

By-Product & Waste Utilisation Plan

Fisheries & Aquaculture

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This guide explains what the tool produces, how to use the output, and what to watch for. The actual output (draft/report) is generated on the tool page.

Background

Builds a plan to utilise seafood processing by-products — heads, shells, trimmings and viscera — into fishmeal, oil, chitin, fertiliser or feed, cutting waste cost and adding revenue. Use it to monetise waste and meet effluent rules.

Purpose of this tool & output

Turn processing waste into value

How the output is used

Use it to turn processing waste into value — a by-product and waste utilisation plan across fishmeal, oil and other outlets.

Important cautions

By-product recovery needs fast hygienic handling (waste spoils and smells quickly) and pollution compliance; some routes need capital and steady volume. Confirm buyer or renderer demand and PCB requirements before investing.

Companion documents

- Seafood Processing Unit Setup
- Processing Line SOP
- HACCP Plan Builder
- Seafood Quality Control Plan
- Cold Chain SOP
- Seafood Packaging & Labelling Guide

This is AI-assisted guidance. Verify with a qualified professional before any binding decision. Fees, authorities and processes vary by state and change over time — confirm with your state authority.