

By-products recovery from organic waste streams

AKT International, Australia, offers a new system to recover by-products from meat, poultry and fish industries and from other organic waste streams. The basic tenet of AKT-KIX system is to process the input material without steam, in a rapid yet gentle manner, to obtain high-value end products.

At the heart of this system is the KIX dehydrator, which simultaneously exposes the input material to high-temperature air stream within vacuum and a severe mechanical process. This combination facilitates a large surface area of the material to be exposed and made available for drying, a matter of seconds, within a cylindrical fluidized bed. The "flash" drying process ensures minimal damage to the proteins and amino acids, as well as visual features of the meal. Meals from AKT-KIX systems possess superior characteristics over other commercially prepared meals. These include:

- Higher protein content;
- Higher amino acids and digestibility;
- Better net nutritional values;
- Improved flow characteristics;
- Longer shelf-life;
- Absorbs up to 40 per cent more oils than standard meals;
- Absorbs up to 60 per cent more water than standard meals;
- Contains rumen bypass characteristics; and
- Improved sterilization characteristics.

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