for Return on Investment: Immediate
Supplier Information	-
Other Aspects	-
Implementation	Carried out



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