

Resource efficiency improvement and cost reduction potential in the food industry

Reduction of energy, water, raw and packaging material usage, and human labour

Camden BRI Hungary's services:

Reduction of technological energy usage:

- Optimization of technologies in the food industry – in compliance with food safety requirements and sensorial attributes of the product:
 - Validation of heat treatment (cooking, baking, sterilization, pasteurization);
 - Reduction of energy use for freezing, cleaning, drying or other technologies with high energy demand.
- Optimization of refrigeration systems in food industry – in particular in frozen, dairy, meat processing and beverage industries.

Reduction of water consumption in fresh-cut food industries, beverage manufacturing and other sectors with high water usage:

- Water mapping, water use and hotspot monitoring.
- Optimization of cleaning and disinfection technologies and processes.
- Review / screening of the cleaning system.

Efficient use of raw and packaging materials:

- Loss reduction:
 - Possible applications of loss reducing methods for food industry and related non-food sectors.
- Waste reduction.
- Optimization of technologies:
 - Food processing, cleaning and disinfection technologies;
 - Use of advanced sensor systems and IT solutions.

How can we support you?

- Audits of plants by food industry experts having long experiences of technology, hygiene and engineering design.
- Identification of reduction opportunities by applying unique methods and „LEAN manufacturing” techniques adapted to food industry.
- Assistance in and contribution to product development.
- Application of innovative solutions, modern technologies and methods through an extensive network of transdisciplinary cooperation (ICT, mechanical engineering, automation and other service providers).
- Assistance in and contribution to implementation of measuring and data collecting.
- Adaptation of methods applied effectively by other industries (automotive, ICT etc.).
- Training, courses, guidelines for presenting how to apply methods and techniques in food industry.
- Consultancy in identification and development of related projects.

Campden BRI Hungary's references:

- Several decades' industrial experience of food technology, product development, food safety and food hygiene.
- Unique, tailor made services for SMEs and larger companies as well.
- Broad range of experience in international projects, most relevant references are:
CoolSAVE (EU FP7 project) (improve energy efficiency in cooling systems),
INCluSilver (HORIZON 2020 project) (bakery and frozen food cost reduction applications),
FoodManufuture (EU FP7 project) (food factory of the future with transdisciplinary – ICT, automation, mechatronics and other – solutions),
IMS Food (ERA-NET project) (cost reduction techniques in the food industry, adjusted to specific conditions, facilities),
Transparent Food (EU FP7 project) (chain communication and research),
SmartAgriFood (EU FP7 project) (smart digital solutions for safe and healthy food from farm to fork),
I-CON (Interreg Central Europe project) (mechatronics solutions, improving competences and skills),
SKIN (HORIZON 2020 project) (short supply chain knowledge and innovation network, including digital solutions),
GLOPACK (HORIZON 2020 project) (innovative packaging, including RFID and digital solutions)
... and more than 20 other international projects.

Further information:

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