



CARBON ACTION PLAN

Carbon Action Plan Compiled by BD Foods Carbon Committee - Nov 2007

FACTORY AREAS

HEATING AND HOT WATER

Ceiling hung gas units in the kitchen and packaging dept inefficient and decommissioned.

Heat pump installed to take heat from the compressor room and convert to hot air blown in to both kitchen and packaging.

Gas and central heating boiler to be tested for efficiency and serviced every six months.

Central heating disconnected to offices and heat pump circuit extended from compressor room to use the waste heat from the blasts and cooling tanks.

All portable heaters decommissioned.

All objects and obstructions cleared to the minimum of 24" from radiators.

AIR COMPRESSOR

Heat from Air Compressor Room to be piped, without the use of a pump, into the factory as required.

VENTILATION

Toilets extractor fans disconnected and exterior windows re-commissioned and made to open easily from the inside.

Main goods in/out doors replaced with an electronic up-and-over door with open and close sensors. Close fitting and draught excluded. Clear flexo curtain added to interior 8' from new door - keeping air in and out when door is open and aids insect control.

LIGHTING

All Lights to be put on photo-electric cell switches with manual over riders in the switch room.

All bulbs to be changed as follows:

Standards Energy Saving LW Compacts 15w or 20w.

Fluorescents 26mm T8s

Exterior Lighting Exterior lighting to signs removed after street lights found to be adequate.

COMPUTERS

Ensure all have energy saving software and controls enabled. Servers and PCs all to be time-switched to go off at 20:00 hrs. Re-start by admin staff at 06:00 hrs.

AIR LINES

Check for leaks to be done weekly and repaired immediately.

VEHICLES

Vans with air conditioning – working on methods to pipe the chilled air through from the van load space.

KITCHENS

REFRIGERATION UNITS

Efficiency of refrigeration and freezer units to be checked regularly.

Fridge and freezer interior lights - switches removed and replaced with sensors.

Freezer temperatures adjusted to -20°C from -25°C. Fridge Temperatures to +4°C from +1°C.

BRATT PANS

To be thoroughly checked for element efficiency by Technyform France. Elements to be replaced as necessary.

STEAM BOILER

Replaced old unit with a steam generator that works 'on demand'.

All electronic motors examined and checked for running times and changes made to ensure they are running when not needed. Standard units changed to HEMs.

RECIPIES

All recipes to be regularly evaluated for energy savings, whilst maintaining full compliance.

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