

JUNE 1 - 3
SKAGEN
DENMARK

Matteo
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Global sales, Food
Industry decanters, Alfa
Laval

Alfa Laval – Oil Stripping Decanter



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Oil Stripping Decanter

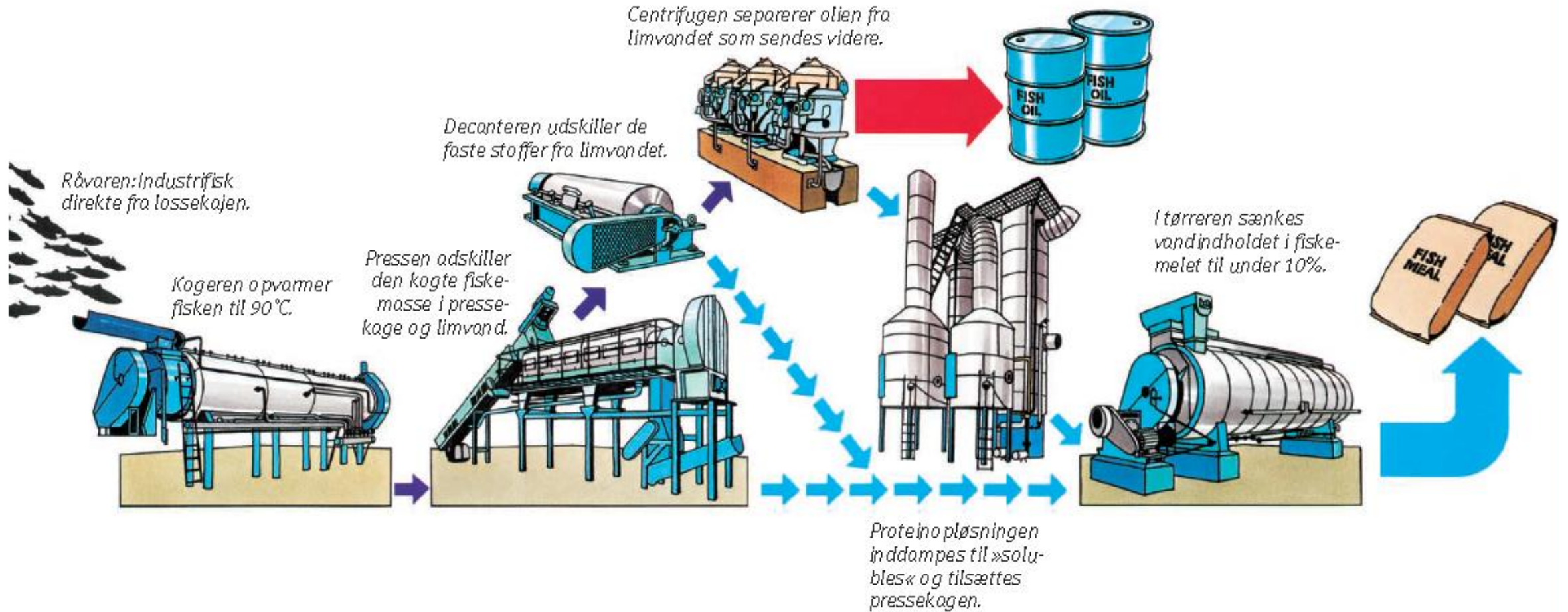
- *Alfa Laval latest decanter technology to recover more fish oil and produce low fat fish meal*



Matteo Betti
Global Sales, BU Decanters

Conventional fish meal process

- A brief overview on traditional technology



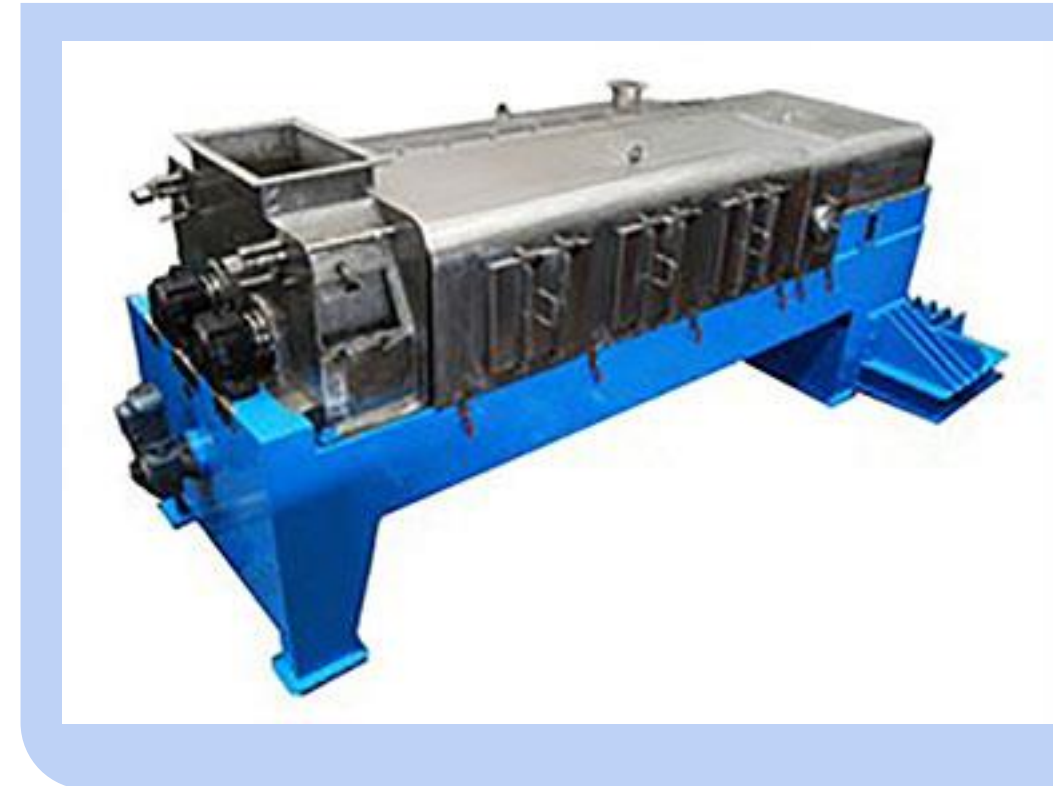
Kilde: Foreningen for Danmarks Fiskemel og Fiskeolieindustri.

Conventional fish meal process

- Press based process

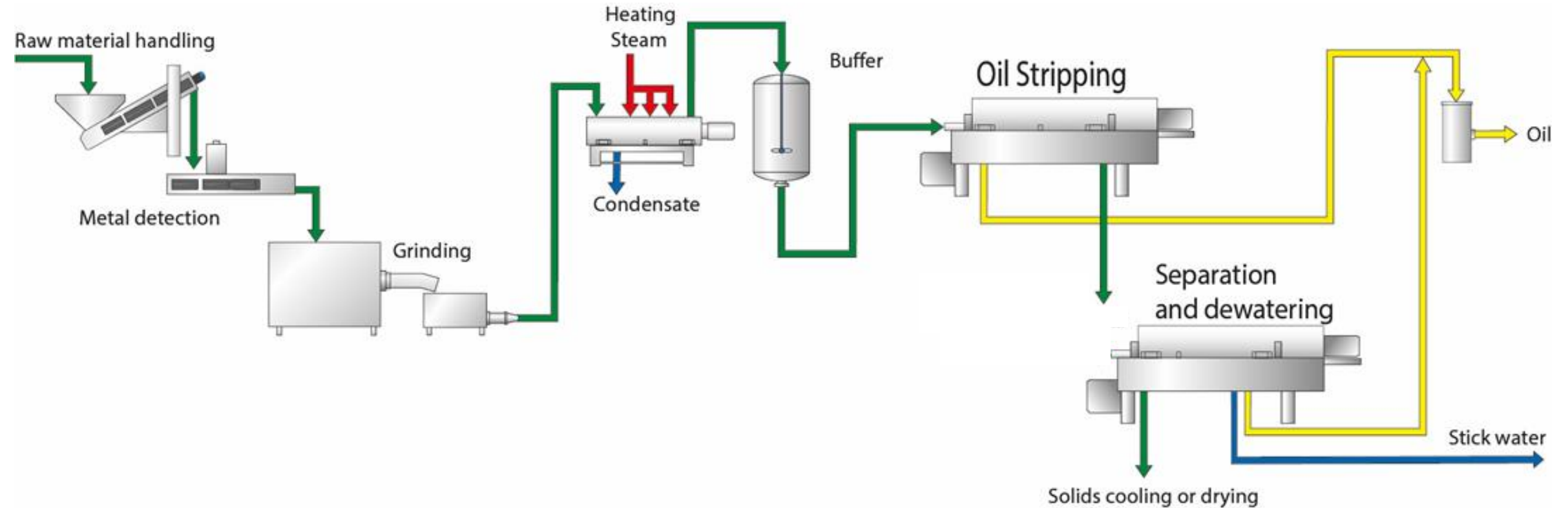


- Good de-watering and average de-oiling action on large species of fishes
- Difficult to use when soft fish
- No food execution available



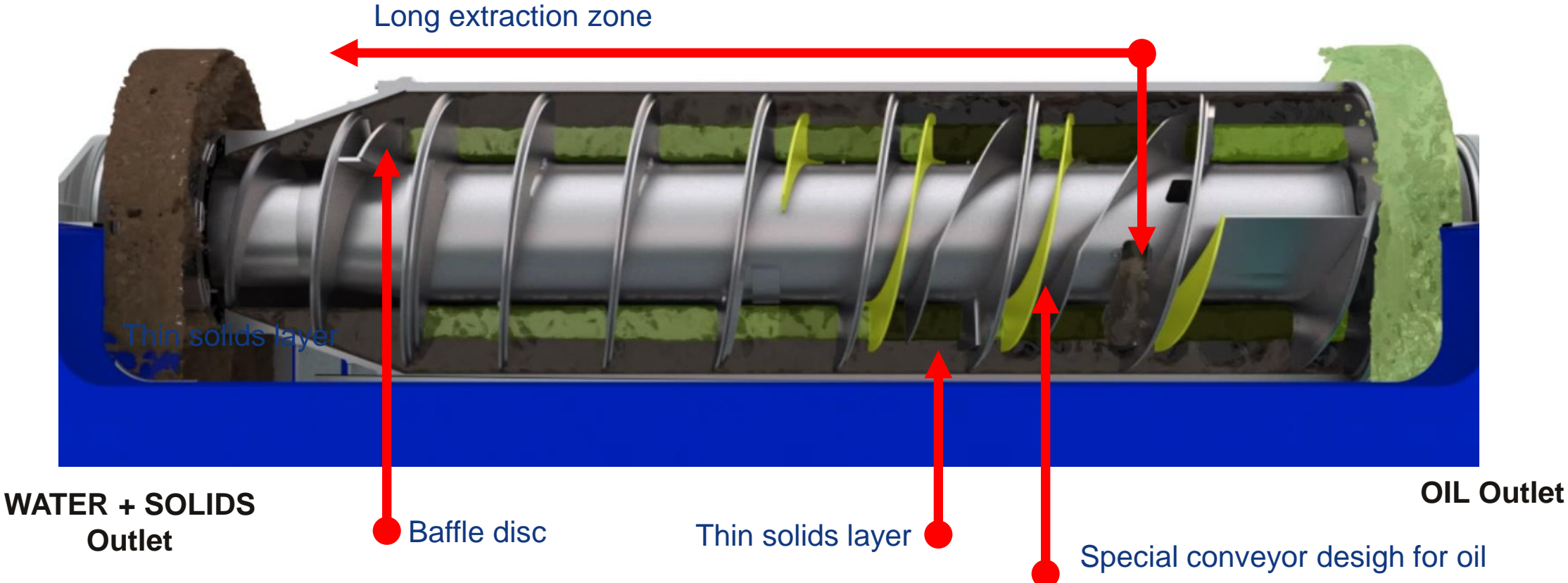
CentriFlow concept with double decanter

- Double stage decanter fish process



Oil Stripping Decanter

Oil stripping design



CentriFlow concept with double decanter

- Advantages

- Applicable to all species or fish of fish parts conditions
- Maximum oil extraction up to 2% less oil in the meal (Sand Eel and Norway Spout)
- Similar or better cake dryness If compared with press and decanter
- Faster process as\ oil is immediately removed from the fish with positive impact on quality
- Simple to operate no adjustment between different feed composition
- Clean oil from Oil Stripping Decanter
- Easier duty for second decanter
- Clean stick water from second decanter

1-2 % reduction
Of fat in meal

(FiDM) when comparing to
dewatering alone

Alternative applications

– Oil Stripping Decanter



- Same technology can be applied to many other fish process such as
 - Sileage de-oiling
 - Hydrolisate de-oiling
 - Soluble de-oiling
 - Pre-press de-oiling
 - Post-press de-oiling
- Test module available



Thank you