



TALLOWMASTERS LLC – Case study Information

Tallowmasters LLC (Rendering Facility) – Miami, Florida

Corporate Description: The only full service South Florida rendering company. Recyclers of meat, trim fats, bone and oils.

Challenge: Odor – Proximity to inhabited spaces

Odor Source: Raw food in open bins + Oil Fog emanating from 2 cookers

Daily throughput of product: Hundreds of thousands of pounds daily (Actual # is classified)

Net effect of odor + oil fog:

- Potential Fines - \$25,000.00 per day?
- Intrusion of pests – flies, ants, cock roaches, mice, rats and birds
- Worker respiratory issues
- Turnover of employees

Odorox[®] MVP[™] Series units were installed in July of 2008. Benefits:

- No odor violation fines
- Intrusions by pests have ceased
- No worker respiratory issues – More comfortable work environment
- Able to paint the interior of the building for the first time since 1974
- Oil deposits started to clear up – walls, electrical conduits and ceiling. Floor no longer slippery

Unexpected benefits:

- No need to process food product every day (Preservative effect of atmospheric hydroxyls)
Processing: 2-3 days as opposed to 4-5 days a week
- Net fuel savings on start up fuel costs: \$800.00 X 2 days

per week = \$	1,600.00
per month = \$	6,400.00
Per Year = \$	76,800.00
- Fuel cost savings – not running cookers for 2 days a week
= \$250,000/per yr. estimated = \$140,000/per yr
- Man hours saved in cleaning/degreasing = \$ 52,000/per yr
- No need to purchase chemicals for Wet-Scrubber \$ 75,000 - \$ 80,000/per yr

Net yearly Operational Cost savings **\$343,000 - \$348,000/per yr**

No need for heavy odor control equipment and its attendant costs, electrical, labor, maintenance.
Value unknown

Deployment of Odorox[®] Technology:

- 4 Odorox[®] MVP[™] Series units dedicated to the main facility (7,000sq.ft.)
- A single Odorox[®] MVP[™] unit dedicated to the crax-bin/dry meal area
- A single Odorox[®] MVP[™] unit dedicated to the feed/hammer-mill silo area



“Tallowmasters investigated HGI and its new technology for odor control. Simply put, our findings are that your system does indeed work, and work well. Our free vapor odors are significantly less, probably in the magnitude of 90%. Our insect problems have been eliminated to close to 100%. Our raw material; bins emit almost no odors”.

“We find your equipment to be unobtrusive and for all intents and purposes, maintenance free. A daily inspection and cleaning with a spray bottle and rag is all that is necessary”.

“We invite you to bring people into our plant and see these machines working and in action. (Please ask them to carefully look for insect and rodent infestation-there is none. We are using no chemicals or traps of any kind)”. – **Charlie Largay, Tallowmasters LLC, Miami, FL**



Before



After



TALLOWMASTERS LLC – Update

Apr.2012

Our Odorox[®] system is up and operating 24/7 at our Miami plant. We installed the units to control odors, which it has done.

Additionally, our insect and rodent problem has disappeared. This is primarily due to your machines, but in all honesty, you forced us to clean up some of our own housekeeping. Frankly, it was easier to do once we got on track.

Our finished meat and bone meal is subject to salmonella. One of your machines is now being injected directly into our grinding and storage system. Our rate of contamination had been reduced by about 80-90%. We feel the remaining contamination is because of mistakes we have made in water contamination due to improper cleaning.

We are a small rendering company with no flies, no maggots, and almost no odors. In hot South Florida. The cost of the machines and installation were a major consideration for such a small company as ours. But the cost of maintaining the system is basically nil. It has proved its worth.

We had our **USDA** inspection yesterday. The inspection went smoothly. Comment was made that we create substantially less odors than other operations, including slaughter. We passed with flying colors.

If you wish to invite your guests to see our operation while we are running, or when not (quieter), you are welcome to do so. It is very difficult to quantify something that is NOT there. But if they are familiar with rendering, strong odors, and bacterial contamination, they might find a couple of hours visit worthwhile.

If live Turkeys are being lost due to such contamination as we see here and that can be controlled passively with the Odorox[®] system, then this is something they (Turkey Industry) should look at very seriously.

My Best Regards,

Charles Largay

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Green & Renewable