



Themis
Biotechnology & Life Science



Innovative system for the drastic reduction and valorization of waste

Sustainable innovation for the fishing industry

The fish processing sector is essential for the supply of high-quality seafood products, but it generates a **significant amount of waste** - from solid waste such as entrails, skin, and scales - to processing water. If not properly managed, this waste poses an **environmental challenge** that demands innovative solutions.

THE SOLUTION: FROM WASTE TO RESOURCE

Transforming fish waste into value

The advanced **Themis WRT technology** enables the transformation of solid and liquid waste generated from fish cooking and processing into a **concentrated dry product** and a **reusable distillate**. These outputs can be **utilized in high-value applications**, contributing to a circular and sustainable waste management model for the seafood industry.

"Less waste, more value"

With **Themis WRT technology**, waste from the seafood sector is managed responsibly, helping to reduce environmental impact. Every process, from solid waste treatment to water management, is designed to enhance the sustainability of the production cycle while simultaneously improving the economic performance of the entire supply chain.

*"It's not just recycling:
it's value transformation!"*

Themis WRT technology transforms fish waste into valuable resources through advanced biotechnological blends - **active enzymes and microorganisms** - that regenerate fish byproducts into bioactive molecules for the cosmetics, nutraceutical, and bioplastics industries.



*Dry Matter



Advantages of WRT Technology

The **WRT technology** represents an effective and adaptable innovation for fish waste treatment:

- ✓ **Reduction of waste volume and odors:** minimizes the amount of waste to be disposed of and related management issues
- ✓ **Dehydration and valorization:** optimizes solid waste, transforming it into high-value products
- ✓ **Zero-Waste technology:** a fully sustainable approach that eliminates the need for landfills
- ✓ **Tailor-made design:** customized solutions for each client, optimizing costs and benefits

Why Choose WRT Technology?

Choosing **Themis WRT** means investing in a sustainable future for the seafood industry by minimizing waste, unpleasant odors, and waste volume. **Themis WRT** transforms the seafood sector into a model of a circular economy, maximizing the value of waste and offering new opportunities for eco-sustainable products.



How does the WRT System work?

- 1 **Sludge**
- 2 **Solid fish waste (entrails, skins, bones, scales, etc.)**
- 3 **Themis WRT 'Waste Recovery Technology':** dehydration and biotechnological blend additives transform waste into high-value-added products
- 4 **Auxiliary and service plants**
- 5 **Distilled water**
- 6 **Dehydrated granules** for the recovery of high-value-added products
- 7 **Drastic reduction of waste to be disposed**

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