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Illinois Sustainable
Technology Center

NEWS

JANUARY 2020 FOOD & BEVERAGE MANUFACTURING NEWS

The Illinois Sustainable Technology Center contributes **solutions for a sustainable future** through basic and applied research, extensive expertise, and a wealth of objective data to benefit the people, economy, and environment of Illinois. ISTC is a division of the [Prairie Research Institute](#) at the University of Illinois.



Safer sanitation alternatives in food and beverage manufacturing

With funding from U.S. EPA, ISTC's Technical Assistance Program is working with the food and beverage manufacturing and processing sector to help them reduce their energy consumption, water use, hazardous materials use, and operating costs. Cleaning and sanitation is a critical process for this industry sector and is one that is ripe for improvement.

[Aqueous ozone](#) and [electrolyzed water](#) are two sanitizing processes that are approved for use by food manufacturers and processors.

ISTC has a mobile aqueous ozone generator available to demonstrate the effectiveness of this technology. If your company is interested in learning more or scheduling a demonstration, contact [Troy Walker](#) or [Dan Marsch](#).

Ford is using discarded McDonald's coffee beans to build car parts

Chicago Tribune, 12/5/2019



McDonald's coffee bean remnants are getting a second purpose in life in the form of car parts. Researchers from Ford, the Dearborn, Michigan-based automaker, are using McDonald's coffee chaff — the waste left over after the roasting process — to make headlamp housings and other auto components.

Cargill, Renmatix team up on upcycled ingredients

Food Business News, 12/12/19

The Plantrose process, a proprietary, water-based technology from Renmatix, Inc. upcycles feedstocks into valuable material. Cargill will work with Renmatix to investigate how the technology might be used to create food ingredients. Minneapolis-based Cargill and King of Prussia-based Renmatix have signed a joint development agreement in which the two companies will use the technology and Cargill's preferred feedstocks to make functional food ingredients from unused plant materials.



Consumer expectations moving beyond the label

Food Business News, 12/10/19

Food and beverage manufacturers began responding to consumer demand for less processed products with shorter ingredient statements a decade ago. The early days of the clean label trend could be summed up in one word — simplicity. Today, clean label has many definitions, and manufacturers have moved beyond focusing on ingredient statements to bringing transparency to their production practices and supply chain.

Xoca builds functional beverage brand around upcycled cacao fruit

Food Navigator, 12/13/2019

Xoca (pronounced sho'ka) is hoping to stand out in the notoriously competitive functional beverage set with a new line of sparkling, "slightly fermented" drinks made with 50% juice from cacao fruit, the nutrient-rich pulp surrounding cocoa

beans that is typically thrown away.



Researchers use banana plants to create eco-friendly packaging

FoodBev Media, 12/9/19

Researchers in Australia have discovered a way to turn banana plantation waste into packaging material that they say is biodegradable and recyclable. The technique, developed at the University of New South Wales (UNSW), takes the pseudostems of the banana plant and converts the waste into nanocellulose, which can be used to create packaging.

OTHER STORIES

Agriculture

- [Are 'forever chemicals' in our milk? Nobody really knows.](#) (Food & Environment Reporting Network, 12/12/19)
- [Farmers must be part of climate change solution, not stigmatized as problem, Rep. Pingree argues](#) (Food Navigator, 12/12/19)

Climate

- [COP25 hears call for 'radical transformational change' of the food system: 'Nobody should feel any comfort'](#) (Food Navigator, 12/6/19)
- [Extreme weather patterns are raising the risk of a global food crisis, and climate change will make this worse](#) (Washington Post, 12/9/19)
- [EU Farm to Fork strategy 'a shot in the dark'? BEUC and others respond to Green Deal](#) (Food Navigator, 12/12/19)
- [Quorn's carbon labels: 'The sustainability crisis needs a space in the spotlight'](#) (Food Navigator, 1/13/20)

Energy, water, and waste

- [Conagra Brands to add solar farm at salad dressing plant](#) (Food Business News, 12/5/19)
- [Hormel installs solar panels at California plant](#) (Supermarket Perimeter, 12/11/19)

Packaging

- [3 ways brands ditching plastic can level-up packaging to drive consumer loyalty & engagement](#) (Food Navigator, 12/12/19)
- [Compostable cucumber wrap cuts plastic](#) (AmericaFruit, 10/3/19)
- [Connecticut releases PFAS action plan that includes recommendations for food packaging](#) (12/16/19)
- [Introducing CuanSave: a flexible film made from crustacean shells](#) (Packaging Europe, 1/7/20)
- [Jose Cuervo creates sustainable drinking straws from agave fibres](#) (FoodBev Media, 12/6/19)
- [‘Kneejerk’ reaction to plastics puts circular economy at risk: ‘This report is a reality check’](#) (Food Navigator, 1/9/20)
- [New packaging material targets single-use plastic waste](#) (Supermarket Perimeter, 12/16/19)
- [New sustainable label material based on grass paper](#) (Packaging Strategies, 12/10/19)
- [Perdue Farms introduces compostable foam packaging for shipments](#) (Environment + Energy Leader, 1/9/20)
- [Plastic straws’ nature-friendly rival to combat marine litter](#) (Bloomberg Green, 12/11/19)
- [Stora Enso to build €9m pilot plant for bio-based plastic packaging](#) (Beverage Daily, 12/10/19)
- [Study: Sustainable, recyclable flexible plastics packaging solutions ignite fresh growth opportunities](#) (Refrigerated & Frozen Foods, 12/10/19)
- [Turning food waste into plastic-free packaging: International project upcycles shellfish to tackle plastic pollution](#) (Food Navigator, 1/3/20)

Supply chain

- [Palm oil can be sustainable when grown right: study](#) (Food Navigator, 11/22/19)
- [The new face of responsible sourcing](#) (Refrigerated & Frozen Foods, 12/13/19)
- [To boldly go... Conagen on the future of sustainable flavor production](#) (Food Navigator, 12/17/19)

REPORTS AND USEFUL LINKS

- [Aqueous Ozone Sanitation Technology](#)
- [Toxics Use Reduction Institute Case Studies for the Food & Beverage Sector](#)
 - [Kettle Cuisine Refines its Cleaning Process](#)
 - [Little Leaf Farms Overpowers Algae](#)
 - [Merrimack Ales Tests Safer Cleaning and Sanitizing Technology](#)
 - [Merrimack Ales Tests Less Hazardous Cleaning and Sanitizing Technology](#)
 - [Cape Cod Potato Chips - Food Manufacturer Shrinks Chemical Use](#)

UPCOMING EVENTS

2020 Emerging Contaminants in the Environment Conference



ISTC's 2020 Emerging Contaminants Conference includes sessions on fluorinated replacement chemicals (a.k.a., PFAS) in food packaging and pharmaceuticals and other emerging contaminants in raw water. Drinking water and wastewater regulations for certain classes of emerging contaminants are also on the horizon. [Register today](#) to stay up to date on these developments.

- **Jan 21, 2020, 1:00 pm CST:** [Food & Beverage Industry Outlook 2020](#)
- **Jan 23, 2020, 1:00 pm CST:** [Compressed Air Leak Management Best Practices](#)


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