





Energy Efficiency Training Week Cold chain energy efficiency & technology

Industry Stream

Patrick Crittenden, Energy Efficiency in Emerging Economies, IEA Bangkok, 2 April 2019



IEA #energyefficientworld





Leveraging digital technologies for industrial energy efficiency and productivity - application of innovative technology across the food manufacturing cold chain

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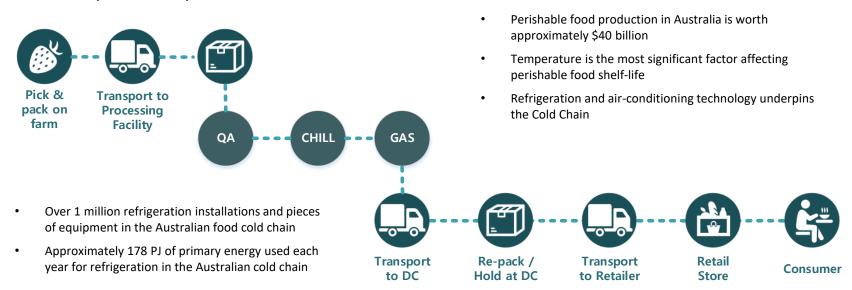


Cold chain energy efficiency and technology

The Food Cold Chain



From "paddock-to-plate"

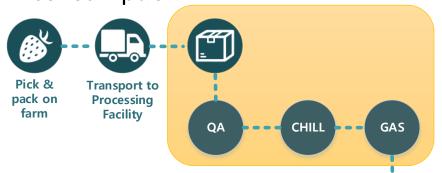




Food Manufacturing



 Businesses that transform raw materials (generally of animal or vegetable origin) into food products for intermediate or final consumption



- Simple processes through to complex and systems
- Hand-made production through to sophisticated equipment to create products bearing little resemblance to their original ingredients

- Small bakers creating high-value niche products
- Multinational companies massproducing low cost food





Re-pack / Hold at DC



Transport to Retailer



Retail Store



Consumer



Cold Chain Failure



- Approximately one-third of all food produced for human consumption is wasted (a cost of about USD 1 trillion per year).
 - The UN FAO estimates the carbon footprint of global food waste is equivalent to 3.3 billion tonnes of CO2 per year
 - At the same time, global food production must increase by 60% by 2050
- Almost one quarter of food waste is due to deficient refrigeration or a cold chain failure
 - Yet in developing countries, only 20% of perishable food is refrigerated
- Over the past 12 years, global production of refrigerators has doubled
 - 15% of the world's electricity consumption is now used for refrigeration equipment
- When the cold chain fails, we don't just waste food... we waste energy, water all the other inputs



Augmented Innovation



A confluence of technologies underpins the opportunity for supply chain and value chain transformation:

- Cloud-based solutions
- New communication systems (LPWAN, 5G, nanosatellites)
- Internet of Things (IoT) & Edge Computing
- Big Data Analytics
- Blockchain
- Machine Learning (ML) & Artificial Intelligence (AI)

- Storage, collaboration & access applications
- Ubiquitous low-cost global network connectivity
- Data capture & distributed processing
- Unprecedented business intelligence capability
- Transaction transparency & accountability
- Sophisticated predictive modelling



Leveraging Technologies



 US ice cream cake producer installed CCP Technologies (ASX:CT1) wireless LPWAN automated IoT monitoring and analytics solution.

Case study: a small walk-in freezer was shown to be sub-optimal due to high frequency and high temperature defrost cycling (8 cycles per 24 hours up to -11°C). The running cost of the freezer was \$372.30 per month.

• The defrost cycle frequency was reduced to three cycles per 24 hours and the peak defrost temperature was reduced to -14°C.







This adjustment reduced the power cost from \$372.30 per month to \$244.13 per month, a saving of \$128.17/month (52%).



Leveraging Technologies



- Buddy Technologies (ASX:BUD) is a real-time energy and water monitoring system
 - Reducing energy use
 - Drives energy efficiency
 - Supports environmental strategies
- Granular measurement & reporting
- Tuning specific systems
 - · heating, ventilation and cooling
 - general lighting & computing
 - · plant & equipment





- Case study: Nestlé the largest food company in the world – initially installed Buddy Cloud & IoT products in its Kingston facility in Jamaica
- Significantly reduced its energy costs
- Supports "Nestlé Behaviours" program which aims to mitigate Nestlé's energy usage across its near 500 factories



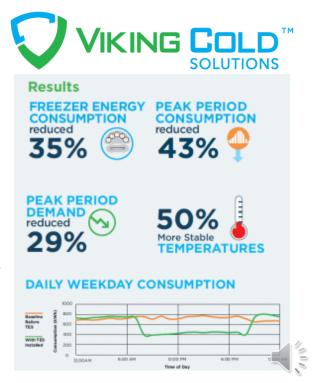
Leveraging Technologies



Thermal Energy Storage (TES)



- Case study: Viking Cold Solutions installed their TES solution in a 8,600m² industrial lowtemperature cold storage warehouse
- Phase Change Materials (PCM) combined with 24/7 remote monitoring and intelligent subsystem controls to increase energy efficiency by an average of 26% in frozen food cold storage



Challenges



- Government regulations which inhibit innovation
 - For example, Food Safety laws which do not encourage automated temperature using contemporary technologies
- Misdirected commercialisation incentives

Opportunities

- Foster innovation in policy settings
- Support & incentivise cold chain businesses to embrace technologies which drive energy efficiency and productivity... which can yield diverse socio-economic benefit



References



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- Cold Hard Facts 3, 2018
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- Food Wastage Footprint UN Food and Agriculture Organisation (FAO)
- Industry as a partner for sustainable development International Institute of Refrigeration
- CCP Technologies Limited www.ccp-network.com
- Buddy Technologies Limited www.buddy.com
- Viking Cold Solutions Inc www.vikingcold.com

About Us



- Based in Australia, Mainline Solutions is a professional services firm providing executive-level management consulting to public and private sector clients.
- We inject our skills and experience to drive organisational improvement looking to stretch, grow and streamline for better outcomes.
- Whether structural, strategic, tactical, operational or informational improvements are required, we have a deep pool of talented professionals with decades of industry and government experience.

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