

Sustainable Cold-Chain

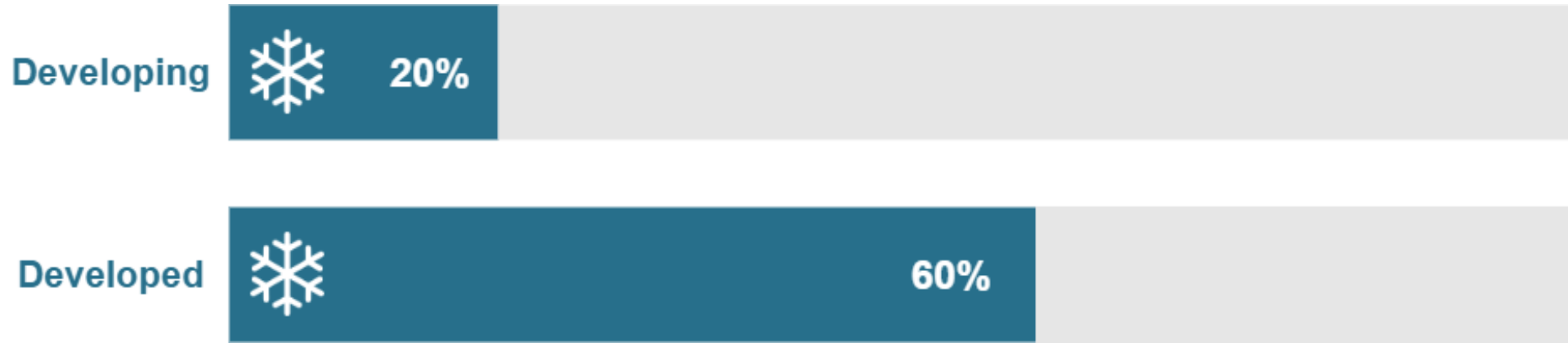
Professor Toby Peters
University of Birmingham



Centre for
Sustainable
Cooling



- Less than half of the food is refrigerated that should be:



Social cost

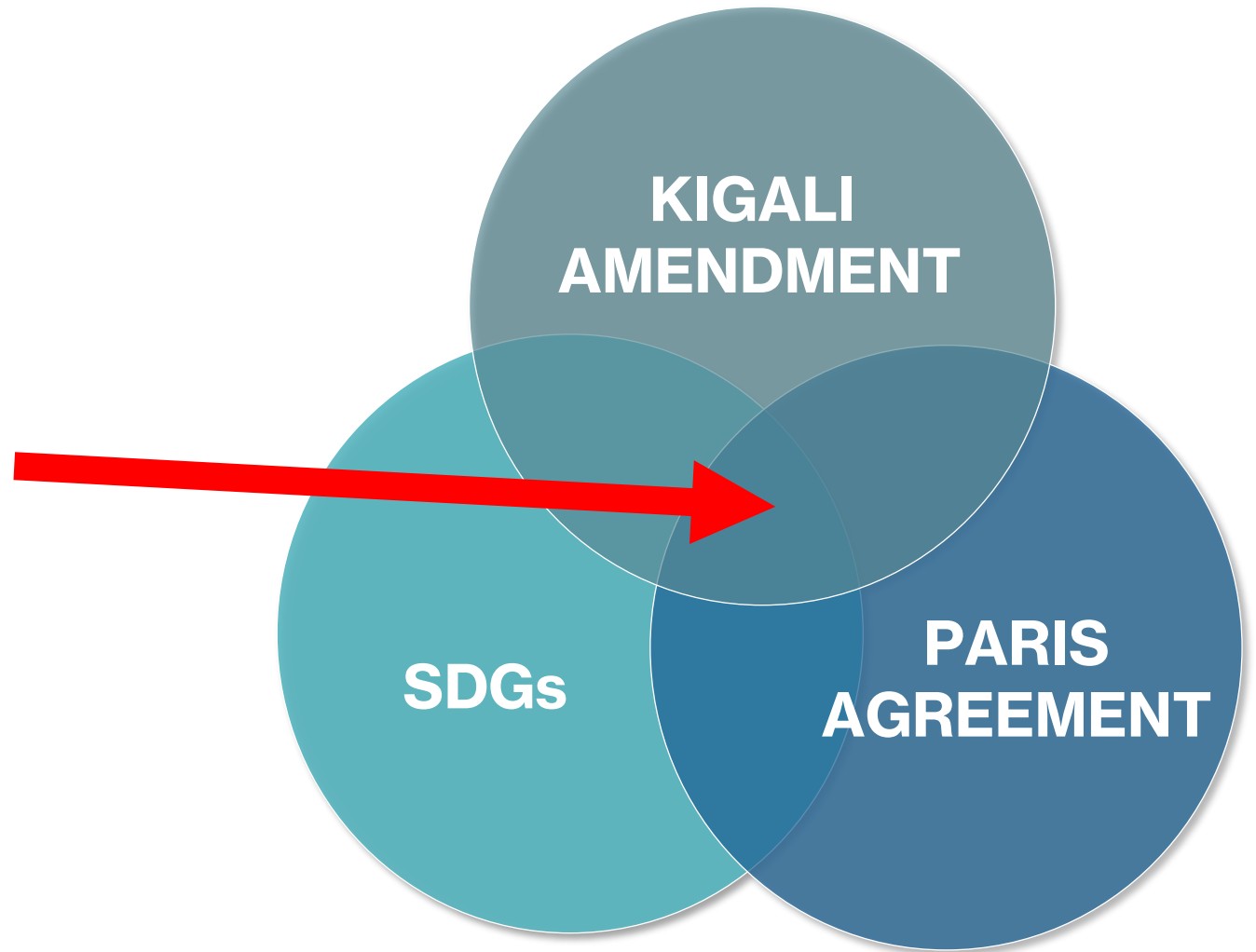
- **12% of the total food produced** is lost due to lack of cold-chain; enough to feed **1 billion people**
- **1.5 million people/year lose their lives** due to vaccine-preventable diseases; **25% of vaccines wasted**

Environmental cost

- **Cold-chain technologies + food loss = 4% of total GHG emissions**
- **Cold-chain technologies: 1/3 of HFC emissions**
- **All Cooling technologies: 7% of GHG emissions**

Food saved as important as food produced

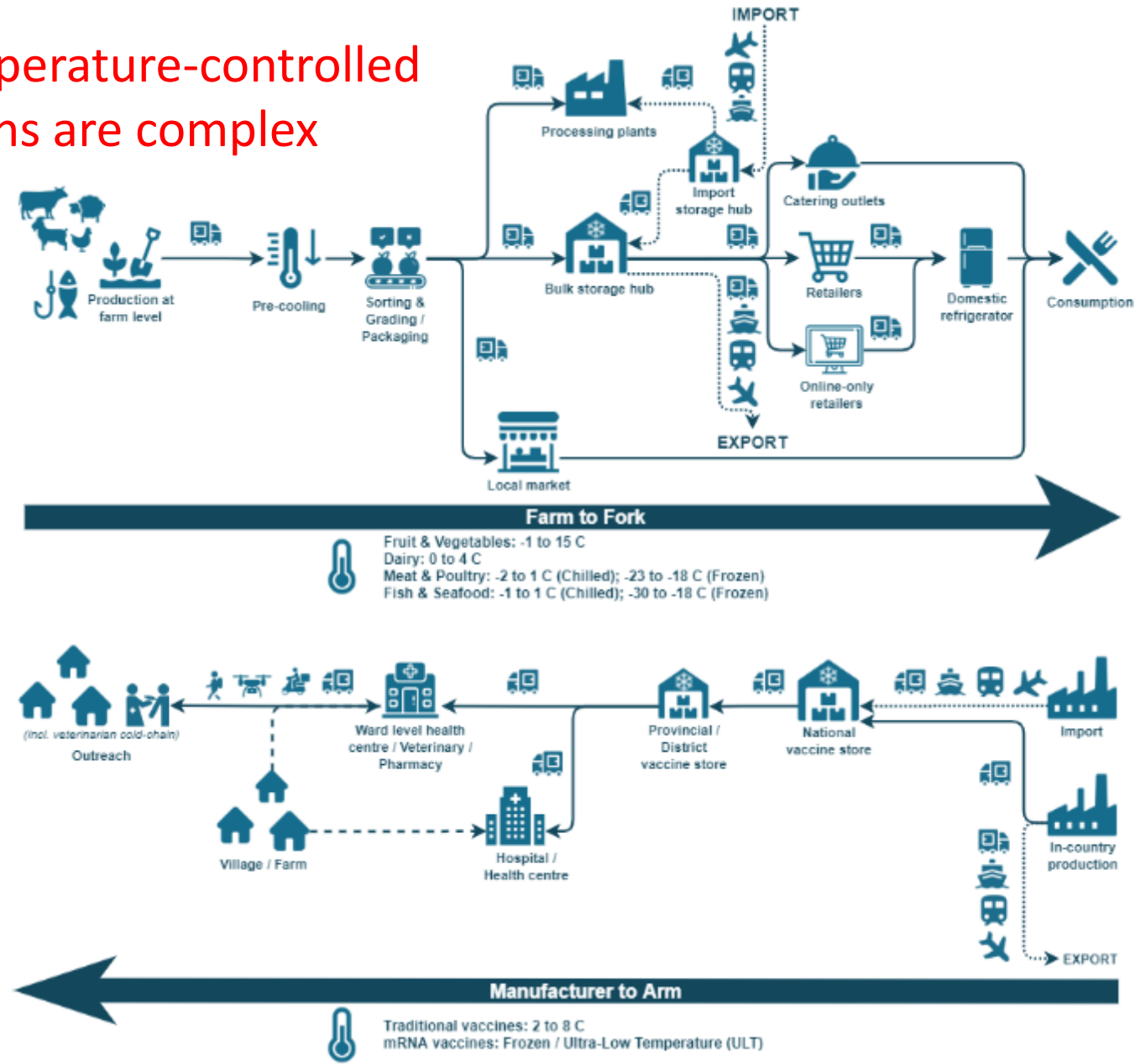
How do you create the local and global “field to fork” connectivity to nutritiously feed 10bn people from hundreds of millions of small-scale farmers whose livelihoods and well-being are often dependent on only 1-2 hectares or less, as well as ensure they are climate change adaptation ready and resilient sustainably



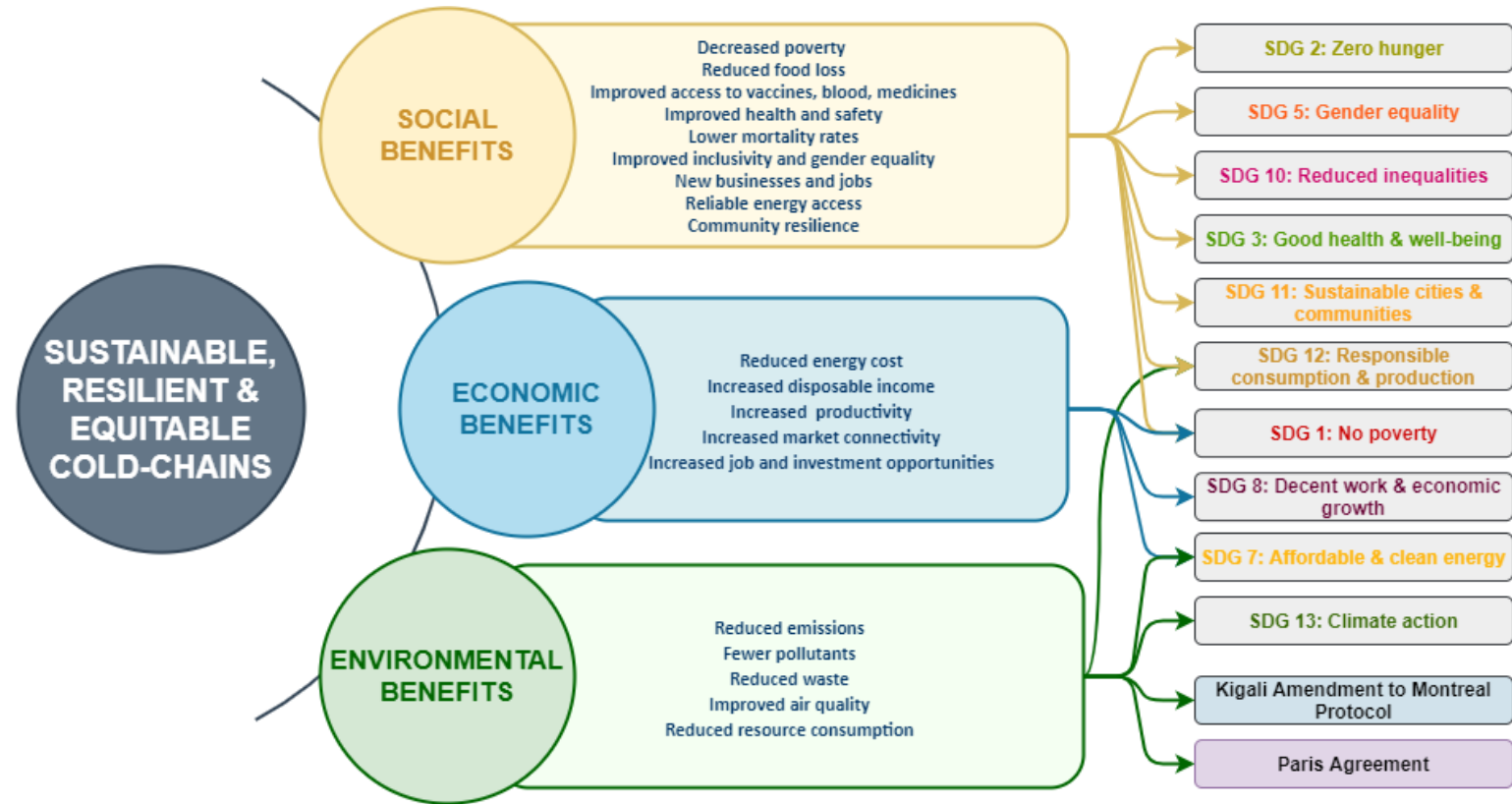
Key failings from many current donor strategies

- ❖ **MORE PRODUCTION** without addressing Post-Harvest Loss
- ❖ **MORE COLD STORAGE** buildings without other functioning elements & connectivity
- ❖ **MORE DONOR-DRIVEN PROJECTS** that are not market-oriented and depend on grant funding to continue
- ❖ **OLD TECHNOLOGY** that is not climate friendly and expensive

Temperature-controlled chains are complex



- Mainly owned and governed by the private sector
- Societal benefits are typically treated as a “soft win”
- Lack of long-term investment and a piecemeal approach
- Fails to deliver against society’s most acute cold-chain needs



**Cold-chain should be part of Governments’
critical infrastructure**

Understanding what the cold-chain should look like

Need to identify drivers that will shape the needs and provision over the coming decades to support the delivery of future-proofed solutions

- Interplay with renewable energy & climate friendly refrigerants
- Changing needs
- Innovations:
 - Electric vehicles, blockchains, drones, e-commerce, IoT, etc.
 - Alternative proteins, vertical farming etc.
 - New vaccines which might require sub-zero cold-chains.



First-of-kind centre dedicated to sustainable cooling and cold-chain for food and health



Research and Teaching / Training Areas



Post-harvest Handling, Storage, Quality, Process and Packing Zone

Off-grid mobile pre-cooling; Controlled Atmosphere systems; Refrigerated storage; Precision Cooling for soft fruit and perishable crops (blast chilling/vacuum coolers); Hydrocooling; Ripening Rooms; Sustainable packaging; modified atmosphere packaging.



Distribution, Cold-Chain and Logistics Zone

Ice-production; Zero-emission transport refrigeration; PCMs and small-scale rechargeable cooling boxes; Zero-emission refrigerated transport.



Energy and Energy Storage Centre

Integrated thermal systems; waste heat to cold (sorption cooling); Thermal storage (PCMs).



Data and Digital Transformation

Needs assessment tools, data capture and use monitoring, virtual models, electronic trading and fulfilment platforms.



Business Start-Ups, and Incubation Suite

Design service, business models market engagement and finance, export distribution network, meeting and conference facilities, co-location space for business and industry partners.

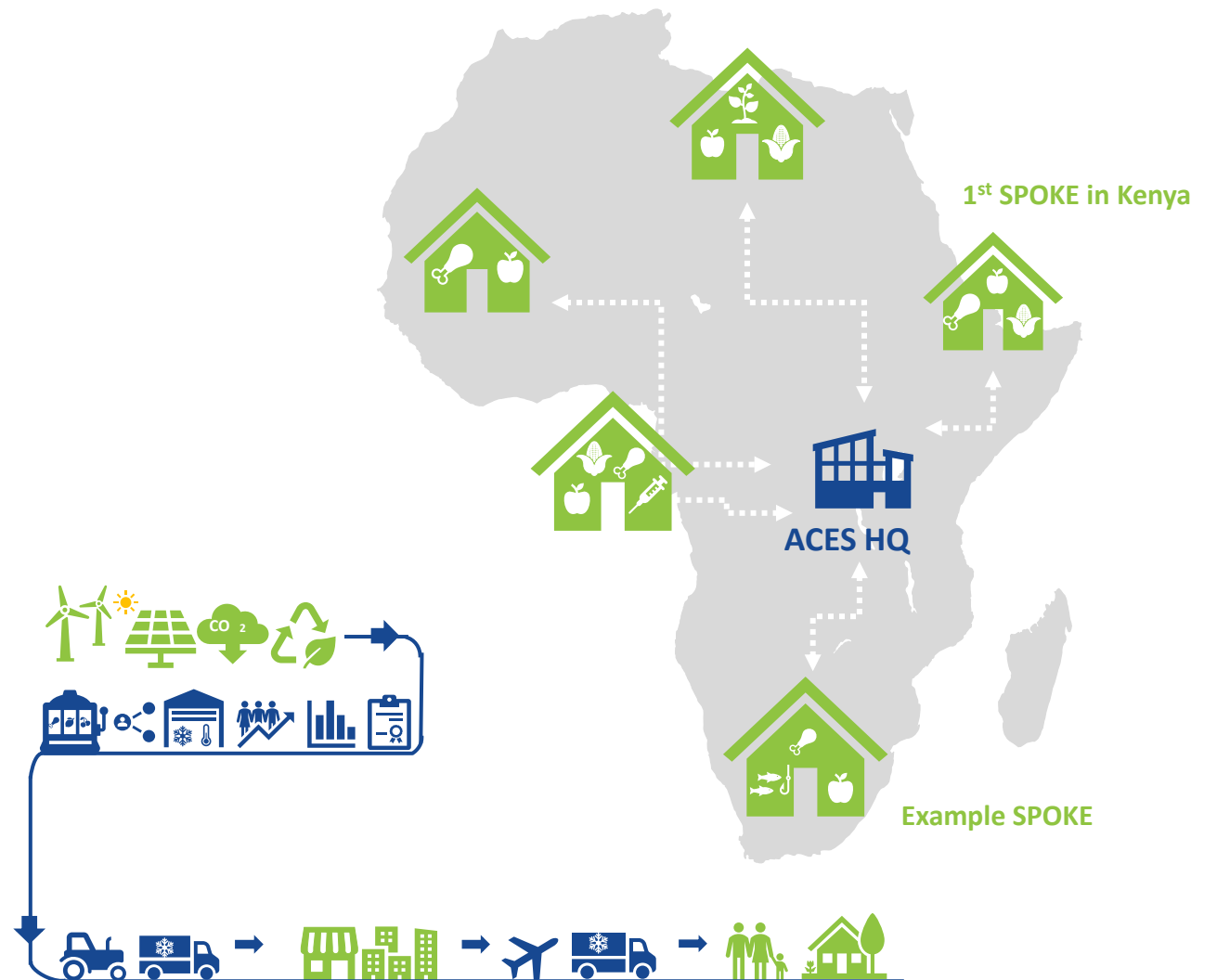


Quality control and Certifications Lab

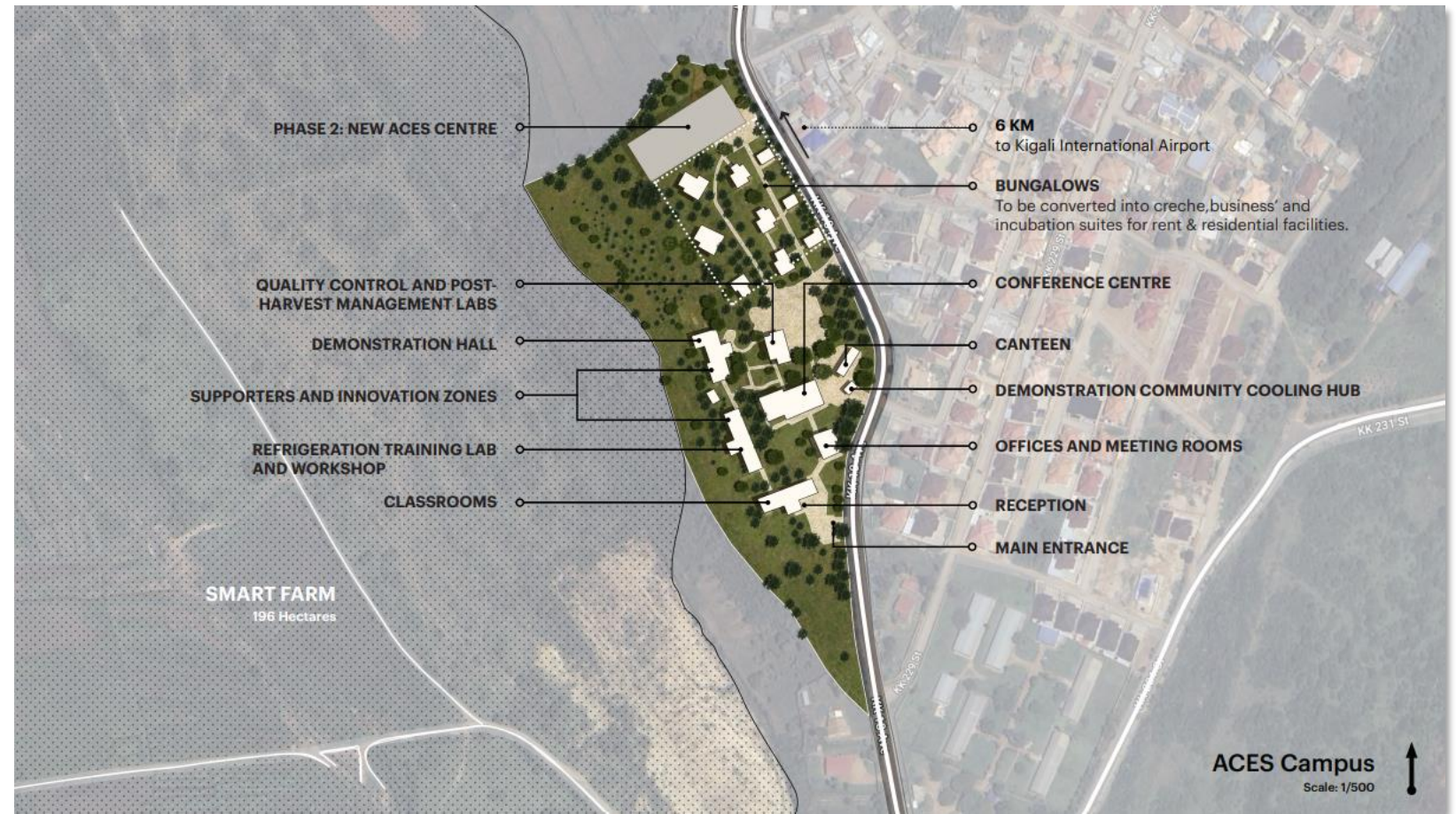
Codes and Standards; Farm to Fork QA, Setting quality thresholds for retail sector and export markets; Food safety.

Other areas – vaccine and health, retail domestic.

- Specialised Outreach and Knowledge Establishments (SPOKES) deployed in strategic locations as real-world applications of ACES' solutions
- Specialising in particular needs and opportunities for local markets
- Fixed and mobile assets – holistic and integrated system approach
- Provide technical assistance, demonstrations and knowledge transfer
- 1st SPOKE getting underway in Kenya; others in planning



- Developed by the University of Birmingham, London South Bank, Heriot-Watt and Cranfield, University of Rwanda and UNEP
- > \$20M of seed investment committed by the UK and Rwanda Governments and industry
- + the campus and physical infrastructure
- + industry partnerships



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plus 200 Hectare Smart Farm for an integrated sustainable food system from soil to plate



=> Complete logistics chains for soil to fridge

Research centre for novel approaches to:

- increase the productivity and quality of agricultural products,
- reduce costs, food losses and environmental footprints
- the transition to renewables and climate- friendly refrigerants
- crop management to reduce food loss and waste

An essential mix of:
applied research and
demonstration, learning
and teaching,
industrial collaboration
and investment, and
awareness raising and
outreach



R&D on comprehensive food and vaccine cold-chain solutions

- Future-proof, localised solutions for food loss and supply chain resilience
- Specifications and best practices for refrigeration, pack houses, logistics, etc.
- Integration of renewable energy, e-logistics and other advanced solutions
- Assess market gaps, leverage data acquisition and modelling capabilities



Demonstrate best available technologies

- Technologies developed at proven at ACES HQ get demonstrated and field tested at SPOKES with feedback shared on the results



Deploy solutions and increase market connectivity and uptake

- Design and implement sustainable business models
- Foster linkages between entrepreneurs, investors, agri-businesses
- Encourage use of standards and certifications



Enhance capacity and raise awareness of rural communities

- Capacity building in the field for farmers and technicians
- Skills development and innovation support for students and start-ups
- Disseminate key findings, orchestrate communications campaigns

ACES is a demonstration of how we can work together, to help tackle rising emissions and keep alive the goal of limiting average global temperature rises.

Cooling and refrigeration are the fastest-growing source of greenhouse gas emissions in the world, especially in developing countries. But this challenge gives us the opportunity to develop innovative, energy efficient technologies of the future.”

**COP 26 President,
the Rt. Hon. Alok Sharma MP**



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