



Separation technology for animal by-products

Separators, decanters and process lines
for food-grade fats and proteins



engineering for
a better world

gea.com

Modern processing facilities for the meat industry

Centrifuges from GEA have been used for decades to process animal by-products. They are ideal for recovering the valuable substances from the various raw materials quickly, with high yields. For food-grade quality products, they are available in hygienic design.



Animal by-products, i. e., all animal products apart from meat, such as skin, bones, blood, etc., obtained during meat harvest, are valuable raw materials. Process lines from GEA provide support to fat-processing plants recovering edible fats. A decanter centrifuge has traditionally been the heart of the installation, in which the cooked raw product is separated into protein, water and fat. The fat is then polished by means of a separator in order to achieve maximum purity of the end product. In order to maximize the yield of the overall process, the protein can be further defatted. The various end products can be used in bakery products or as components in animal feed.

Another GEA centrifuge application is the economic production of blood plasma and blood meal. The consistent processing of animal blood further improves the processor's profitability.

Blood plasma, in particular, provides interesting opportunities because of its valuable content. It can be used as an additive in the food sector and is also put to use in pharmaceutical and animal feed applications.

In the process of gelatin production, centrifuges are responsible for clarifying and separating the thin gelatin. They reduce the strain imposed on down-stream filtration, and keep the fat content to a minimum, allowing the processor to produce a high quality end product.

In addition to these traditional uses of animal by-products, GEA is also able to provide solutions for the recovery of valuable food grade proteins, like protein hydrolyzate. In traditional rendering processes those proteins usually go to waste. Now, they can be extracted as valuable raw material for further processing.

Decanters and separators from GEA are used

for processing of

recovering

- Animal bones » Edible fats
Gel bones
Hydrolyzed protein powder
- Animal blood » Blood plasma
Blood meal
- Animal raw fat » Edible and technical fats
Meat meal
Defatted meat
- Cooking broths » Edible fats
Defatted soup
- Flotation sludge » Technical fats
- Slaughterhouse waste » Technical fats
Meat and bone meal
- Gelatine solution » Defatted and clarified gelatine solution
- Gelatine extraction residues » Gelatine solution
Protein meal
Technical fats
- Separated meat » Low fat meat
Edible fats





We live our values.

Excellence • Passion • Integrity • Responsibility • GEA-versity

GEA is a global technology company with multi-billion euro sales operations in more than 50 countries. Founded in 1881 the company is one of the largest providers of innovative equipment and process technology. GEA is listed in the STOXX® Europe 600 Index. In addition, the company is included in selected MSCI Global Sustainability Indexes.

GEA North America

Northeast:

100 Fairway Court
Northvale, NJ 07647
Tel 201 767 3900

Midwest:

1880 Country Farm Drive
Naperville, IL 60563
Tel 630 369 8100

West Coast:

Western Region Customer Support Center
555 Baldwin Road
Patterson, CA 95363
Tel 209 895 6300

Canada:

5045 South Service Road, Suite 201
Burlington, ON L7L 5Y7
Tel 289 288 5500

Toll-Free 800 722 6622
24-Hour Technical Help 800 509 9299
sales.northamerica@gea.com
gea.com