



**Brewing, Food & Beverage
Industry Suppliers' Association**

**Reducing the Environmental
& Financial Impact of
Refrigeration Technology**

Hosted by:



&

Dairy
UK

Tuesday 30th March 2010

West Midlands Regional Food
Academy, Harper Adams University
College Shropshire

Supported by:

Dairy
UK



WHY YOU SHOULD ATTEND?

With the UK's mandatory climate change and energy saving scheme (CRC Energy Efficiency Scheme) due to start in April 2010, the environmental impact of refrigeration and heat pump systems comes to the fore with a requirement to reduce energy consumption, together with improving energy efficiencies of the operating system.

Environmental policies and perceived "costs" on a business in order to achieve compliance can positively result in financial savings.

This seminar outlines the requirements of the Scheme and profiles some solutions to creating a high efficiency refrigeration system.

The programme provides "bite-sized" presentations on a number of solutions, together with an opportunity to discuss the wider issues relating to carbon footprinting; energy/waste savings etc with the tabletop exhibitors, speakers and delegates.

The West Midlands Regional Food Academy has been created to support the West Midlands region's food industry. It has two main functions. Firstly, to provide technical and business support to food and drink businesses in the West Midlands, and particularly those in the SME sector. Secondly, to work with schools, and further and higher education institutions in the region, to raise awareness and understanding of food and the food industry, and the careers that the industry offers.

The RFA operates from Harper Adams University College's campus in Shropshire and other locations in the West Midlands region. It is run as a partnership between: Advantage West Midlands; Harper Adams University College; Campden BRI; Heart of England Fine Foods; the International Agri-Technology Centre; Reaseheath College; Shropshire Food Enterprise Centre; Telford College of Arts and Technology; Telford and Wrekin Council; University College Birmingham; and Walford and North Shropshire College.

More information about the academy is available at www.regionalfoodacademy.org

PROGRAMME

(Timings are subject to change)

- 10.00 – 10.30 Reception & Coffee
- 10.30 – 10.45 Welcome & Introduction to Food Academy
- 10.45 – 11.15 **UES - Reducing your energy bills**
An award winning utility and environmental consultancy, UES will provide expert advice and practical examples of how to reduce your energy bills.
- 11.15 – 11.45 **GEA Greenco- Energy Efficiency in Refrigeration**
The UK's largest Industrial Refrigeration Manufacturer will discuss the efficient operation and design of the modern refrigeration system for dairy purposes.
- 11.45 – 12.15 **J & E Hall - Refrigeration System Energy Efficiency**
Winners of Environmental Product of the Year at the Cooling Industry Awards. They will highlight energy saving features that can be used when designing refrigeration systems.
- 12.15 – 14.00 Lunch & Trade Talk (Opportunity to meet other BFBi Members)
- 14.00 – 14.20 **BPS/VRTX**
Specialists in advanced fluid technology and Chemical-free water treatment. Discussing VRTX alternative, patented, non chemical, eco friendly, ACOP L8 compliant cooling water treatment.
- 14.20 – 14.40 **Brewfitt - Energy saving opportunities**
Brewfitt will discuss the increasing demand to reduce secondary cooling methods. They will discuss direct expansion, Glycol Cooling and 2flow.
- 14.40 – 15.00 Wrap Up
- 15.00 – 16.00 Trade Talk & Optional Tour of Food Academy



ABOUT THE SPEAKERS

Mike Styne, MD – BPS/VRTX Technology

Mike is owner /manager of BPS Projects who are exclusive distributors for VRTX Technology LLC & Danish Clean Water. He is a former National Chairman of the BFBi whose career spans over 30 years in Process Engineering and Project Management to the Brewing, Food & Beverage Industries. He is now dedicating his business activities to providing environmentally friendly solutions for Water Treatment & Disinfection utilising cutting edge award winning technologies from the USA and Denmark.

Curtis Paxman, MD & Patrick Burke – Brewfitt

Curtis Paxman has worked in the brewing industry within the family business for over 20 years successfully bringing new technology and cooling solutions to the Industry. Patrick Burke is the Technical Manager for both Brewfitt and Paxman Coolers, Pat is responsible for all technical evaluations for new product technologies.

Robert Unsworth, National Technical/Sales Manager – GEA Greenco

Robert has over 20 years experience in Design and Installation within the Industrial refrigeration Industry. A well known and respected person in the international Refrigeration world for his ability to design Progressive and Practical Utility Efficient Process and Refrigeration systems for the Dairy and Brewery sectors. He has been the driving force behind many successful International projects and is also a key Member in the GEA Refrigeration innovation Working Group and indeed is twice winner of this Annual International Award.

Dave Ball – J&E Hall International

Dave has worked in the refrigeration industry for 45 years and with J&E Hall for 32 years. He has been a Member of the Institute of Refrigeration for 23 years. His role includes being responsible for Food, Brewery and Marine contracts and ensuring J&E Hall comply with current legislation and EC Directives.

Andrew Padmore, MD – UES

Andrew has over 25 years experience in competitive utility and environmental markets working in a wide range of management roles within fast growth commercial, customer facing businesses including United Utilities, Hyder Industrial, Swalec and British Telecom. He has extensive experience of delivering a variety of services to improve client efficiency with commercial and industrial customers from single site SMEs to multi-national PLCs.

All Companies presenting are BFBi Members.

REGISTRATION DETAILS

1. Visit www.bfbi.org.uk
2. Fax Back to: 01902 795744
3. Email us at charlotte@bfbi.org.uk or fmcreynolds@dairyUK.org

Mr/Mrs/Miss/Ms First Name: _____

Surname: _____

Company: _____

Address: _____

_____ Post Code: _____

Tel: _____ Fax: _____

Email:: _____

Job Title (tick one box only)

- | | |
|--|---|
| <input type="checkbox"/> Managing Director | <input type="checkbox"/> Financial Director |
| <input type="checkbox"/> Operations Director | <input type="checkbox"/> Technical Director |
| <input type="checkbox"/> Works Director | <input type="checkbox"/> Plant Manager |
| <input type="checkbox"/> Maintenance Manager | <input type="checkbox"/> Works Manager |
| <input type="checkbox"/> Environmental Manager | <input type="checkbox"/> Energy Engineer |
| <input type="checkbox"/> Site Services Manager | <input type="checkbox"/> Project Engineer |
| <input type="checkbox"/> Facilities Engineer | <input type="checkbox"/> Site Engineer |
| <input type="checkbox"/> Works Engineer | <input type="checkbox"/> Consultant |
| <input type="checkbox"/> Other _____ | |

Business Activity (tick one box only)

- | | | |
|--------------------------------------|--|-------------------------------------|
| <input type="checkbox"/> Cider | <input type="checkbox"/> Dairy | <input type="checkbox"/> Distilling |
| <input type="checkbox"/> Soft Drinks | <input type="checkbox"/> Supplier (state which sector) | |

Cost:

- **£75 + VAT** for BFBi Members plus BBPA, BSDA, BEA, Dairy UK, IBD, PPMA, SDT, SIBA and Cider Makers Association Members

- **£99 + VAT** for Non Members

- **£150 + VAT** for Table Top Exhibitor space inc 1 delegate space for BFBi Members.

- **£250 + VAT** for Table Top Exhibitor space inc 1 delegate space for Non Members

DIRECTIONS



West Midlands Regional Food Academy Within Harper Adams Campus

The campus is close to Newport with a good network of roads.

More detailed directions will be forwarded with registration documentation.

BFBi

3 Brewery Road, Wolverhampton
West Midlands WV1 4 JT
Tel: 01902 422303 Fax: 01902 795744
Email: charlotte@bfbi.org.uk
Website: www.bfbi.org.uk

Dairy UK

93 Baker Street, London W1U 6QQ
Tel: 0207 486 7244 Fax: 0207 487 4734
Email: fmcreynolds@dairyUK.org
Website: www.dairyuk.org