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Illinois Sustainable
Technology Center

NEWS

JUNE 2020 FOOD & BEVERAGE MANUFACTURING NEWS

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General Mills launches three-year regenerative dairy pilot project

Food Navigator USA, 6/16/20

General Mills – maker of Yoplait and Liberté yogurt brands – has launched a regenerative agriculture pilot project at three dairy farms in Michigan, a key sourcing region for the company's fluid milk supply.

New discoveries sharply curtail food packaging waste

FoodDive, 6/8/20

Südpack, a German packaging company, released two new sustainable packaging concepts for meat products that use significantly less material, according to FoodBev Media. Both solutions are created out of polypropylene and remove the need for a tray, which is typically used for minced meat.



The Flow Pack PurePP is a film that uses only 60% of the material involved in traditional tray packaging. In addition, Südpack's Multifol PurePP film can be used for vacuum pack solutions and requires only 55% of the material in classic minced meat packs.

Separately, scientists have discovered that beetle larvae commonly sold at pet stores can consume eight times more polystyrene plastic than other worms capable of digesting the substance, according to a paper published by the American Chemical Society. After 21 days, these “super worms” finished 70% of the polystyrene plastic given to them.

Walmart to offer sustainable private-brand canned tuna

Progressive Grocer, 6/8/20

In July, achieving a key aspect of its original goal years early, Walmart Inc. will begin sourcing its U.S. stores' private-brand Great Value canned tuna as either Marine Stewardship Council (MSC)-certified or, based on supplier reports, from a time-bound fishery improvement project (FIP) actively working toward certification. The news coincided with the United Nations' World Oceans Day on June 8.



Can technology help reduce food waste in supply chain?

MH&L, 5/28/20

Sensors can be placed directly on cargo and provide remote readings to ensure fewer spoils in transit given that one-third of food produced for human consumption is wasted.

Reap benefits from wastewater reduction initiatives

Dairy Foods, 6/15/20

Dairy processors could significantly cut costs and improve efficiencies by implementing potent wastewater reduction initiatives.

Chobani and other brands embrace Glyphosate Residue Free certification

Food Navigator USA, 6/15/20

More than 70 brands including Chobani, Oatly, Planet Oat, PURIS, Once Upon a Farm, Foodstirs, Chosen Foods, and Thrive Market have now secured 'Glyphosate Residue Free' certification for 1,500+ products, according to The Detox Project, which launched the scheme about three years ago.

OTHER STORIES

Agriculture

- Carbon pollution from world's top 13 dairy companies equals U.K. *The Energy Mix, 6/21/20*
- Coffee's robust back-up bean isn't as resistant to climate change as once thought *Salon, 6/7/20*
- PepsiCo sustainably sourcing more ag raw materials *Food Business News, 6/22/20*

Energy, water, & waste

- Extra food is rotting on farms while Americans go hungry. This group is trying to fix that. *Washington Post, 6/10/20*
- Tackling waste with technology *IndustryWeek, 6/1/20*

Packaging

- 100% recycled ocean plastic: ZenWTR hits Whole Foods nationwide as Lance Collins aims to strike CPG gold again *Food Navigator USA, 6/22/20*
- British public demands 'all-in' deposit return scheme for plastic bottles *Beverage Daily, 6/19/20*
- Gerber CEO: New single-material IncrediPouch is "designed for the future of recycling" *Food Navigator USA, 6/1/20*
- Milk dispensers and glass bottles a hit with shoppers *Dairy Reporter, 6/22/20*
- Nestlé's duty free Smarties Music Creator becomes 100% recyclable *Confectionery News, 6/11/20*
- Reusable containers safe during Covid-19 pandemic, say experts *The Guardian, 6/22/20*

Supply chain

- More automation means more reusable packaging: survey *Supply Chain Dive, 6/16/20*
- Unilever to request suppliers' emissions data on invoices *Supply Chain Dive, 6/17/20*

REPORTS AND USEFUL LINKS

- How to Build a Sustainable Supply Chain for Your Craft Brewery

- Pollution Prevention 101 LibGuide: Food Manufacturing
- Pollution Prevention for Food Processors

UPCOMING EVENTS

June 23, 1 pm CDT: Providing Water Treatment Solutions for the Food Industry

Today, there is an increase in scrutiny that food companies face regarding the production of high-quality water, the removal of forever chemicals, and the need to continually meet discharge permit limits for wastewater. The use of temporary water treatment solutions is an effective way to ensure that specific water quality parameters are consistently achieved. In this webinar, presenters will share water treatment solutions for the removal of forever chemicals, as well as take an in-depth look at a dairy wastewater application to prevent overspill of their retention ponds and a food facility's solution for handling incoming water quality fluctuations and wastewater disruptions.

Learning Objectives:

- Learn the benefits of a high recovery reverse osmosis (RO) system for water treatment.
- Know what your water treatment options are for managing retention ponds.
- Understand the membrane-based water treatment solutions.
- Gain insight on wastewater solutions for the industry to meet discharge permit limits.



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