

Champion Baking Ingredients

About the Company

Champion Baking Ingredients is a flour mill which produces flour and cereal products at its Christchurch mill site.

Introduction to the Project

Champion Baking Ingredients joined the Christchurch City Council Target Sustainability Programme in 2008. The Target Sustainability Programme supports business to reduce waste and to be energy and water efficient.

Champion Baking Ingredients' objective at the time of joining the programme was to become a more sustainable business, to reduce their waste, energy and water costs and to promote environmental responsibility to their staff and customers. Champion Baking Ingredients implemented various projects to reduce their waste sent to landfill and improve their energy and water efficiency.

Target Sustainability Programme

Key Achievements

Reduced waste sent to landfill by 23%

Reduced water consumption by 22%



Champion Bakery Ingredients Christchurch building © Copyright

Waste Reduction Initiatives

Champion Baking Ingredients reduced their waste sent to landfill by an estimated 35 tonnes per year, a 23% reduction (based on average skip weights before and after initiatives were implemented). Champion Baking Ingredients implemented the following initiatives to reduce and recycle their waste:

- Established an efficiency team to monitor waste and recycling and to implement waste reduction and recycling projects.
- Established key performance indicators for waste reduction based on kg/tonne of product produced, which is reported corporately each month.
- Installed new recycling bins to allow for easy separation of recyclables. These bins have made it easier for Champion Baking Ingredients to increase their separation of recycling materials.
- Utilised the Christchurch City Council kerbside recycling collection system for organic and co-mingled recycling.
- Implemented staff training and sent out promotional information to staff on waste recycling.
- Installed additional plastic bailing machines to increase plastic recycling.



One of Champion Baking Ingredients' recycling collection points © Copyright

Energy Efficiency Initiatives

Champion Baking Ingredients implemented the following initiatives to reduce their energy consumption:

- Established an efficiency team to monitor energy efficiency and to implement energy efficiency projects.
- Established key performance indicators for energy efficiency (kWh/tonne of product produced), which is reported corporately each month.
- Carried out an energy audit through an Energy Efficiency Conservation Authority grant to identify further energy efficiency opportunities.
- Implemented a compressed air audit to identify air leaks and then repair them to reduce energy wastage in compressors.
- Implemented planning to develop and manage a motor register to upgrade old motors with more efficient motors.
- Implemented a lighting replacement system whereby as new lighting is installed, plunger type switches are fitted. Further light timers and plunger switches will be installed in the future.



Cardboard and plastic baling machine installed to pack the cardboard and plastic ready for recycling © Copyright

Water Efficiency Initiatives

Champion Baking Ingredients reduced their water consumption by an estimated 833,300 litres per year. This corresponds to a 22% reduction in water use (based on average metered water consumption before and after initiatives were implemented). Champion Baking Ingredients implemented the following initiatives to increase their water efficiency:

- Established an efficiency team to monitor water efficiency and to implement water efficiency projects.
- Installed a water reuse and treatment system in the mill that reuses clean water used in cooling rollers that extract the flour from wheat. The water is passed around the rollers a number of times before it is disposed of.
- Implemented key performance indicators for water efficiency (litres/tonne of product produced), which is reported corporately each month.

- Implemented a steam leak monitoring and maintenance schedule. Any leaks are quickly identified and fixed.
- Sent out promotional materials and information to staff outlining the importance of water efficiency.



Plastic material being stored to be collected for recycling © Copyright

Summary

Since joining the Target Sustainability Programme, Champion Baking Ingredients has implemented a range of projects that have resulted in a reduction in waste sent to landfill and a reduction in water consumption.

“The Target Sustainability Programme

has provided us with resources and support to ensure that environmental sustainability continues to be a focus within day to day operations”.
April Christie - Safety, Health & Environment Manager

Champion Baking Ingredients future

plans are to continue to look for ways to reduce and recycle their waste and to implement further energy and water saving projects. These projects include upgrading the current boiler which will reduce energy consumption and implementing the motor replacement register scheme.