

DECANTER CENTRIFUGES & PLANTS FOR SOLID/LIQUID SEPARATION



HILLER DECANTER TECHNOLOGY FOR THE FISH INDUSTRY

ADDING INCOME



In the production of fish for human consumption, as well as in the industrial production of fish meal, there is an abundance of by-products which can be re-defined as valuable resources with the use of HILLER decanters.

Some examples are the direct recovery of protein from pumping water, fish meal and oil production from off-cuts, frames and viscera, and the on-board processing of whole by-catch.

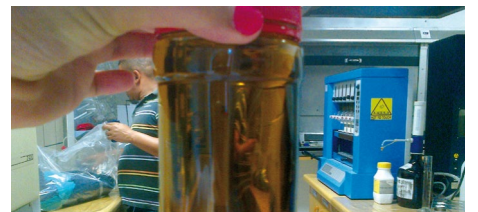
SMOOTHER PROCESSING



In industrial fish meal production the quality of the raw material, control of the cooker (temperature, retention time), and the quality of the press water are showing a significant element of feed-back on the entire process.

With the use of HILLER decanter technology in lieu of the screw press this vicious cycle is eliminated, allowing smooth processing and stable processing with all raw material qualities.

IMPROVED QUALITY



Aside of control of process temperature and retention time as generally important factors for the quality of fish meal and fish oil, efficient oil removal from the protein is required for the production of top quality fish meal, as is minimal contact time between water and oil for top quality fish oil. HILLER decanters are offering unique advantages here over the conventionally used technologies, in conjunction with increased flexibility and robustness of the process.

oil recovery
low oil fish meal
viscera
by-catch
off-cuts
frames
hydrolyzed fish
blood water
pumping water
press water
cooking water
whole fish processing
small footprint
highly flexible
robust operation
automation
made in Germany
quality improvement
2- and 3-phase separation
simple process
replacement of screw press
on-board processing
Omega 3 oils
Omega 6 oils

