

Electrocoagulation

Water Recovery and Reuse

Food Processing

Industry Applications

Meat, poultry, and fish processing, salad dressing and rendering plants

Pork Processing Contaminant	Before mg/l	After mg/l	Removal Rate %*
TKN	1,119	59	95
T-Phos	120	2	98
TSS	4,040	60	99
BOD ₅	1,580	397	96
Chicken Processing Contaminant	Before mg/l	After mg/l	Removal Rate %*
BOD ₅ (Total)	4,328	480	89
BOD ₅ (Soluble)	303	39	87
TSS	3,367	83	97
Fish Processing Contaminant	Before mg/l	After mg/l	Removal Rate %*
BOD ₅	40,500	750	98
TSS	33,667	107	99+
FOG	3,047	12	99+
Dressing Production Water Contaminant	Before mg/l	After mg/l	Removal Rate %*
BOD ₅	8,223	752	91
TSS	14,528	86	99+
FOG	18,165	28	99+

*These published test results are specific examples and were conducted by a qualified independent laboratory or government facility.

Challenges

- Waste protein and fat are discharged into municipal sewage systems, often disrupting the biological processes.

Solution

Electrocoagulation:

- is used to harvest protein and fat, increasing profits.
- allows fats, oil, and grease to be sold to the bio-diesel industry.
- destroys fecal coliform by 99+ %.
- enables brine chiller water to be reused.

