

Please describe the nature, volume and means of disposal of trade effluents:

The trade effluent is mainly discharged during cleaning hours. Before initiating the washdown the production equipment is dry cleaned for meat pieces and residue, which is used for animal feed etc.

The trade effluent will contain small meat residues. First during the wet cleaning the production equipment is rinsed with water to remove the worst meat residues. A layer of foam is then placed on top of the equipment, which is then rinsed off with water.

During production hours the trade effluent is discharged from the crate and dolav (box) washers, which will contain small quantities of meats juices. Beside that the effluent trade is discharged from the sinks and handwash in the production area containing small amount of detergents.

Continuous flow during the whole day: water discharged from the evaporative condensers.

Main sources	Volume [m ³ /day]	Contains
Hygiene hoses (cleaning)	72	Meat residues Detergent from cleaning (DC data)
Evaporative Condensers	42	Salts due to evaporation of water. Typically 4-5 times concentration
Crate & dolav wash	46	Meat juices
Sinks and hand wash in production	34	Small amounts of detergent

Means of disposal of trade effluent:

The trade effluent is led through a coarse screen in pump station, then it is pH-neutralised in an equalisation tank, gravity separation of floating materials in the top of the tank can be removed by a exhaust truck .