

EXAMINATION OF THE DIFFERENT PROCESSING METHODS EFFECTS FOR NUTRITIONAL VALUE OF THE FEED FLOURS MADE FROM SLAUGHTERHOUSE BY-PRODUCTS

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In slaughterhouses are produced a huge amount of by-product by their pig slaughtering and processing activities. These by-products are internal organs (for example: liver, heart, lungs, kidney and intestines), and another by-products like separated bones, blood, hair, semi-finished and finished meat products which do not used for human consumption and can not be sold. The KOMETA '99 Company is realising to produce industrial raw materials from these by-products. The produced raw materials are feeding for PET food products. The feed flours that is produced are blood flour, hair flour, meat flour and bone flour. This raw materials can be sold at good price, if their quality is good. The most important parameters of these materials are the digestible protein- and favorable amino acid content, and the adequate microbiological and toxicological status in order to that the PET foods will be nutritious and healthy to ensure the animals a healthy and long life and their adequate reproduction ability. During our industrial research we try to determine the ideal technology and optimal processing parameters. The most important parameters during processing the partical size of by-product, and the parameters of the heat and pressure treatment. The aim of the processing procedure are producing feed fours with the highest possible nutritional value and impeccable microbiological and toxicological status. The results of the industrial research show, that the hydrolisis treatment at high temperature and high pressure (133 °C, 3 Bar) raises the digestible protein content in hair flour, because of their reveals effect for the protein content, but during the blood processing we should be used a much lower temperature (maximum 100 °C) without pressure, because of preservation the high protein content and favorable amino acid content in the blood flour.