



# Thise dairy – reducing water risks through water savings and reuse

This was founded in 1998. it produces 85 different dairy products (milk, cultured milk, cheese and butter). The MILK supply to the dairy is approx. 100 million kg organic milk per year

## Water story of Thise

In 2011, Thise experienced several cases of insufficient supply of municipal potable water. Very cold winters limited their possibility of discharging wastewater through their own pre-treatment plant for disposal on agricultural land. A connection to the municipal wastewater treatment system would require a 20 km pipeline, and there was no local access to water sources others than the municipal potable water supply



photo Thise Dairy

dairy (copyright

## THISE's Water ambition

Thise's ambition is to never again be in a situation with inadequate water supply and no wastewater discharge capacity. They wish to be able to continue growing while consuming the same or a reduced amount of water. The solution is simple: minimizing the need for advanced wastewater treatment and ensuring the most efficient use of available water resources.

## How water savings were identified and implemented

- Mapping of water, energy and resource flows
- Identification of potential water efficiency scenarios
- Conceptual design of technology solutions
- HACCP assessments of technology solutions
- Testing, evaluation and documentation of technology solutions
- Implementation and integration in management systems

## New Technologies implemented in the dairy

The dairy implemented a number of technologies with the purpose to increase the water efficiency and reduce the discharge of wastewater:

### Smart integration and use of water metering data

This dairy upgraded its water metering system from 30 manually read analogue water meters to 65 digital on-line water meters. Water consumption data are now

## Dairy products – key figures

- Milk, cultured milk, cheese and butter
- 100 million kg organic milk processed
- 1.6 liter of water used per kg milk processed.
- 1.3 liter of freshwater per kg milk processed after implementation of projects.
- Data from the European Commission on water consumption in mixed dairy production: 1.1–3.7 liter of freshwater per kg milk processed

## Water Issues

- Situations with insufficient water supply to increase production
- Wastewater treatment capacity inadequate, in particular during cold winters

## solutions

- Detailed mapping of water sources for reuse and water quality requirements for reuse
- On-line measurements of water consumption at 65 locations in the whole production system
- Development and implementation of scenarios and action plans for water saving and water reuse

## Savings and return of investments

- Cost savings on water, energy and labour costs without compromising the food safety
- Reduced outlet of wastewater volumes
- Payback period of new technologies from months to a few years

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#### Resource and Cost savings and potential for further increases in water efficiency

Savings on water, energy and labour costs without compromising the food safety  
Reduced outlet of wastewater volumes  
Pay back period for new technologies ranging from months to a few years



Water meter installed in Thise Dairy (copyright photo Thise Dairy)

Following the water consumption in different locations in the dairy, the dairy registered a consumption of 100 million kg per year. The solution is simple: ensuring the most efficient use of available water resources.

Water meters installed in Thise Dairy enable the dairy to follow the water consumption in different locations in the dairy and register the consumption over time. Copyright Thise Dairy  
Conceptual design of technology solutions  
HACCP assessments of technology solutions  
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Implementation and integration in management systems

### New Technologies implemented in the dairy

The dairy implemented a number of technologies with the purpose to reduce the consumption of water and energy and the outlet of wastewater:

#### Smart integration and use of water metering data

Thise upgraded its water metering system from 30 manually read analog meters to a digital system. Water consumption data are now available on an hourly basis for the entire dairy. The data are used to check for unusually low and high water consumption and to optimize measures undertaken in the dairy. It is estimated that this new system will save 73.000 kWh annually and reduce the maintenance costs significantly.

#### New plate chillers replacing scraping chillers

Scraping chillers with gear and motors use seal water and have significant energy and maintenance costs. The introduction of plate chillers reduced the water consumption by 2/3, saved 73.000 kWh annually and reduced the maintenance costs significantly. (Copyright photo Thise Dairy)

#### Reuse of water in Cleaning In Place (CIP) systems

Due to the wide variety of products produced by Thise, there is a frequent cleaning of the production system. CIP systems use around 1/3 of the total water consumption in Thise. By reusing the final rinse water for the intermediate rinse and the intermediate rinse water for the first rinse the use of freshwater can be reduced significantly – according to estimates up to 10% of the total water consumption.

#### RO-water replacing freshwater consumption

Using permeate from Reverse Osmosis (RO) treated whey can reduce the consumption of freshwater at Thise. A permeate circulation system with holding tanks and with a UV-light to secure the microbial safety of the permeate has been installed. This system can potentially replace 20% of freshwater consumption.



RO system for RO treatment of whey and its connection to the production system at Thise. (Copyright photo Thise Dairy)

The water saving and reuse activities were implemented in a 3-year project supported by a grant from the Danish EPA. Investments were partly supported by the grant. The project was undertaken by a public-private partnership lead by DHl.