

# PRESS RELEASE

## European food and drink industry heads towards zero fossil CO<sub>2</sub> emissions

Campden BRI and the University of Newcastle upon Tyne are co-operating with organisations from Austria, Germany, Poland and Spain in an EU project to help the European food and beverage industry improve energy efficiency and reduce fossil carbon emissions, thus increasing competitiveness.

The project – “*GREENFOODS Towards zero fossil CO<sub>2</sub> emission in the European food & beverage industry*” - was launched in April 2013 and is co-funded by the Intelligent Energy Programme of the European Union. It mainly addresses dairies, bakeries, the meat industry, the fish industry, producers of baby food, cereals, and animal feed, breweries and producers of fruit juice.

The project consortium will conduct 200 energy analyses in food and drink companies, looking at a company’s energy flows (especially the generation of heat and cold and their use in production processes) to determine possible measures for energy efficiency improvement, and options for using renewable energy sources – such as solar, thermal or biomass. From this group, 20 companies will be chosen for more detailed analysis, and five participants willing to implement measures within the project duration will be able to benefit from additional guidance. This is expected to lead to an actual emission reduction of 600 tons of fossil CO<sub>2</sub> per year.

The consortium will combine technological expertise of food and drink production with knowledge on energy efficiency and renewable resources to help users identify tailor-made solutions for optimizing their processes and energy supply. At the core will be a calculation tool for balancing and optimizing energy and material flow, which will incorporate the calculation of primary energy use and CO<sub>2</sub> emissions, heat integration, use of efficiency and renewable energy technologies, calculation of profitability and the assessment of suitable process technologies. These calculations will be supported by guidelines for implementation and long lasting energy management in SMEs.

The consortium will also address the question of funding mechanisms, as lack of financing is often a barrier for the uptake of innovative technologies to harness renewable energy sources or the implementation of energy efficiency measures, especially for SMEs.

For more information about the project and to express interest in the energy analysis, contact Dr. Chian Wen Chan +44 (0) 191 246 4827 [chian.chan@newcastle.ac.uk](mailto:chian.chan@newcastle.ac.uk)

\*\*\* Ends \*\*\*



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### Notes to editors

1. [Campden BRI](#) specialises in the practical application of technical excellence to support the food and allied industries through analysis and testing, operational support, research and innovation, and knowledge management. It is the world's largest membership-based food research organisation, with nearly 400 staff based at its three sites: Chipping Campden (Headquarters), Nutfield (Surrey - brewing division), and Budapest (Hungary).
2. Its activities include assuring the safety of food and drinks, [food processing and manufacturing](#) support, [food analysis and testing](#), [training](#) and [publishing](#). Each year it hosts hundreds of business visits and trains around 6,000 people from food and drink companies worldwide. Further information on its activities can be found at [www.campden.co.uk](http://www.campden.co.uk)
3. Expertise at Campden BRI includes:
  - a. [manufacturing technologies](#) - food processing (heating, chilling, freezing), aseptic technology, [microwave heating](#), [malting and brewing](#), [milling](#), [baking](#) and extrusion technology, and process control and instrumentation, [packaging technology](#)
  - b. safety assurance - including [hygiene and sanitation](#), [microbiology](#) and preservation, processing technologies, analysis and testing (microbiological, chemical), and quality and safety management,
  - c. [product development](#) and quality, [consumer studies](#), market insights, [sensory science](#), [authenticity testing](#), shelf-life evaluation, [labelling](#) and [legislation](#)
  - d. [agri-food production](#), ingredients, raw materials, raw material technology,
  - e. underpinning science - [cereal science](#), [microbiology](#), [chemistry and biochemistry](#), molecular biology
4. Facilities at Campden BRI include:
  - a. 3,000 sq m of laboratories for food and drink microbiology, hygiene, chemistry, biochemistry, molecular biology, brewing and cereal science, and packaging technology
  - b. 3,500 sq m food process hall and [pilot plant](#) including malting and brewing, retorting, chilling, milling, baking, hygiene and packaging

c. 800 sq m of dedicated training and conference facilities