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Illinois Sustainable Technology Center

NEWS

APRIL 2020 FOOD & BEVERAGE MANUFACTURING NEWS

This monthly newsletter is a service of ISTC's [Technical Assistance Program \(TAP\)](#) and is funded through a grant from U.S. EPA.



ISTC provides technical assistance from a distance

Due to Governor Pritzker's stay-at-home order in response to the COVID-19 pandemic, ISTC's technical assistance engineers are not currently conducting site visits.

Even though we can't visit you in person, we're working remotely. Our staff members are available to help your

company with:

- Answers to questions related to waste reduction, water and energy efficiency and conservation
- Guidance on institutional water treatment, [particularly given recent changes to building use patterns](#)
- Greening your supply chain
- Sustainability visioning, goal setting, planning and communication with stakeholders
- Information on alternative technologies and processes to reduce resource consumption, hazardous material use, and emissions
- General recommendations for process improvement, which can increase your productivity while reducing your negative environmental footprint

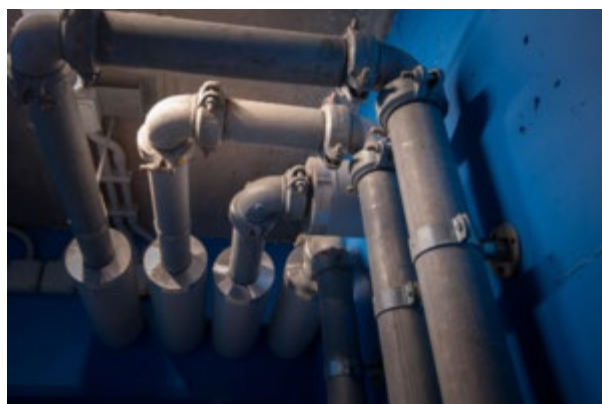
[Learn more about TAP services and impacts on the ISTC website.](#) If you wish to schedule a site visit for when travel restrictions have been lifted, fill out [our form](#) to make a request. To receive immediate assistance, contact us at istc-info@illinois.edu.

COVID-19 and facility water systems management

ISTC's Institutional Water Treatment (IWT) program [has developed](#) a set of recommendations for facility managers to help them maintain their water systems in light of new federal, state, and local COVID-19 policies that change building use patterns.

If you have questions or need assistance, contact:

- Jeremy Overmann: joverman@illinois.edu or (217) 333-5903
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COVID-19 survey: Nearly half of processors have supply chain disruptions

ProFood World, 4/3/20

According to *ProFood World's* most recent reader poll, nearly half or 48% of respondents are currently experiencing supply chain disruption for goods such as equipment, packaging materials, and ingredients. Several cited the disruption of goods from Asia and inability to obtain masks and hand sanitizer for plant workers. Check out [the full article](#) for a sample of the responses. **Food and beverage manufacturers only** may respond to the ongoing survey [here](#).



FDA relaxes rules on egg labeling to address surging retail demand

Food Navigator, 4/3/20

The FDA is providing temporary flexibility on packaging and labeling requirements for eggs sold at retail so firms can redirect product designed for institutions and restaurants towards retailers during the COVID-19 pandemic.



NASRC announces new incentives program for natural refrigerants

Contracting Business, 4/13/20

The North American Sustainable Refrigeration Council (NASRC) has announced it will soon begin an [Aggregated Incentives Program](#) (AIP) designed to accelerate funding for natural refrigerant technologies. The program will provide a platform to coordinate various sources of funding and streamline the incentive application process for retailers. AIP will be piloted in California, with a goal to expand the program nationally in the future.



COVID 19 tools from the Wasted Food Action Alliance

COVID-19 is likely to have a prolonged impact on the health and well-being of residents in the greater Chicago foodshed which includes a 4-state region. A collaboration of local and regional food systems advocates created [a matchmaking tool](#) to connect needs and surplus in the Illinois institutional food system. Examples of listings include:

- Those with a surplus of meat or vegetables that need a home
- Those looking for local food to serve to displaced constituents
- Those with a need for extra hands at their facilities (milkers, kitchen staff, drivers)
- Those looking for job opportunities after their institution has closed or reduced labor
- Those with additional storage space for food that needs to be preserved



In addition, the Wasted Food Action Alliance is conducting a survey [[English](#), [Spanish](#), [Arabic](#)] of **small- and**

medium-size farms and for-profit and nonprofit food businesses/organizations impacted by COVID-19. This is not a one-time information-gathering process, but an ongoing effort to respond to challenges that can lead to a more sustainable food system. This is not a research project. **You can complete the questionnaire multiple times as new challenges arise.** Producers from all over Illinois are encouraged to complete the survey.

OTHER STORIES

Agriculture

- [EU academics call for policy-led shift towards sustainable food system](#) *Food Navigator*, 4/14/20
- [LCA methodology criticised for simplistic approach to organic production](#) *Food Navigator*, 4/8/20
- [Olive oil industries in Italy, Spain and Greece could lose 'billions of euros'](#) *Food Navigator*, 4/17/20

Breweries & distilleries

- [Distilleries refit to fill hand-sanitizer gap](#) *ProFood World*, 3/27/20
- [Drop in driving endangers CO₂ supply](#) *Chemical & Engineering News*, 4/22/20
- [Labatt to start making hand sanitizer in fight against COVID-19](#) *Canadian Grocer*, 3/23/20
- [This Oregon creamery making vodka from milk](#) *Atlas Obscura*, 3/19/20

Climate

- [evian goes carbon neutral](#) *Food Navigator*, 3/27/20

Energy, water, & waste

- [24 million pounds of strawberries each week might get thrown in the trash](#) *LAist*, 4/16/20
- [Baking industry leads EPA Energy Star program](#) *Food Business News*, 4/6/20
- [Coronavirus case studies: How FruPro is fighting food waste](#) *Verdict*, 4/1/20
- [Danone reaches sustainability milestone](#) *ProFood World*, 3/9/20
- [Dumped milk, smashed eggs, plowed vegetables: Food waste of the pandemic](#) *New York Times*, 4/11/20
- [New Jersey governor signs food waste mandate](#) *Biocycle*, 4/21/20
- [The CEO of Cabot Creamery on beating sustainability benchmarks](#) *Harvard Business Review*, 4/21/20

Packaging

- ['We are working to ensure packaging doesn't become waste': Coca-Cola, Nestlé, PepsiCo and Unilever hit back after damning plastics report](#) *Food Navigator*, 3/31/20
 - [Glass recyclers struggle to "feed" beverage, food packaging manufacturers](#) *Waste360*, 4/2/20
 - [Plastic packaging: Hero or villain in the coronavirus era?](#) *Food Navigator*, 4/1/20
 - [Scientists discover enzyme which breaks down PET plastic 'in hours'](#) *FoodBev Media*, 4/9/20
 - [Scientists in Japan develop decomposable plastic](#) *UPI*, 4/7/20
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REPORTS AND USEFUL LINKS

- [Pollution Prevention 101 LibGuide: Food Manufacturing](#)
- [Pollution Prevention for Food Processors](#)

UPCOMING EVENTS

4/29/20, noon CDT: [Beyond conservation: How water policy, footprinting and handprinting catalyze water stewardship](#)



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