

Leading Meat Rendering Company—North Island



Challenge: What can you ACHIEVE with the world’s most indestructible filter?

Rendering and other meat processing companies all suffer with high solids, FOG (fats, oils and grease), high COD and BOD.

Simply looking at end of pipe solutions is an old and antiquated way of dealing with processing. Times are quickly changing and new exciting technology development means we can NOW change the way business simply throws money down the drain. Many years ago we started developing working relationships with the Australian meat industry and based on those successes we have brought all that knowledge to New Zealand.

Working with a leading New Zealand meat rendering company we are seeing staggering results offering water reuse and recovery of product and waste reduction, offering massive benefits to the meat industry.

JIPL /FL with our partner AMS Filtration ran various pilot studies using our metal membrane micro-filtration system.

The results of our pilot test were staggering not only can we now offer water reuse, reduce power and chemical use, we can guarantee quality and eliminate redundant technologies. We are now seeing less product waste, recourses reused, and of course a huge reduction in trade waste dollars.

Reduction in:	Location One	Location Two
TSS	88%	98%
FOGs:	81%	99%
COD:	79%	90%
BOD ₅ :	64%	89%

Results:

One of the samples taken from the Pilot studies

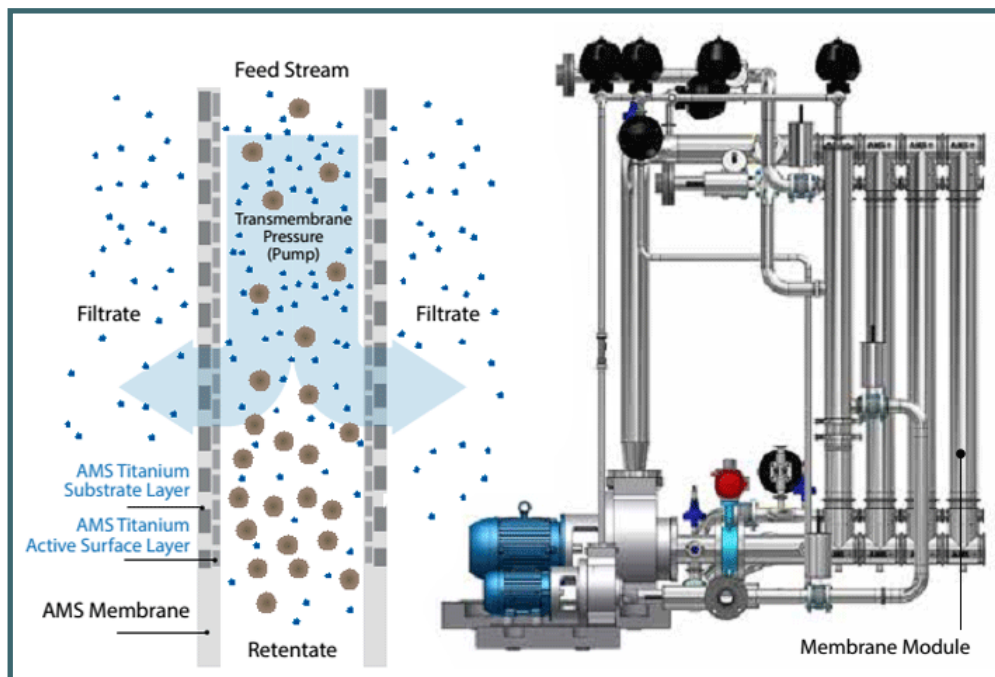
The pilot plant trial as follows:

Left side (dark feed material after pre screening) but before filtering

Right side permeate from Titanium metal membrane



The AMS Membrane Filtration System



These results, plus many others from a multitude of processes, have proven that the metal membrane is a quantum leap forward in filtration technology. The metal membrane filtration system offers simple processing options using an unbreakable cross flow filter, it's the future!

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