

## **Green Seafood**

### **Project Outline:**

The project is broken into three distinct work packages.

#### **1. *Resource Efficiency Supports***

This project proposes to develop and facilitate a series of online sustainability webinars and workshops for delivery to the seafood processors sector. Sustainability topics will include:

- Energy Management
- Waste Management (including packaging and food waste)
- Water Management

This work package will provide information on established and emerging innovations and technologies around each of the sustainability categories listed above. Key learnings from relevant projects, case studies and reports commission by BIM since the establishment of the Green Programme will also be incorporated. Practical guidance for seafood processors on how to improve the day-to-day efficiency of their operations will also form part of these online sessions.

This project will also include the provision of personalised support to companies through online meetings to assist resource efficiency assessment carried out in house (self-assessments), bill analysis, refrigeration maintenance, waste categorisation exercises etc. This will allow companies to carry out different components of the Green Seafood Business Programme resource efficiency assessments and allow the company to identify and develop action plans through this process.

#### **2. *Water Stewardship***

One of the most significant and ubiquitously used resources in the seafood processing industry is water. However, water is a limited and fragile resource as both the quantity and quality of its supply is threatened on a global scale. In recognition of this a new ‘non-domestic water use tariff framework’ based on usage volumes is due to come into effect in 2021, this will directly impact seafood processing companies. Thus there is a need for seafood processors to address the risks, challenges, and opportunities that sustainable use of water presents.

The programme specifically supports seafood businesses to reduce water consumption, lower costs, address water related risks and operate in a more environmentally sustainable manner. The programme is anchored on the “Five Steps to Better Water Stewardship”, a framework that provides an actionable approach to rolling out water stewardship across industrial processing sites.

#### **3. *Engagement***

In 2013 the EPA established a Large Water Users ‘Community of Practice’. This provided a space for member companies to share best practice, engage in peer-to-peer discussions, highlight case studies, and engage with national water stakeholder across a series of thematic areas. There is potential for a ‘Sustainable Seafood Processor Group’ to provide this type of space and opportunity for seafood processors to share and collaborate around key sustainability challenges (i.e. Energy, Water, Waste, Emissions etc.). This work package will assess the feasibility of establishing a ‘Sustainable Seafood Processors Group’. This will involve identifying potential candidate companies and determining the necessary structures and resources required for successful long-term establishment and success of the group. If the results of the feasibility study are positive the group will be established and trialled in 2021.

**Project Objectives:**

- To provide and disseminate resource efficiency information, relevant case studies, best practice guides, emerging and innovative sustainability technologies, novel resource management solutions etc. through a range of different platforms and communications methods/channels.
- To provide direct support to companies looking to engage in the Green Programme/Origin Green.
- Continue to build on body of knowledge, new tools and sector-specific examples and case studies relevant to long term sustainability of the seafood processing sector.
- Provide opportunities for peer-to-peer learning and collaboration on overarching sustainability challenges faced by the sector.
- Continue to develop awareness and improve engagement in resource efficiency/sustainability programmes and other Green Seafood Business Programme service offerings.

**Expected Benefits:**

- Reduced carbon footprint and improved environmental performance of the seafood processing sector.
- Reduction in the cost of utilities for seafood processors.
- Increased sustainability & resource efficiency knowledge within the industry.

**Projected Cost: €90,000**