



Hawaii Food Producer Takes Big Bite Out of Waste Costs With a Monster Grinder

PROBLEM:

Escalating waste disposal haul-away costs

SOLUTION:

Monster Industrial 3-SHRED-H dual-shafted grinder

Honolulu, HI – HPC Foods, Ltd. is one of Hawaii’s largest food manufacturers and distributors. Faced with escalating waste disposal haul-away costs, the company discovered a new solution with the 3-SHRED-H – a giant grinder that literally chewed HPC’s disposal costs in half.

Founded in 1946, HPC Foods produces a variety of products for the Taro Brand label, including poi, sprouts, cut fruits and vegetables. HPC also distributes various local and mainland products from its Oahu operation. The company’s 13,000 square foot produce processing center houses food manufacturing operations for both food service and retail customers. During the processing of fresh produce crops, all trimmings are cut off and put into a barrel for disposal. A contracted company then hauls away the barrels of waste. HPC’s usage had reached 60 barrels a day.

“That number was really getting crazy,” says Paul Tottori, Vice President of Maintenance and Operations. “Once

we hit 60 barrels a day, the cost added up very quickly. We were just going through too many of them and knew we had to find a way to cut costs. So we began looking for compacting and size reduction solutions.”

As a first step in improving the situation, HPC installed a screw compactor that would take the whole waste product and compact it. The problem with this method was that there was still some space throughout the waste product. The compactor alone was not enough. The next step in seeking a solution was to reduce the waste size.

Tottori researched grinders online and saw JWCE’s attention-getting silver Monster. He quickly realized that this is where the company needed to go. HPC selected the 3-SHRED-H dual-shafted grinder. The Monster features low speed and high torque. The dual shafts offer more power than standard models and are capable of grinding a wider variety of solids than single-shafted machines and macerators. The unit’s sharp steel cutter teeth shred virtually any material.

“We ended up with a 50% reduction in waste handling, basically cutting barrel usage from 60 per day to about 30,” explains Tottori.

Once the Monster was installed and tested, Tottori then mated the compactor and the grinder together, resulting in the desired solution. The Monster first provides size reduction. Then the waste goes through the compactor where

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more free water is squeezed out of the product for optimum compression. From there, waste goes into barrels for disposal. Using the compactor and the 3-SHRED-H together proved to be the ideal solution and far exceeded expectations.

“We had wanted to reduce the waste handling by as much as we could. Initially, I was looking for a reduction of half, but I would have been happy with 25%!”

In addition to the significant savings in disposal costs, the new system also saves time. Previously the disposal method was a two-man operation. All the trimmings were cut off from the fresh crop and put into a clean barrel. The barrels would be moved outside the processing area and loaded onto a barrel dumpster, which was attached to the forklift. Disposal barrels could not be brought into the processing area because of contamination. One worker lifted the clean barrel to a second worker who dropped it into the disposable barrels. This waste handling process would be performed every half hour on average.

Under the new system, only one person is needed in the waste handling process. That person puts the waste into smaller, 30-pound totes that can be stacked up on a dolly. He then rolls it out and dumps it into the reducing and compacting process. Once that's complete, the waste goes into barrels for haul away.

The more compact waste not only lowers disposal costs, as less waste material and water are sent to the landfill, but also keeps odors to a minimum and reduces waste handling labor. “Bottom line, it's cost savings – that's the benefit to the company,” says Tottori.

About HPC Foods, Ltd.

HPC Foods, Ltd. was founded in 1946 by Kakuichi Tottori as Honolulu Poi Company. It started as a small poi milling operation with three employees and has grown to be one of the state's largest poi manufacturers and a leader in the development of taro products. For more information, contact HPC Foods, Ltd., 288 Libby Street, Honolulu, Hawaii 96819, USA, Tel: (808) 841-8705, Toll Free: (877) 370-0919, Fax: (808) 842-1084, Web: www.hpcfoods.com, Email: email@hpcfoods.com



JWC Environmental (JWC), a Sulzer Brand, is a world leader in solids reduction, removal systems and product destruction for municipal and industrial applications. JWC Monster Industrial shredders and grinders are uniquely designed to cut through the toughest solids and bring them down to size. Monster Industrial products are working every day, protecting equipment and destroying debris. They are found in applications like recycling, waste-to-energy, commercial facility sewage, food and beverage processing, agriculture, and oil and gas. Founded in 1973, the company has built and shipped more than 40,000 Monster grinders, shredders and screens to customers worldwide. More information on JWC Environmental is available at www.jwce.com

