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## Valorization of wastes of agrifood industries for animal feeding

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In Morocco, the halieutic sector has an important role in the national economy, but it can generate a lot of waste. Due to lack of funds or an absence of binding legislation, these wastes are usually rejected into the environment without any treatment. In order to reach sustainable production and consumption with respect to the environment, the goal is to develop industrial processes that are sustainable and focus on three strategies: prevention, recovery and recycling. biotransformation theory suggests that in order to get an interesting product, the elemental composition of starting mixtures (source of carbon, nitrogen and phosphorus) must be balanced and must be optimized and the conditions necessary for growth and microbial activity must be ensured. It is therefore essential to distinguish what optimal cong uration will ensure that this biotransformation is directed towards the generation of a product with high added value. e objective of this study is to use statistical approach to design and analysis of mixture experiments containing covariate(s) that will yield a better understanding and study biotransformation of ternary mixture of industrial wastes: sh waste, molasses and yeasts in order to produce an interesting poultry food with a best quality. is methodology was chosen for its simplicity and its opportunity to o er good information, reducing number of tests, time and cost incurred. is study shows that it is possible to realize easily in optimal time and at low cost, a poultry food rich in protein, fat and carbon-based sardine waste, 12% of molasses and 18 % of yeast. is product also has good hygienic properties. e performance tests as a well poultry feed have shown that our products are more interesting than some commercially available products.

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