



Themis
Biotechnology & Life Science



Innovative system for the drastic reduction and valorization of waste

Sustainable innovation for the meat industry

The meat processing industry, essential for food production, generates a large amount of waste: from solid scraps such as bones, fat, and organic residues to wastewater and sludge from washing and processing operations. If not properly treated, **this waste represents a significant environmental impact and an increasing cost for companies in the sector.**

THE SOLUTION: FROM WASTE TO RESOURCE

Turning meat industry waste into value

The **advanced Themis WRT technology** enables the transformation of solid and liquid waste from meat cooking and processing into a **concentrated dry product** and a **reusable distillate**. These outputs can be **repurposed for high-value applications**, reducing disposal costs and contributing to a sustainable circular economy model.

"Less waste, more value"

With **Themis WRT technology**, meat processing waste is treated innovatively and responsibly, reducing environmental impact and creating new valorization opportunities. From wastewater and sludge management to organic waste treatment, the system provides integrated solutions for a more sustainable and efficient production cycle.

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

Themis WRT technology transforms meat waste into **high-value resources**, thanks to advanced biotechnology blends - **enzymes and active microorganisms**. This technology provides sustainable solutions to maximize the value of by-products, ensuring minimal environmental impact and promoting a zero-waste waste management approach.



*Dry Matter





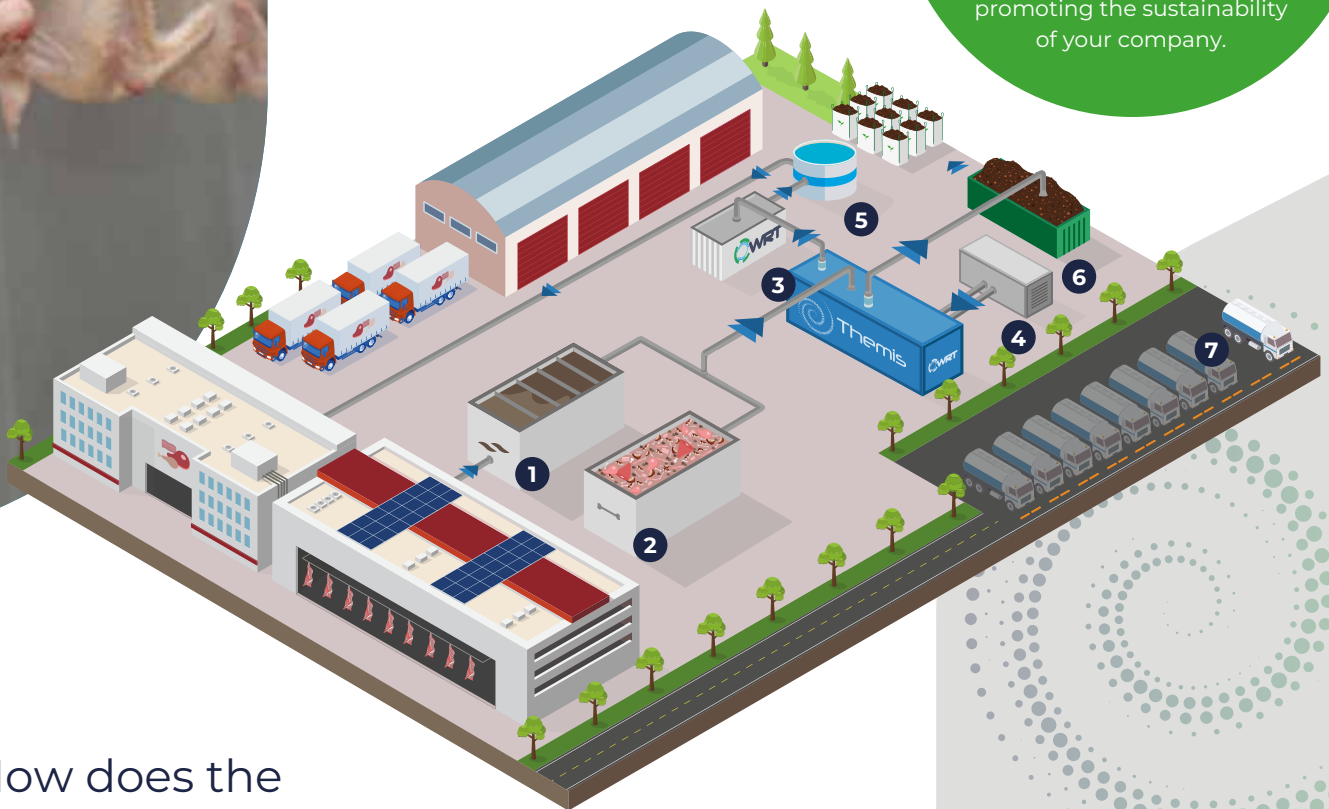
Advantages of WRT Technology

The **WRT technology** represents an effective and adaptable innovation for meat 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?

With **Themis WRT**, the meat industry transforms into a circular economy model, minimizing waste, unpleasant odors, and environmental impact. Investing in WRT means reducing operational costs, adding value to waste, and promoting the sustainability of your company.



How does the WRT System work?

- 1 **Sludge and liquids** derived from processing and production processes
- 2 **Solid waste from the meat industry (bones, fat, organic tissues, 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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