



Refrigeration in Norwegian Vegetable Storages

Current Status and Future Outlook

In 2020, 290 vegetable producers responded to a national survey in Norway. The respondents owned a total of 594 storages, representing 37% of the total vegetable storage volume in the country. Almost half of the storages in this survey are older than 30 years, and about half are not refrigerated.

48% of storages are refrigerated

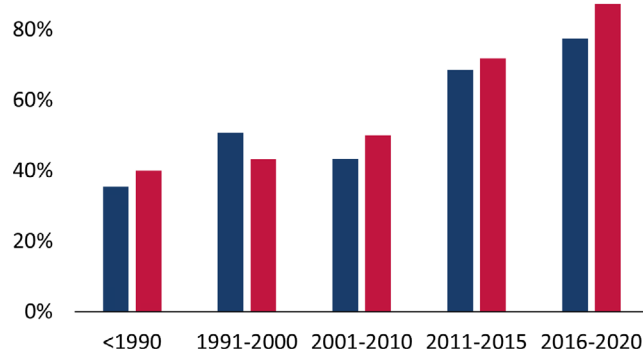
These storages hold 59% of total stored volume

The sector is planning for growth, forecasting an increase in produced and supplied volume of 66% by 2025 compared to 2010.

The survey shows

- Within the non-refrigerated storages, 70 will be retrofitted with refrigeration systems within the next 10 years.
- 48 of current refrigeration systems will be upgraded within the same timeline.
- Annual food waste during storage is estimated at 15-30% (depending on vegetable type).
- About one-third of the refrigeration systems in the survey was installed in the last 5 years (>2016).
- R134a and R-400 refrigerants are the most common (55%), but there is a trend towards natural refrigerants in newer systems (e.g. CO₂, NH₃ and hydrocarbons - mainly propane). For example, 11% of the systems used CO₂, which represents over 25% of the refrigerated storage volume.

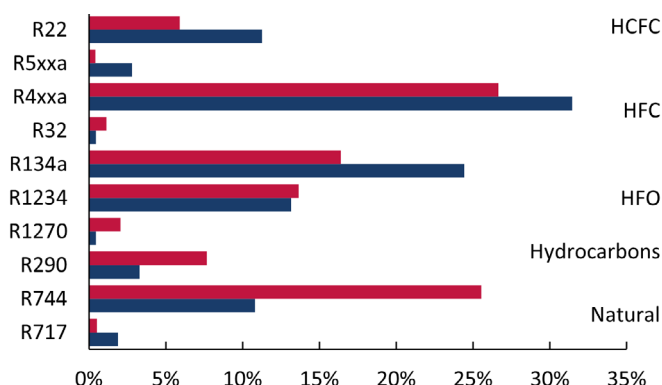
Share of storage with refrigeration and share of refrigerant volume, by age of storage building



- Banned refrigerants (HCFCs) are likely to be replaced by naturals
- To reduce food waste, stakeholders must employ readily available refrigeration technologies using natural refrigerants.

Knowledge on best practices should be established and communicated to producers/stakeholders.

Share of systems and total storage volume by type of refrigerant



Find more about this study from the original publication: <http://dx.doi.org/10.18462/iir.iccc2022.1113>



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