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Illinois Sustainable  
Technology Center

**NEWS**

## **NOVEMBER 2019 FOOD AND 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.



## Safer sanitation in food and beverage manufacturing and processing

ISTC's Technical Assistance Program (TAP) is working with the food and beverage industry to help clients identify and adopt safer, more environmentally benign cleaning and sanitation solutions, including [aqueous ozone and electrolyzed water \(EW\)](#).

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](#).

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## New tools to transform frozen food energy costs into revenue streams

*Food Dive, 10/23/2019*

If energy was included as an ingredient in frozen food, it would be one of the first items listed. The electricity landscape continues to change. These changes are leading to new opportunities for food processors and distributors with high energy demands. These include not only reducing

energy costs but also generating multiple revenue streams using new assets such as energy storage and efficiency technologies designed specifically for frozen food applications.



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## Can new food preservation methods get mac & cheese to Mars?

*Food Dive, 10/17/2019*

Washington State University researchers have developed a method of preserving and packaging ready-to-eat foods, such as macaroni and cheese, that could triple shelf life from one year to three years. [Their study](#) was published in the journal *Food and Bioprocess Technology*.



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## Where next for edible packaging?

*Food Navigator, 10/16/2019*

Tide Pods remain firmly off the menu, but individually portioned instant coffee, pasta, oatmeal and servings of protein powder encased in edible packaging that dissolves as soon as it hits water could become a staple in US households as firms seek to reduce packaging waste, boost convenience, and help consumers engage in portion control, says Monosol.



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## Nestlé and Corbion eye microalgae for 'next generation' plant proteins

*Food Navigator, 11/7/2019*

Swiss food manufacturer Nestlé and Dutch ingredients supplier Corbion have entered into a strategic partnership to develop what they describe as the 'next generation' of microalgae-based ingredients for plant-based applications.

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## RSPO adopts new palm oil standard for smallholders

*Food Navigator, 11/6/2019*

Smallholders account for almost 40% of global palm oil production, yet just a fraction is certified sustainable. The RSPO is looking to change this with a new sustainable palm oil standard for low acreage farmers.

## Food giants join palm oil producers to map and track deforestation

*Food Navigator, 11/5/2019*

The likes of Mondelēz, Nestlé and Unilever have joined a new scheme aiming to improve deforestation transparency. Just as well, as palm oil may be next to witness 'the Attenborough effect'.

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## OTHER STORIES

- [Virgin plastics giant to pursue PET depolymerization](#) (Resource Recycling, 10/30/2019)
  - [Kellogg Company provides update on global packaging goal](#) (Waste360, 10/22/2019)
  - [Tyson shuts down production of Yappah upcycled snacks](#) (Food Dive, 11/16/2019)
  - [Nutella maker Ferrero targets move to sustainable packaging](#) (FoodBev Media, 10/10/2019)
  - [Consumers say they want more sustainable products. Now they have the receipts to prove it.](#) (Fortune, 11/5/2019)
  - [Corbion's 'bold pledge' on carbon emissions: 'Climate change will get more and more attention'](#) (Food Navigator, 11/5/2019)
  - [Increasing traceability in the meat supply chain](#) (Food Processing, 10/30/19)
  - [Farm country feeds America. But just try buying groceries there.](#) (New York Times, 11/5/2019)
  - [Buffalo Wild Wings manager dies, 13 hospitalized after exposure to toxic cleaning fumes](#) (Time, 11/8/2019)
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## USEFUL LINKS

- [ENERGY STAR Focus on Energy Efficiency in Food Processing](#)
  - [Pollution prevention resources for food manufacturing](#)
  - [Becoming a more sustainable craft brewer -- nice to do or business imperative? \[presentation slides\]](#)
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## 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.

**November 14:** [Supply Chain Management: What's Next for Food and Beverage?](#)

**November 20:** [How to Get the Best Wastewater Treatment for Your Facility](#)

**November 21:** [Food Safety for Food Manufacturers in 2020](#)

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