

Global Partnership for Improving the Food Cold Chain in the Philippines

Benefits and impacts of cold chains

- The lack of adequate cold chains is responsible for about 9% of lost production of perishable foods in developed countries and 23% in developing countries, with approximately 1 GtCO₂e in 2011 attributable to insufficient cold chain
- The potential impact of improved cold chains could account for 19–21 GtCO₂e of avoided emissions cumulatively through 2050

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Goal:

Identify, develop and stimulate the development of **low-carbon, energy efficient refrigeration innovation technologies and business practices** in the Philippines for use throughout the food cold chain whilst increasing food safety and security.



Aim to establish a global partnership between the public sector, the private sector and financing institutions for promotion of investment and support of best available energy-efficient design technologies and practices transfer.

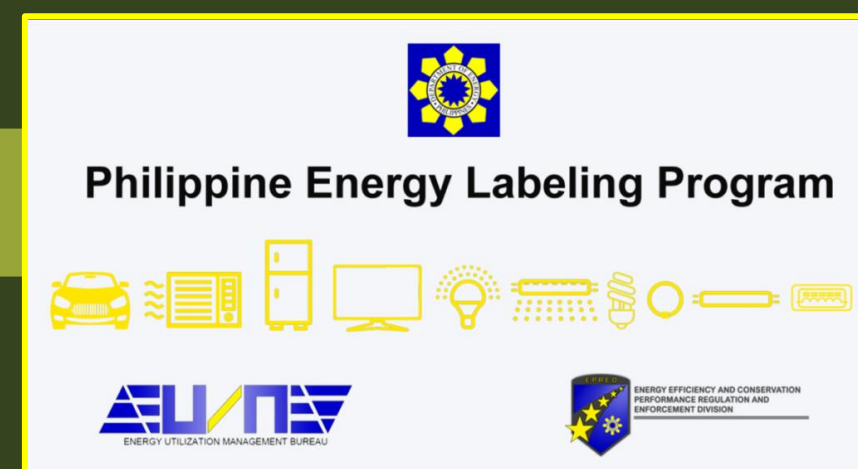


To address

- Impacts of refrigeration to the global warming through the emission of refrigerants and through energy consumption resulting to green house gas emission
- Food losses due to inadequate cold chain equipment which is affecting both the farmers and consumers.

Component 1. Policy and Regulatory Assessment

Regulatory, legal and voluntary measures are adopted to support the use of low GWP and energy efficient technology within CC

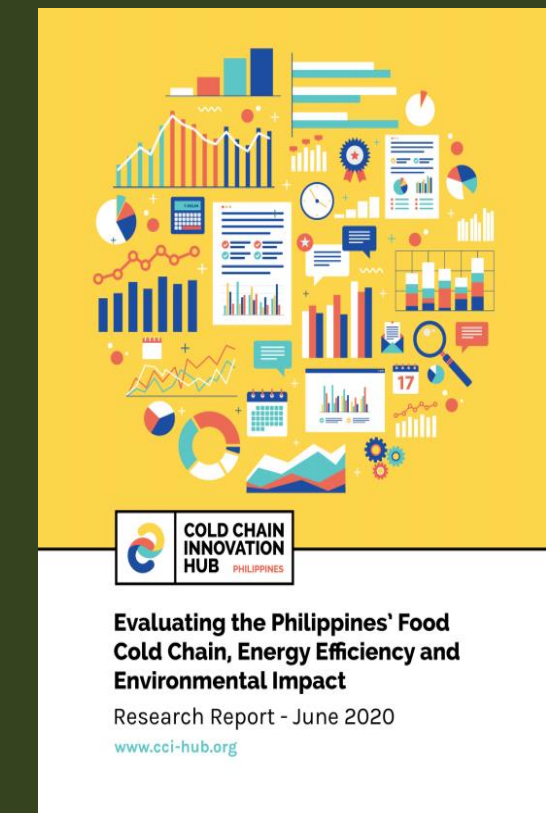


- PNS r IEC 60335-2-89 – Safety standard for commercial refrigerating appliances
- Minimum Energy Performance for Products (MEPP) for commercial refrigeration and Minimum Energy Performance Standard (MEPS) for the cold chain sector
- “Development of a Cold Chain Integrated Supply Chain Solution for Evidence-based Policy Making and Investment Programming” - database that will map out existing cold chain service providers, estimate and forecast supply and demand for cold chain service and generate data on current and future cold chain service gap for agriculture and fishery producers (cooperatives and farmers' associations), retailers, end-buyers and logistics/delivery service providers as basis for policy formulation and investment promotion

Component 2. Awareness and Capacity Building

Awareness, knowledge and capacity in the use of energy-efficient, climate-friendly and safe alternatives in the food cold chain industry is improved and demand has increased

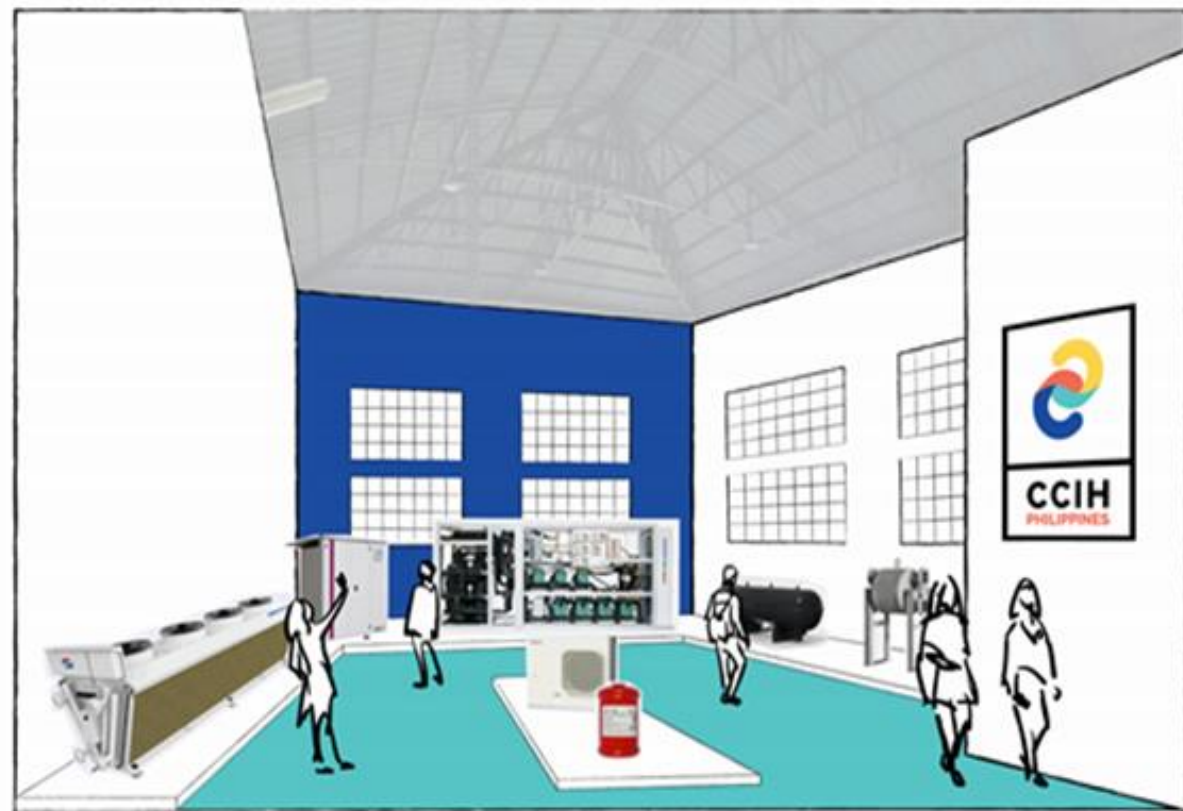
- ❑ Methodology to monitor and analyze efficiency and carbon impact of each part of the CC
- ❑ Recommendations to optimize system operation
- ❑ Education of key stakeholders on energy-efficient and climate-friendly cold chain technologies and practices
- ❑ Education & high level training for local engineers, system suppliers and end-users on the availability and use of global innovative CC technology



Component 3. Technology Transfer

New technologies made available in the country and partnerships between key stakeholders established;
financing scheme to develop bankable investment projects put into practice

CCI-Hub Vision



- "Cold Chain Innovation Hub (CCI Hub)" as ecosystem of technical resources technology promotion, knowledge sharing and stakeholder collaboration
- Technology showcase for education and training for local engineers and technicians
- Demonstration of innovative systems and improvements, as well as other projects adopting low-carbon refrigeration technologies.
- Capacitate businesses to develop bankable projects: Provide technical assistance and feasibility study support for CC projects to ensure investment-readiness
- Facilitate project-to-finance match-making



Thankyou for listening!

For more info go to:
www.cci-hub.org