

WHAT SUSTAINABILITY MEANS TO US

It's impossible to separate food production, processing and distribution from the environment. That's why we believe they need to work in harmony. Our goal is to help our customers on their pathway to net zero by finding the most cost-effective and efficient solutions to make that happen. With more than a century of experience in sustainable refrigeration, we've developed custom strategies for facilities big and small. Let us help you with yours.

GETTING TO NET ZERO, NATURALLY: A BLUEPRINT

Getting your facility to net-zero emissions won't happen overnight. But by planning ahead, and breaking down the goal into smaller tasks—like we've done in the four steps outlined below—it's entirely achievable.



01

THE BIG PICTURE

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02

EASY WINS

As much as 50 percent of your journey will happen during this phase, where you're see big rewards and short-term paybacks. This includes simple modifications like switching to LED lighting and making automation upgrades, to higher-capital projects such as installing a new refrigeration system that uses heat recovery and runs on an ultra-low GWP natural refrigerants.



03

DEEP WORK

Just like the back half of a marathon is tougher than the first half, moving from 50 to 80 percent of your net zero target can be more challenging. That's why this step requires creativity and planning. The paybacks may not be as flashy, and the work may be complicated—this includes installing heat reclaim, building envelope changes, and other projects that require a detailed approach—but you're that much closer to the finish line.



04

THE LONG GAME

Full building electrification, which requires shifting entirely from fossil fuels to electricity or total on-site power generation from renewable sources like wind and solar, won't deliver short-term gains, but it makes environmental sense.

Net zero NATURALLY

for the food supply chain

LET'S CONNECT.

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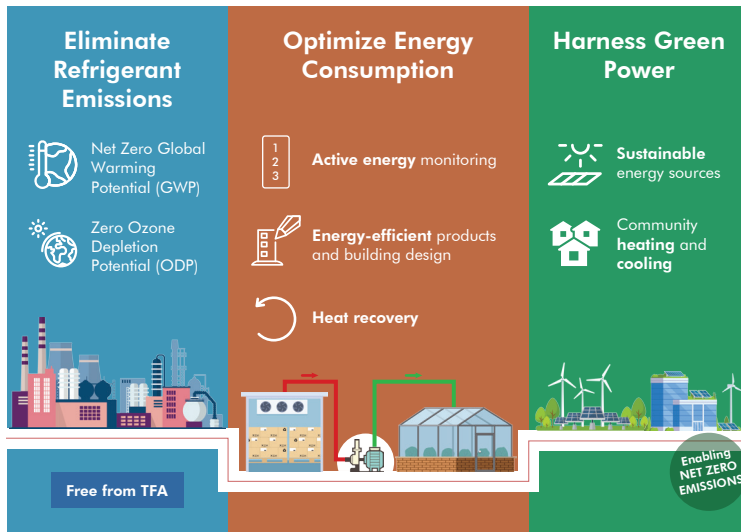
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As participants in the Paris Agreement, Canadian and American governments have a shared goal:

to help reduce greenhouse gas emissions (GHG) dramatically by 2030, and reach net-zero emissions by 2050 in order to limit global warming to 1.5 degrees or well below 2 degrees. As a result, businesses across all sectors are looking for ways to help hit these global net-zero targets.

Not only are cold chains integral to delivering affordable, nutritious, and safe food to the world, they also have an important role in stopping global warming. By **choosing climate-friendly solutions that prioritize energy efficiency and resource-conservation**, food and beverage companies can optimize productivity, while **reducing their environmental footprint and their GHG emissions — naturally.**



KEEPING FOOD AND THE PLANET COOL

A sustainable food supply chain meets the needs of your business, the community and the environment. Fortunately, sustainability is possible at every step of the food cold chain, from farming, processing and packaging, to distribution, storage, and keeping food fresh on grocery store shelves. The result: companies like yours can continue to farm, fish, brew, bake, cook, create, ship and store the highest-quality food and beverages, nourishing people and families across North America. Here are four key areas that can make the food supply chain more sustainable:



NATURAL REFRIGERANTS

Reducing your facility's greenhouse gas emissions starts with choosing a natural refrigerant like CO₂ or Ammonia, with zero or ultra-low Global Warming Potential, and zero Ozone Depletion Potential. These refrigerants are also free of trifluoroacetic acid, a forever chemical that is harmful to humans and the environment, and that is linked to synthetic refrigerants.



HEAT RECOVERY

Nearly three-quarters of all the energy produced by humanity becomes waste heat, which happens a byproduct of every refrigeration system. Your facility can significantly reduce its greenhouse gas emissions by tapping into this renewable resource using sustainable solutions like heat pumps and desuperheaters.



ENERGY EFFICIENCY

Whether it's installing LED lighting, variable frequency drives or EC motor technology, there are plenty of tools and strategies to help reduce your facility's energy consumption. When you make sure your facility is energy efficient, it reduces your environmental footprint, and improves your bottom line by cutting your energy costs.



WATER CONSERVATION

Water-saving strategies and product solutions like adiabatic or air-cooled condensers conserve a precious natural resource, but they also save money and reduce the amount of energy used to treat and pump water.