Food Waste Method Fermentation Systems (PAMEDIS)

Delivery COOP Kobe Rokko Island Food Processing Plant

Features of facilities

1. Food waste (garbage) including bread, Japanese-style confection, and Tofu is methane-fermented with waste sludge in a wet and hot environment (55°C) and generated biological gas is collected.
2. The biological gas is used by a gas engine power generator to generate electric power of 1,440 kWh/day and supply it to the food factory. In addition, extra biological gas is used by a boiler to generate vapor of 13 t/day and supply it to the food factory.
3. This energy-saving equipment is clean and green, not burning or reclaiming waste but reusing it to generate electricity and heat energy.
4. Raw soy pulp is reused using the waste cooking oil as fuel to produce and sell dried feed which can keep for a long time.
5. We achieved 95% of waste recycling ratio and 90% reduction of industrial waste treatment cost (87 million yen/year). (Achievement in FY2002)