Food and Beverage Industry Waste: The Recovery and Beneficial Reuse

Presented by:



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About Me

Not a techsavvy engineer...but a chemist.... Sort of a chemist with people!





Quality Farms LLC.



- Founded in 2013
- Started by 2 Beverage Industry Veterans
- Soon recognized a MASSIVE need in the market
- Expansion into multi state operations

WHAT ARE THE CURRENT WASTE STREAMS NOW?

- Beverage producers yield approximately 3-6% waste
- Landfills are no longer accepting liquids
- Waste from the actual production process
- Pre Retail Issues Quality-Packaging Errors-Freezing
- Post Retail Recall-"Out of Date"



SPECIFIC TO BREWERIES

- Largest brewers in the world have issues....
- Quality control
- Contaminant issues, i.e. glass
- Fire
- Over-Production, Mis-Labeling
- Back trackability of product exposed...PR nightmare



SPECIFIC TO DISTRIBUTORS AND BOTTLERS

- Hundreds of Distributors in the Region and US
- Mandates handed down from Corporate Suppliers
- Can't do it themselves...labor costs



HOW ARE WE HELPING AT QF, LLC?

- Our approach now
- Recover all commodities related to production/sales
- Aluminum, Glass, PET, Shrink Plastic, Cardboard
- Capturing everything of value
- Alcohol based product for Ethanol Production
- Identifying Values Now for Hi Sugar Product



Beneficial Uses Currently

- Ethanol Production
- Hi Sugar Benefits
- High Tech Possibilities
- Energy Potential
- Recyclables from Packaging

The Challenges Faced By The Industry

- Transportation Costs
- Responsible Destruction/Disposal
- Managing Reputation and Quality Assurance
- Commodities Experiencing Major Downturn
- Costs for the infrastructure to produce beneficial biproducts

What do we see as the future for Food and Beverage Waste?

- Energy
- Replace current fuels
- Water
- Responsibility
- Financial Savings and Potential NEW Revenue Streams



