



Dokumentasjonsvedlegg til søknad om vederlagsfri landbasert konsesjon for World Heritage Salmon AS i Raudbergvika i Fjord kommune

[System for slamhåndtering – Hyperthermics protein plant](#)

Hyperthermics protein plant



Description

In Hyperthermics protein plant, the biomass enters the plant through a ceramic membrane filter, first through an ultrafilter that separates the protein and increases the solids content, then through a nanofilter that removes unwanted substances such as salt and zinc, making the product a high-quality protein.

The high-grade protein then proceeds to a drying process by feeding it into a dryer where the protein is briefly exposed to turbulent hot air, a rapid process suitable for heat-sensitive and sticky products such as protein. The finished product is separated from the air stream in a cyclone and fed into big bags via a feed screw. The packaging is partially automated in that sensors automatically detect when a bag is full and pass the product on to the next empty bag. Normally, the parcel line is adapted to one day's production.

The hot air from the drying process is treated in an active filter which removes odour, the air is then released through a heat exchanger which recovers the energy and preheats the in-air to the dryer.