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Turning Grease to GOLD

Ed Candioty

After long days of cooking amazing meals for your clientele, your restaurant is left with vats of used cooking oil. You store it in tanks, bins or under-counter systems, waiting for the grease collection company to come and take it away.

But do you know where that grease goes after it's collected? Do you know what happens to it? And did you know by the simple act of contracting with a reliable grease-collection company, you are singlehandedly helping to save the planet?

To ensure that your used cooking oil isn't just picked up, but truly recycled and returned to the environment, it's important to work with fully regulated companies that understand rendering and grease processing. Not all companies are created equal, nor are they prepared to do right by your product.

The Original Recycling Industry

Rendering, the process of recycling animal by-products into new materials that are used in everyday products, is the original "green" industry. Rather than take up space in landfills, these by-products are turned into high-energy fats and high-quality protein ingredients that supplement the diets of farm animals and help with the efficient production of beef, veal, pork, poultry, fish, eggs and milk.

The rendering process also produces tallow, which is a valuable ingredient in soaps, paints and varnishes, cosmetics, explosives, pharmaceuticals, textiles and lubricants.

Keeping the Environment Clean

Rendering companies also collect used cooking oil and kitchen grease and recycle it using state-of-the-art technology. The used cooking oil can be fully processed into products for the biofuel industry and other usable finished goods. Anything that's left after this process is disposed of via environmentally sound means.

Grease-collection companies ensure restaurants' grease traps are pumped out, safely removing and disposing of waste grease and water from interceptor systems and providing commercial drain cleaning, hydro-jetting and steam cleaning to maintain clean grease disposal systems. This ensures that kitchens function efficiently and grease is kept out of municipal sewers.

Giving Back

Restaurants and other food service facilities that commit to zero waste can actually reduce their costs by turning yellow grease into gold. Diverting and recycling yellow grease into products such as biofuels and animal-feed products enables a restaurant to offset the cost of maintaining its grease traps and then pass the savings on to customers.

In addition, by working with an accredited local company, you are keeping money in the community and providing jobs that keep the economy strong.

The Future

The future remains strong for the continued development of unique and innovative ways to handle and treat grease and fats in our industry. We are finding more unique uses for these materials that could change the way we live. The rendering and grease management industries are putting even more resources into the engineering of new equipment to handle grease and into the further development of these products into new materials that will benefit everyone.

We are all stewards of the environment. By making sure that material collected from your restaurant is properly disposed of, recycled and converted, you are doing your part to save the planet. We thank you, as will generations to come.

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