

RENDERING: THE GREENEST OPTION

A Comparison Of 3 Alternatives For Large Scale Processing of Meat and Meat By-Products

RENDERING

INDUSTRIAL COMPOSTING

ANAEROBIC DIGESTION

GREENHOUSE GAS PRODUCED
(*per 1000 kg of meat and meat by-products processed)

END USES

BIOSECURITY & REGULATION

ENVIRONMENTAL SUSTAINABILITY

200 kg GHG*
* Greenhouse Gas
RENDERING avoids at least **90%** of potential greenhouse gas emissions compared with industrial composting

2500-4000 kg GHG*

60-500 kg GHG*

Converts **99%** of meat & meat by-products into ingredients for animal feed, biofuel, fertilizer, industrial and consumer products

SMALL FRACTION of meat and meat by-products can be recovered as fertilizer

Recovered resources have relatively **LITTLE ECONOMIC VALUE**
METHANE FUEL GAS
FERTILIZER

Recovered resources have a **HIGH ECONOMIC VALUE** \$\$\$\$

DIFFICULT to destroy pathogens
requires training and labor

To destroy pathogens requires **STRICT TIME & TEMPERATURE CONTROL** without this control, pathogens and environmental problems increase **DRASTICALLY**

Established Industrial Process operating under and controlled by a **CODE OF PRACTICE** in line with federal regulations to control pathogens & ensure animal food safety

REGULATIONS on composting & anaerobic digestion vary from state to state
NO CONSISTENT FEDERAL REGULATIONS on air emissions or wastewater.

Regulated to ensure safety of employees, the public, & the environment by **STATES & the FDA, EPA, & USDA**

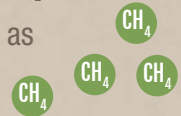
SEEPAGE CAN HARM people, animals, and plants

Although fossil fuel can be required to produce steam for heating, many renderers use their fat products to fuel boilers, **increasing energy independence.**

Low energy requirements but, **45-75%** of the carbon in meat by-products is released as CO₂, and **4-20%** is released as **METHANE** (with **25x** the global warming potential of CO₂)

Low energy requirements **BUT** if digestate slurry is stored in open tanks greenhouse gas emissions are multiplied by **10x**

Nearly all **CARBON IS RETAINED** within rendered products and reused rather than becoming GHG

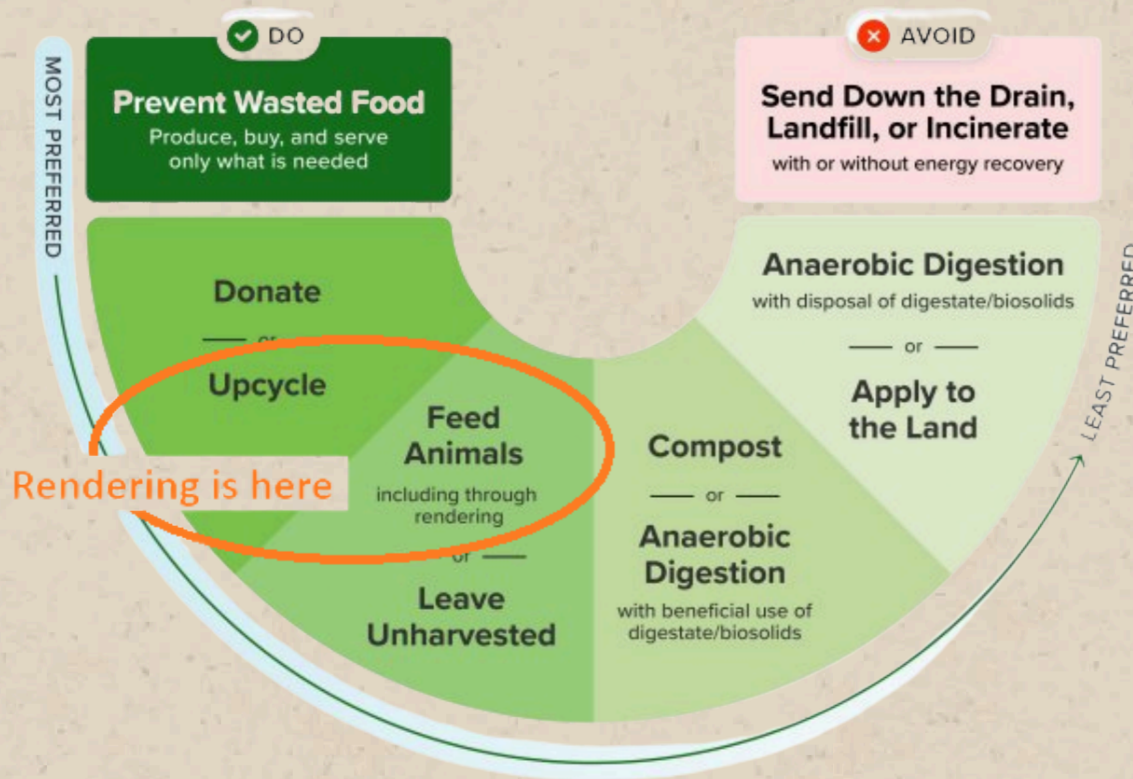


Citation: Gooding, C. and D. Meeker. 2016. Review: Comparison of 3 alternatives for large-scale processing of animal carcasses and meat by-products. Prof. Ani. Sci. (Vol. 32, Issue 3, p259-270)



Wasted Food Scale

How to reduce the environmental impacts of wasted food



FOR MORE INFORMATION:

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