



Project Information Sheet

CleanSmoke Eco/11/304332

Programme area:	Innovative clean smoking process for salami and sausage production
Coordinator:	Karl Bärwinkel Red Arrow Handels-GmbH, Germany E-mail: k.baerwinkel@red-arrow-deutschland.de Tel: +49 (0)421 5965724
Partners:	none
Website:	www.cleansmoke.info
Benefits (max. 150 characters incl. space):	Smoking process with reduced energy and water consumption and reduced air, waste water and waste emissions.
Keywords:	Smoke, salami, environment
Sector:	Food and Drink
Type of solution	Technology
Duration:	04/08/2012 – 03/08/2015
Budget:	€ 716 612 (EU contribution: 50%)
Contract number:	Eco/11/ 304332

Summary

Red Arrow developed an innovative smoke generator regenerating smoke from purified smoke condensates. This smoke generator can replace combustion and friction smoke generators used in cold smoking processes at industrial food processors. Main advantages of this new smoking technology are reduced emissions (air, water, waste), reduced energy and water consumption, safer smoked food products and improved workmanship safety. Target of the project is to introduce this innovative smoking technology in the EU market by the installation of 2 pilot plants in 2 EU countries with a total annual production volume of 3.600 tons cold smoked salami. Another objective is to penetrate the EU market by introducing this smoking technology in 7 EU countries.

The new CleanSmoke smoking process will enable EU food processors to improve the environment, the food safety, the workmanship safety and the economy of cold smoking plants with a fast return on investment. As the CleanSmoke smoking process will take place in a closed system, CO₂ emissions will be reduced up to 80 %. Smoke regenerated from smoke condensates is free of tars and will reduce the use of cleaning detergents and water up to 70 %.

Expected and/or achieved results

- Reduction of CO₂ emissions up to 80 % in cold smoking plants
- Reduction of energy, water and cleaning detergent consumption up to 70 % in cold smoking plants
- Reduction of contamination with polycyclic aromatic hydrocarbons up to 70 % in cold smoked foods
- Specifying size of target market: industrial EU food processors using cold smoking processes
- Installing 2 pilot plants in the EU market demonstrating the benefits of the CleanSmoke smoking process

The information sheet will be published in the Eco-Innovation website. The EACI reserves the right to edit the information sheet for content and length