

Italian Meat Processor Reduces Water and Energy Use, Captures Cost Savings



INSIGHT

Water is the most precious resource for leading Italian meat processor, Inalca SpA. The company processes up to 40,000 tons of meat per year at its Rieti plant, utilizing the most modern technology available and prioritizing safety and food quality. Inalca asked Nalco Water to strategize on ways to make its operations more sustainable.

INNOVATION

Nalco Water partnered with Inalca on several projects at the Rieti plant to deliver the resource and cost savings Inalca was seeking:

- A reverse osmosis plant replaced the industrial demineralizer plant to eliminate commodity use and reduce the total cost of operation
- 3D TRASAR™ Boiler Technology improved boiler asset reliability and reduced water and energy use
- 3D TRASAR Cooling Technology enabled reuse of cooling water coming from vacuum pumps as makeup water for evaporative condensers
- 3D TRASAR Cooling Technology applied to Stork® hydrostatic sterilizers and STOCK™ (retorts sterilizers at the customer's site) improved cooling water reuse and recycling

TECHNOLOGY:

3D TRASAR™ Technology Automation Technologies

eROI™ IMPACT

RESOURCE SAVINGS



WATER 3.7 MILLION GALLONS



ENERGY 670,300 kWh



ASSETS 121,000 LBS OF CONSUMABLES



COST SAVINGS

\$72,000

(ANNUAL OPERATION SAVINGS)

For more information about sustainability at Ecolab, please visit ecolab.com/sustainability.

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