INDEX

A
Ablagerungsverordnung (AbfAblV) directive, 6
ABP, see Animal by-products
ABP Regulation, definition for
catering waste, 164
fish waste, 164
manure definition, 163
meat and bone meal, 164
wastewater from slaughterhouses, 163
ABP Regulation (EC) No. 1774/2002), 160
biogas plant definition according to, 160
case study for application of, in biogas
plants, 164–166
category 1 materials in, 161–162
category 3 materials in, 164
category 2 materials of, 163
conditions for biogas plants and
composting plants approval according,
167
plants’ own check / HACCP Concept,
167–169
requirements of fermentation end products in, 167
ABR, see Anaerobic baffled reactors
Acetogenesis, 57, 75, 77
Acidification, anaerobic bacteria, 57
Acidogenic bacteria, 74
ACPB, see Adega Cooperativa de Ponte da Barca
ACPB wine cellar, technological process,
112
ACPB winery, mass balance applied to, 113
Actinomycetes, 287
AD, see Anaerobic digestion
Adega Cooperativa de Ponte da Barca (ACPB), 11–12
Advanced oxidation processes (AOP),
OMWW treatment, 147
Aerobic processes, OMWW treatment,
143–145
Aerobic wastewater treatment
carbon mass balance of, 56
processes, 193
AFME, see Animal fat methyl ester
Agricultural biogas plant, anaerobic digestion
of slaughterhouse waste in, 174–177
Agricultural industry, disposal and
recycling, food wastes, 4–6
Agricultural wastes
combining, see Composting, of food and
agricultural wastes
sources of, 286
Agrofood sector, 17
Agroindustrial by-products, 209–211
from plant processing, 211–216
Agroindustrial wastes, 209
Alaskan Pollock, 233
Alcoholic fermentation, 110
Alcohols, 67–68
Aldehydes, 67–68
Alpeorujo, 139
Ammonification, treatment of brewery
industry wastewater, 120–121
Ammonium lactate production, for whey
utilization, 201
Ammonium nitrogen (NH\textsubscript{3}), for
composting, 294
Anaerobic bacteria, phases in degradation
by, 58
acetogenesis, 57
acidification, 57
hydrolysis, 57
methanogenesis, 57
Anaerobic baffled reactors (ABR), 144
Anaerobic contact, 80
Anaerobic digesters, 118
Anaerobic digestion (AD), 53, 70
benefits of, 193–194
and biogas production, 57–58
by-product biogas, 55
of dairy waste waters, 193–194
OMWW treatment, 144
principles of, 53–55
of slaughterhouse waste in agricultural
biogas plant, 174–177
variety of substrates for, 54
Anaerobic digestion, of ABP, 159
European regulation for, 159–169
nitrogen removal in, 178–183
odor emissions in plants, 183–187
technical scale experiences with
slaughterhouse wastes, 174–178
Anaerobic digestion, of food industry
wastewater
biomass retention/recycle, 78–80
reactor design, 77–78
thermodynamics, 75–77
Anaerobic fermentation, 99, 153
Anaerobic filters, 144
Anaerobic microbial treatment of organic
matter, principles of
anaerobic digestion and biogas
production, 57–58
with anaerobic stabilization of sludge, 55
biogas, 58–59
and biogas production, 55–57
two-phase digesting systems, 59–60
Anaerobic sequencing batch reactor
(aSBR), 118
Anaerobic wastewater treatment
basic principles, 74–75
carbon mass balance of, 56
fundamental advantages, 73–74
for potato starch industry, 91–94
Animal by-products (ABP)
ATZ thermal pressure hydrolysis of,
177–178
definition, 160
hazard potential of, 160
Animal by-products, anaerobic digestion
of, 159
European regulation for, 159–169
nitrogen removal in, 178–183
odor emissions in plants, 183–187
technical scale experiences with
slaughterhouse wastes, 174–178
Animal fat methyl ester (AFME), 269
Animal waste streams, characterization of
slaughterhouse wastes, 169–171
wastes from rendering plants and food
processing industries, 171–174
Antioxidants
extraction, from agroindustrial by-
products, 218–220
extraction parameters affecting yield and
activity of, 219
AOP, see Advanced oxidation processes
Aphids (Chaetosiphon fragilefolii), 299
Apple pomace, 210
utilization, 212–213
Apricot, utilization of by-products of, 213
aSBR, see Anaerobic sequencing batch
reactor
Ashes, from spent grains, 279
Aspergillus niger, 196
Astaxanthin, 253–254
Atlantic herring, 233
ATZ thermal pressure hydrolysis (TPH) and
anaerobic digestion, 177–178
Aureobasidium pullulans, 153
Azotobacter, 150
Azotobacter chroococcum, 153
B
Bacillus megaterium ATCC 33085, 136
Bacteria, symbiotic metabolizing, 55
Bactrocera oleae, 136
Bakery yeast production, for whey
utilization, 202
Banana peels, 214
Bar screens, 33
hydraulic losses, 34
Beer, 110
production, 9
Beta amylase, 28
Beta galactosidase, 28
Bhargava-Rajagopal relationship, 39–40
Biochemical oxygen demand (BOD), 20,
31, 147
Biogas, 58
  quality of, 59
Biogas plant(s)
  according to ABP-Regulation, 160
  Altheim, 107
  at a Bovine Slaughtering facility, 166
  characteristic parameters of sludge in
  fermenter of, 186
  critical control points in, 168
  degradation of organic substances, 99–100
  for distiller’s wash, employment and, 106
  energy utilization in, 104–105
  hygiene requirements in, 169
  Mellinghausen, 107
  odor emissions in, 183–187
  at a Pig Slaughtering facility, 165–166
  soil application of odorous effluents of
  biogas, 186
  Twistringen-Heiligenloh, 107
Biogas plant, degradation of organic
  substances in, principal steps
  acetogenesis, 100
  acidogenesis, 99–100
  hydrolysis, 99–100
  methanogenesis, 100–101
Biogas plant effluents, hedonic
  characterization of, 187
Biogas plants, fermentation of distiller’s
  wash in
  digestion residues, 106
  energy potential, 101
  energy utilization, 104–105
  examples for, 107
  internal energy consumption, 105–106
  monofermentation, 99–101
  system concept, 102–104
Biogas production, 153
  and hydrolysis, 100
  for whey utilization, 202
Biogas utilization, principle, 103
Biological nitrification, 180
Biological nutrient removal, 179–180
Biological stability, 291
Biological wastewater treatment in
  municipal sewage plants, 55
Biomass
  granules, UASB operation for formation
  of, 119–121
  retention, 115
Biomass recycling, sedimentation, 80
Biomass retention/recycle, food industry
  wastewater
  fixed-bed loop reactors, 82–84
  upflow anaerobic sludge bed reactors, 80–82
Biomethanization, 153
Bioremediation, 295
  benefits of, 296
  compost composition, 296
  limitations of, 297
BOD, see Biochemical oxygen demand
Bovine spongiform encephalopathy
  (BSE), 5
Brackish water desalination plants, 19
Brewery and winery industries
  brewing processes, 110
  wine making processes, 110–113
Brewery effluent, organic components
  in, 114
  pH level, 114
Brewing wastewater treatment, case study
  SBR operation for posttreatment of, 121–125
  UASB operation for formation of biomass
  granules, 119–121
Bricks, from spent grains, 265–266
  technical analysis of, 266
BSE, see Bovine spongiform
  encephalopathy
By-products, from land-based fishing
  industry in Iceland, 238
By-products, fruit or vegetable, utilization,
  211–212, 216
  apples, 212–213
  apricot, 213
  bananas, 214
  carrots, 215
  citrus fruits, 212
  dietary fibers extraction for, 225–228
  extraction of antioxidants for, 218–220
  extraction of carotenoids, other colorants
  for, 217–218
  grapes, 213
  kiwifruits, 214
  oilseeds, 215–216
  peaches, 213
By-products, fruit or vegetable, utilization, (Continued)
potatoes, 214–215
protein extraction for, 220–224
steps in processing of, 216–217
tomatoes, 214

By-products, of fish processing, utilization of, 238–239
fish heads, case study, 249–251
fish roes, 241–243
fish skin, 248–249
guts or viscera, 240–241
liver and fish oil, 243–246
minced fish from fish frames, napes, and trimmings, 246–248
shrimp shells, case study, 251–255

By-products, spent grain, recycling, 278–280
ashes, 279
presswater, 279–280

C
Calcium phosphate precipitation, 199
Calcium silicate bricks production, from kieselguhr sludge, 263–265
Capelin, 236, 239
roes, 242
Carbery process, for ethanol production from whey, 196–197
Carbohydrates, fermentative conversions of, 77
Carbon adsorption installations, activated, 152
Carbon monoxide emissions, 270
Carbon-to-nitrogen (C/N) ratio, 289–290, 293
aerobic degradation processes, 64–65
in UASB effluent, 124–125
Carotenoids, 210
and other colorants, extraction of, 217–218
Carrot juice, 215
Carrots waste, 11
Catechol, 136
Catering waste, according to ABP-Regulation, 164
Caviar, world trade in, and its substitutes, 241
Cellulose fibers, 266–267
Cereals, as agricultural waste source, 286
Chemical oxygen demand (COD), 20, 181
concentrations, 82, 87
load, 91
reduction, 147
removal, 118–119
removal efficiency, 120, 128
Chitin, from shrimp shells
content in crab and shrimp shells, 253
processing steps for production of, 255
Chitosan, from shrimp shells, 253–254
content in crab, 253
CHP, see Combined heat and power units
Citrus fruits, utilization of by-products of, 212
Citrus peel, 212
Citrus pomace, 210
Citrus seeds, 212
Club root of brassicas, 299
C/N ratio, see Carbon to nitrogen ratio
COD, see Chemical oxygen demand
Cod fish, 236
processing yields obtained from processing of, 239
Codigestion, 54
and municipal wastewater treatment plants, 55
Codigestion, benefits and limits of adjusting the nutrient balance, 64–65
biological cleaning of extracted air with biofilters, 67–68
composition of cosubstrates, 61
ergy crops as cosubstrates, 62–63
fees for digesting cosubstrates and biogas utilization, 68
influence of pH, 65–67
inhibitors and toxic substances, 63
legislative restrictions, 60–61
process monitoring and control, 67
technical adjustments, 63–64
Cod liver, 245
Cod liver oil, 239
COD/N/P ratio, 117–118
Cod roes, 242–243
Cod serine proteases, 240
Cofermentation, see Codigestion
Coffee roasters, 8
Cold-active marine enzymes, 240
Cold (slow) composting, 292
Columbia lance nematode (Hoplolaimus Columbus), 299
Combined heat and power units (CHP), in biogas plants, 105
Compost bioremediation, see Bioremediation
Composted products, analysis of acidity (pH), 294
ammonium nitrogen (NH$_4^+$) and nitrate nitrogen (NO$_3^-$), 294
compost maturity, 294
electrical conductivity, 294
moisture, 294
organic matter, 295
particle size, 293
ratio of carbon to nitrogen–C/N ratio, 293
Composting
static biopile, 295
windrow, 295
Composting, of food and agricultural wastes
advantages, 285
agents, 284–285
benefits to food industry, 285
bioremediation in, 295–297
definition, 283–284
degradation phase in, 286–287
food pyramid in, 284
of high-metal-containing plant biomass, 297–298
impacts of using composted products in food and agricultural context, 299–300
maturation phase in, 286–287
methods, see Composting methods
parameters, see Composting parameters
phases, 286–287
for plant disease suppression, 298–299
Composting methods
cold (slow) composting, 292
hot (fast) composting, 292
mixing method, 292–293
use of earthworms, 292
Composting parameters
carbon-to-nitrogen (C/N) ratio, 289–290
humidity, 290
oxygen, 291
particle size, 291
pH, 291
stability parameters, 291
temperature, 287–289
Compost maturity, 294
Compost stability, 294
Contact reactors, 144
Cosubstrates, 54–55, 58, 65, 68, 174
composition of, 61
energy crops as, 62–63
Crude olive cake, 133
thermal treatment of, 149
Cryotin, 240
CSTR-UF reactor, 28
D
Dairy processing industry, 8
Dairy wastewaters, 193; see also Whey aerobic wastewater treatment processes
for, 193
anaerobic digestion of, 193–194
average composition of, 194
Dansk Gaerings Industry process, for ethanol production from whey, 196
Database of physical properties of foods (DOPPOF), 20
Degradation, in composting, 286–287
Delactosed permeate (DLP), 194–195
characteristics of, 195
characteristics of treated, 200
production of flow ice from, 204
Demineralization, for whey treatment, 198
DF, see Dietary fibers
Dietary fibers (DF), 209–210
consistency and particle size, 217
functional properties, 210
insoluble, 225
soluble, 225
Dietary fibers extraction, 225
isolation of biologically active substances, 226–227
pectin extraction, 225–226
Digestates, 106, 159, 167
end product parameters for, 165
as mineral fertilizers, 68–69
odor emission during land application of slaughterhouse, 185–186
Digesting systems, two-phase, 59–60
Dimethyl sulfide (DMS), 68
Directive
96/61/EC, 16
1999/31/EC, 6
75/442/EEC, 1
91/676/EEC, 179
Dissolved oxygen (DO) levels, 123
Distilleries, 107
Distiller’s grain, 66
Distiller’s wash
and biogas, 102
biogas plant, procedures of, 103
concentrations of, 100
self-supply of distillery with biogas from, 104
Distiller’s wash, fermentation of, in biogas plants
digestion residues, 106
energy potential, 101
energy utilization, 104–105
examples for, 107
internal energy consumption, 105–106
monofermentation, 99–101
system concept, 102–104
DLP, see Delactosed permeate
DLP-like whey, 195
DOPPOF, see Database of physical properties of foods
Dryers, contact, 273

E
Earthworms, for composting, 292
EC No. 1774/2002, see ABP Regulation ((EC) No. 1774/2002)
Ecological system, 139
EFSA, see European Food Safety Authority
Egg products, 8
EGSB reactor, see Expanded granular sludge bed reactor
EHEDG, see European Hygienic Engineering and Design Group
Electrical conductivity, for composting, 294
Electrodialysis, for whey treatment, 200
Emissions reduction, by food industry waste oils, 269–271
Energy balance in food processing, 22–25
Energy crops, as cosubstrates, 62–63
Energy utilization, in biogas plant, 104–105
Enterobacter sakazakii, 118
Environmental performance, prediction of, properties of, 20
Esters, 68
Ethanolic fermentation, in whey, 201
Ethanol production from whey, 196, 198
Carbery process, 196–197
Dansk Gærings Industry process, 196
estimated costs for, 198
Milbrew process, 197
European Food Safety Authority (EFSA), 6
European Hygienic Engineering and Design Group (EHEDG), 25
European regulation (EC NO. 1774/2002), requirements for animal by-products, 159–169
Exclusive economic zone (EEZ), 236
Exopolysaccharides, 152–153
Expanded granular sludge bed (EGSB) reactor, 115

F
FACW, see Fermented ammoniated condensed whey
Fenton’s reagent reaction, 147
Fermentation of distiller’s wash, in biogas plants
digestion residues, 106
energy potential, 101
energy utilization, 104–105
examples for, 107
internal energy consumption, 105–106
monofermentation, 99–101
system concept, 102–104
Fermentative conversions of carbohydrates, 77
Fermented ammoniated condensed whey (FACW), 201
Fibers, for improving strength of green clay bricks, 266–268
Fish by-products, utilization of, 238–239
fish heads, case study, 249–251
fish roes, 241–243
fish skin, 248–249
guts or viscera, 240–241
liver and fish oil, 243–246
minced fish from fish frames, napes, and trimmings, 246–248
shrimp shells, case study, 251–255
Index

Fish harvesting, 233–237
total catch and main species in,
in Iceland, 235
Fish industry, 235
by-products from, see Fish by-products, utilization of
Fishing quotas, see Quota system, in fishing
Fish meal, 243–244
Fish oils, 243–246
Fish processing
by-products of, see By-products, of fish processing
land-based, 237
Fish roes, 241–243
Fish stocks, 233
sustainability of, 236
Fish wastes, according to ABP-Regulation, 164
Fixed-bed loop reactors, 83
Fixed-bed loop reactors, for alcohol distillation industry, 87–88
single-stage and two-stage methanization, influence of cascade, 89
single-stage and two-stage process operation, comparison of, 89–90
wastewater treatment, 88
Flavonoids, 142
Flocculent sedimentation, 43
Flotation, in primary wastewater treatment
air, 46
dissolved air, 46
electrolytic, 46
vacuum, 46
Flottweg belt press, for dewatering of spent grains, 277
Flow channels, 33
width, 33–34
Flow equalization, 40–42
Fluidized bed bioreactors, 115
Foodaceuticals, 18
Food factory, structure of, 18
Food industry waste oils, for emissions reduction, 269–271
Food processing, examples of energy balances in
evaporation of tomato paste, 22–23
two-stage evaporation, 23–25
Food processing industries, wastes from, characterization of, 171–174
Food processing, kinds of energy balances
partial and overall, 22
partial and specific, 22
total and overall, 22
total and specific, 22
Food processing, mass balances in examples, 22–25
types of balances, 22
Food proteins, 210–211
Foods and food constituents, physical properties, 20
Food sector, as an organization
hygienic design, HACCP, 25–26
inputs, 17–19
outputs, 19–20
Food waste(s)
classification and properties, 3–4
composting, see Composting, of food and agricultural wastes
contents of, 9–10
conventional ways of disposal and utilisation of, 260
disposal and recycling in context of change in agricultural industry, 4–6
in the European Commission (EC), 1–3
new ways of disposal and utilisation of, 260
product specific, 260
sources of, 285
Food waste(s), product-specific, types of
beer production, 9
coffee roasters, 8
dairy processing industry, 8
egg products, 8
grain products, 6
meat industry, 8
pasta and noodles, 7
sugar, 8
wine cellars, 9
Food waste utilization, methods of
agricultural methods, 11
general methods, 9–11
new methods, 11–12
Food waste utilization, methods of
fully utilizable food waste, 261
partly utilizable food waste, 261
Free air space (FAS), 291
Fresh water prawns (Macrobrachium rosenbergii), 253
Fruit canning industry, 84–85
Fusarium oxysporum f. sp. lini, 299
Fusarium oxysporum f. sp. lycopersici, 299

Gadoids fish, 236
production of different products from liver from, in Iceland, 246
roes from, in Icelandic waters, 243
Gaeumannomyces graminis, 299
Galvanic slurries, 63
Gelatin, from cold-water fish, 248–249
Geothermal heat, 250
Geotrichum, 136
Gliocladium, 298
Glycerol, 66
Gossypol, 215
Grain products, 6
Grape pomace, utilization of, 213
Grapes, 110
must, 110, 112
Green clay bricks, 266–268
waste fibers role in flexural strength, 267–268
Guts, utilization of, 240–241

HACCP, see Hazard analysis of critical control points
Hazard analysis of critical control points (HACCP) concept, 25–26, 167–169
Heads, fish, 249–251
export of, 250, 252
Hollow fiber reactor, 29
HRT, see Hydraulic residence times
Humidity, factor in composting, 290
Humification, 287
Hydraulic residence times (HRT), 89
Hydrolysis, anaerobic bacteria, 57
Hydrolitic enzymes, 240
Hydroxytyrosol (3, 4-dihydroxyphenylethanol), 136, 142, 151

I
IC reactor, see Internal circulation reactor
IDF, see Insoluble dietary fibers
Industrial brewery effluents, characteristics of, 114
Inhibitors and anaerobic digestion, 63
Initial settling velocity (ISV) method, wastewater treatment, 49–51
secondary settling tank areas, calculation, 50
Inline/online analytic systems for AD, 67
Insoluble dietary fibers (IDF), 225
Internal circulation (IC) reactor, 115
Ion exchange, for whey treatment, 199
Isoconcentration trajectories, 42–43
ISO 14001 standards, 15
contents of, 16–17
purposes, 16
ISV method, see Initial settling velocity method

J
Jet loop reactors, 115

K
Ketones, 68
Kieselguhr, heat treatment of, 268–269
Kieselguhr sludge utilization, 263–265
Kiwifruit pomace, 214
Kluyveromyces marxianus, 196
Kluyveromyces marxianus subsp. marxianus., 201
Kreislaufwirtschafts- und Abfallgesetz (KrW-/ AbfG) law, 1

L
Lactic acid bacteria, 201
production, 201
Lactobacillus bulgaricus, 201
Lactose-fermenting yeast strains, 196
Liver, of fish, 245–246
Livestock, 286
Long-chain polyunsaturated fatty acids (LCPUFA), 245–246
Lumpfish roes, 241
export of, 242
Macroporous carriers, colonization of, 78–79
Magnesium ammonium phosphate precipitation (MAP), 180
Maltose, 28
Manure, according to ABP-Regulation, 163
Maslinic acid, 151
Mass balance in food processing, 22–25
Maturation, in composting, 286–287
Maturity, compost, 294
Meal, fish, 243–244
Meat and bone meal, according to ABP-Regulation, 164
Meat industry, 8
Mechanically agitated in-vessel composting, 295
Membrane bioreactors, 115
Membrane reactors to by-products treatment, application of, 8
MESA 850 cod backbone processor, 248
Methanogenesis, 57, 67
Methanothrix spp., 119–120
4-Methyl-catechol, 136
Microbial colonization, 83
Microdochium nivale, 299
Microorganisms compost, 298
well-balanced nutrition of, 64
Microscreens, 33
Milbrew process, for ethanol production from whey, 197
Milk whey, 12
Minced fish, 246–248
Mixed liquor volatile suspended solids (MLVSS), 121–122
Mixing method, for composting, 292–293
MLVSS, see Mixed liquor volatile suspended solids
Moisture, for composting, 294
Monodigestion, 54
Monofermentation, 99–101; see also Monodigestion
Monosaccharides, 27
MSOW, see Municipal solid organic waste
Municipal sewage plants, biological wastewater treatment in, 55
Municipal solid organic waste (MSOW), 61
Musts constituents, in wastewaters, 116
Nanofiltration, for whey treatment, 200
Neutralization, OMWW treatment, 147
Newton’s law, 35
Nitrate knee, 125
Nitrate nitrogen ($\text{NO}_3^-$), for composting, 294
Nitrification, biological, 180
Nitrogen fertilizer, 179
Nitrogen oxide, in odor emissions, 184
Nitrogen oxides emissions, 271
Nitrogen removal, in anaerobic digestion, 178, 183
agricultural use as fertilizer, 179
ammonium stripping, 180–181
biological nutrient removal, 179–180
magnesium ammonium phosphate precipitation, 180
purification grade, 181–182
Non-product-specific wastes, 2–3
North Atlantic shrimp (Pandalus borealis), 253
Northtaste®, 240
Odor emissions, in biogas plants
during land application of slaughterhouse digestates, 184–187
from the processing unit, 183–184
OFMSW, see Organic fraction of municipal solid waste
Oils, fish, see Fish oils
Oilseed meals, 215–216
Oilseeds
utilization of, as protein sources, 220
utilization of by-products of, 215–216
Oleanolic acid, 151
Oligopeptides, 27
Olive husk, see Crude olive cake
Olive mills, 136
Olive mill wastewater (OMWW), 133–135
antimicrobial activity, 136
biotoxic properties of phenols in, 136
characteristics, production process on, 140
color of, 142
composting, 150–151
direct discharge in public sewers, 137
Olive mill wastewater (OMWW), (Continued)
liquid–liquid extraction, 152
natural evaporation of, 148
phenolic content, 140, 142
phenols found in, 142–143
phytotoxic and antimicrobial properties of, 136
polyphenols in, 151
thermal treatment of, 149
treatment, 134

Olive oil extraction systems
continuous three-phase decanter process, 138–139
traditional batch press process, 138
two-phase extraction system, 139

OMWW, see Olive mill wastewater

OMWW treatment, problems, 134–135
current situation, 137
problematic characteristics of, 136–137
synthesis, 135–136

OMWW treatment processes
detoxification, 143–150
production of various products in, 150–153

OMWW treatment processes, detoxification
biological, 143–146
membrane, 149–150
physicochemical, 147–148
thermal, 148–149

OMWW treatment processes, production of various products
animal feed, 153
biogas, 153
biopolymers, 152–153
fertilizers, 150–151
recovery of antioxidants, 151–152

Organic fraction of municipal solid waste (OFMSW), 174
Organic matter, and composting, 295
Organic micronutrients, 210
Orujillo, 139
Oxidation processes, OMWW treatment, 147–148
Oxidation-reduction-redox-potential (ORP) values, 123
Oxygen, for composting, 291

P
Pacific Ocean, 233
Particle size, and composting, 291, 293
Pasta and noodles, 7
Peaches, utilization of by-products of, 213
Pectin
from apple pomace, 212–213
from citrus peel, 212
extraction, 215–216
from peach pomace, 213
Peruvian anchovy, 233
pH, for composting, 291, 294
PhA, see Polyhydroxyalkanoates
Phenolic protein precipitates (trub), use in animal feed, 262–263
Phenols, grape, 213
Phoma medicaginis, 299
Phosphoric acid, excessive use of, 63
Phytoextraction, 297–298
Phytophthora fragariae, 299
Phytophthora nicotianae, 299
Phytoplanktons, 233–234
Phytotoxins, 287
Plant biomass, composting of, 297–298
Plant disease suppression, by composting, 298–299
Plasmodiophora brassicae, 299
Polyhydroxyalkanoates (PHA), 153
Polyphenols, 113, 135, 139, 210
from apple pomace, 213
Polysaccharides, 139
Potato peels, 214–215
Potato starch industry, anaerobic treatment for, 91–94
Precipitation/Flocculation, in OMWW treatment, 147
Preliminary wastewater treatment
flow equalization, 40–42
screening, see Preliminary wastewater treatment, screening
sedimentation, see Preliminary wastewater treatment, sedimentation
skimming, 32
Preliminary wastewater treatment, screening, 32
bar screens, 33
basic calculations, 33–34
Preliminary wastewater treatment, sedimentation
grit removal analysis, 34–37
solids removal, experimental determination of, 37–39
solids removal from particle size distribution, 39–40
Presswater, from spent grains, 279–280
Primary wastewater treatment, flotation, 46
dissolved air flotation, analysis of, 46–48
Primary wastewater treatment, sedimentation, 42
solids removal, experimental determination of, 42–46
Product-specific waste, 3
disposal of, 3–4
methods for utilization of, 3
Propionic acid degradation, influence of hydrogen on, 75
Protein concentrate process, 221–222
Protein concentrates, see Protein concentrate process
Protein extraction from agroindustrial by-products, 220–221
protein concentrate process, 221–222
protein flours and grits, 221
protein isolate process, 222–224
Protein flours, 221
Protein hydrolysates, 240
Protein isolate process, 222–223
extraction in, 223–224
precipitation in, 224
Protein isolates, see Protein isolate process
Proteins
food, 210–211
utilization of oilseeds as sources of, 220
Protein-tannin complex, 9
Pseudomonas syringae, 136
Pullulan, 153
Purification grade, 181–182
Pyloric caeca, 240
Pythium ultimum, 299

Q
Quota system, in fishing, 237

R
Rapeseed oil methyl ester (RME), 269
Reclamation concept, for odor emission, 183–185
Red-core of strawberries, 299
Rendering plants, wastes from, 171–174
Reynolds number, 35
Rhizoctonia, 136
Rhizoctonia large-patch disease, 299
Rhizoctonia solani, 299
Rhizopus, 136
Rivella, 202
RME, see Rapeseed oil methyl ester
Roes, see Fish roes
Root-knot nematodes (Meloidogyne javanica), 299
Root-rot of peas, 299
Round fish, 236; see also Cod
export of, mince from Iceland, 247
S
Saccharomyces, 110
Saccharomyces cerevisiae, 202
SBR, see Sequencing batch reactors
SBR operation for posttreatment of brewery wastewater, 721–725
sCOD, see Soluble chemical oxygen demand
SCP, see Single-cell protein
SDF, see Soluble dietary fibers
Sedimentation, wastewater treatment, types of compression (type IV), 34
discrete particles settling (type I), 34, 37
flocculent settling (type II), 34, 42
hindered or zone settling (type III), 34
secondary, 48–49
Sequencing batch reactors (SBR), 115
Shrimp shells, 251, 253–255
chitin from, 253–254
Single-cell protein (SCP) production, 201
Single-stage evaporator, 23
Skin, on fishes, 248–249
Skipjack tuna, 233
Slaughterhouse wastes, 8
anaerobic digestion, 174–178
anaerobic digestion of, in agricultural biogas plant, 174–177
caracterization of, 169–171
Sludge process, wastewater treatment, 48–49
initial settling velocity method, 49–51
Sludge settling tank, 49
Soil-conditioner biofertilizer, organic, characteristics of, 150
Solid-state fermentation system, 62
Soluble chemical oxygen demand (sCOD), 118
Soluble dietary fibers (SDF), 225
Soybean meal, defatted, 216
Soybeans, 215–216
Specific waste index, 6

types of waste and, 7
Spent grain combustion system, 276
Spent grains, 11, 273–274
by-products, use and properties of, 278–280
calorific value of, 278
energetic treatment cycle of, 274
as energy source, 274
Flottweg belt press for dewatering, 277
incineration, process of, 274–277
plant description of combustion of, 277–278
Sankey diagram of dewatering and combustion process, 276
Spent grains, utilization of
as animal feed, 265
for increasing porosity in brick, 265–266
Sphaerothecia maculans, 299
Spider mites (Tetranychus urticae), 299
Stability, compost, 294
Static biopile composting, 295
Stock fish, 249
Stokes’ law, 35
Streptococcus lactis, 196
Streptomyces, 298
Sugar, 8
Sunflower seed, 215
Super Pro, 20
Suspended solids (SS) removal, 31

T
Temperature, for composting, 287–289
Thermodynamics and anaerobic degradation of organic matter, 75–76
Thermodynamic window, 76
Tomato pomace, 214
Tomato seed oil, 214
Total free space, 291
Toxic substances and anaerobic digestion, 63
Trichoderma, 298
Trub, see Phenolic protein precipitates
Two-stage drying process, for fish heads, 250–251
Two-stage evaporator, 24
Typhula ishikariensis, 299

U
UAN, see Unionized ammonium nitrogen
UASB reactor, see Upflow anaerobic sludge bed reactor; Upflow anaerobic sludge blanket reactor
UASB reactor for the fruit canning industry, 84
wastewater treatment, 85–87
Unicer SA breweries, mass balance applied to, 111
Unionized ammonium nitrogen (UAN), 182
Unit operations wastewater treatment, 31–51
Upflow anaerobic sludge bed (UASB) reactor, 78, 119
concerning the treatment of fruit processing wastewater, 86
feasibility of, 120
hydraulic residence time (HRT) in, 78–82
operational characteristics of pilot scale, 87
organic load applied to, 120
treating fruit canning wastewater, 85
Upflow anaerobic sludge blanket (UASB) reactor, 144

V
Vinho Verde, 112
Viscera, see Guts
Volatile suspended solids (VSS), 118
VSS, see Volatile suspended solids

W
Waste(s)
from food processing industries, 171–174
legal definition, by Waste Framework Directive 75/442/EEC, 1
Waste disposal, methods of, not associated with agricultural practices
anaerobic fermentation, 9, 11  
composting, 9, 11  
incineration, 9–10  
Waste Framework Directive 75/442/EEC, 1, 163, 179  
Waste management, objective, 4  
Waste oil methyl ester (WOME), 269  
Waste oils, food industry, 269–271  
Wastes, quantity and synthesis of OMWW, 139–140  
OMWW, phenols found in, 142–143  
phenolic content of OMWW, 140, 142  
production process, effect of, 137–139  
Waste treatment strategies  
end of pipe abatement, 26  
reduction at source, 26–27  
zero-point discharge, 27  
Wastewater  
aerobic treatment of, 94  
division of, 91  
from slaughterhouses, according to ABP-Regulation, 163  
Wastewater treatment  
activated sludge process, 48–51  
aerobic treatment of, 94  
disinfection, 32  
fixed-bed loop reactor for alcohol distillation industry, 88  
preliminary, 31–42  
primary, 31, 42–47  
secondary, 31  
sludge treatment, 32  
tertiary or advanced, 31–32  
UASB reactor for the fruit canning industry, 85–87  
unit operations, 31–51  
Wastewater treatment, brewery industry  
treatment processes, 114–115  
wastewater characterization, 113–114  
Wastewater treatment, winery industry  
treatment processes, 117–118  
wastewater characterization, 116–117  
Wastewater treatment plant (WWTP), 31–32, 48, 126  
Water jet technology, 247  
Wheat take-all, 299  
Whey  
characteristics of, 194  
composition of different types of, 195  
drinks, 202  
protein content in, 27  
treatment and utilization, see Whey treatment; Whey utilization  
Whey protein concentrate (WPC), 194  
peptic hydrolysis of, 27  
Whey treatment, 194–195  
calcium phosphate precipitation, 199  
demineralization, 198  
electrodialysis, 200  
ethanol production from whey, 196–198  
ion exchange, 199  
nanofiltration, 200  
precipitation of phosphate and sulfate in DLP, 199  
Whey utilization, approaches for, 200  
ammonium lactate production, 201  
bakery yeast production, 202  
biogas production, 202  
ethanolic cofermentation with cereals or molasses, 201  
lactic acid production, 201  
scientific approaches of, 202–203  
SCP production, 201  
whey drinks, 202  
White shrimp (Penaeus spp.), 253  
Windrow composting, 295  
Wine, 110, 112  
Wine cellars, categories of, 9  
Wine constituents, in waste waters, 116  
Winemaking steps, washing operations, 116  
Wine production, mass balance of, 113  
Winery effluents, pollutants  
cleaning and disinfection products, 116  
loss of brut products, 116  
products used to wine treatments, 116  
subproduct residues, 116  
Winery wastewaters, 117  
Winery wastewater treatment, case study, 125–126  
full-scale sequencing batch reactor operation, 126–129  
WOME, see Waste oil methyl ester  
Wort, 9
WPC, see Whey protein concentrate
WWTP, see Wastewater treatment plant

X
Xanthan, 153
*Xanthomonas campestris*, 153
Xylooligosaccharides, 110

Y
Yeast(s), 113
fermentation, 102
sediment, 9

Z
Zero-point discharge, 27