Your customers are aware of the environmental issues we all face. And, they are conscientious shoppers when it comes to choosing businesses that have green policies in place, including the restaurants where they choose to dine.

At Valley Proteins, we are committed to providing you, and your customers, the grease recycling services needed to sustain a healthy environment. 100% of the grease collected by Valley Proteins is recycled at one of our licensed facilities. The waste grease is converted into clean-burning biofuels and valuable animal feed ingredients, easing the burden on our landfills and the environment.

By participating in our green program, you become a valuable partner in reducing emissions for cleaner air, and nourishing the global food supply that feeds the world. If you are a green restaurant, talk to us about how we can work together to promote your partnership with Valley Proteins.
Your Single Source for Grease Recycling Services
Since 1949, foodservice facilities have depended on Valley Proteins to keep their kitchens running smoothly. Restaurants, large and small, count on us to provide:

- reliable collection and recycling of used cooking grease
- efficient recycling of FOG (fats, oils, grease) from grease traps
- preventative line jetting maintenance services

Reliable Service Team
Backed by our fleet of dedicated grease trucks, our team of Valley Proteins restaurant service specialists will provide any, or all, of our services on a regular basis. With our years of experience and attention to personal service, we are able to advise you on the best program to meet your needs.

Cradle-to-Grave Documentation
To comply with increasingly stringent environmental regulations, Valley Proteins’ thorough cradle-to-grave documentation policies provide a complete history of what happens to your grease so you can be assured that it is being handled properly.

Call us today to discuss your specific grease recycling needs.
800-871-3406