**Thermal Energy**

**(TE09)**



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| **Fact Sheet TE09: Store fresh and perishable products at the appropriate temperature** | |
| **Overview** | |
| *Objective* | Preserve food and reduce refrigerators consumption. |
| *Action* | Adjust the refrigerator temperature at the appropriate temperature according to the type of food stored. |
| *Key Challenges* | * Looking up the optimum temperature for every kind of fresh or perishable products. * Keep all items with relatively similar storing temperature at the same refrigerator |
| **Process** | |
| *Complexity* | Moderate |
| *Equipment & Material* | No equipment needed |
| *Human Resources* | Trained labor |
| **Considerations** | |
| *Regulatory Aspects* | None |
| *Economic* | Low CAPEX, Low OPEX, Low savings |
| *Advantages* | * Reduction in gas/electrical bill. * Reduction in CO2 emissions |
| *Disadvantages* | * Needs skilled employees to conserve the appropriate temperature for each type of food * Time consuming process. |
| **Impacts** | |
| *Environmental* | Environmentally friendly approach, pollution reduction as a result to CO2 reduction |
| *Employment Opportunities* | Low – No need for additional labor just more training for existing employees. |