

BIM EMFAF Work Programme Project Report 2022

BENEFICIARY:	Bord Iascaigh Mhara
PROJECT REFERENCE NUMBER:	22/KGS/STS-BG010-BR057
NAME OF PROJECT:	Green Seafood Programme
IMPLEMENTATION PERIOD:	1st January to 31st December 2022

Project Scope

Seafood processors will play a key role in providing protein rich seafood products to domestic and global populations. The growth and survivability of the sector is however presented with a range of challenges. Climate change is having significant impacts on our ecosystems and the biodiversity that they support, including the fish stocks upon which the sustainability of our industry depends. The seafood sector must act on climate change to reduce energy use, improve water management, limit waste creation, and reduce emissions wherever possible.

This project was designed to equip the seafood processing industry with the tools needed to tackle key challenges including climate change, associated increases in operational costs and degrading quality and quantity of natural resources. The project was to provide and disseminate resource efficiency information, relevant case studies, best practice guides, emerging and innovative sustainability technologies, novel resource management solutions through a range of different platforms and communications methods/channels.

Objectives

The overall aims of BIM's Green Seafood Business Programme are:

- To embed and promote the widespread use of sustainability innovations, processes, and methodologies to drive growth and improvement across the sector.
- To 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.
- Develop awareness and improve engagement in resource efficiency/sustainability programmes.

Outcomes

Development of a heat recovery guide for the processing sector; understanding and evaluating the energy performance of manufacturing and refrigeration equipment and assessing other related factors is an essential step in the effective energy management of any food production plant. The report builds on this process and provides information for fish processors on how to conserve and reuse existing energy through heat exchange, which will help toward meeting energy efficiency goals and reduce costs through reduction in electricity usage. The report will help company management and production staff respond to the challenges of rising fuel costs by taking more advantage of the energy already consumed through the recovery of 'free' heat.



Two businesses were supported with resource efficiency guidance with one-to-one mentoring. These businesses received one to one site visits, meetings and personalised reports and maps detailing areas where energy, waste or water reductions and savings could be made. This work was done in partnership with energy and waste consultants at the Clean Technology Centre in Munster Technological University.

Summary of Project Spend

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Total Approved Costs	€37,350
Total Eligible Expenditure	€12,792
EMFAF Eligible Expenditure	€6,396
Exchequer	€6,396

Report by: Catherine Morrison

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an Aontas Eorpach

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