

## ***Green Your Bottom Line in Food Processing: An Energy and Environmental Workshop***

***Date and Time:*** Thursday May 5th, 2016, 8:30 AM – 1:00 PM  
***Location:*** Massachusetts Division of Fisheries and Wildlife Field Headquarters  
1 Rabbit Hill Road (off North Drive), Westborough, MA

We invite you to participate in this interactive workshop that will focus on opportunities in food and beverage processing to increase energy efficiency, reduce costs, use safer cleaning materials, and improve operations. Please join us and your peers to share experiences, challenges and successes. The workshop will highlight brief case studies by your peers in Massachusetts, and provide you with the opportunity to engage directly with experts to help you get started with your own actions.

Please note there is no charge for this workshop but we do need your registration form by April 28th (attached).

*This workshop is made possible by a grant from the Innovations in American Government Award, a program of the Ash Center for Democratic Governance and Innovation at Harvard University's John F. Kennedy School of Government.*

### ***Hosting Team:***

MA Department of Agricultural Resources: *Gerald Palano*  
MA Department of Energy Resources: *Alex Pollard*  
MA Department of Environmental Protection: *Michael DiBara, James Doucette, Ann Lowery*  
MA Department of Public Health: *Michael Moore and Diane Bernazzani*  
MA Office of Technical Assistance: *Marina Gayl*  
Toxics Use Reduction Institute: *Liz Harriman*  
UMass Amherst, Center for Energy Efficiency & Renewable Energy: *Lauren Mattison*  
UMass Clean Energy Extension: *Dwayne Breger*  
UMass Lowell, Lowell Center for Sustainable Production: *Madeline Snow*  
U.S. Environmental Protection Agency, Region 1 New England: *Linda Darveau, Cynthia Greene*  
For more information, Contact Madeline Snow [madeline\\_snow@uml.edu](mailto:madeline_snow@uml.edu)

8:30 AM	Refreshments and networking
9:00 – 9:30	Welcome and introductions
9:30 – 10:00	Discussion: What energy or environmental improvements have you made or are considering making?
10:00 – 10:15	Break
10:15 -11:00	Panel Discussion with food processors about their motivation, challenges and successes
11:00 – 11:45	Resources and Tools <ul style="list-style-type: none"><li>· Energy Efficiency Incentives/Rebates/Audits</li><li>· Waste (Organic, Universal, Recyclables, Solid)</li><li>· On-site renewables, combined heat and power, energy storage &amp; resiliency</li><li>· Water Conservation</li><li>· Cleaning and sanitizing</li><li>· Refrigeration</li><li>· Ovens and process heat</li><li>· Pump optimization</li><li>· Compressed air</li><li>· Behavior changes/ Employee engagement</li></ul>
11:45 – 12:00 PM	Report out
12:00 – 12:15	Next Steps and Evaluation
12:15 – 1:00 PM	Lunch (provided) and Adjourn; Optional tour of LEED-certified building.

To Register, see <http://tinyurl.com/foodprocessingworkshop>