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Chemical purification of meat industry wastewater

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Abstract

The way of fat and protein removal from meat industry wastewater is presented. The fine oilwater emulsions are degraded by solubilization with protein-reactant interpolymer complex. The lignosulfonic acid (LSA) is used as reactant. The correlation of LSA addition and protein content in water is revealed by photoelectrocolorimetry. The complexation of fat, protein, and LSA molecules is accompanied with the flotation and sedimentation of the reaction products. The LSA treatment of wastewater allows to decrease fat and protein contents down to maximum allowable concentrations.