



# **CHALLENGE**

Oldenburger Fleischmehlfabrik GmbH (OFK) was founded in Oldenburg in 1921 and has been operating its processing plant in Friesoythe-Kampe since 1969. OFK collects, transports and processes animal by-products into products that are recycled as sustainably as possible.

By-products are processed into high-quality fat and meal, that are used as energy sources, chemical starting products, fertilizers, pet food and feed.

The reactive approach of the existing PID based control prevented operators to see the impact of their changes on the entire process. Changes that caused decrease in the OFK's throughput and engery efficiency.

# **SOLUTION**

OFK has a continued focus on quality, sustainability and innovation of their production process. In line with their main goals, they wanted to:

- Reduce the time spent on managing equipment and processes
- Increase fat vield
- Increase moisture in meal
- Decrease engery demand

In order to optimize the CAT3 process and reduce product variability across all production shifts, automated advanced controllers from CORE were implemented on one dryer and on two fat presses.

## RESULTS

CORE APC helped to optimize CAT3 process and reduced product variability across all production shifts. . The following results were achieved::

- **7%** increase in throughput
- **2%** decrease in energy usage
- **0.35%** fat yield increase
- **24%** decrease in temperature variations
- 34% increase in residual moisture in the meal

## Industry

• Porcine, meal and fat

## Process optimized

- Cat 3
- 1 dryer
- 2 presses

## Country

Germany

#### Company

Oldenburger
Fleischmehlfabrik GmbH

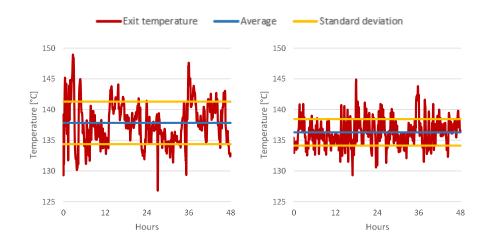
"The reduction in temperature variations had a major impact on our product quality".

**- M. Eng. Till Ostermann** Operations Manager



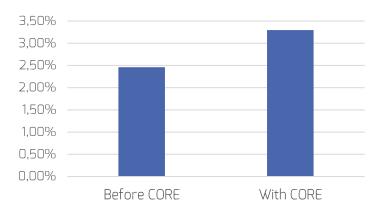
## STORY DETAILS

The trend graphs below shows the exit temperature over a 48 hour period both with and without the CORE controller activated.



Dryer exit temperature over 48 hours. Left without CORE Control. Right with CORE control Exit temperature variations reduced by 24%.

Using the CORE APC signifigantly reduces the temperature variations and allows for a lower average exit temperature. Lower temperature and smaller variations resulted in a higher moisture content in the meal. The moisture improvements are shown in the graphs below.



Average moisture in the meal.

## **CORE BUSINESS VALUES**

Advanced Process Control

- Improved stability
- Consistent quality of the final product
- Higher throughput, capacity and yield
- Reduced energy costs

#### **CORE SERVICES AVAILABLE**

CORE's optimization package

- Remote support
- Controller monitoring
- Optimization
- Visualization
- > On-site visits
- Examination reports

### About CORE A/S

The DNA of CORE is about stable sustainable savings. We are focused on optimizing your energy efficiency, yield, product quality, capacity, reducing the level of your investment and increasing your profit. We deliver the world's most sophisticated advanced self-learning controllers, which within a few years have spread across the globe based on the significant savings CORE has provided, especially to the industry for animal by-products and fish processing. A partnership with Haarslev Industries was established in 2016.

**CORE A/S ③** https://www.coreas.dk/

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