



Water Saving

A DMRI service aimed at the meat industry. For reduced water consumption without compromising hygiene or quality.

[Read more](#)

→ dti.dk/water-saving



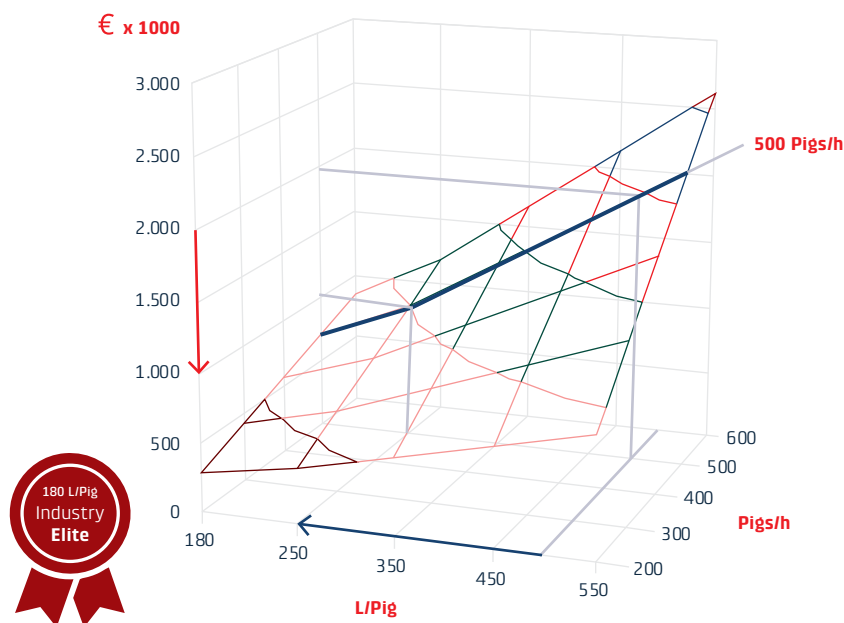
**DANISH
TECHNOLOGICAL
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Water Saving

In many parts of the world, tap water is a scarce resource, and densely populated areas face the risk of water shortage. The meat industry should reduce their water consumption not only to be responsible but also to avoid additional costs. Water for cleaning often needs softening, heating and detergent addition. Whether the water is treated in-house or at a municipal plant, the discharge treatment increases the water's true cost, which is often unknown and surprisingly high.

If you use 500 liters of tap water per slaughtered pig, your annual water costs may reach €2 million at a processing rate of 500 pigs per hour. Achieving a 50% reduction in water and energy consumption could save approximately: **€ 1 million/year**

ANNUAL COST FOR WATER AT € 4.2/M³



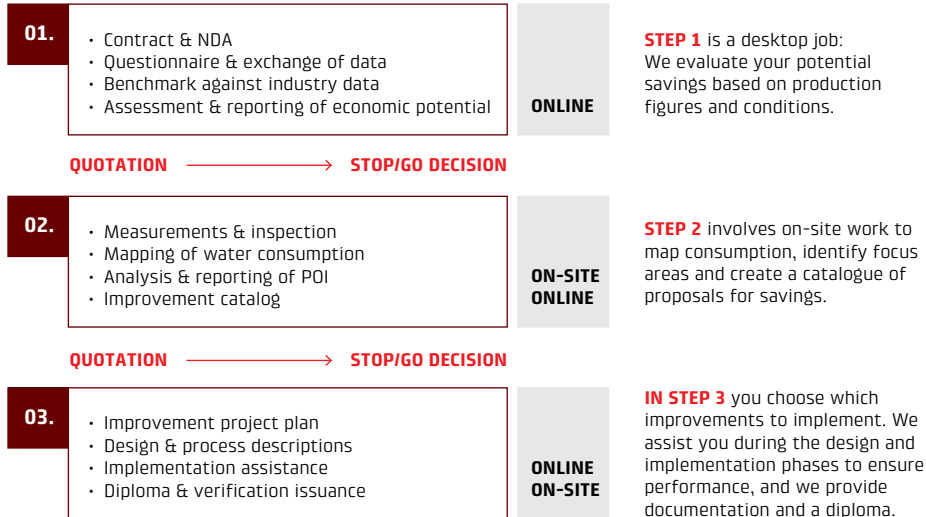
It does not have to be complicated or require big investments to achieve significant water savings and improve the profitability. But you should know the potential, and where and how to put your efforts.

TRUE COST OF WATER:

Water in	Softening	Heating	Process	Treatment	Cost/bod	Discharge
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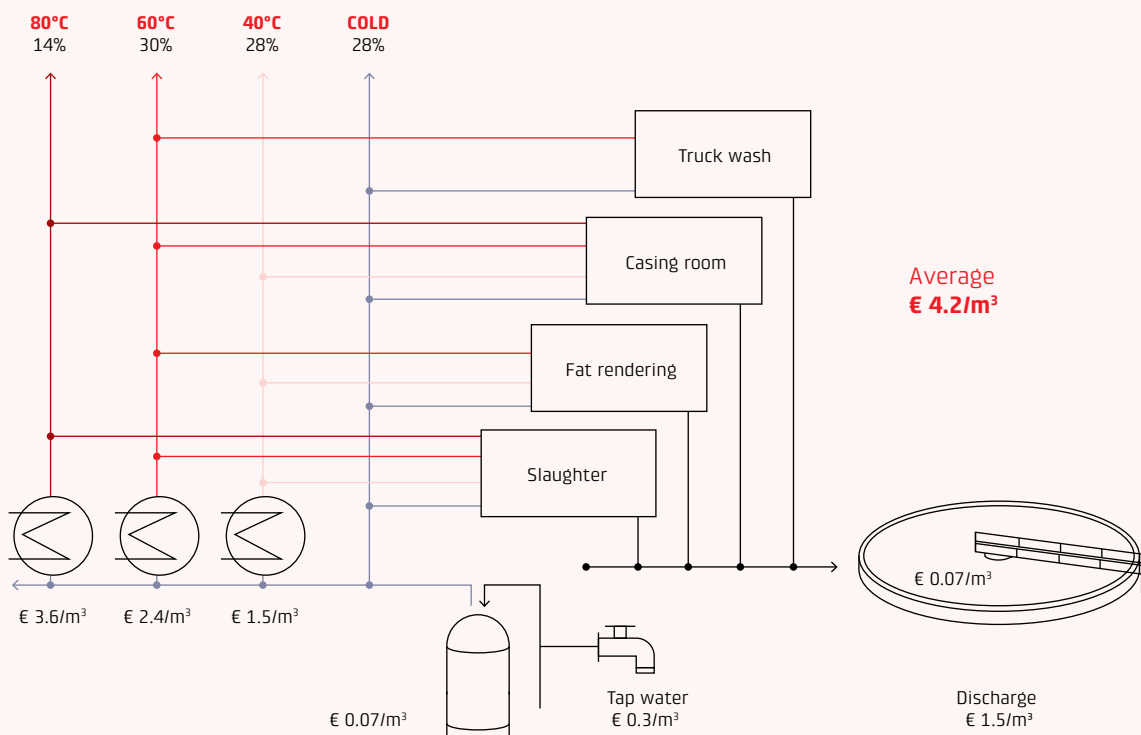
Low risk and effort project execution

Water Saving is a 3-step service to help lower the resource costs and enhance your sustainability image. Each step is quoted individually once its scope and costs are known, allowing for easy, commitment-free engagement in water-saving activities.



TRUE COST OF WATER

Water for different purposes have different prices. Treatment and consumption is mapped to determine the true cost of water.

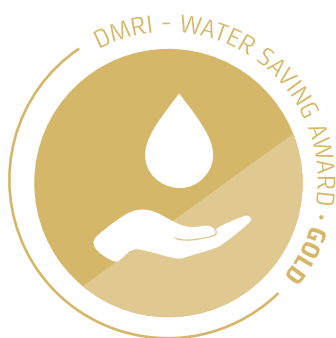


Documentation and diploma

Throughout the project, efforts and results are measured and documented. The information is compiled into a report and issued along with a diploma that reflects the achievement.



SILVER DIPLOMA is awarded to clients that achieve a significant reduction in water consumption



GOLD DIPLOMA is awarded to clients who introduce new technology to further reduce water and energy consumption



PLATINUM DIPLOMA is awarded to clients who reduce water and energy consumption to the industry elite level

DMRI —
Food innovation for the future



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