

Gay Lea Foods' Sustainability Journey to Minimize GHG Emissions & Track Results.

Savings Identified

- **5,080,000 m³/yr** of natural gas
- **310,000 m³/yr** of water
- **\$3.9 million/yr** in financial savings
- **9,600 tCO₂e/yr** in emissions reductions

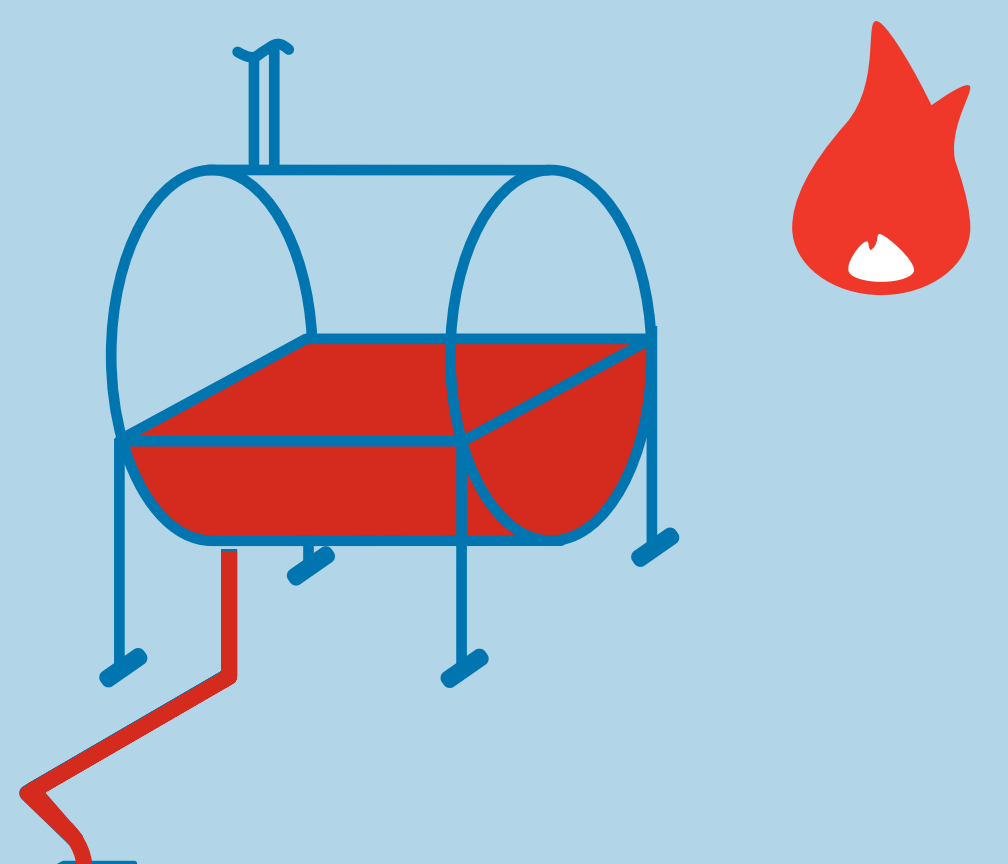
Sample Projects Implemented at Gay Lea Foods

- 1. Electric-Hybrid Reefer Retrofit:** Retrofit 17 reefers with electric-hybrid units and electrification of docks, supported by government funding

The refrigerated trucks can reduce their consumption of diesel when the refrigeration compressors (reefers) on the trucks can connect to electricity. They don't have to idle their engines when they're waiting in the lot, or parked at the loading dock.

- 2. Condensate Recovery:** Commission condensate receiver to begin recovering water, boiler chemicals, and thermal energy in condensate. Condensate recovery will also reduce blowdown quantity (water + energy) and associated cooling water requirements.

- 1 Condensate Recovery**

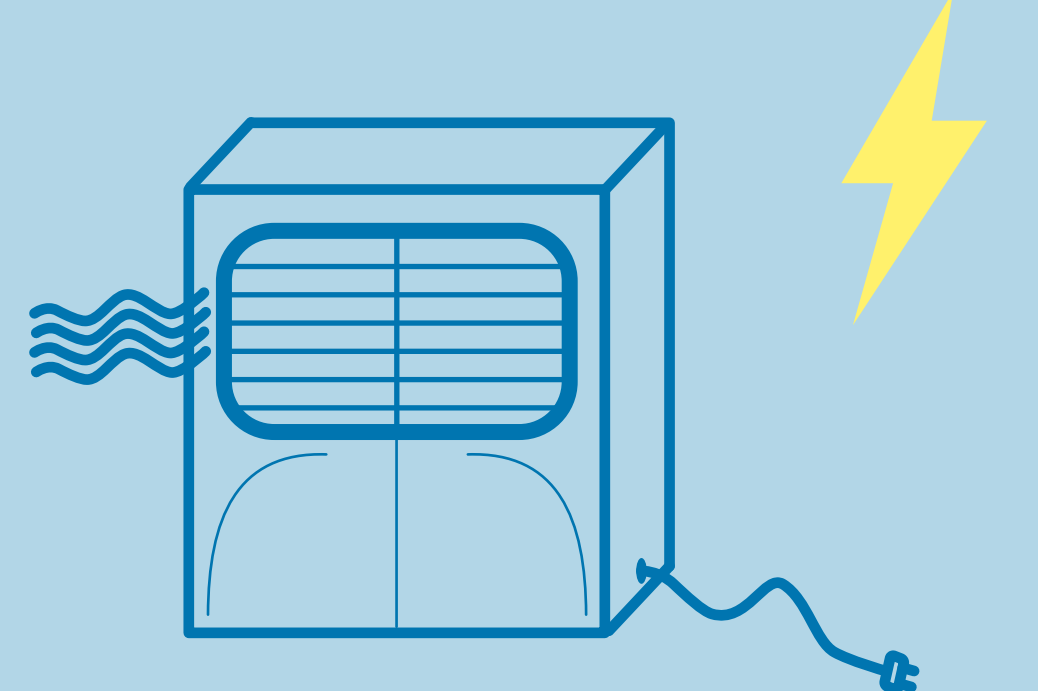


Conservation

- **180 tCO₂e/yr*** savings
- **2-month** payback

*Verification in progress

- 2 Trailer Refrigeration**



Electrification

- **314 tCO₂e/yr*** savings
- **3-month** payback
- Government funding

*Verification in progress



Stewwi (System to track energy, water, and waste improvements)

To demonstrate progress toward Gay Lea Foods' decarbonization goals, Stewwi EMIS (energy management information system) was deployed, which covered the following scope:

- **7 major** sites
- **57** sensors
- **Utility mains** for **water**, **electricity** and **natural gas**
- **Sub metering** of impactful processes, such as air compressors, chillers, boilers and CIP.

