

Akciju sabiedrība "Latgales piens"

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Nr.1-12-135
14.08.2019.

RTU Institute of Energy Systems and Environment
Azenes Street 12/1, Riga LV-1043, Latvia

Letter of Support

We support the technology proposed by the scientific group of Riga Technical University Institute of Energy Systems and Environment for production of fishmeal equivalent from the production by-products.

The production process in our company results in the production of organic residues (curd and cheese whey, yogurt residues, etc.) in large quantities that can no longer be used in the plant and need to be removed or disposed of as bio-waste. That is why we are interested in developing innovative technology for the use of by-products so that we can turn generated by-products into a resource and sell it with higher added value, not only reducing waste management costs, but also generating extra profits and ensuring zero-waste production. Taking into account the topicality of the issue of the management of organic by-products in manufacturing companies of various industries, we see the potential of commercialization for the technology developed by RTU scientists and express our support for its further development.

Provider of the opinion,
LTd. "Latgales Piens"
Chairman of the Board



Signature and stamp

/Paulis Onckulis/



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14.08.2019. Nr.5-1/41

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Chairman of the Board

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