

Green Your Bottom Line Improve Sustainability and Reduce Operating Costs in Your Food or Beverage Business

Wendi Shafir, US EPA January 2018



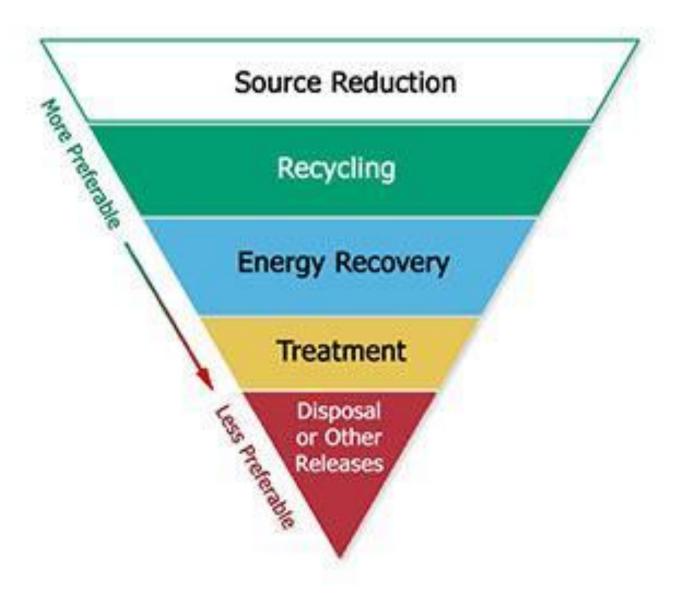
Outline: Opportunities in Food Manufacturing/Processing

- Pollution Prevention Hierarchy
- Energy
- Toxics use reduction
- Water





Pollution Prevention Hierarchy





Benefits of Energy Efficiency

- Reduce operating costs
- Reduce emissions
- Improve compliance
- Reduce maintenance costs
- Improve work environment
 - Light quality
 - Temperature control, comfort
- Customer expectations
- Earn utility incentives/rebates or other grants



Identifying Efficiency Opportunities

- External assessment
 - Utilities often provide free energy audits
- Internal suggestions or "treasure hunt"
- Equipment vendors
- ENERGY STAR Focus on Energy Efficiency in Food Processing



Energy Efficiency Opportunities

- Refrigeration and process cooling
 - Install automated controls
 - Optimize sequencing of equipment
 - Upgrade motors, use variable frequency drives
 Install automated doors, strip curtains, night covers
- Ovens and process heating
 - Insulation
 - Clean and tune boilers
 - Recover heat from oven or boiler exhaust
 - Maintain steam traps



Energy Efficiency Opportunities

- Compressed air systems
 - Adjust pressure setting
 - Repair leaks
 - Eliminate unnecessary uses of compressed air
 - Increase storage



Moving Forward

 Energy efficiency is a cost-effective way to reduce operating costs

 There are opportunities in every food and beverage business

 Take advantage of free technical assistance and funding



Toxics Use Reduction

Core Principles of Toxics Use Reduction

Reduce toxics at the source

 Look for opportunities to eliminate or reduce hazard

Primary prevention of disease



Toxics Use Reduction

- Opportunities
 - Cleaning and Sanitizing
 - Clean in place improvements
 - Investigate soils, surfaces, processes, chemicals
 - Look for opportunities to eliminate or reduce hazard
 - Pest Management
 - Water and wastewater treatment



Toxics Use Reduction

Moving Forward

- Find out what chemicals are used in your business and track them
- Find out what the chemicals are being used for
- Look for ways to reduce toxic chemical use
 - Less toxic alternatives, change in process



Water Efficiency

- Create a water balance (inventory)
 - Identify top users, reduction options
 - Look at total in total out
- Top water users
 - Clean in place (CIP)
 - Heat exchanges (ex. cooling towers)
 - Manual cleaning
 - Sanitation



Water Efficiency Opportunities

- Good Housekeeping
 - Tracking, Inspection, Leak Detection, Maintenance
 - Turn off lines, sprays and hoses when not in use
- Process water recovery / reuse
- Wastewater treatment, (ex. membrane filtration)



Water Efficiency Opportunities

- Efficient fixtures/equipment
 - Smaller diameter hoses, low flow nozzles
 - WaterSense equipment
 - Sensor automated stop/start controls
 - Spring load auto-shutoff
- Reducing cooling tower bleed-off, filtration
- Process modifications (e.g. caustics peeling, alternative transport mechanism)



Water Efficiency

Cleaning improvements

- High pressure low volume sprays
- Low pressure foam cleaning
- Pre-soaking of floors and equipment
- Optimization of clean in place processes
- Pigging
- Pulse rinse
- Single phase cleaning (organics and minerals)
- Air blows, compressed air, vacuum systems
- Dry ice, other technologies





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