AFRY as a sustainability partner

AFRY supports companies within the food industry to become more sustainable and circular

Switching to renewable energy only cuts 55% of the emissions that need to be reduced. The remaining 45% can only be cut by transitioning to a circular economy and changing how we make and use products as well as how we produce food. These are some examples of how AFRY supports companies within the food industry to become more sustainable and circular:

AFRY supported Arla with building a plant for cottage-cheese production with circularity as one of the focus areas. One example is that product residue is refined into products, such as whey that becomes whey protein and cheese remains, which are collected and sold as an ingredient to other products. Another example is that water for cleaning the plant is reused several times to lower water consumption.

AFRY also supported Foodmark working systematically with sustainability and developed a sustainability strategy together with the organization. The strategy covers several focus areas, such as resource and material efficiency, including circular and sustainable packaging, minimizing waste as well as improving energy efficiency.

To help our clients make informed decisions from an environmental perspective, we do lifecycle assessments of products and processes.

To align with 1.5°C target and to avoid severe climate related risks, every company needs to make a 7% year-on-year reduction of their CO2-emissions.

Would you like to know how AFRY can support your company? We can help you with strategy, implementation or a lifecycle assessment to find your biggest impacts and opportunities.

Contact:

Susanne Clausen (DK) Magnus Andrén (SE) Hans Vedde (NO) www.afry.com

- +45 3060 8290 / susanne.clausen@afry.com +46 1050 55271 / magnus.andren@afry.com
- +47 9909 0194 / hans.r.vedde@afry.com



AFRY possess a wide spectrum of competence in Your field.

We have specialists with great knowledge within the full spectrum of manufacturing processes and equipment's with a best practice approach.

A strategic partner, ensuring the highest levels of quality and traceability. We are specialists in process and manufacturing systems and solutions for the food, beverage and ingredient industries both when it comes to handling raw materials and consumer products.

With extensive experience from dairy, brewery, ice-cream, ready-made food, jam and juice facilities Food and Pharma at AFRY have expert knowledge in all parts of the processes.