

Adding value to food co-products



Presented by:

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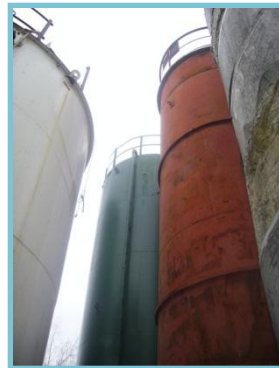
General outline

- Introduction; Who we are?
- The company and waste food management
- The Future; Case study
- Added value to glycerin
- Conclusions

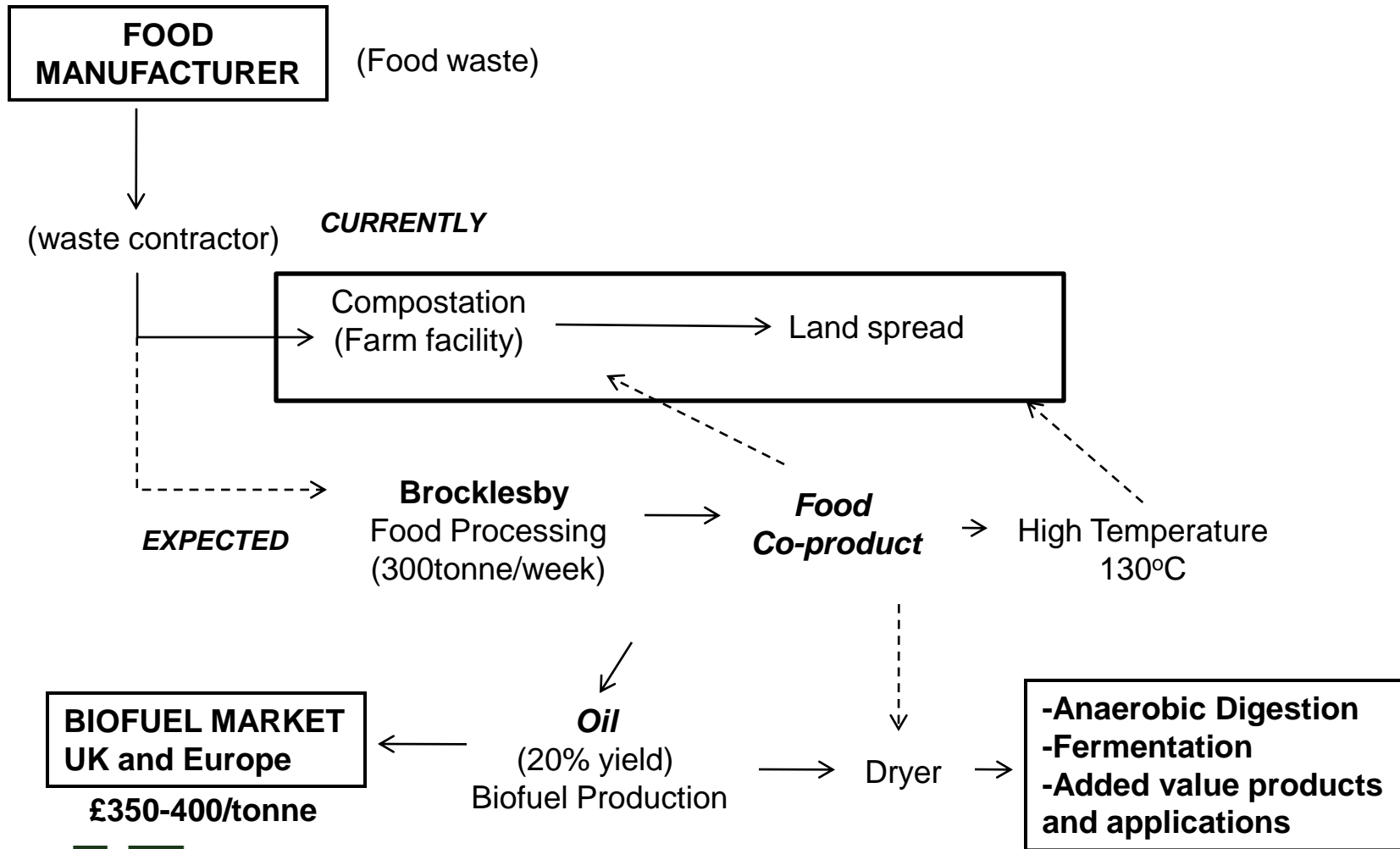
Introduction

Brocklesby/ Double Green

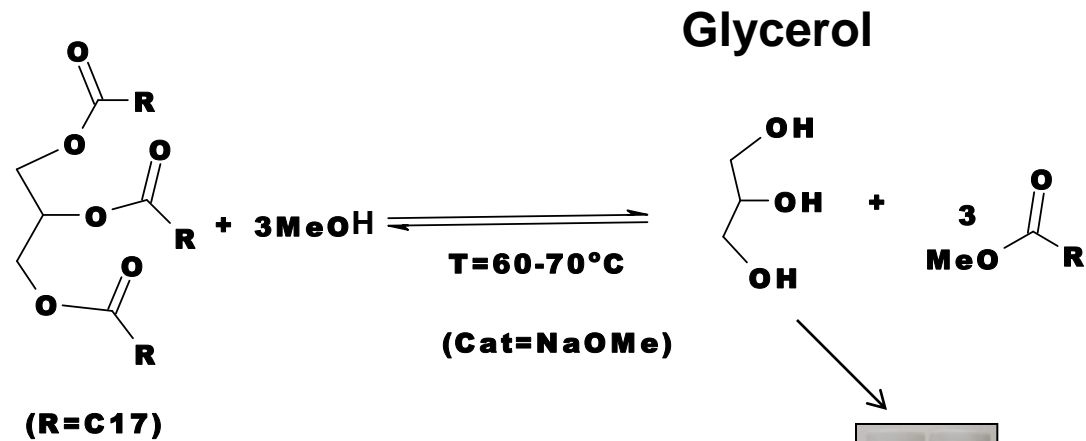
Blend for Success



Adding value to Food Waste

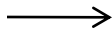
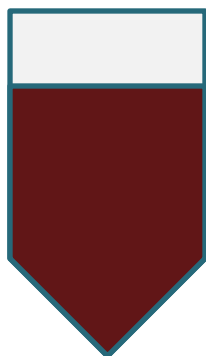


Adding value to glycerin



Biodiesel
glycerin

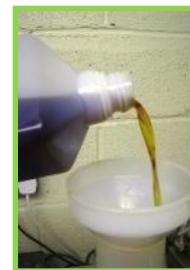
(1) Pre-treatment:
Oil; (FFA, moisture)



**(2) Addition of
MeOH/MeONa**



**(3) Biodiesel;
further
processing**



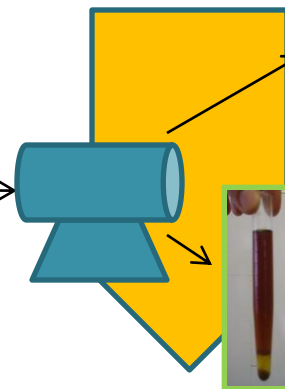
(3) Soap run off



**(4) Recovery
of MeOH and
FA material**



**(5) Effluent
glycerine**



**Glycerine :
65-85%(w/w)**



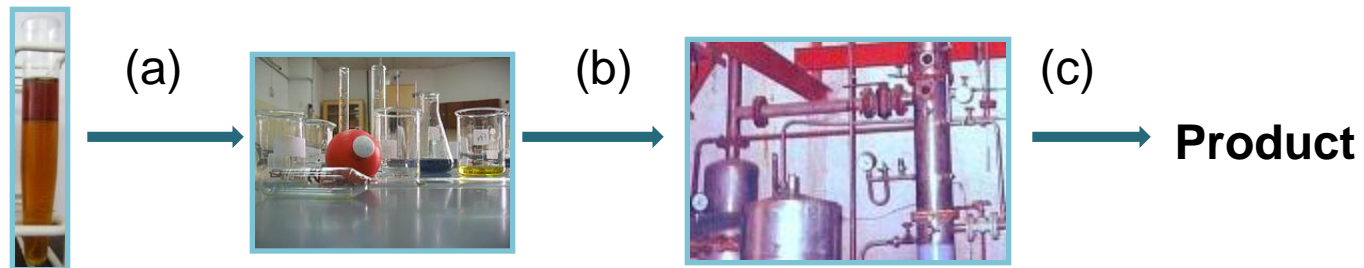
Biodiesel/FFA

Examples and perspective

- Large national supply
- Esterifications ; plasticiser and additive
- Hydrogenations
- Anaerobic digestion
- Other industrial applications
- Future work

Research on Glycerin; strategy

- Identification of a product currently in the market/ interest from companies
- Assessment of the suitability of glycerine to be converted into desired applications (Chemistry)
- Commercialisation of the product



DG- glycerine

R+D; Laboratory scale
plus pilot scale



BROCKLESBY

Valorisation of Effluent



Cost



Profit

Courtesy of BiogenGreenfinch

Conclusions

- Successful partnership with the Green Chemistry Centre
- On-going collaboration based in Clean Technologies
- Bright outlook for the future for food co-products and glycerin

Thank you for your attention!

