

Wastewater (Fruit & Vegetable Processing)

DESCRIPTION

Great quantities of water are used throughout fruit and vegetable processing – one estimate is 36 gallons of water for every 22 pounds of fruit to be canned and 21 gallons of water and brine for every 24.5 pounds of vegetables to be canned, not counting steam condensation or can washing.¹ This wastewater is often caustic because lye solution is commonly used to facilitate peeling, and may contain chemicals such as preservatives and pH controllers, as well as varying degrees of organic waste.

CLASSIFICATION

Starches and sugars

SOURCE INDUSTRY

Fruit & vegetable processing. See the [Grains & Crops industry roadmap](#).

ANNUAL VOLUME GENERATED IN WISCONSIN

Unknown

CURRENT APPLICATIONS

None

COST

Disposal costs, typically municipal sewer

APPLICABLE BIOREFINING PROCESSES

[Anaerobic digestion](#), [aerobic digestion](#), [aqueous-phase reforming](#)

REFERENCES

¹ Brown, Harry L., et al. 1996. Energy Analysis of 108 Industrial Processes. The Fairmont Press, Lilburn, GA.

Interdisciplinary Modules to Teach Waste or Residue Management in the Food Chain. Department of Hotel, Restaurant, Institution Management and Dietetics, Kansas State University. www.oznet.ksu.edu/swr/Home/Project_Summary.htm (26 April 2004).