



ENOUGH SURVEY - Give us your feedback on reduction of GHG emissions!

This survey aims to gather opinions about the potentials to reduce GHG emissions along the European food value chain. This survey targets European food operators, including SMEs, large companies and multinationals specialized in food products and services. The information provided is secured and will be exclusively used to research and educational purposes. Your responses will help us to assess the advancements to reduce GHG emissions in the European food industry. We believe that your opinion is essential to design appropriate political and economic incentives. Please click [here](#) to participate

ENOUGH at EUROSHOP 26 February - 2 March

Silvia Minetto (CNR) and Judith Evans (LSBU) represented the ENOUGH project in the Epta conference area at Euroshop (Epta is also a partner in the ENOUGH project). Their presentation described the work on developing a roadmap for retail and gave examples of demonstration activities within the project. One of the main takeaways from the show was that the majority of manufacturers now only offer natural refrigerants to their European customers. To learn about ENOUGH at Euroshop, please [read](#).

ENOUGH'S DEMONSTRATORS - The 9 first demonstrators were described in the Newsletter 2

[Blast freezer](#)

Italy, Retail

Meat, Fish, Fruits, Vegetables, Dairy

Use of natural refrigerants, reduction in energy consumption in food processing, Improved freezing process for better food quality.

[Brine freezing of mackerel](#)

Norway, Process Fish

Reduction of energy consumption (10-20%) and time (50%) during freezing of fish.

[Applying BAT in supermarket retail display cabinets](#)

UK, Retail

Meat, Fish, Fruits & Vegetables, Dairy

At least 50% savings in energy and carbon.

[Superchilling household demonstrator](#)

France, Domestic

Meat, Fish, Fruits & Vegetables, Dairy

Energy savings for domestic refrigerators reducing energy use in conservation compared to frozen food.

[TES Last Mile Delivery](#)

Italy, Transport

Meat, Fish, Fruits & Vegetables, Dairy

Localized reduction of vehicle fuel consumption (up to 20%), localized pollutant emissions (up to 30%) and noise in urban areas.

[Extending the use of DSR at supermarkets](#)

UK, Retail

Meat, Fish, Fruits & Vegetables, Dairy

Higher energy efficiency with demand side response.

[Long-Term Food Storage](#)

Poland, Domestic

Meat, Fish, Fruits & Vegetables, Dairy

Reduction of GHG emissions by improving existing freeze-drying technology.

[Next generation refrigerator 1](#)

Turkey, Domestic

Meat, Fish, Fruits & Vegetables, Dairy

GHG emissions reduction, energy consumption reduction.

[RESHARE: REfrigerated Store Heat Advanced REcovery](#)

UK, Storage

Dairy, Fruit & Vegetables, Meat, Fish

Removing gas and integration of waste heat has significant potential to reduce emissions from cold stores.



ABOUT THE ENOUGH PROJECT

Started in October 2021, the ENOUGH project provides technologies, tools and methods to contribute to the EU Farm to Fork strategy, to achieve the decarbonization of the food chain. The food sector is responsible for a large amount of greenhouse gas emissions today and the goal of ENOUGH is to achieve climate neutral food

businesses. ENOUGH will study the food value chain from post farm gate to consumer, including processing, storage, transport, retail and domestic. This 4-year project is composed of 30 partners from 12 European countries and is coordinated by the SINTEF Ocean in Norway.



Project coordinator:
Kristina Norne Widell / Kristina.Widell@sintef.no
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