

# BEST PRACTICE AND TIPS

## for energy saving for food businesses

Prepared for:

***CAMBRIDGE SUSTAINABLE FOOD***

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# 01

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## ON THE FARM

Energy efficiency tips in a farming environment

- Insulation
- Hot water and heating equipment efficiency
- Lighting
- Ventilation (in meat sites)
- Cooling (in diary sites)
- Operating efficiently for vehicles



# 02

## IN PRODUCTION

Energy efficiency tips in a production environment

- Lighting
- Equipment efficiency
- Compressed air
- Equipment maintenance
- Air conditioning and heating
- Refrigeration



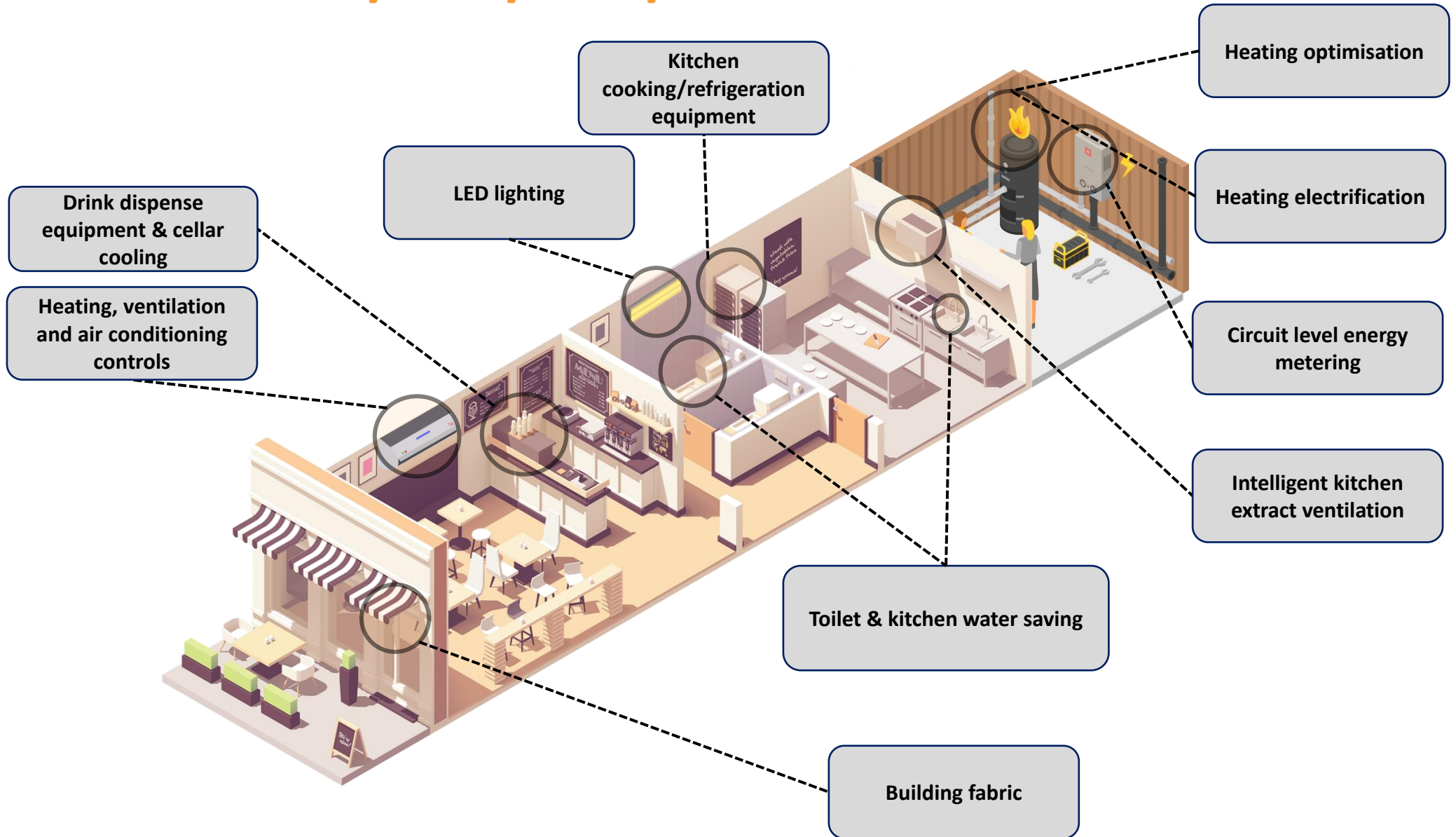
# 03

## ON THE MOVE



- 
- Efficient driving**
  - Tyre management and maintenance**
  - Switching to electric vehicles**

# WHERE YOU CAN INVEST TO SAVE ENERGY IN A RESTAURANT/BAR/PUB/ CAFE



05

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## ENGAGEMENT

**YOUR TEAM CONTROL AROUND  
1/3 OF THE TOTAL ENERGY**



**THANK YOU FOR BEING  
A ZERO HERO™!**

**KEEP UP THE GOOD WORK**

