



EcoComplex

Food Innovation Center

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Best Practices in Food Industry Sustainability **Oct. 24 Training Event to Occur in Kearny, NJ**

Learn from Industry and Academia Experts about Innovations in Energy Efficiency and Water Conservation that Positively Impact the Environment and Can Increase Company Profitability

The Rutgers EcoComplex and the Rutgers Food Innovation Center (FIC) have partnered to provide this critically-needed and unique seminar for food businesses that will help companies to reduce their energy and water use, create or enhance their sustainability program, and save money in their operations. The trainers in this course are industry experts who have first-hand experience in the field.

This training event will take place on Oct. 24, 2016, from 8:30am – 4:30pm at 78 John Miller Way, Kearny NJ (within the Kearny Point Industrial Park), conveniently located just off of Exit 15E on the New Jersey Turnpike. Registration will open at 8:00 a.m. and refreshments, lunch and training materials will be provided.

The cost for this training session is \$20 per person, to partially cover the costs for food, rental and materials for the event. However, space is limited and available on a first-come first-served basis, and registration is mandatory to secure your attendance. A link to registration can be found at <http://x.rutgers.edu/sustainabilitytraining.html>.

The course agenda will provide a holistic understanding of the many components of food industry sustainability. Topics will include building construction and design considerations that impact on energy and water conservation; refrigeration system alternatives for both larger and smaller operations; and innovations in food handling and processing equipment, transportation, lighting systems, water and wastewater systems, etc.

This seminar is designed for small, mid-sized and larger food processing companies; logistics, supply chain, warehousing, and distribution operations; retail and foodservice establishments; and contractors, engineers, architects, consultants, and other organizations that are allied to the food industry.

“This project will require working closely with the existing food processing, cold storage and distribution companies to evaluate their current practices and provide them with customized technical assistance and training to improve their sustainability, including economic, environmental and social attributes” said Serpil Guran, principal investigator (PI) of the project and director of the EcoComplex.

Lou Cooperhouse, director of the Rutgers Food Innovation Center (FIC) and co-PI of the project, added “The FIC is pleased to partner with the EcoComplex on this important project, and leverage our expertise to help create a more sustainable supply chain in New Jersey’s \$127 billion food industry.”

“Rutgers is excited to have been selected for this collaboration of public-private partnership that includes academia, government and industry where we can contribute much needed expertise to this important industry,” said Margaret Brennan-Tonetta, Rutgers University associate vice president for economic development.

Funding for this training program has been provided by US EPA, Region 2 with additional in-kind support from the NJ Department of Environmental Protection.

The Rutgers EcoComplex and Rutgers Food Innovation Center are both centers of the New Jersey Agricultural Experiment Station (NJAES) at Rutgers, The State University of New Jersey. Further information on the Rutgers EcoComplex can be found at <http://ecocomplex.rutgers.edu/> and on the Rutgers Food Innovation Center can be found at <http://foodinnovation.rutgers.edu/>. Learn more about NJAES at <https://njaes.rutgers.edu/>.

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