



Co-funded by the Intelligent Energy Europe
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Towards zero fossil CO₂ emission in the European food and beverage industry

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Industry's role in COP21 targets

- **26 % of final energy consumption EU-28 by industry (Source: Eurostat)**
- **Energy efficiency (EE) is part of the whole vision and basis for integration of renewables (RES)**
- **EE + RES have to be**
 - ⇒ Energetic + ecologic + economic feasible
- **Multiplier projects and frontrunners**
 - ⇒ Food and beverage industry with huge share of SMEs
- **Industry needs**
 - ⇒ Tailor-made funding and financing schemes
 - ⇒ Based on implementation concepts

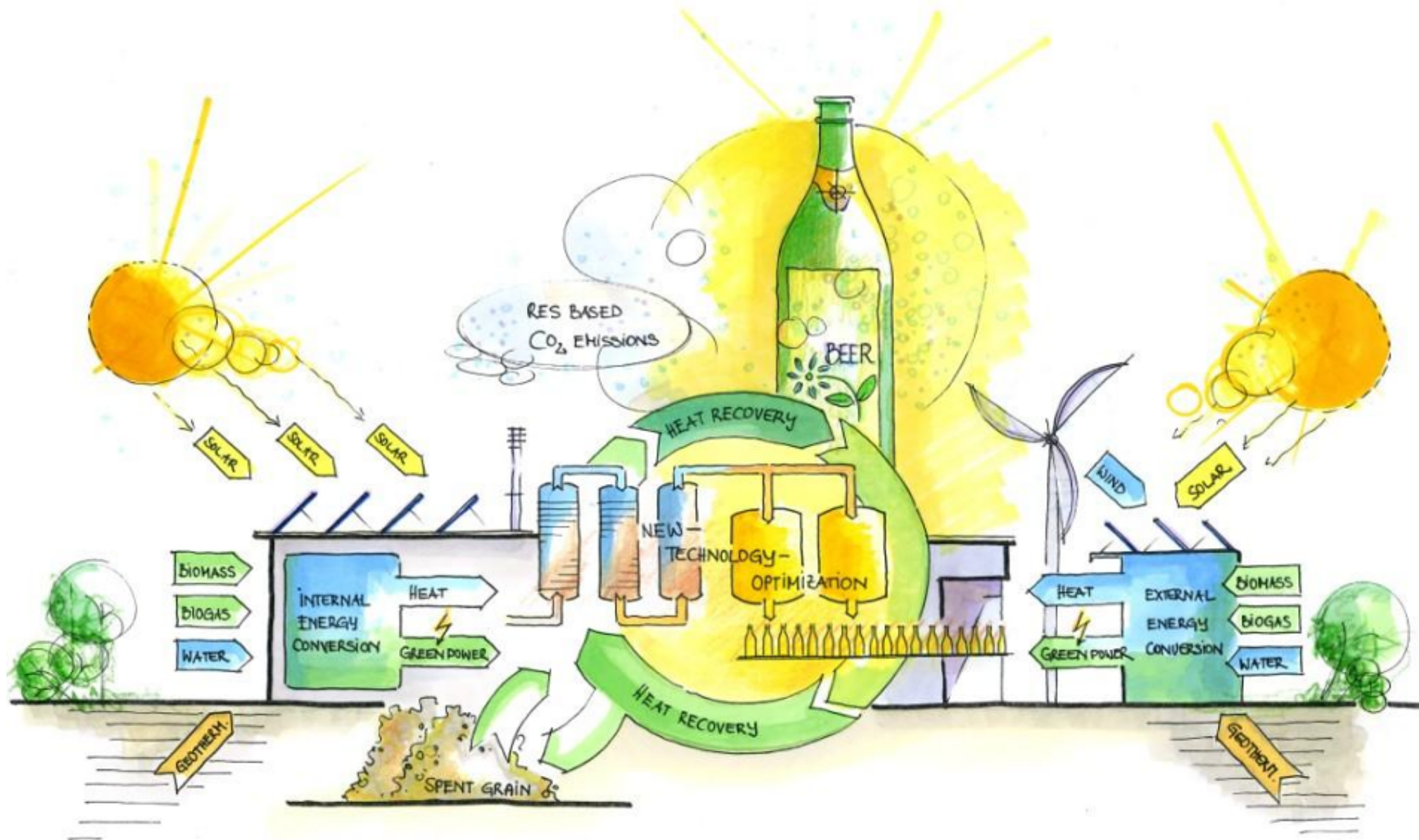
Food and beverage industry

- More than **10% of final energy demand** in the industry of the EU-27 are consumed in the food, beverage and tobacco industry (Source: Eurostat, 2009)
- **287,000 companies** in the European food and beverage industry
- **99.1% of these are SMEs** accounting for
 - ⇒ 51.6% of the industry's turnover and
 - ⇒ 64.3% of employment (Source: FoodDrinkEurope, 2011)
- **Meat, beverage, dairy and bakery are 4 of top five sub-sectors regarding energy consumption**

Challenges

- **Product quality**
- **Grown companies**
 - ⇒ Old structured supply and distribution system (steam) and technologies used
- **Low energy efficiency, high energy costs and large dependency on fossil fuels**
- **Missing**
 - ⇒ Awareness and knowledge
 - ⇒ Know-how-transfer of identified solutions
 - ⇒ Funding and financing systems (inefficient)
 - ⇒ Best practice examples in different sub sectors
 - ⇒ Contact and information points
- **Reservations to be the “first” especially in SMEs**

Energy efficiency and renewable energy



The holistic concept

- **GREENFOODS branch concept**

- ⇒ Tool – practical, user-friendly, proven
- ⇒ GREENFOODS WikiWeb

- **Virtual Energy Competence Centres (VECC)**

- ⇒ National one-stop-shops

- **Training Courses**

- ⇒ Knowledge transfer and use of tools

- **Energy Audits**

- ⇒ More than 200 basic, 45 detailed energy audits
- ⇒ 11 implementations

- **Funding and Financing Schemes**

- ⇒ Recommendations for tailor-made funding and financing schemes

GREENFOODS branch concept (1)

Start - Branch Selection

Welcome to the GREENFOODS branch concept!

You have selected: **Meat Processing**

Click on the branch you want to select:

- Baking Oven
- Am...
- Basic Equipment
- Year of Commissioning
- Boiler Type

General Input Data 'Meat Processing'

back

Confirm Return

Boiler

Return

Overview of all typical processes

Return

Hot Smoking

Return Confirm

General data

ID: 4

Equipment Name: Hot Smoking

Year of Commissioning:

EF: Drying (General)

EF: Drying (Meat Processing)

Average percentage of recirculating air. Enter 0% if not applicable.

Product input

Product input: 0,1 [kg/s]

Specific heat capacity: 3 [kJ/kg.K]

Moisture content of raw material: 80 [%]

Inlet temperature: 20 [°C]

Product output

Moisture content of final product: 20 [%]

Outlet temperature: 50 [°C]

Fan electricity demand

Spec. fan load: 2500 [Ws/m³]

Electricity demand fan: 24,973 [kWh/a]

EF: Info on fans

Fresh air input

Fresh air input: 5,68 [kg/s]

Ambient air temperature: 20 [°C]

Ambient rel. humidity: 70 [%]

Ambient humidity ratio: 0,0102 [kgH2O/kgDryAir]

Hot air temperature: 68 [°C]

Operating time

Operating Start:

Operating End:

Operating Days:

Operating Week:

Operating Hours:

Heat Recovery

Possible exhaust air cooling in heat recovery: 28 [°C]

Heat recovery: 86,824 [kWh/a]

Recirculation: ☐

Energy supply of the processes

Energy Supply 1	Steam	693.600
Energy Supply 2	Biomass (wood chips)	859
Energy Supply 3		
Useful Energy Supply		592.352 [kWh/a]
Process Efficiency		92 [%]
Minimal Energy Demand		544.964 [kWh/a]

Baking Oven

Return

GREENFOODS > Process Overview > Baking Oven

Edit Selected Entry Delete Selected Entry

1	Ruetz I	9000 kWh
2	Birchbäck	2500 kWh

Basic Data

ID:

Equipment Name:

Year of Commissioning:

Oven Type:

Baking Area:

☒ Baking Oven is directly fired

Nominal Power: [] kW

Part Load Factor: [%]

Boiler Efficiency Definition:

Flue Gas Temperature: [] °C

O2-Content: [] %

Combustion Efficiency: [] %

Operating Start: [] hh

Operating End: [] hh

Operating Days per Week: [] d/w

Operating Weeks per Year: [] w/year

Operating Hours per Year: [] h/year

Steaming

Water/Steam Source:

T from distribution line: [] °C

Steaming Input: [] kg/day

Dough Input

Baking Good	Bread	Small Pastry	Fine Pastry	Other Baked Goods
Dough Input	[]	[]	[]	[]
Dough Input Temperature	[]	[]	[]	[]

Energy Input

Primary Energy Source:

Energy Source:

Energy Source:

Energy Input Defined Energy Input Share in [%]

Useful Energy Supply	[] [kWh/a]
Process Efficiency	[] [%]
Minimal Energy Demand	[] [kWh/a]

GREENFOODS branch concept (2)

Optimisation Measures

Energy Balance

Optimisation Analysis

Economics

Pinch Analysis

Stream List

Pinch ID	Hot stream ID	Cold stream ID
3		
4		
3	1	
4	2	
5		
6		
7		
8	3	
9	4	

Pinch Settings

Pinch dTmin: 10

Utility: 30

Energy: 40

Exergy: 30

Hot and Cold Composite Curve

Economic Analysis

Optimisation Analysis

Optimisation Measures

General Data

Time frame: 20 [a]

Discount rate: 3 [%]

Reference: Mix Thermal & Electr

Optimisation Options

	Heat Recovery	Solarthermal	Photovoltaic	Biogas	Biomass	Heat pump	Absorption chiller
Investment costs [€]	50.000	120.000	0	2.000.000	0	0	0
O&M [% of invest]	3	3	3	3	3	3	3
Electricity [% of savings]	2						
Annuity invest [€/a]	3.361						
Annuity O&M [€/a]	1.500						
Annuity electricity [€/a]	1.156						
Energy savings [MWh]	578						
Levelized energy costs [€/MWh]	10						
Inclusion in analysis	<input type="checkbox"/>						

Results

BENCHMARK OVERVIEW

Selected GREENFOODS Country: UK

Benchmark Type: Raw material (> 250t)

Total Energy

Thermal Energy

Electricity

Unit: kWh per t Raw material (> 250t)

Energy Costs [€/MWh]

CO2 Emissions [t/a]

Primary Energy [PE MWh]

Refresh

GREENFOODS WikiWeb (1)

[illegible]

GREENFOODS WikiWeb (2)

Solar application for general process heating

Back to EFFICIENCY FINDER

Unit Operations	Typical processes	INFO	
CLEANING	Cleaning of bottles and cases	x	
	Washing products	x	
	Cleaning of production halls and equipment	x	
DRYING	Drying	x	
EVAPORATION AND DISTILLATION	Evaporation	x	
	Distillation		
	Deodorization		
BLANCHING	Blanching		
PASTEURIZATION	Pasteurization	x	
STERILIZATION	Sterilization	x	

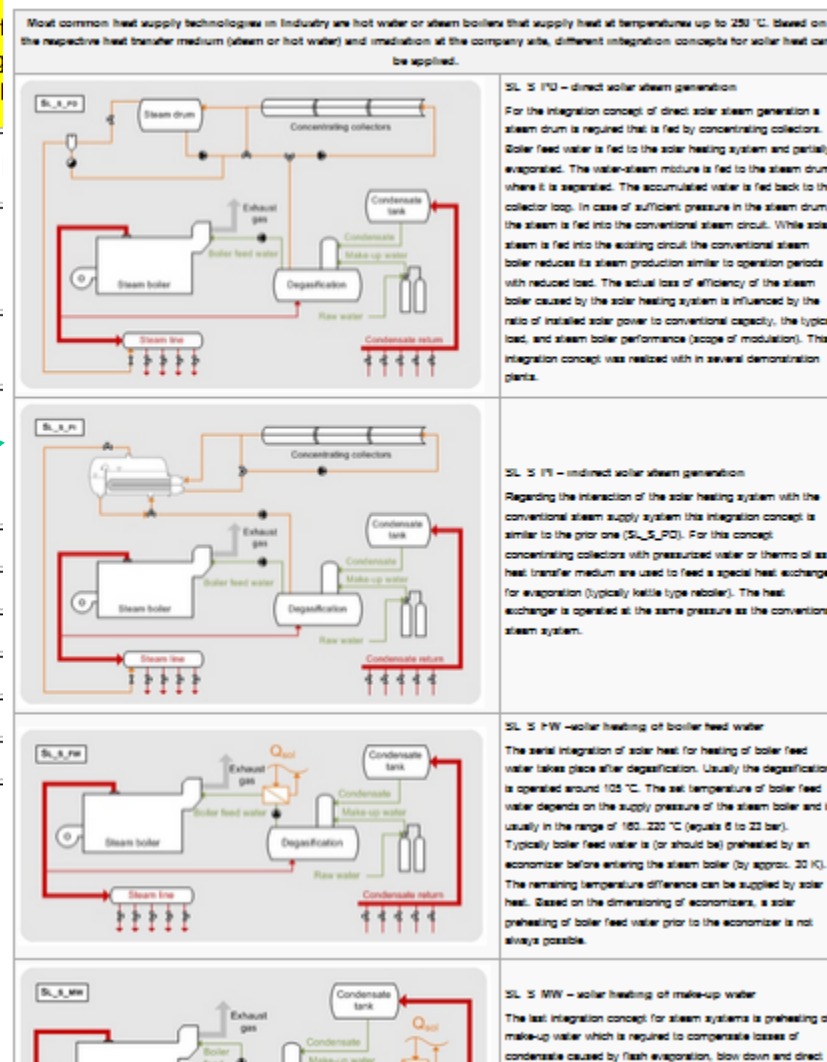


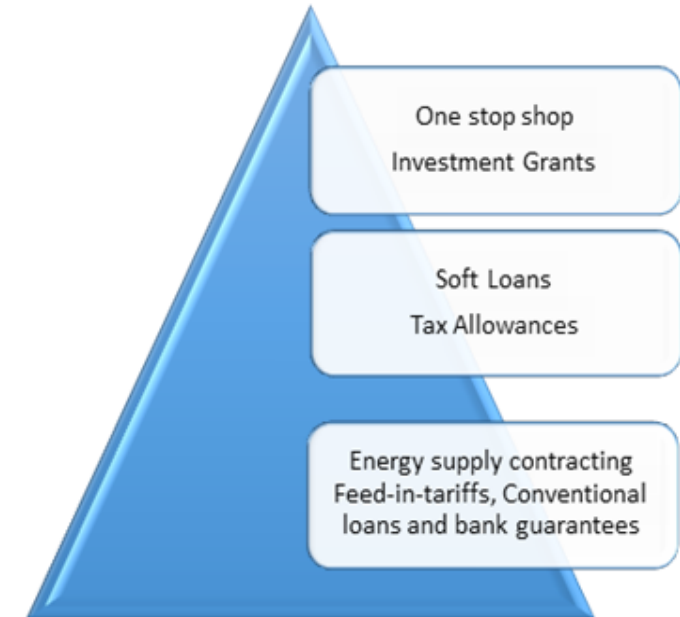
Illustration 1: Plate and Plate-Fin heat exchangers [2]

baby food	solar integration	emerging technologies process intensification	heat integration
INFO	INFO	INFO	INFO
	x		x
	x		x
	x		x
	x		x
	x	XX	x
	x		x
	x		x
	x		x
	x	XX	x
Tool	x		x

Funding and financing

● Must have:

- ⇒ Technical assistance (e.g. energy audit) as most of the SMEs don't have specialized resources and knowledge of energy efficiency measures
- ⇒ A special approach for small implementations as "fast track" projects e.g. based on a list of recommended measures, materials, and equipment
- ⇒ Different application procedure for big projects with wider focus, incl. state-of-the-art and innovative technologies, and a streamlined application process



GREENFOODS implementations

● Feasible solutions

- ⇒ 11 implementations (instead of 5)
- ⇒ No investment money from the project
- ⇒ Supported by the GREENFOODS methodology and consortium

● Facts

- ⇒ All sub-sectors
- ⇒ All measures covered: EE + RES
- ⇒ Cumulative investments in concepts > 9 Mio €

● Huge challenges

- ⇒ Limited evaluation based on ROI
- ⇒ We have to sell our measures
- ⇒ Close the gap between investors and feasible projects

TrustEE – H2020 project

● TrustEE vision

⇒ Enable and stimulate application of EE and RES in industry

● Benefits

- ⇒ Enhanced guarantees by provided framework agreements
- ⇒ Marketing assistance: screen, register and identify project developers with preferred access
- ⇒ Attractive financing options: structuring, packaging and communicating projects in standardised manner

TrustEE



Conclusions

- **EE and RES concepts for industry **have to** contribute significantly to COP21 targets**
- **Challenges**
 - ⇒ Identify optimisation and integration measures
 - ⇒ Engage and support industry
- **Solutions**
 - ⇒ Branch concepts as GREENFOODS, know-how transfer
 - ⇒ Frontrunners, multiplier projects
 - ⇒ Feasible: energetic, ecologic, economic
- **Further extension to other industry sectors**
- **Funding and Financing**
 - ⇒ Tailor-made schemes for food and beverage (SMEs)
 - ⇒ Innovative investment conditions for EE and RES projects



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