



## Powerful Solutions That Put You in Control

Ready to make your food processing business more energy and cost efficient? We're here to help. Start with simple, no-cost, temporary actions that instantly conserve energy, and then consider easy-to-implement processing — and assembly — equipment upgrades that will permanently reduce energy consumption. We invite you to take advantage of tools, tips, and financial incentives — all customized for food processing businesses like yours, to help you save energy. Consider us your source for energy management solutions, with the resources you need to get started.

### Where your energy dollars are used.<sup>1</sup>

#### Meat Processing

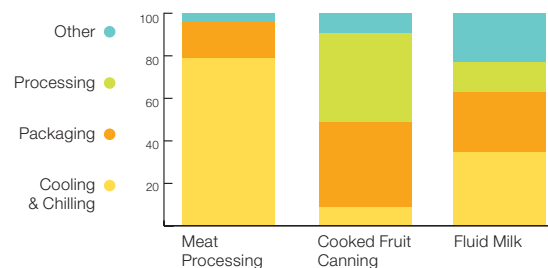
Cooling & Chilling .....	79%
Packaging .....	17%
Other .....	4%

#### Cooked-Fruit Canning

Processing .....	42%
Packaging .....	40%
Cooling & Chilling .....	9%
Other .....	9%

#### Fluid Milk

Cooling & Chilling .....	35%
Packaging .....	28%
Processing .....	14%
Other .....	23%



<sup>1</sup> ESource: Food Products and Beverages, August 2003 (average industry numbers)



## Make a Savings Plan

Did you know that food processing is the third largest and one of the most energy-intensive manufacturing industries in California? Knowing where and how you use energy can help you identify ways to reduce your energy use and overhead. We can help you develop a plan. Start with an **Energy Audit** — an analysis of your current energy use to identify savings opportunities, customized to your business. Our customers who implement Energy Audit recommendations typically benefit from reduced energy use and lower operating costs.

## Eliminate Energy Guzzlers

Consider participating in our **Express Solutions** or **Customized Solutions** programs, developed with your industry in mind. Investments in new, energy-efficient equipment like **compressed air systems**, **refrigeration systems**, **variable speed drives** and **pumps**, infrastructure improvements, and facility upgrades pay off in the long term — and many qualify for incentives right now.

## Demand Response

**Demand Response** rewards you for reducing energy usage when demand for electricity is highest — typically the summer months — and when rates are highest, too. If your business has the flexibility to shift energy usage, you could plug into serious savings. We offer several Demand Response programs so that you can choose the best options based on your business needs.

Sign up for **Critical Peak Pricing** and get rewarded for voluntarily reducing electricity consumption during CPP “event” hours when energy conservation during peak hours is most needed. Or, save with our **Commercial Summer Discount Plan** which automatically cycles your air conditioner units on and off during periods of peak demand, and allows you to only cycle a few units.

Want more control over when — and how much — you reduce your demand? With **Automated Demand Response**, you can reduce energy use with a click, so it’s even easier for you to save both time and money.

## Small Steps to Control Your Energy Expenses

When you use energy is just as critical as how much you use. A few targeted changes in your operations and equipment maintenance procedures can really add up. Many ways to save require little or no financial investment by your company.

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### Time It Right

Shift some of your non-essential equipment use or operations “Off Peak” to nights and weekends during the summer season. You’ll pay a lower rate, while helping reduce pressure on the grid.

- Shift use of non-essential electrical equipment to before or after peak hours
- Charge batteries and battery-operated equipment before or after peak hours
- Reduce or shift production tasks
- Schedule batch or continuous process around planned peak hours

### Keep Your Cool

Refrigeration is one of the biggest energy guzzlers in most food processing. Simple upgrades to your refrigeration units can make a big impact on your bottom line.

- Pre-cool, then reduce or shift refrigeration load
- Install **refrigeration curtains** and **auto door closers** on refrigeration units
- Delay electric resistant defrost controls
- Insulate bare suction lines
- Benefit from lower unplanned repair costs, cost-covering incentives, lower energy bills, improved air quality and system reliability with **heating-ventilation-air conditioning (HVAC) optimization**

### Power Down

Make sure your equipment, motors, and facility aren’t using energy unnecessarily — it can make a real difference on your bill.

- Reduce **air compressors** and processing loads using pre-programmed load shed strategies
- Adjust **variable-speed drive** controls for fans, blowers, and pumps
- Install a **variable frequency drive (VFD)** to control the frequency of the electrical power supplied to your heat pump or fan
- Turn off vertical lifts, conveyor belts, and non-essential process equipment

### Flip the Switch

Brighten your business forecast by dimming the lights...or at least swapping your incandescent bulbs for energy-efficient **LEDs**. You’ll be surprised how much lighter your energy load will be.

- Replace warehouse and other high-bay lighting with **high intensity discharge (HID)** lamps or high-bay fluorescent fixtures
  - Install **occupancy sensors** in general usage areas so that lights turn on only when area is occupied and automatically turn off when it isn’t
  - Install **dimnable ballasts** to control the current passing through fluorescent lamps. Lower light levels use less energy, and dimming enhances employee comfort
  - Replace lighting fixtures with **metal-halide lamps**, which have about twice the efficiency of mercury vapor lights and 3 to 5 times that of incandescent lights
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## Power Tools for Long-Term Savings

### One-Stop Shop

**My Account** is your business energy-use command center, where at a glance you can view usage history charts, track your current use and your projected bill, and access your daily demand report. Having all the information about your energy use — past and present — is a powerful tool to help plan your budgets and find ways to conserve and save in the future.

### Take the Guesswork Out of Your Monthly Bill

To help you stay in control of your costs, My Account also includes **Budget Assistant**, a free and easy-to-use tool to help you plan and manage your bill, and keep you within budget. You can set monthly spending goals online, and set alerts to keep you on track. Budget Assistant monitors your usage for you, and gets in touch — by your choice of phone, email, or text — with automated updates for a whole new level of convenience and control.

### Finance for Free

We offer **On-Bill Financing** to help your business spread out the cost of qualifying energy efficiency upgrades over time, at no fee to you and with zero interest. Payments may even be offset by savings resulting from your efficiency investments. Some equipment may also qualify for financial incentives — making it even more attractive to upgrade.

### Go Retro

**Retrocommissioning (RCx)** will help keep your buildings operating more efficiently. For food processing facilities, RCx generally focuses on Heating-Ventilation-Air Conditioning (HVAC) and lighting improvements.

### Design to Save

**Savings By Design** encourages high-performance, non-residential building design and construction by providing financial incentives, detailed analysis, and design support.

### Green, Clean Solutions

Embracing innovative energy sources like solar and self-generation can reduce your carbon footprint — and your energy bill.

### Additional Resources

We also offer additional programs implemented by third parties under a contract with SCE targeted to your business including Beverage Manufacturing, Food & Kindred Products, etc. These programs are specifically tailored to meet the needs of your business, with implementers who offer project management, technical services, and financial incentives.

## MORE INFORMATION

To learn more about Energy Management Solutions and apply for incentives, visit [sce.com/foodprocessing](https://www.sce.com/foodprocessing) or call your **SCE Account Manager**.

“It’s important to be more conscious of all the energy-saving possibilities out there.”

— Daniel Padilla, Facility Manager  
Rancho Cucamonga, Mission Foods

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