

Food Waste and Energy Conservation

Friday 27th October 2017

University of Lincoln, Riseholme Hall, Riseholme Campus, Lincoln

8.30am arrival and breakfast

9.00am Welcome

*Professor Simon Pearson, Director of LIAT
University of Lincoln*

9.05am

Mr Edward Porter, Head of Dynamic Monitoring, IMS Evolve

IMS are one of the world's leading companies developing IoT technology for the food industry. Edward will talk about how IMS uses remote monitoring of refrigeration systems to ensure products are always stored at the correct temperature and assets are reliable and energy efficient. He and his team are working with the University of Lincoln designing a solution that can support the national grid in balancing supply and demand, this is done by using Demand Side Response (DSR) in conjunction with retail refrigeration systems.

9.30am

Mr. Andy Mitchell, Senior Agronomist

Andy will explain about how retailers are addressing sustainability in the food chain and the work being done to tackle the problems we are experiencing now and how we can learn for the future.

10.00am

*Dr Chris Bishop, Reader in Postharvest Technology in the College of Science,
University of Lincoln*

Chris teaches in postharvest subjects, packaging with product development and fresh produce logistics. He spends part of each year out of the UK working on various aid and commercial projects relating to postharvest losses and high value horticultural crops for export. In particular Chris has worked with a number of companies looking at potato harvesting, storage and transportation. His talk will include potato wastage issues and energy use reduction in the pack house.

10.20am

Demonstration of the food refrigeration unit at Riseholme Campus with IMS Evolve

11.00am – Close