



ByoPast® Pasteurization system

Meet legislation by pasteurizing your feedstock or digestate with the ByoPast[®], a continuous process and pasteurization system delivered as package unit.



Pasteurization of feedstock/digestate

To allow digestate produced from foodstuff or animal by-products to be used or sold as a fertilizer and soil improver according to environmental legislation, pasteurization is needed.

By applying pasteurization, a process and bacteria-free system must be guaranteed based on the lowest possible energy and heat consumption.

The ByoPast® - a system from NSI Byosis - pasteurizes your feedstock or digestate. The substrate is heated to temperatures above 70°C.

The substrate is then pumped into one of the three insulated pasteurization tanks. The substrate is kept above 70°C for more than an hour to kill bacteria and germs. The system can be applied to biogas market applications (high solid digesters) and feedstocks such as poultry manure, food waste, organic fraction municipal solid waste (OFMSW) and animal/slaughterhouse (cat3) waste.

Your ByoPast® benefits

- Meeting legislation (EU-reg. 1069/2009 or BSI PAS 110) due to smart failed-batch technology.
- Reduced energy consumption due to low continuous heat requirement up to 75% heat recovery.
- Reduced installation time due to FAT tested and standardized/modular design (10, 20, 30, 60 m³/hr).
- Improved pasteurization guarantees when integrating the Byosis macerator and sieve plate for <12 mm particles entering the system.
 - Advanced monitoring for data logging of pasteurized batches based on the best possible temperature measurement of cold spots in the tank.

«The ByoPast® system pasteurizes your feedstock/ digestate to meet legislation based on low energy requirement and quick installation time»



ByoPast® applications

High solid digesters

Poultry manure /
Animal waste

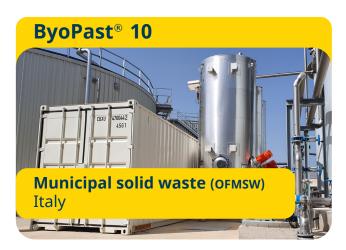
Food waste

Municipal solid waste (OFMSW)

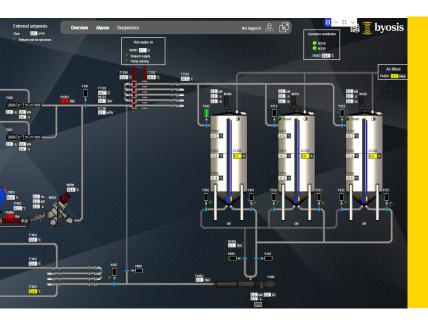
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ByoPast® Failed-batch technology

If a batch fails to stay one hour above 70°C, the batch is re-heated through a by-pass and processed again. Non-pasteurized substrate does not come into contact with already pasteurized material.

Our pasteurization systems are controllable and predictable and possible to recover heat. Depending on local demands, viscosity of the medium and customer's preference the tanks can be equipped with a top flange agitator or side flange agitator.



#mission water

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