Water, Energy, and Food Waste Reduction at Wholesale Produce

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Driven to Discoversm



Company Background

- •140,000 sq ft
- •300 employees
- •Facility runs 24 hrs, 5-6 days a week
- Produce wholesaling



WHOLESALE PRODUCE

SUPPLY COMPANY

A WPS FRESH COMPANY





Intern Project Goals & Incentives to Change

- •Reduce organic and non-organic waste
- Conserve water
- •Reduce energy and chemical usage
- Improve outcomes and save money





Tomato Room Water Reduction

- Tomato lines rinse tomatoesnine hours a day
- Tomato spray nozzles use650,000 gal of water/year
- •Costs \$7,700 a year
- High-flow rate not only wastes money and water, but can spoil tomatoes





Recommendation: Tomato Spray Nozzles

- •New nozzles have 0.033 gpm flow rate
- •New nozzles would save 510,000 gal/year, \$6,100/year
- •Recommendation includes external strainers that would aid in cleaning
- •Total cost: \$3,200



Catalog75 Hydraulic Nozzles
US
Units_UniJet_13802 TPU.pdf
(widen.net)



Solutions

Recommendation	Annual reduction	Total cost	Annual savings	Payback period	Status
Replace tomato spray nozzles	510,000 gal	\$3,200	\$6,100	6.5 months	Recommended
Replace hose nozzles	320,000 gal	\$1,800	\$3,800	6 months	Implementing
Install metal guards on flume	4,700 gal	\$0	\$55	Immediate	Recommended
Reduce run time of greens and flume rinse	190,000 gal	\$0	\$2,200	Immediate	Recommended
Divert food waste from landfill to organics dumpster	700,000 lbs	\$600	\$17,000	11 days	Recommended
Implement upcycling solutions	6,200,000 lbs	TBD	TBD	TBD	Investigating



Personal Benefits

- Communication
- Information gathering
- Spanish skills



