Animal protein processing line
From meat waste to protein powder
Innovative production process for high-value proteins
An end-to-end solution

The production of animal proteins from skin and soft tissue is a promising trend on the meat market. ANDRITZ has a widespread reputation in the food industry and offers a full range of processing machinery for the production of high-value products.

To proactively meet the latest market requirements, we have designed an innovative end-to-end solution that is especially suitable for processing edible raw materials to make protein products for human consumption or pet food. The ANDRITZ meat processing line aligns a dewatering centrifuge, a disk stack separator, and a drum dryer into one continuous extraction chain.

Three in a row
The processing of skin and soft tissue includes three main processes: dewatering, separation, and drying. The processes must be carried out as gently as possible without strong mechanical or thermal impact, and thus the use of high-quality equipment is of utmost importance. A production chain containing exclusively ANDRITZ machinery is the best guarantee for high-quality protein products.

A continuous process flow
Minced raw material is subjected to a short melting process with direct steam injection. The heated slurry then goes into the ANDRITZ decanter centrifuge for fully automated dewatering, separating the solid substance from the liquid. ANDRITZ has revolutionized the drive system for decanter centrifuges. The technology we use for dewatering is protected by worldwide patents. ANDRITZ decanter centrifuges have a compact design in order to reduce space requirements and fit perfectly into the meat processing line.

The process liquid from the decanter centrifuge passes to a next separation stage in the ANDRITZ disc stack separator. The temperature is raised to facilitate separation, and high centrifugal forces in the separator split the process liquid into process water and protein substance, such as fat or glue water.

Exceeding expectations
The ANDRITZ meat processing line, including our recognized drum drying technology, not only meets high consumer demands, but also offers many advantages for manufacturers. The end product is a versatile protein powder that can be milled to the required fraction and easily stored in silos.
ANDRITZ Gouda

ANDRITZ Gouda has been implementing complete process solutions for the environmental, chemical, and food industries for over 100 years. As a machine manufacturer as well as process solutions expert, ANDRITZ Gouda is able to handle all of the stages involved in designing and building plants, including engineering, service, installation, and commissioning.

ANDRITZ Gouda, as part of the international ANDRITZ GROUP, has several pilot plants available to test new materials, generate design data, and provide representative product samples. The proven calculation model for scaling up to industrial size ensures successful application in full-scale processing.