

Advocacy Around the World

COVER
STORY
12

How GCCA activism has evolved over the past few years.

08

Concerns Communicated Over Proposed Rule

18

CEBA Built by the Best Award Case Studies

24

More Than Just a Cold Storage Provider

30

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DEPARTMENTS

- 34 Cold Chain Development
- 36 Cold Chain Federation Corner
- 38 Cool Solutions
- 44 Industry Calendar
- 47 Association News
- 48 Member News
- 51 New Members
- 53 Ad Index

COLUMNS

- 06 Leadoff
- 54 Cool Person



About the Cover

GCCA is increasing engagement with governments in a number of countries to provide members with an opportunity to raise issues impacting their business and elevate the profile of the cold chain industry with policymakers. See the article on page 12.

FEATURES

08

Concerns Communicated Over Proposed Rule

OSHA proposes additional injury and illness reporting requirements.
By Lowell Randel

12

Advocacy Around the World

How GCCA activism has evolved over the past few years.
By Alexandra Walsh



18

CEBA Built by the Best Award Case Studies

The Sysco Nashville Freezer renovation and expansion and SRT Co₂ refrigeration project in Mexico City.
By Keith Loria

24

More Than Just a Cold Storage Provider

African food banks team up with local industry.
By Lizelle van der Berg

30

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IARW and IRTA Merge to Form New GCCA

THE GLOBAL COLD CHAIN ALLIANCE (GCCA) CURRENTLY SERVES AS AN UMBRELLA TO UNITE ALL PARTNERS TO BE INNOVATIVE LEADERS IN THE TEMPERATURE-CONTROLLED PRODUCTS INDUSTRY.

Comprised of its Core Partners, including the International Association of Refrigerated Warehouses (IARW), the World Food Logistics Organization (WFLO), the International Refrigerated Transportation Association (IRTA), and the Controlled Environment Building Association (CEBA), GCCA represents all major industries engaged in temperature-controlled logistics.

Recently, the respective Boards of Directors for the IARW and for IRTA reached an agreement in principle to merge their organizations to officially form a new organization, the Global Cold Chain Alliance (GCCA).

Moving forward, IARW and IRTA will operate as GCCA with warehouse and transportation membership categories. WFLO and CEBA will continue to be partners of GCCA, operating as separate entities.

Over the coming months, the IARW and IRTA boards will work with staff to solidify the structure and governance of the merged entity. We will share that information with the membership later this year. Discussions regarding the merger will be hosted at the IARW-WFLO Convention in October 2022. If you have questions you would like addressed immediately, please email email@gcca.org. Pending approval from the respective memberships in October, IARW and IRTA will continue to operate as currently structured through 2022, with the restructured GCCA to be launched January 1, 2023.

IRTA and IARW coming together affords us a tremendous opportunity to showcase thought leadership and enhance cross-community engagement between two vital sectors of the global supply chain. By formally bringing together our two organizations, we can provide superior support to the industry and the members we serve.

Consolidating into GCCA will provide greater strength and resilience to all three organizations – GCCA, WFLO and CEBA. This new structure will improve our advocacy and promotional messaging surrounding the industry, will improve collaboration among our core partners, will simplify operations from an international standpoint, and will create one true united voice of the cold chain.

Success of the global supply chain depends on transportation and warehousing working closely together. The merger of IARW and IRTA recognizes that important connection and will help strengthen the global supply chain at this critical time. Working together, the warehouse and transportation members can easily and efficiently develop and implement collaborative solutions to problems facing the cold chain community as a whole. ☺



MANUEL C. KABANA
IARW CHAIR



TODD LANTER
IRTA CHAIR

COLDFACTS

COLD FACTS magazine is published every other month by the **Global Cold Chain Alliance (GCCA)**, an organization that unites partners to be innovative leaders in the temperature-controlled products industry. The GCCA Core Partners are:

The **International Association of Refrigerated Warehouses (IARW)**, which promotes excellence in the global temperature-controlled warehouse and logistics industry.

The **World Food Logistics Organization (WFLO)**, which delivers education and research to the industry and empowers economic development by strengthening the global cold chain.

The **International Refrigerated Transportation Association (IRTA)**, which cultivates, fosters and develops commercial and trade relations between all those engaged in the transportation and logistics of temperature-controlled commodities.

The **Controlled Environment Building Association (CEBA)** represents the design and construction industry specializing in temperature-controlled facilities that prioritize product safety best practices. We are the source for best practices of building and maintaining the thermal envelope.

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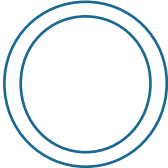
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CONCERNS COMMUNICATED OVER PROPOSED RULE

OSHA proposes additional injury and illness reporting requirements.

By Lowell Randel

 In March 30, 2022, the U.S. Occupational Safety and Health Administration (OSHA) published a proposed rule entitled, “Improve Tracking of Workplace Injuries and Illnesses.” The rule focuses on increasing the electronic submission of injury and illness logs, similar to efforts undertaken by the Obama Administration in 2016. OSHA has stated that the proposed rule would improve its ability to use its enforcement and compliance assistance resources to identify workplaces where workers are at high risk and empower workers by increasing transparency in the workforce.

Current recordkeeping regulations require two categories of establishments to electronically submit information from their Form 300A to OSHA on an annual basis. First, establishments with 250 or more employees at any time during the previous calendar year, in all industries that are routinely required to keep OSHA injury and illness records, to electronically submit information from their 300A to OSHA once a year. Second, establishments with 20-249 employees at any time during the

previous calendar year, in specific industries are required to electronically submit information from their OSHA 300A to OSHA. These provisions would have a significant impact on the cold chain, as warehousing and storage and construction would be designated as high-hazard industries for the purposes of reporting under the rule.

OSHA’s new proposed rule would:

- Require establishments with 100 or more employees in certain high-hazard indus-

tries to electronically submit information from their OSHA Forms 300, 301 and 300A to OSHA once a year. Warehousing and storage and construction would be designated as high-hazard industries subject to this provision.

- Update the classification system used to determine the list of industries covered by the electronic submission requirement.
- Remove the current requirement for establishments with 250 or more employees not in a designated industry to electronically submit information from their Form 300A to OSHA annually.
- Require establishments to include their company name when making electronic submissions to OSHA.
- Establishments with 20 or more employees in certain high-hazard industries would continue to be required to electronically submit information from their OSHA Form 300A annual summary to OSHA annually. Warehousing and storage and construction would be designated as high-hazard industries subject to this provision.

OSHA believes that the electronic submission of establishment-specific and case-specific



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information from the Forms 300 and 301 will improve workplace safety and health by:

- Allowing OSHA to use its resources more effectively by better enabling the agency to identify workplaces where workers are at greatest risk from specific hazards, and to target its compliance assistance and enforcement efforts accordingly.
- Improving the ability of employers to compare their own injury and illness data on hazards with the data from similar establishments in the same industry.
- Improving the ability of stakeholders to make more informed decisions using recent establishment-specific, case-specific, injury/illness information, and improving research on occupational safety and health.

GCCA is concerned about the potential impacts of the proposed rule and is working with the Coalition for Workplace Safety (CWS) to submit comments to OSHA articulating industry's concerns.

OSHA's current proposal would require electronic submission of employer summary data and individual employee injury and illness data on a much larger scale, and we believe that the proposed rule would not serve to prevent employee injuries or illnesses in the workplace. Electronic submission and public posting of this data serves only to put employers at risk for improper disclosure, mischaracterization of the data and release of sensitive employer as well as employee information.

Smaller entities are particularly vulnerable to release of such information, where mischaracterization of data can irreparably harm their business and individual employee information may be easier to ascertain. As a result, OSHA's plan to extend the requirements to smaller entities is particularly concerning.

The coalition's comments address four major problems posed by the proposed rule:

1. Confidentiality and protection of sensitive employer data.
2. Duplicative recordkeeping and reporting requirements.
3. OSHA's ability to appropriately manage this increased data collection.
4. Uncertainties in compliance resulting from OSHA's ever-changing recordkeeping requirements.

Information contained in OSHA Forms 300 and 301 includes sensitive business information, which deserves protection from public disclosure including through FOIA. Forms 300 and 301 contain private employee information and other sensitive medical information that should not be made publicly available. In addition, forms 300 and 301 provide no valuable enforcement data to OSHA. The electronic submission of the 300 Logs and 301 Forms occurs well after the recording of a work-related injury or illness, making the data stale by the time OSHA receives it. More importantly, information contained on the 300 Log or 301 Forms is not necessarily indicative of potential hazards in a workplace or of potential violations of existing OSHA regulations.

OSHA's proposed data collection raises concerns regarding duplicative reporting and recordkeeping. Some employers subject to OSHA's electronic submission requirement must also respond with the same or similar data to the Bureau of Labor Statistics (BLS) Survey of Occupational Injuries and Illnesses ("SOII"). Since OSHA began collecting Form 300A Summary data in 2017, employers subject to both submission requirements have had to submit the same data in different forms to each agency. Employers who submit data to OSHA should not be required to separately submit the same data to BLS.

The OSHA proposal also creates dual recordkeeping requirements for employers. In order to protect sensitive employee information (the collection of which is mandated by OSHA), OSHA does not require employers to submit all the data kept on the OSHA Forms 300 and 301. However, because employers are required to scrub the forms of sensitive employee data prior to submitting them, OSHA essentially requires employers to maintain two separate sets of records—one complete set to maintain on file and a separate set reflecting the "scrubbed" submission to OSHA.

OSHA must improve internal data handling processes before any new data collections go into effect. These changes will require significant technological improvements within OSHA, which it does not yet seem to have initiated, and will require changes to employer processes for collecting, reviewing and

submitting this information. These processes, both within and outside of OSHA, will need to be tested for accuracy and effectiveness. OSHA must account for the time it will take to make these adjustments in determining the effective date of any final rule. Employers must have notice of the exact requirements of any final rule at the beginning of the year for which collected data will be submitted.

OSHA's current process to correct errors in online data is too slow. OSHA must establish clear procedures for employers to make corrections to already submitted data and improve internal processes to ensure those corrections are reflected in the publicly posted data. Sometimes an employer's investigation into whether an injury or illness requires reporting can take months or even years. Information discovered through an investigation may require a change in how or whether an injury is recorded. Currently, upon notice from an employer of a required correction, it takes months for OSHA to make these corrections online.

OSHA must be mindful of the impact of frequent changes to recordkeeping and reporting requirements on employers' compliance efforts. OSHA's frequent changes and reversals to its recordkeeping policies, including requirements surrounding electronic submission of injury and illness data, has resulted in significant confusion among employers, particularly small employers, regarding what requirements apply to their business. OSHA should be mindful of how these changes impact employers as it considers finalizing this proposal, determining effective dates, and issuing any future proposals.

The public comment period for the proposed rule ends on June 30, 2022. OSHA will then consider the comments received and draft a Final Rule in the coming months. GCCA will continue to work with its industry partners to communicate concerns with the rulemaking to OSHA as the process moves forward. 🔄

LOWELL RANDEL is Senior Vice President, Government and Legal Affairs at GCCA.

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ADVOCACY AROUND THE WORLD

How GCCA activism has evolved over the past few years.

“**W**hat we’re seeing the last couple of years is the evolution of the advocacy efforts we have successfully broadened in the United States and globally.”

MATTHEW OTT
President and CEO, GCCA

When Lowell Randel, Senior Vice President, Government and Legal Affairs, joined the Global Cold Chain Alliance in 2009 to direct the association's government relations efforts on behalf of its members, a government affairs department did not actually exist. But GCCA had surveyed its membership in the United States and regulations and regulatory issues were its highest priority.

"We embarked to build our advocacy program with heavy regulatory focus in the United States, and over the past decade, it has proven to be successful and has had significant impacts to benefit the industry," says Randel. "Most recently, our advocacy efforts have branched into legislative work, and we intend to continue and expand and dedicate even more resources on legislative issues."

Cold Chain in the Spotlight

In the past, the cold chain and supply chain were fairly under the radar, Randel says, which was not problematic as the industry was successful despite the lower profile. However, the pandemic propelled the food supply chain into the spotlight, and not just in the United States, but globally. Everyone realized they were dependent on a global cold chain, and the world started to pay more attention to how food moves through the system. The GCCA stepped up to be more proactive, not only in advocacy, but also in communications.

"During the pandemic, we talked with more U.S. and international press in two years than we had in probably the previous 20 – we were getting calls from global news outlets looking for insight into food supply chains, and we had to be ready to effectively communicate that messaging across the globe," Randel explains. "We had an opportunity to shine a light on the role the industry plays and better tell our story and deliver our message in a way we had not needed to in the past."

U.S. Regulatory Scene

As the Biden administration enters its second year, agencies such as the Environmental Protection Agency (EPA), Occupational Safety and Health Administration (OSHA) and the Food and Drug Administration (FDA) are preparing to take significant regulatory actions, Randel reports. The Biden administration's regulatory agenda includes proposals that will result in changes to several regula-

tions impacting cold chain businesses. As a result, GCCA expects heavy rulemaking activity in 2022.

"GCCA has been, and will continue to be, closely engaged with the agencies to promote the interests of the cold chain as each of these rulemakings moves forward," notes Randel.

In an effort to understand the regulatory issues of most importance to members, GCCA conducted surveys of its membership in the United States, Canada and Europe that provided both quantitative and qualitative results.

In the United States, the top three regulatory issues ranked by level of importance to members were 1. Labor 2. Food Safety and 3. Occupational Safety. (See Figure 1.)

When asked what specific challenges members faced from these three top areas of concern, responses included:

- Labor: hiring and shortage of willing workers
- Family and Medical Leave Act (FMLA) requirements
- Minimum wage increases
- Labor unions
- Driver shortage and CDL hours of service, medical and age restrictions
- Federal Rail Administration regulations
- Unnecessary covid requirements
- Emergency Temporary Standard (ETS) and other potential COVID mandates
- Food safety: increasing regulations
- Taxation and future impact of corporate and pass through to individual rates
- Supply chain problems

Advocacy Abroad

At the same time GCCA is building and expanding its advocacy in the United States, it's exploring how to be effective advocating in other parts of the world, Randel explains.

"That's been an increased focus of our advocacy over the last year or so and we've started to see pieces of that evolve," notes Randel. "Our advocacy work started in earnest in Brazil when we were able to bring on a local consultant to assist with key regulations impacting meat and poultry trade, and we're already seeing some success." In Canada, Randel notes, GCCA has also had some success modernizing ammonia regulations in Ontario.

"These are examples of how we have been effective in impacting policy in different regions," Randel says. "Now we're looking at

Figure 1.

Policy Issue Priorities in the U.S.

Based on GCCA member feedback in the United States, here are the policy issues ranked by level of importance:

1. Labor
2. Food Safety
3. Occupational Safety
4. Energy
5. Transportation
6. Refrigerant Policy
7. Taxes
8. Trade
9. Environment
10. Homeland Security

how we take these efforts and build them out in other parts of the world. Absolutely we have to have a global presence and a global strategy for impacting policy. It's been a big task just in the United States, but now with members in approximately 80 countries, we have to advocate where we will have an impact, and most recently that has been Brazil and also Canada."

Randel says GCCA wants to export that proactive, rather than reactive, strategy to deal with ongoing challenges. "We need to be more proactive in other regions of the world as we are in Brazil, Canada, the EU, Latin America, and start building programs across the globe, region by region."

Front and center of the GCCA advocacy program is that it is member driven, Randel says. "Member engagement is really critical, which is why we're surveying members regionally, and also we recognize there are different leadership structures in different regions. As we explore expanding advocacy into different regions, it is how we will drive and maximize results for our members."

Brazil's Regulatory Scene

"The primary regulatory issues impacting the cold chain in Brazil are first, the lack of a specific regulation for the sector; second, the lack of standardization in the application of the legislation by the inspectors (each one has a different interpretation of the law); and third, the inclusion of warehousing activity in the meat and derivatives segment, which means we must follow the same sanitary guidelines as the establishments that slaughter and process

“We understand that no matter how friendly and receptive, there is a stagnation in the processes that makes everything move very slowly. They make it look easy, but in practice it is quite difficult.”

VIVIANNE MOREIRA LEITE,
*GCCA Government Affairs
Consultant, Brazil*

animal products,” explains Vivianne Moreira Leite, one of two GCCA government affairs consultants in Brazil.

“In Brazil there is a diversity of norms and laws issued by federal agencies,” says Carlos Franco, GCCA’s second government affairs consultant in Brazil. “The lack of clear and objective standards for cold chain logistics may result in operational challenges that can harm the process.”

Franco says the regulations are especially aimed at ensuring the control of the atmosphere temperature in the cold chain in different stages (in cold chambers and containers). These standards also guide and regulate the standardization of equipment used in the cold chain.

Leite notes the importance of these three regulatory issues refers to the difficulty of the industry to be able to technically support itself in cases of noncompliance. “This leads to a disagreement between the parties as legislation that does not apply to an activity allows for different understandings on the same topic,” she says. “Furthermore, it burdens us operationally in ways that should not be necessary (frequent water analysis, use of a sanitary barrier, knife sterilizer, etc.).”

Another relevant fact, adds Leite, is that the negotiations with the Ministry of Agriculture take years to be addressed or often fall into oblivion. “This is the case with our technical consultations and the review of various ordinances.”

The strategy proposed by the GCCA was the writing of a normative instruction that could be applied in all warehouses of products of animal origin, explains Leite. “The benefit would be the standardization of measures, respecting the operational aspects of each company, and the

ease of representation of the sector in the face of changes in legislation. The biggest benefit would be the technical support that the normative would provide to members.”

“The greatest challenge advocating in Brazil is always having to be in alignment with government agencies in order to implement good regulatory practices so that the cold chain can guarantee the integrity and quality of the food and other products,” admits Franco.

“We understand that no matter how friendly and receptive, there is a stagnation in the processes that makes everything move very slowly,” says Leite. “They make it look easy, but in practice it is quite difficult.”

Canada’s Regulatory Scene

As a part of GCCA’s expanded government affairs activities in Canada, GCCA is partnering with TACTIX Government Relations and Public Affairs Inc., a trusted advisor for 20 years to the food and agriculture industry as well as leading Canadian and Fortune 500 companies, offering experience in solving complex government relations threats and opportunities. Their insight into the government decision-making process will enable GCCA to eliminate barriers and successfully navigate political landscapes on behalf of the membership.

TACTIX is already working with GCCA to develop an overall government affairs strategic plan, provide strategic advice, and assist with the monitoring and reporting of policy and regulatory developments, reports Randel.

“While we are just getting started, we have already seen the benefits of our partnership with TACTIX as GCCA staff has been able to engage with leadership on the Senate Committee of Agriculture and Forestry,” he says.

“In addition, GCCA has been able to raise the profile of the cold chain by meeting with 20 other food and agriculture-related associations to discuss key issues facing the industry and help promote the industry in Canada.”

GCCA also engaged with the food and agriculture association partners by joining their efforts to limit the work stoppage that occurred while the Canadian Pacific Railway and Teamsters Canada Rail Conference negotiated their collective bargaining agreement. “We saw immediate success when it was announced in late March that the Canadian Pacific Railway and the Teamsters Canada Rail Conference agreed to resolve their remaining collective agreement provisions through binding arbitration and resumed business operations,” Randel adds.

As part of its advocacy efforts on behalf of its Canadian members, GCCA submitted comments in April 2022 to the Canadian government’s House of Commons Standing Committee on Transport, Infrastructure and Communities for their study on the “State of Canada’s Supply Chain.” This study will help policymakers assess vulnerabilities and consider potential improvements to supply chains.

“Through this submission, GCCA had the opportunity to raise the profile of the industry and highlight key issues such as labor constraints, regulatory burdens, container availability and other disruptors to the committee members,” Randel explains.

In order to maximize the impact of GCCA’s advocacy and programming efforts in Canada, the association surveyed its Canadian members to identify their top policy priorities.

Figure 2

Policy Issue Priorities in Canada

Based on GCCA member feedback in Canada, here are the policy issues ranked by level of importance:

1. Labor
2. Food Safety
3. Refrigerant Policy
4. Occupational Safety
5. Energy
6. Environment
7. Trade
8. Transportation
9. Taxes
10. Homeland Security



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Figure 3.

Policy Issue Priorities in Europe

Based on GCCA member feedback in Europe, here are the policy issues ranked by level of importance:

- Energy
- Environment/Sustainability
- Labor
- Food Safety
- Occupational Safety
- Transportation
- General Business (e.g., tax)
- Refrigerant Policy
- Trade

In Canada, the top three regulatory issues ranked by level of importance to members were 1. Labor 2. Food Safety and 3. Refrigerant Policy. (See Figure 2.)

When asked what specific challenges members were facing from these three top areas of concern, qualitative responses included:

- Shortage of qualified people
- The government historically allowed more temporary foreign workers than it does currently (30% vs. 10% of the workforce)
- Labor shortages reemphasize the importance of automation
- Spike in salary expectations driven up by recruitment industry
- No government support for retention initiatives
- Consumer concerns that frozen and chilled foods are properly secured in the storage facility
- Canadian Food Inspection Agency (CFIA) vs. exports
- CFIA vs. COVID
- Ensure the industry continues to lead the world in food safety to guarantee and protect industry's leadership role in the supply chain
- New policies and regulations on refrigerants around HFC phase outs and favorable use of natural refrigerants such as ammonia and CO₂
- Cost of refrigeration coverage
- Cost of energy
- Creating a consistent and measurable message on energy savings and the drive to "net zero"

In addition to the survey, GCCA also recently held a meeting to introduce TACTIX to the Canadian membership and further discuss key priorities for the industry. There

"People are becoming conscious that food can be a limited resource, and the way we produce as well as transport food impacts our society, no matter where in the world we are looking."

NIELS SVENSTRUP,
*Lineage and Vice Chair, European
Logistics Council*

was a strong consensus that building stronger relationships with CFIA is critically important and there is a need to address inconsistencies experienced by members when dealing with CFIA.

GCCA is working with members and TACTIX to provide input into a government inquiry on regulations, highlighting some of the opportunities to improve CFIA practices. This is another example of how GCCA is increasing engagement with the Canadian government and providing members with an opportunity to raise issues impacting their business. "We are excited to build on these efforts to elevate the profile of the cold chain industry with policymakers across Canada," says Randel.

Europe's Regulatory Scene

In order to help guide GCCA as it considers options for increasing advocacy efforts in Europe, the association surveyed its European members to identify their top policy priorities.

In Europe, the top three regulatory issues ranked by level of importance to members were 1. Energy 2. Environment/Sustainability and 3. Labor. (See Figure 3.)

When asked what specific challenges members were facing from these three top areas of concern, qualitative responses included:

- Recent oil and gas price increases instigated by the response to war in Ukraine and supplies of gas from Russia
- Prioritize and incentive the adoption of high-performing technologies vs low cost and low performance ones
- Controlling the cold chain efficiently while reducing energy and improve sustainability

- Environmental and regulatory drivers to decarbonize and create a more sustainable supply chain
- Sustainability requirements increasing
- Understanding the Green Agenda
- New mobility package implementation
- Labor shortages and increased cost of labor
- Lack of truck drivers because of excess regulation and lack of engagement with young people on the career advantages of the cold storage industry

Niels Svenstrup, Nordic Network and Business Development Director, Lineage and Vice Chair of the European Logistics Council, says the industry is transforming from a traditional part of the overall logistics value chain to now being an essential part of the logistics value chain.

"We have seen over the last two to five years an acceleration in taking an active position on topics such as energy, sustainability, food safety, etc.," Svenstrup points out. "People are becoming conscious that food can be a limited resource, and the way we produce as well as transport food impacts our society, no matter where in the world we are looking."

Svenstrup says for many, it has been an eye opener that younger generations have stepped up and demanded change from national governments all over Europe in how our environment is protected. "This disruption of the environment mindset has also become a great branding opportunity to attract employees by saying we take action, we do care, we want to hand over a better world for our next generations."

Svenstrup acknowledges that for years, working in cold storage had a difficult reputation in a Europe where growth was good and it impacted what people viewed as the dream job. “Not because it is a bad working environment, but simply because applicants have a vision of how it is to work in a cold storage.”

As a result, he says, many cold storage operators are forced to attract workers from other regions of Europe (normally eastern Europe), but that has also been more difficult. “Eastern European countries have also had decent growth in their own national economies, which means that workers that used to go abroad have no need to do so, and this again impacts worker shortages,” Svenstrup explains.

Svenstrup believes the industry needs to change if cold chain operators want to continue to be a trustworthy partner that can attract the right employees and secure their position in the supply chain.

“Branding our industry has never been more important than right now,” declares Svenstrup. “We need to speak up, take an active position in our society, involve ourselves in European parliament matters, involve ourselves in national governmental affairs and involve ourselves in what our younger people want and think. That is the only way we can bring change that is to our advantage.”

Svenstrup admits change is a great buzz word, but it requires determination and courage. “The government in each country can have their own agenda that in some cases is not aligned with what Europe wants as a union. In addition, there can be many different interests to take into account,” he says. “However, the current situation – the war in Ukraine – has made it clear that we, as a union, need to stick together to keep markets calm.”

Based on the world of the moment, Svenstrup says in his opinion, the most important advocacy challenge is trade.

“Trade seriously impacts our customers’ needs as well as our own needs. We have countries that require special permits for export/imports to take place, and the change currently taking place has at times created an uncertain market for certain food producers,” says Svenstrup. “The cold chain is an essential part of food’s journey, and we must therefore be willing to adapt to ensure that our customers always are able to sell to new markets.”

Forums of Communication

“In the United States, we have been very impactful with our policy events from the Assembly of Committees to the Policy Forum and now the Global Policy Forum,” Randel notes “We are expanding our advocacy reach into other regions along with expanded programming and education and using the Global Policy Forum as way to communicate key policy issues and developments to the membership.”

Randel is excited that GCCA will have specific programming for Brazilian, Canadian, Latin American and South African members. “Because of the pandemic, the forum moved to a virtual event this year but that is an opportunity to provide programming that will be relevant to members around the world, and we are building out our programming to accomplish that end,” Randel explains. “It’s a challenging time, but we have learned a lot about how to maneuver and leverage technology to make it possible to get very strong participation, and from deeper in the ranks of member companies, as we saw happen with the virtual Policy Forum in the United States in 2020.”

The Path Ahead

The Advocacy Fund has been critical to expanding GCCA programming and resources, particularly in the United States, Randel points out. But as the program grows more global, the Advocacy Fund may also

be the mechanism to provide additional resources to advocacy programs in other regions. “Member support for the fund has been very valuable in expanding what we’re doing,” says Randel.

“As we look to expand our advocacy globally, I would like to recognize the importance of our regional directors. We have been working closely with them to identify key national issues for policy forums as we look at our future programming.”

“We know that supply chain challenges are likely to continue globally, and individual countries are always looking at legislative and regulatory policies and those needs are going to increase our engagement in advocacy around the world,” Randel admits. “The time is right for us to be building up the GCCA Advocacy Program, and we see lots of possibilities on the horizon to tell the story of the cold chain.” ☞

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CEBA BUILT BY THE BEST

AWARD CASE STUDIES

By Keith Loria

The Sysco Nashville Freezer Renovation and Expansion

In March 2020, a tornado ripped through Sysco's Nashville, Tennessee, freezer cooler and cold dock, and renovations were needed almost immediately.

Sysco reached out to the Williams Company-Southeast, and a site visit was immediately conducted. The structural damage was assessed and provisions made to "safe-off" the area for insurance of structural integrity, existing ammonia refrigeration evacuation, and plumbing, mechanical, and electrical conditions.

The company's relationship with Sysco and performance on past projects led to the meeting.

"Our analysis found that the building had incurred significant wind pressure damages, which resulted in a collapse of the freezer portion of the structure," says Colin Williams, Senior Project Manager for the company. "In addition, the exterior IMP skin of both the cooler and freezer were found to be heavily compromised."

After careful planning and coordination of multiple build-back options, Sysco and Williams Company decided to initiate a fast-tracked, design-build project to include a complete demolition and removal of the existing structure and foundations, with construction of a new 158,000-square-foot cooler, freezer, and cold-dock that includes a higher deck elevation to facilitate more storage at 35-foot racking heights.

Williams Company fast-tracked all facets of design, permitting, cost control, and construction to facilitate a 10-month total



Sysco Nashville looked to Williams Company to build back even better after a tornado ripped through the facility. (Photo courtesy of Williams Company.)

build schedule, from demolition to project completion, and the Sysco Nashville Freezer, Cooler, Cold Dock renovation and expansion was underway.

Sysco's requirements were simple and two-fold – build back their cooler/freezer as quickly as possible and increase the elevation to provide higher racking space for increased product volume.

"Our strategy to accelerate the schedule was drawn from the design-build approach," Williams says. "We could quickly produce a permittable set of documents and achieve a level of design within six weeks that allowed us to design, contract, purchase, and release

the long lead materials and equipment such as roofing, insulated metal panels, steel joists and decking, and mechanical and refrigeration equipment while continuing with design, demolition, and site work activities."

Time Element

Design began on May 20, 2020, construction mobilization about a month later, and substantial completion was executed by April 23, 2021.

"The team created multiple solutions to ensure the project exceeded expectations," Williams says. "For the client, the expectation was speed to delivery ... they needed this

facility back up and operational to mitigate their revenue losses and re-engage their employees to work.”

The first solution was to drive the project with a design-build approach, which helped meet the permitting deadline for an offered variance to tornado-affected facilities by the City of Nashville. This provided the client with an expedited permit approval to commence demolition and structural foundation work, in addition to saving them \$250,000 in permitting fees that could be waived due to the variance.

“The next solution was to request and receive approval for third-party inspections to be utilized, which saved us a lot of time during the inspection process,” Williams says. “The Authority Having Jurisdiction did not have the typical manpower and efficiency during the pandemic’s shutdowns to handle all of their projects in a timely fashion. We continued to design through weekly meetings as construction of the structure proceeded, and we hit our design milestones. That allowed for the buyout and ordering of our remaining materials and equipment with no adverse effect to the schedule.”

Further, the company was able to use budget contingencies to accelerate its subcontractor base by adding manpower and rotating crews throughout the project to provide for a seamless seven-day work week.

Innovative Design

Some of the new technologies utilized included Matterport 3D Scanning; Struction-Site 360 Camera & Software; FLIR Thermal Scanning Camera; drone based lidar and photogrammetry imaging; MyComply web-based documentation tracking; a custom COVID-19 trailer with temperature scanner and MyComply badge access.

“A unique design feature that you likely won’t see in other facilities was the design and construction of a tornado shelter for facility employees,” Williams says. “Sysco asked that we incorporate a tornado shelter into the design of the existing facility, but the location was challenging due to the type of construction we’d require.”

The facility contained an existing rail dock that Sysco used for storage and battery charging. However, the rail spur was no longer in use, and this area fortunately was located in a centralized space in the facility.

“We used this rail rock location and removed the sloped concrete, repoured a



Sysco requested an increase in elevation to provide higher racking space for increased product volume. (Photo courtesy of Williams Company.)

thickened 8-inch slab, and constructed the 1,100-square-foot tornado shelter with heavy-duty, full-cell filled masonry with a cast-in-place concrete lid,” Williams says. “During design and construction, we suggested that this space be utilized for more than a tornado bunker, since that would mean it is only utilized during storm events.”

Since the client had ambitions to add a fitness center to the facility, Williams Company was able to convert the tornado shelter into a locker room/shower area and used the remaining adjacent space in the rail dock to construct the fitness center.

The project also included solutions to typical industry challenges. For example, the team installed a glycol under-floor heating system throughout the freezer slabs, and all refrigerated doors were designed and installed with heated frames and in-slab electric heating to prevent icing.

“We utilized pre-built refrigerated ammonia penthouses to both reduce the racking/lift conflicts that arise from below-decking evaporator units as well as expedite our speed to delivery,” Williams says. “The pre-fabricated penthouses were built offsite and set in place, which reduced the duration

of schedule time associated with the piping and electrical connections to the units.”

With an eye on sustainability, motion-sensing LED light fixtures were installed in the new cold dock, cooler and freezer. All existing light fixtures were replaced with LEDs at the existing dry-side warehouse. And recycled, crushed, and reused demolished concrete served as an under-slab granular fill base for cooler, freezer and cold dock slabs on grade.

Overcoming Challenges

While March 2020 brought the tornado disaster to Nashville, that month also coincided with the surge of the COVID-19 pandemic, and the project was forged and finished at the height of the pandemic.

Williams Company took extraordinary precautions to ensure the safety and protection of all office and field staff and its trusted design team members, subcontractors, vendors, and end users.

“To progress our design deliverables on the front end, we conducted all meetings with our architects, engineers, and clients using video conferencing,” Williams says. “To protect our teams in the field at the project site, we created a system for controlled access onto and off the



Recycled, crushed, and reused demolished concrete served as an under-slab granular fill base for cooler, freezer and cold dock slabs on grade. (Photo courtesy of Williams Company.)

jobsite. For document control that included safety data sheets, equipment checklists, safety training confirmations, daily reports, etc., we utilized MyComply software, which allowed our subcontractors and vendors to fill out all of their required paperwork through a web-based application.”

Workers received badges that provided access to the site upon completion of these requirements.

“In addition to MyComply software, we also custom-built our own access trailer that contained a temperature scanner, a badge scanner, and an access-preventing turnstile, all built within a connex box,” Williams says. “This ‘COVID’ trailer was positioned as the main point of entry and egress onto the construction site and worked very well at preventing access to anyone that was not safety-oriented or at risk with high temperature.”

Also, due to the pandemic and subsequent shut-downs, the team was challenged with the utility company and the building department. Responsiveness was lackluster due to most employees working from home.

“To limit the schedule impacts on delayed permit and inspection responses, we requested and received approval from the building department to allow the use of third-party inspections for all foundation and structural scopes of work,” Williams says. “We utilized PSI/Intertek for this service, and we gained valuable time on our schedule in doing so.”

Notable Accomplishments

Williams characterizes the team on the project as cohesive.

“Everyone knew their role and its importance to the overall success of the project, and we reinforced this hour by hour, day by day,

and week by week through constant communication,” he says. “Communication and decisiveness kept the train moving quickly and in the right direction.”

Williams Company is most proud of the fact that a trusted client partner reached out to them in an emergency/disaster relief situation because they knew it would do everything in its power to help them.

“Our biggest accomplishment was getting their facility operational in record time,” Williams says. “That big accomplishment was the sum of many small achievements coming together through communication, teamwork, and dedication. We found a way to expedite the permit and save them fees; we figured out how to accelerate the schedule, we thought through and designed a tornado shelter, and then figured out a way to convert it into a gym and locker room ... failure was never an option.”



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SRT CO₂ Refrigeration Project in Mexico City

Sistemas de Refrigeración Totales (SRT) was hired to design/build a distribution center in Mexico City, Mexico, for Mexideli, a marketer and importer of refrigerated and frozen gourmet products. The objective was to unite the client's operations that included the construction of process areas, storage warehouses for frozen and refrigerated products and a warehouse for dry products and household goods in a single work point.

"They required more modern facilities, with a refrigeration system offering the latest technology guaranteeing the cold chain to the maximum, with a stable, sustainable and environmentally friendly system, achieving a safe and reliable work environment," says David Rios, General Director of SRT. "With us, they knew they would have the support of a company that had experience in the field of turnkey projects."

The new facility was designed to support the client's growing gourmet cheese business and improve its manufacturing process at the same time. Mexideli also offers bread, juices, desserts, ice cream and seafood.

The project was the first distribution center in Mexico City with transcritical carbon dioxide (CO₂) technology of this magnitude.

The work began about four months before the pandemic, and SRT was determined not to stop activity during this time. To keep its employees safe and stay on schedule, the company divided its workers up into different shifts over a 24-hour day, so less people were on the site at one time.

"The distribution center also functions as part of a training center for technicians and engineers in the use of CO₂, so they can gain practical experience and see a system of this capacity already in operation," says Luis Armando Sanbria, Commercial Director of SRT.

Tech Innovation

The CO₂ project for Mexideli shared the same philosophy and vision as SRT – to offer the best operating costs and the best energy efficiency, better management in the facilities and to reduce the carbon footprint in the environment.

"The great boom in the food industry, advances in food technology, the generation of new foods and ingredients and the mod-



SRT was hired to design/build a distribution center in Mexico City, Mexico, for Mexideli, that would unite the company's operations in a single facility. (Photo courtesy of SRT.)

ernization of distribution channels demand high quality and efficiency in refrigeration facilities," Sanbria says. "The project carried out by SRT guarantees and contributes to the freshness and safety of the products, since this refrigeration system allows food to be maintained at a stable temperature, maintaining the cold chain, ensuring that the product arrives safely."

In addition to reducing the emission of harmful gases and electricity consumption, the ideas guarantee investment returns for the client in a shorter term.

"The commitment of Mexideli and SRT is to offer the freshest product, the best service and comfort for its clients and collaborators," Sanbria says.

Sustainable Matters

SRT designed the refrigeration by way of two direct expansion refrigeration plants with CO₂ refrigerant in a transcritical system that works independently. This way, the cooling diffusers located inside the areas are stainless tubes and aluminum fins with axial flow fans strategically located to allow the best air circulation between the products.

"The use of this natural refrigerant in an air conditioning system helps reduce the system's

refrigerant load, avoiding synthetic refrigerants, and in the event of a leak, the impact is less," Rios says. "It is one of the cheapest gases on the market compared to synthetic refrigerant gases."

Additionally, a CO₂ detection security system was installed, which will alert occupants of critical risks due to the presence of gas.

"A CO₂ chiller will allow the delivery of cold water and hot water as part of heat recovery for air conditioning purposes in the office areas of the distribution center," Rios says.

Other energy-efficient measures included the addition of state-of-the-art LED lighting with motion sensors, with special priority in corridors between storage systems and process areas with 300 Luxat 1m from the finished floor level; a 24/7 temperature monitoring system to record temperatures and store data for up to three months; and a heating recovery system through exchangers installed in the compressor racks.

"In addition to providing greater energy savings and contributing to caring for the environment, the LED lighting is beneficial for health since it promotes well-being and increases people's productivity," Rios says.



Loading dock at the new Mexideli distribution center. (Photo courtesy of SRT.)

Overcoming Challenges

At the beginning of the project, SRT faced some complex issues as there was no example of a transcritical CO₂ system of the size needed in Mexico City. The company also faced the challenge of needing to be able to obtain the necessary materials and spare parts that could work with this refrigerant. Additionally, SRT needed to train technicians and engineers in the use of CO₂ to ensure everything was done properly.

“We needed to create a food distribution and production center with the lowest possible carbon footprint using existing technologies to obtain better results,” Rios says. “To guarantee the compliance and efficiency of the system, a synergy was carried out between the manufacturers of the equipment and the external consultancy of a European company with extensive experience in the sector of refrigeration systems with the use of CO₂.”

Combined with SRT’s experience in the installation of refrigeration systems, it created a strong solution and exceeded client expectations.

Of course, having to deal with the COVID-19 pandemic four months into the work created its own set of challenges.

“At that time, we were 50% complete with the project with some products in transit from Europe to Mexico,” Sanbria says. “We had restrictions, and the work was stopped for a



David Rios, SRT, trains technicians and engineers in CO₂ refrigeration systems at the Mexideli facilities. (Photo courtesy of SRT.)

month in order to deliver the project on the established date. It was decided to start in two phases, allowing the client to start operations according to the original plan, and we achieved the goals without any complications.”

SRT held weekly meetings to update the client, and information was provided on the progress of each area, which meant the client would have a real understanding of what was going on – reviewing plans, engineering and equipment as the project was being executed.

According to Rios, the entire work team had all the information necessary to finish the

work in a timely manner and that comes back to SRT’s strong hiring practices of bringing in trained personnel who are committed to being the best. ☺

KEITH LORIA is an award-winning journalist who has been writing for major newspapers and magazines for close to 20 years, on topics as diverse as sports, business and technology.

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FoodForward SA is the largest food distribution nonprofit organization in South Africa. All across Africa, GCCA's member companies are working with food banks in partnership to feed their communities. (Photo by FoodForward SA.)

MORE THAN JUST A COLD STORAGE PROVIDER

African food banks team up with local industry.

By Lizelle van der Berg

We have heard from GCCA members in South Africa about the work they do to maintain a strong cold chain. They go through tremendous hard work to ensure the food that enters the market is safe to eat.

We have also heard how the cold storage industry is committed to environmental sustainability by initiating projects and activities to reduce their impact on the environment. Thanks to all the manufacturers, importers, exporters, retailers, etc. supporting the industry. They are not only able to keep providing employment, but also do so much more.

I have reached out to some of the food banks in Africa to find out what our cold storage and distribution industry has been up

to over the past few months to partner in their noble cause of feeding our communities and combatting hunger here in Africa.

Kenya, East Africa

John Gathungu is the Executive Director and Co-founder of Food Banking Kenya (FBK). He has steered the organization from formation to a reputable organization impacting the livelihoods in the fight against hunger. FBK operates a warehouse facility to store donated or rescued food for distribution.

The program actively solicits food and other crucial resources from local food growers, retailers, wholesalers, and processors. In addition, FBK collects food donations from restaurants for immediate distribution to highly exposed groups.

GCCA member BigCold operates the only third-party cold chain facility in East Africa that is certified to FSSC 22000 Food Safety Management System and YUM approved. BigCold adheres to global standards for food safety including the management of services, materials/stock, assurance of food defence, allergens, food fraud prevention and environmental monitoring.

Newton Matope, President of BigCold in Kenya is a veteran in supply chain management with more than 30 years of experience in cold chain, food services, life support services and fast-moving consumer goods. He has a

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GCCA member BigCold Kenya has assisted Food Banking Kenya with temporary temperature-controlled storage, warehousing specifications, pricing negotiations with equipment suppliers as well as staff training in warehousing and stock control. (Photo courtesy of Food Banking Kenya.)

successful track record of managing procurement, storage, and delivery of perishable products in some of the world's most challenging environments.

Gathungu explains how Matope has supported FBK during the initial stages when sourcing for a warehouse and assisted with technical support. Matope also introduced FBK to suppliers of different warehouse equipment and to potential partners. "Newton at BigCold has saved us from the high cost of acquisition of equipment, increased the number of our potential partners, which has ultimately enhanced our efficiency" says Gathungu. BigCold has assisted FBK with temporary temperature-controlled storage, free consultancy on warehousing specifications, assisted with the negotiations on pricing with suppliers of equipment as well as training of staff on warehousing and stock control. "This is a noble cause and when it is possible, BigCold will assist wherever we can," says Matope.

Ghana, West Africa

Elijah Amoo Addo is the Founder and Executive Director of Food for All Africa in Ghana. Addo is a Ghanaian chef and food stylist who has become a social entrepreneur through his creation of Food for All Africa. In 2017, Chef Addo was awarded a Queen's Young Leaders Award by Her Majesty Queen Elizabeth II at Buckingham Palace for his contribution towards reforming Ghana's food distribution system by reducing waste, overcoming hunger, and alleviating poverty and malnutrition.

Through innovative programs and partnerships, Food for All Africa has shown impressive growth since its formation, distributing 112,000 kgs of food to over 260,000 vulnerable people in 2020. The organization set an ambitious target to recover 300,000 kgs of food in 2021, which will enable Food for All Africa to service 350,000 people.

Companies operating in Ghana have long struggled with the absence of dependable, third-party, temperature-controlled transport

and warehousing services. This challenge and the opportunity to stimulate sectors of the economy such as agriculture, consumer goods and pharmaceuticals, inspired the birth of FreezeLink. GCCA member FreezeLink is West Africa's leading cold chain logistics company. Its experience in the supply chain, cost control, and engineering addresses this problem for many businesses that deliver food, drink, and medicine daily.

Owusu Akoto, CEO of FreezeLink, has extensive experience working on a wide variety of strategy and supply chain projects in Ghana and overseas. Akoto has worked for private companies and the U.K. Ministry of Justice before becoming CEO at FreezeLink in 2015.

Chef Addo explains that COVID-19 presented Food for All Africa with a challenge of scaling up during a pandemic to meet the rising demand for food and basic support. This meant they needed the consultation of an experienced professional in the warehousing and logistics industry, and that was when they got in touch with Owusu Akoto of FreezeLink. "His advice and technical know-how was very supportive in enabling us to use the limited resources we had to put in place the right measures to meet our scale-up plans," says Addo.

FreezeLink connected Food for All Africa to the right resources for the supply of refrigeration and storage containers for its warehousing model. This ensured the most cost-efficient and effective sourcing of warehousing items. "For us at Food for All Africa, the opportunity of being mentored by a professional team at FreezeLink, helps us further our mission of creating efficient and sustainable means of nutrition for needy Ghanaians through food banking. And, it is this kind of partnership that we are most grateful to foster," says Chef Addo.

South Africa

Andy du Plessis joined FoodForward SA in 2013 as the managing director. He has spearheaded significant innovative change since his arrival by introducing digital technology to connect beneficiary organizations to retail stores and food outlets.



GCCA member FreezeLink connected Food for All with refrigeration and storage container suppliers for its warehousing model. Food for All Africa aims to service 350,000 people in Ghana. (Photo courtesy of Food for All Africa.)

“These success stories, as well as the countless others, prove that when our cold storage companies work with the local food banks to feed their communities, together we can feed more than we can apart.”

for their donations, thereby improving their bottom line.

All across Africa, GCCA’s member companies are working with food banks in partnership to feed their communities. These success stories, as well as the countless others, prove that when our cold storage companies work with the local food banks to feed their communities, together we can feed more than we can apart. 🌐

He is also responsible for the regular collection of surplus food as well as the Second Harvest initiative, a specific outreach program to commercial farmers and growers across South Africa, for the recovery of surplus fruit and vegetables.

FoodForward SA, an organization focused on the recovery of edible surplus food from the supply chain, is the largest food distribution non-profit organization in South Africa. It connects a world of excess to a world of need by recovering quality surplus food from retailers, manufacturers and farmers and redistributing this food to over 1,000 registered and beneficiary organizations, reaching over half a million vulnerable people across all nine provinces of South Africa every day.

FoodForward’s extensive infrastructure capacity enables them to recover massive amounts of surplus food from their supply chain partners. In fiscal year 2020 they distrib-

uted 7,215 tons of food, equating to 29 million meals. FoodForward SA has a fleet of refrigerated trucks and cold storage facilities (cold rooms and freezers) at all five warehouses, which allows them to maintain the cold chain during the recovery, storage, and distribution of perishable surplus food.

GCCA members and/or their parent companies are helping in South Africa. In fiscal year 2020, FoodForward SA’s supply chain partner, RCL Foods, donated over 200 tons of fresh and frozen food products. Etlin International donated more than 11 tons of frozen products and in the current financial year FoodForward SA has received a donation of 2.4 tons from the Oceana Group.

FoodForward SA helps companies to reduce food waste (and the cost of having to dump or incinerate stock) and save the environment. Furthermore, all their supply chain partners receive Section 18a tax certificates

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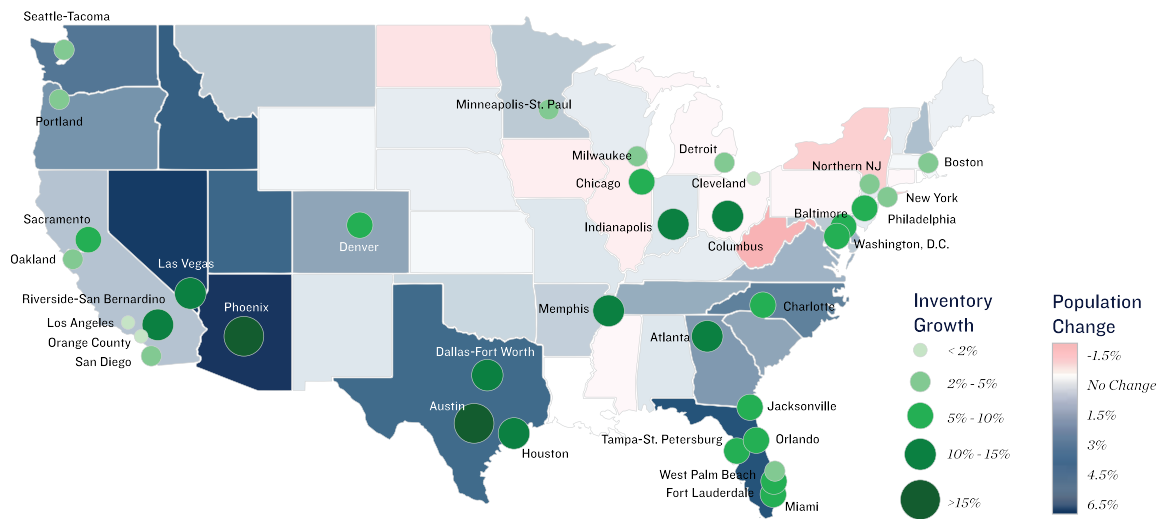
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| Austin | 20.6% | 6.0% | 3.0% | -430 | \$13.25 | 29.1% |
| Phoenix | 17.2% | 4.4% | 5.5% | -230 | \$8.95 | 20.3% |
| Houston | 11.8% | 4.0% | 6.4% | -10 | \$7.85 | 16.6% |
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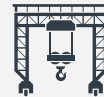
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42ND CEBA
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*Live on Amelia Island, Florida ...
the only controlled environment construction event.*

The 42nd Annual CEBA Conference & Expo will be held November 7-10, 2022, at the Omni Amelia Island Resort, just outside of Jacksonville, Florida. This much anticipated event is the only one in the world dedicated to best practices in controlled environment facility construction, design and maintenance. In a year when cold chain is hotter than ever, this event is a must-attend for anyone in the business.



With more than 250 controlled environment facility construction, logistics and supply chain operations professionals attending, participants will gain valuable insight for improving their business. Throughout the conference's three days, participants will hear presentations from industry thought leaders, have exceptional networking activities, and experience an expo with cutting-edge products and technology.

General Sessions

The general sessions at the CEBA Conference & Expo provide attendees a thorough look at the latest innovations in controlled environment design and building.

This year's conference will include a keynote presentation from Dr. Anirban Basu, Chairman & CEO, Sage Policy Group – an economic and policy consulting firm that provides strategic analytical services. He has recently lectured on global strategy, international economics, urban economics, micro- and macroeconomics at Johns Hopkins University.

In addition to the keynote presentation, there will be presentations from the finalists of the CEBA Built by the Best Award as well as insights from industry experts.

The Expo

The Expo is an experience not to miss, and features the latest technologies, solutions, products and services from some of the most respected names in the industry. Here's just a small sampling of the products and services that will be featured at this year's expo:

- Cold Storage Contractors
- Doors
- Energy Efficiency Solutions
- Fire Detection Systems
- Flexible Walls
- Flooring
- Insulated Panels
- Insulation
- Lighting
- Materials Handling
- Racking
- Refrigeration Solutions
- Roofing

Built by the Best Award

The CEBA Built by the Best Award was created to acknowledge these factors and recognize the project teams moving the industry forward in regard to the design and construction of controlled environment facilities across the world.

Now in its seventh year, the award program will expand in 2022 to include two award categories. One award will recognize buildings constructed under \$35 million dollars (USD) and one for projects over \$35 million (USD). The award has expanded to be more inclusive and recognize the varying levels of controlled environment buildings being constructed throughout the cold chain around the world. Applicants are welcome to submit projects in each category.

This award is open to project teams in any country comprised of contractor/design-build companies and processor/end-user/warehouse/third-party logistics companies that meet the following criteria:

42nd Annual CEBA Conference & Expo Exhibitor List

- Albany - Dynaco High Performance Doors
- All Weather Insulated Panels
- AutoMak Assembly Inc.
- EVAC North America Inc.
- Evapco Inc.
- Fastener Systems Inc.
- FCL Builders
- GAF
- Global Insulated Doors Inc.
- Green Span Profiles
- Honeywell International Inc.
- Jamison Door Company
- Kingspan Insulated Panels
- Kingspan Insulation LLC
- KPS Global
- M&M Carnot
- Mole Master Corporation
- Protectowire FireSystems
- Rack Builders Inc.
- RefrigiWear Inc.
- Republic Refrigeration Inc.
- RHH Foam Systems Inc.
- Royalty Roofing
- Rytec High Performance Doors
- Senneca Holdings
- Senneca Holdings Systems, LLC
- The Raymond Corporation
- Tippmann Engineering (QuickFreeze)
- TrueCore
- Vapor Armour
- WAGNER Fire Safety Consulting GmbH
- Wagner Fire Safety Inc.
- Weiland Doors
- Wiginton Fire Systems

List current as of July 11, 2022.

- Contractor or design-build company must be a CEBA member. Processor/end user/warehouse/third-party logistics company does not need to be a member.
- Building must maintain a controlled environment.
- Projects must be completed within the timeframe of January 1, 2021 - March 31, 2022.
- Submission must be received by the submission deadline. Late applications will not be accepted.
- Project must have been completed on or ahead of schedule.

Construction Café

The CEBA Construction Café creates an exchange of ideas and discussion on critical issues facing the industry. Participants choose from different topics, join the table at which the issue is being discussed and spend time sharing ideas. Participants then switch tables to discuss other topics.

These roundtable conversations provide attendees a chance to share ideas, ask questions and solve problems with their peers in a small group setting. The moderator will guide the participants through questions they have submitted in advance, diving into the subjects that matter most to attendees and the industry.



Networking Opportunities and Events

Prominent social activities, receptions and the exhibit hall give members and industry suppliers unparalleled access to build partnerships with construction/design-build, warehousing and food processor decision-makers.

Other networking opportunities include a first timer and new member reception, an opening night reception, two afternoons set aside to catch up with peers and vendors for private business meetings, a golf tournament and an after-hours party.

This is the only event in the world dedicated to best practices in controlled environment facility construction, design and maintenance. The convention and expo serve to further CEBA's vision to be the association where anyone looking to build, renovate or modernize a first-rate, innovative facility comes to find the most experienced designers, contractors, manufacturers and suppliers.

Visit <https://www.gcca.org/events/CEBA-Conference> to learn more about the CEBA Conference & Expo. 🌐

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COLD CHAIN DEVELOPMENT

NEWS ABOUT WFLO INTERNATIONAL PROJECTS

This column features news about key projects of the World Food Logistics Organization (WFLO), a GCCA Core Partner, and its work with members, aid organizations and international development partners to help emerging economies and lower-income countries meet the challenges that arise when growing a safe and efficient global cold chain.

ACTIVE PROJECTS

Benin Projet d'Appui à la Compétitivité des Filières agricoles et à la Diversification des exportations (PACOFIDE), 2022

Partnered with LixCap

WFLO was requested by the government of Benin to develop preliminary designs for the project. The client will soon launch a tender process for the conditioning facility in the Grand Nokoué wholesale market, which offers a great opportunity for CEBA members to engage in international projects in Africa. This tender process directly follows the successful cold chain rapid response and strategy developed by the consortium.

Bangladesh Trade Facilitation (BTF) Project, 2020 – 2025

Partnered with Venture37 and LixCap

After identifying locations for investment and developing a network of contacts within the country's cold chain industry, WFLO, with project partners, held an in-person workshop event to discuss investment opportunities in Bangladesh. A secondary virtual webinar was held the following week to share the investment opportunities with interested international players.

Cambodia Market Systems Program, 2022 – 2023

Partnered with LixCap and Khmer Cold Chain Company (KCCC)

WFLO is advising on the construction and startup of the Khmer Cold Chain Company facility at the LM17 Port on the Mekong River in Phnom Penh, Cambodia. Team leader and international cold storage design build expert Richard Dowdell has begun reviewing facility specifications and offering guidance on best practices.

Dominican Republic TraSa Project, 2021 – 2025

Partnered with International Executive Service Corps (IESC)

Beginning in May, WFLO has hosted eight cold chain training modules for the local cargo and retail associations. All trainings were presented by GCCA members in the Latin America region and approximately 200 attended. WFLO is planning two regional study tours for port inspectors and customs officials later in 2022 and has sent five individuals for training at WFLO's Latin American Institute with an additional two individuals completing their second year in Atlanta, Georgia, United States.

Egypt Rural Agribusiness Strengthening (ERAS) Project, 2019 – 2024

Partnered with Abt Associates Inc.

The Feed the Future Egypt Rural Agribusiness Strengthening (ERAS) is improving the competitiveness of horticulture producers and related downstream businesses and food processors by developing their abilities to respond to domestic and international buyer demand. WFLO provides short term technical assistance on postharvest handling practices for key crops. Dr. Elhadi, expert on postharvest technology of perishable foods for the WFLO Scientific Advisory Council, traveled to Egypt in June 2022 to provide support and training on mangoes.

Georgia Agriculture Project, 2018 – 2023

Partnered with Cultivating New Frontiers in Agriculture

WFLO is developing various remote trainings for the Republic of Georgia. The training modules have grown from 10 to 13 and cover deep dives into harvesting; grading, sorting, and packing; packaging for fruit and vegetables; ethylene management; shelf life and temperature; cold storage; lights, floors, doors, and corridors; design build focus points; ultra-low oxygen; business model case studies; marketing channels; and public private partnerships. Trainings will be provided by



IARW Chairman Manuel Cabrera-Kabana during a site visit in Ghana.

members of the Scientific Advisory Council, GCCA members and GCCA technical experts. Recording of the sessions has begun and these will be translated and dubbed into Georgian. WFLO is also supporting the development of a newly established local cold chain association in Georgia, and is working with the project to host a regional cold chain seminar in the country for cold chain stakeholders in both Georgia and Azerbaijan.

Ghana Cold Chain Network, 2022 – 2023

Partnered with LixCap, Sory @ Law, West African Coastal and Marine Engineering Services (WACAMS) and Maverick Research and Consultant

Following two successful trips to assess the existing cold chain infrastructure in Ghana, the team is finalizing the legal and regulatory review, market analysis and infrastructure assessment. The project will next identify locations for development, recommendations for design build with respect to the country context and environmental impact, and financing opportunities. In September, three webinars will be hosted to share the investment opportunities with the GCCA global membership and other interested parties.

North African Cold Chain Skills Gap Analysis and Trainings, 2021 – 2022

Partnered with USA Poultry and Egg Export Council (USAPEEC)

USAPEEC has approved the cold chain skills gap analysis and proposed trainings, consultations and resources as recommended by WFLO. With USAPEEC, WFLO will offer these resources to various 3PL providers in the region with the support of GCCA technical experts and members of the association later this year.

Southeast Asia Emerging Markets Program (EMP), 2019 – 2022

Following the completion of a comprehensive baseline assessment of the cold chain situation in Vietnam, Cambodia and Thailand, WFLO is identifying potential educational opportunities for stakeholders in the region, such as one-on-one consultations, virtual and in-person trainings, Cold Chain Connections and/or a regional study tour. 🌐



Pictured from left to right: Alistair Djimatey (Blue Skies), Abdallah Abra (LixCap), Ewuradwoa Amponsaa Koranteng (Maverick Research), Jesse Frimpong (GCCA), Owusu Akoto (FreezeLink), Ruth Smith Adjei (Blue Skies), Manuel Cabrera-Kabana (GCCA), and Reginald Ashitey (Blue Skies) during a site visit to Blue Skies in Ghana.



HIGH-BAY WAREHOUSE FOR DEEP FREEZE INTRALOGISTICS AT ITS BEST

In Burley, Idaho, NewCold celebrated the grand opening of one of the largest frozen storage facilities of its kind. This impressive project includes a high bay warehouse with 90,000 pallet positions supplied by SSI SCHAEFER.

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COLD CHAIN FEDERATION CORNER

NEWS FROM THE UNITED KINGDOM

In April 2022, GCCA and the United Kingdom's Cold Chain Federation announced a partnership agreement signaling a renewed commitment to building knowledge, networking opportunities and insights across borders. In a new series for COLD FACTS, Cold Chain Federation Chief Executive Shane Brennan explores hot topics for our industry in the United Kingdom and beyond.

To paraphrase a comment made recently to us by a member of the U.K. Parliament – historically the cold chain has been largely taken for granted by politicians and government, and the reason for that is because it does its job so well. I find it extremely satisfying that it is for that very same reason that, over the past three years, we have been able to turn this lack of attention into widespread recognition and appreciation for our industry across U.K. government: a very hard job, done extremely well.

The contrast was highlighted in May 2022 when more than 90 leaders of the United Kingdom's cold chain met with U.K. government ministers, members of parliament and peers from the House of Lords at a reception we arranged to celebrate our industry's excellence during the intense challenges of the pandemic.

The reception celebrated successes in keeping the nation fed during the pandemic and delivering the COVID vaccines. But it was also an opportunity to reinforce to politicians the cold chain's importance in the future of the United Kingdom at a time that is full of change for the nation, for the economy and for our industry.

Across the globe, the decisions politicians are making in this period of transformation will have major impacts on our food supply chains. In the United Kingdom, this includes, but is not limited to, new policies designed to forge a new path beyond Brexit; to respond to the chronic labour shortage; and to reduce the energy, fuel and carbon costs of our operations.

As the United Kingdom moves on from COVID restrictions, we must continue to speak up for the cold chain. We must ensure that our politicians and civil servants have a real understanding of the impacts of their decisions on cold storage and temperature-controlled distribution businesses, and of why these impacts matter for everyone.



Present at the reception hosted by CCF for MPs, peers and government officials were (top left) Shane Brennan, Cold Chain Federation with Baroness McIntosh, House of Lords Peer; (bottom left) Paul Bennell, Managing Director of Samworth Brothers Supply Chain and newly elected Cold Chain Federation Vice President with Member of Parliament Alicia Kearns; (right) Victoria Prentis, Minister of State at the Department for Environment, Food and Rural Affairs (DEFRA). (Photos courtesy of the Cold Chain Federation.)

Receptions, briefings and site visits with politicians ensure our messages are heard, and those effects are seen firsthand. But successfully increasing understanding is only part of the mission. We must seize every chance to play an active role in the development of the many policies that will affect our industry. Now is the time to harness the relationships built over the past three years of crisis to take constructive ideas and thoughtful solutions to governments for the future.

Nowhere is this more apparent than in the aim, enshrined in law, for the United Kingdom to operate a carbon net zero economy by 2050. This is why the Cold Chain Federation's series of project reports explore the core challenges and opportunities for our industry in supporting a journey to being carbon neutral, while also setting out specific policy asks of government that are vital if businesses stand a chance of making that transition.

Meeting with politicians in the Houses of Parliament in May was a chance to celebrate our hardworking people, resilient businesses, and ability to innovate under pressure. It is just one way in which we are channelling the newfound appreciation for the U.K. cold chain to seek a policy environment that enables our industry to reach its great potential for today and tomorrow. 🌐



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COOL SOLUTIONS

SCIENTIFIC ANSWERS TO COLD CHAIN CHALLENGES

This section highlights a cold chain question and answer submitted through the GCCA Inquiry Service to the team of experts on the WFLO Scientific Advisory Council (SAC), the roster of SAC members and abstracts on cool solutions written by SAC members. Submit your cold chain questions to the Scientific Advisory Council at www.gcca.org/inquiry.

To get instant advice from a private, online community of over 4,000 cold chain professionals, simply post your inquiry in the GCCA Online Community. All GCCA Members and their employees can access the GCCA Online Community at community.gcca.org/home.

Q: We have a customer that is using plastic jugs for their product. Recently, these jugs have been breaking after packaging. They are cracking near the handle while in their packaged box in the refrigeration cold storage. We aren't sure what is causing the breakage of these containers. Is there a way to get these jugs tested or looked at to see what might be the cause of the breaking jugs?

A: After receiving the a few samples of the jugs from the member, it appears the issue is with the jug manufacturer. The jugs are blow-molded and pinched at the bottom, which causes weak areas along the bottom and at the handle where the breakage has occurred. However, all the jugs did not have this issue. Some were stronger and did not have weak areas near the pinched bottom or at the handle. This indicates that the weak samples come from a factory where the molds for the jugs do not exactly align, perhaps from age or poor maintenance, causing the sharp edges in the handle. Additionally, too much material is used, so the plastic becomes brittle at the handle, further causing it to break. The style of the jug is good, the mold is bad.

A simple test is recommended to identify which molding line is causing the issues. You could complete this yourself or have the jugs tested in a lab.

To test the jugs yourself, you should collect at least 10 jugs from each of the molding lines and drop them from varying heights starting at 6 inches up to 5 feet, increasing at 6-inch intervals. Then you would be able to note at which height each of the different jugs from the molding lines is breaking most easily. The more jugs you can test (up to about 30 per line), the more accurate your findings will be.

For instance, if there are 10 lines, you will need at least 100 jugs total (10 from each). You may notice that all jugs tend to bust at 3 feet, except the jugs from line six, which bust at 18 inches. This is a good sign that line six is the issue.

Most importantly, the issue is not with your storage practices or the product! Work with your customer to improve the packaging and you shouldn't have any issues going forward.

Answer provided by Dr. S. Paul Singh, Michigan State University, Packaging and Package Labeling Expert. 📧

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2022 AWARD UPDATES

The Built by the Best Award acknowledges the Controlled Environment Building Association (CEBA) members around the globe for their expertise and innovation in constructing, renovating and/or modernizing controlled environment buildings.

- Expansion from one to two awards
- Entering its 7th year, in 2022 the award program will include two award categories: One award recognizing a project under US\$35 million and one for a project over US\$35 million (defined as total cost to customer/end user). Applicants are welcome to submit projects in each category.
- Application includes short project summary video

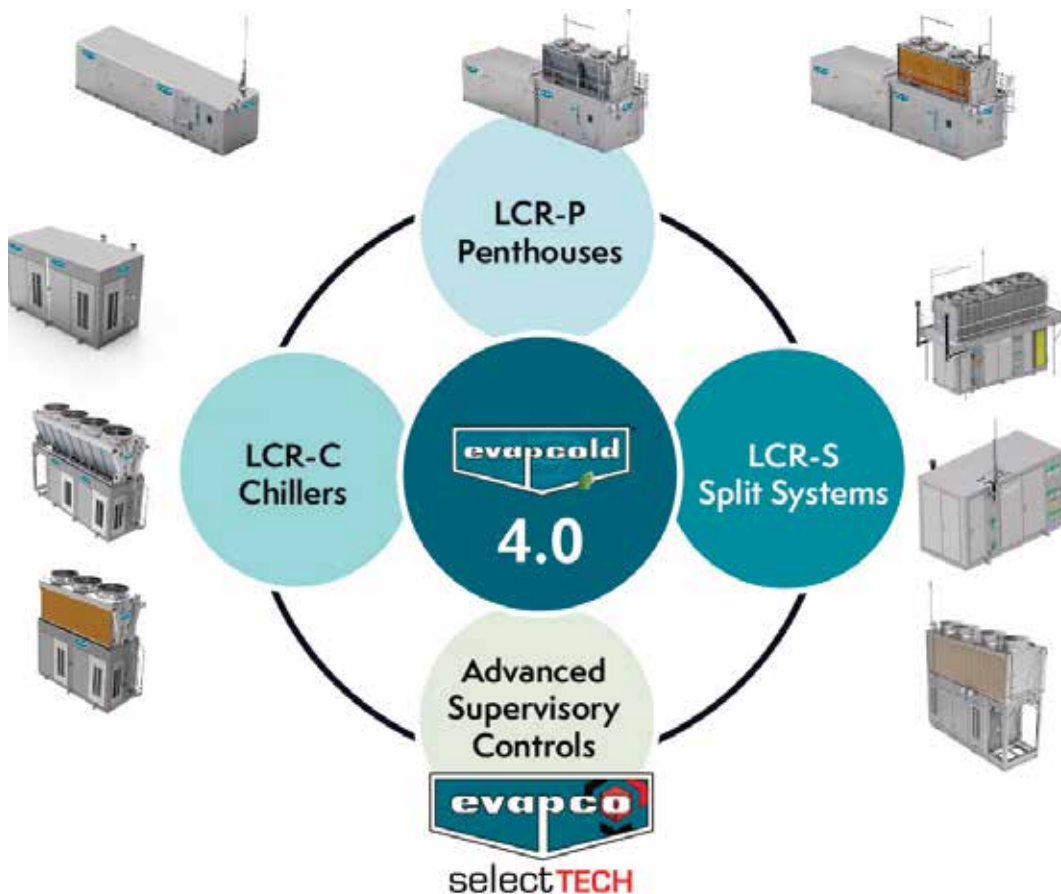
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The WFLO Scientific Advisory Council is an eminent group of food scientists, logistics, and packaging experts from around the world. The council provides cutting-edge research and advice to members of the Global Cold Chain Alliance and its Core Partners.



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Querétaro, Mexico, Postharvest
Technology of Perishable Foods
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Joseph Sebranek, Iowa State University, Meat Products Expert

Daryl B. Lund, University of Wisconsin, Food Science Expert

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**Have a burning cold chain question?
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at www.gcca.org/inquiry**

COOL SOLUTIONS: ABSTRACT

SCIENTIFIC ANSWERS TO COLD CHAIN CHALLENGES



DR. VICTORIA SALIN
Texas A&M University
Agriculture Economics Expert

Dr. Salin is working on a study of technical efficiency of the third party refrigerated warehousing industry. Technical efficiency is defined as obtaining the maximum output from the inputs used. She is using the 2019 GCCA Productivity & Benchmarking Report data.

The baseline model relates the pallet throughput quantity to capital and labor inputs. The result is a metric of labor-intensity versus capital-intensity of the production process.

Based on the findings, a 10% increase in equipment resulted in the warehouse output increasing by 7.2%. Thus, labor was less important than capital in overall warehouse production function. Capital intensity of the production process in refrigerated warehousing was a consistent finding from several different models.

In addition to the labor-capital intensity results, a stochastic frontier model provides estimates of technical efficiency for each establishment in the sample. Averaged across the industry, technical efficiency scores were 0.75 out of maximum 1.0. Analysis of the technical efficiency parameter revealed which business practices, features of warehouses, or aspects of the market influenced efficiency.

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Energy intensity and the extent of specialization in storage business were significant negative shifters in the production function. Energy use relative to warehouse size was associated with lower production. This finding suggests that blast freezing and deep freezing services (proxied with energy consumption) can be considered in an industry benchmarking program. Likewise, conducting storage business was associated with lower quantities shipped.


High occupancy rates and automation were positively related to efficiency. Automation positively influenced the refrigerated warehouse industry production function in 2019. However, the statistical significance of the reported data was weak.

The automation variable was derived from a question asking the percentage of operations that are automated. Since many respondents filled in 0 or did not respond, the data reflects that the question was not well understood or did not seem relevant to the survey participants. Few respondents answered the additional survey questions about types of automation equipment being utilized.

To incorporate the potentially transformative impact of automation in an economic model of production, the current data collection approach requires improvement.

Ongoing research tests the robustness to alternative metrics for output, such as revenue rather than pallets. Ongoing research has potential implications related to specific

features of labor use in the industry. The dataset allows for a detailed look at efficiency scores for companies that use contract labor or regular employees, overtime hours, and the role of handling workers relative to technical specialists or managers.

Editor's Note: Data collection for the 2022 Productivity and Benchmarking Report is ongoing. Please contact Adam Thocher at athocher@gcca.org for information on how to participate. 

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JULY

WFLO INSTITUTE LATIN AMERICA

11-13 JULY 2022

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This event, designed for employees with clear management potential and executives new to the industry, features extensive classes in warehouse management and transportation management taught by leading experts in the industry.

Large Company Audience: Warehouse managers, operations managers, warehouse supervisors, shift leads, workers with high potential for management, customer service managers, business development managers, transportation managers, executives new to the industry.

Small to Medium Company Audience: Warehouse managers, operations managers, workers with high potential for management.



AUGUST

GCCA SOUTH AFRICAN COLD CHAIN CONFERENCE

3-5 AUGUST 2022

Cape Town, South Africa

This event is South Africa's one and only venue bringing together cold store operators, controlled-environment builders, equipment suppliers and service providers to discuss opportunities and innovations of this essential sector. The conference provides leadership experience, knowledge, and exclusive networking with decision makers from across South Africa and beyond, in a relaxed yet professional atmosphere.

Audience: Executives and managers from temperature-controlled, third-party logistics companies.



GCCA GLOBAL POLICY FORUM

9-11 AUGUST 2022

Virtual

The GCCA Global Policy Forum is the premier policy event for businesses engaged in temperature-controlled logistics. Featuring education sessions and keynote presentations focused on rules and regulations that impact the cold chain, the Global Policy Forum is a must attend policy event for multiple regions across the world.

Large Company Audience: Executives with compliance and regulatory responsibility, members of safety and government affairs committees.

Small to Medium Company Audience: Owners, CEOs, executives with compliance and regulatory responsibility, members of safety and government affairs committees.



GCCA GLOBAL POLICY FORUM
AUGUST 9-11, 2022

OCTOBER

131ST IARW-WFLO CONVENTION

8-12 OCTOBER 2022

San Diego, California, United States | Omni La Costa Resort & Spa

This annual gathering for IARW and WFLO features education, networking and business development opportunities for third-party logistics companies and warehouse operators.

Large Company Audience: Owners, CEOs, presidents, executive leadership teams.

Small to Medium Company Audience: Owners, presidents, senior executives.

131st

IARW-WFLO Convention
8-12 October 2022
San Diego, California

GCCA BRAZILIAN COLD CHAIN CONGRESS

20 OCTOBER 2022

Sao Paulo, Brazil

This educational event focuses exclusively on the temperature-controlled logistics industry and features opportunities and solutions for business development.

Audience: High-level executives in temperature-controlled warehousing or logistics.



NOVEMBER

42ND CEBA CONFERENCE & EXPO

7-10 NOVEMBER 2022

Amelia Island, Florida United States | Omni Amelia Island Resort

This annual meeting of CEBA members offers education, business development opportunities and networking for company executives managing the building of new cold storage facilities and cold storage builders.

Large Company Audience: Chief engineers, regional facility managers, regional facility maintenance leads, construction engineer managers.

Small to Medium Company Audience: Owners/CEOs who are building or expanding facilities, chief engineers.



GCCA LATIN AMERICAN COLD CHAIN CONGRESS

16-17 NOVEMBER 2022

Bogota, Colombia

This meeting enables GCCA members and leaders in the temperature controlled industry to interact, learn about industry trends and expand their knowledge. The Congress also serves as a discussion forum for issues of interest to multi-regional cold chain industry leaders.

Audience: Senior executives in temperature-controlled warehousing or logistics.



Find out more at www.gcca.org/events

Many events are in flux due to COVID-19 and are subject to change.

All of our virtual events and Regional Cold Connections will be posted online as they are scheduled. Please check gcca.org for updates.



GCCA GLOBAL POLICY FORUM

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9-11 AUGUST 2022

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ASSOCIATION NEWS

NEWS ABOUT GCCA CORE PARTNERS

The respective Boards of Directors for the International Association of Refrigerated Warehouses (IARW) and International Refrigerated Transportation Association (IRTA) have reached an Agreement in Principle to merge their organizations to officially form a new organization, the Global Cold Chain Alliance (GCCA). Over the coming months, the IARW and IRTA Boards will work with staff to solidify the structure and governance of the merged entity. That information will be shared with the membership later this year. Pending approval from the respective memberships in October, IARW and IRTA will continue to operate as currently structured through 2022, with the restructured GCCA to be launched January 1, 2023. The World Food Logistics Organization (WFLO) and the Controlled Environment Building Association (CEBA) will remain as partners in the GCCA and will continue operations as separate entities. For more information on the merger, please visit: www.gcca.org/gcca-merger.

GCCA will host its first ever South African Cold Chain Conference in Cape Town, South Africa, 3-5 August 2022. This live event is expected to bring together over 100 cold chain professionals and provide an opportunity for knowledge exchange and exclusive networking/relationship building experiences. The educational content covers automation, cyber security, food safety, global cold chain trends and much more. Full details on the program and registration information are now available on the GCCA website.



The **WFLO** Institutes West (Tempe) and East (Atlanta) took place this past June with close to 400 students and faculty participating. Due to COVID, the WFLO Institutes had not been held since January/February 2020. Roughly 60 Year 3 students graduated this year.

During the Opening Session for the WFLO Institute West, WFLO Chairman Dan Kaplan recognized Shari Jenkins, Vice President, Paden Cold for being this year's Refrigiwear scholarship recipient. Janine Dunlap, Business Development Coordinator, Cold Storage and Fulfillment for RLS Logistics, was recognized during the opening session of the WFLO Institute East as the ALTA Refrigeration scholarship recipient.

The first ever Anthony M. Leo WFLO Institute Scholarships were awarded by Russell Leo, CEO of RLS Logistics and Lori Cogit, Vice President of Human Resources, also from RLS Logistics, during the WFLO Institute East in Atlanta, Georgia. Created in June 2021 after the passing of longtime member, WFLO Treasurer and Institute Faculty Member, Tony Leo – the recipients of this year's Anthony M. Leo Scholarships were MJ Faison from Interstate Warehouse and Christian Avila from Valley Cold Storage. 📍



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MEMBER NEWS

NEWS FROM MEMBERS OF GCCA CORE PARTNERS

ARCADIA COLD joined local Burseson, Texas officials and Saxum Real Estate to celebrate the groundbreaking for their Burseson Cold Storage site. The site is located just outside Fort Worth. The event was hosted by the project general contractor, Primus Builders.

Speakers at this event included Chris Hughes, CEO & President of Arcadia Cold, Matt Hirsch, President of Primus Builders – the project’s general contractor and Bryan Lynch, Executive VP, Global Cold Chain Alliance (GCCA).



CLEVELAND COLD STORAGE broke ground in early June for a 156,000-square-foot freezer on the Opportunity Corridor in Cleveland, Ohio. Cleveland Cold Storage will provide a full range of frozen storage, distribution and transportation services.

THE COLD CHAIN FEDERATION

announced Paul Bennell, Managing Director of Samworth Brothers Supply Chain has been elected as its new vice president. The election took place at the Cold Chain Federation AGM in May. As vice president, Bennell will work closely with Cold Chain Federation President Tim Moran, Lineage Logistics Senior Vice President Operations Europe, who continues his term leading the organization.



LINEAGE LOGISTICS has acquired Turvo Inc., a leading provider of supply chain management, collaboration and visibility software. Sudarsan Thattai, Lineage CIO & Chief Transformation Officer, noted Turvo’s platform can decrease the number of trucks or containers required to deliver a product from farm to fork by matching customers to truck, rail or

container assets that would otherwise be under utilized.



LINEAGE LOGISTICS announced the construction of a 200,000-square-foot automated cold storage facility in Windsor, Colorado, on behalf of JBS USA, a global food company.



LINEAGE LOGISTICS entered into an agreement to develop a cold storage warehouse in western Sydney, Australia. The automated facility will contain 50,000 pallet positions, 43 loading docks alongside an 18,000 pallet position manual warehouse for retail operations.

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MEMBER NEWS

NEWS FROM MEMBERS OF GCCA CORE PARTNERS

MAERSK has announced it will construct a new 45,000m² integrated cold chain facility in New Zealand's Waikato District. The cold store will be integrated with depot and intermodal connections, which Maersk said will provide better logistics solutions for both import and export customers.



PLM TRAILER LEASING won the New Jersey Top Workplace Award in 2022. This is the third consecutive year PLM has earned this recognition.



THE RAYMOND CORPORATION has appointed three new executive roles. Jennifer de Souza is Vice President, Energy Solutions, Procurement and Leasing; Brian Howard is Vice President, Marketing and Program Management; and Tony Topencik is Vice President, Operations, Quality, and Environmental Health and Safety.



REFRIGIWEAR, an insulated work apparel supplier for the cold chain, has acquired Samco Freezerwear Co., a leading provider of freezerwear, insulated industrial workwear and other insulated industrial apparel and accessories for workers in the food-related cold chain.



UNITED STATES COLD STORAGE (USCS) has sold to **VERTICAL COLD STORAGE** three public refrigerated warehouses located in Medley, Florida; Marshville, North Carolina; and La Vista, Nebraska. Larry Alderfer, USCS President and CEO, said all the proceeds will be reinvested and announced the further expansion of its Tulare, California, facility and the purchase of an additional 39 acres for future expansion. 🔄

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NEW MEMBER COMPANIES OF GCCA CORE PARTNERS



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Maple Reinders Constructors Ltd.
Mississauga, Ontario, Canada

PowerSecure
Durham, North Carolina, United States

RL Cold
Brookhaven, Georgia, United States

IARW-WFLO WAREHOUSE MEMBERS

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Suffolk, Virginia, United States

Bidfood
Nottingham, United Kingdom

BSI Group UK
Knowlhill, United Kingdom

Culina Group
Market Drayton, United Kingdom

Martin-Brower UK Ltd.
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NEW MEMBER COMPANIES OF GCCA CORE PARTNERS



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Loveland, Ohio, United States

Fire Protection Services, LLC
Atlanta, Georgia, United States

Maple Reinders Constructors Ltd.
Mississauga, Ontario, Canada

Metecno S.A. De C.V.
Querétaro, Mexico

PowerSecure
Durham, North Carolina, United States

RL Cold
Brookhaven, Georgia, United States

SnoFox Sciences, Inc.
Philadelphia, Pennsylvania, United States

Termoprol Zanotti do Brasil Ltda.
Porto Alegre, Brazil



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AD INDEX

Bonar Engineering & Construction Company..... 48

BRUCHA Corp..... 7

Colmac Coil Manufacturing Inc. 52

DEEM, LLC..... 25

Evapco, Inc..... 39

GAF..... 33

Gamma Graphics Services..... 46

Green Span Profiles..... 37

Hillphoenix..... 50

Jamison Door Company... Cover 3

Kalman Floor Company... Cover 4

M&M Carnot.....11

Mac Rak Inc..... 9

Marcus & Millichap..... 28, 29

Industrial.io..... 15

PolyGuard Products..... Cover 2

Primus Builders, Inc..... 53

Rytec High Performance Doors..... 47

Schaefer Systems International..... 35

Stow US Inc..... 21

The Kaiser-Martin Group..... 46

Tippmann Engineering..... 49

Tippmann Group..... 43

TrueCore Panels..... 3

United Insulated Structures Corp. (UISC, LLC)..... 51

Vapor Armour..... 5

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CARLOS FRANCO

Carlos Franco is a GCCA Government Affairs Consultant in Brazil. To learn more about his work on behalf of GCCA members, see the article beginning on page 12.

CF: How did you first become involved in advocacy work?

CARLO FRANCO: It started in July 2008 when I decided to leave the Ministry of Agriculture, Livestock and Supply to work for the private sector.

CF: Describe your advocacy work on behalf of GCCA.

CF: My main activity on behalf of GCCA is to establish a dialog with the Ministry of Agriculture. Mainly it is to raise awareness about the importance of cold storage in Brazil and to discuss good regulatory practices for the implementation of specific legislation for the warehouses of origin. This will guarantee the quality and safety of food, considering that the current standard currently practiced in the sector follows the same rigor applied to establishments producing animal origin.



On behalf of the cold chain, I hope to contribute in some way to the implementation of good regulatory practices to support decision-making and the improvement of standards in the sector of warehouses of animal origin, aiming at food safety and food quality for Brazilians and for several countries to which Brazil exports.”

CF: What do you hope to accomplish on behalf of the Brazilian cold chain?

CF: On behalf of the cold chain, I hope to contribute in some way to the implementation of good regulatory practices to support decision-making and the improvement of standards in the sector of warehouses of animal origin, aiming at food safety and food quality for Brazilians and for several countries to which Brazil exports.

CF: Can you share something about the Brazilian legislature that might surprise readers?

CF: The Federal Senate of Brazil is finalizing the approval of the bill that will adopt a self-control quality program in companies linked to agribusiness. The implementation of self-control together with specific regulation for the refrigerated storage sector will allow for a more centralized action focused on the real needs of the sector, in addition to improving controls over production processes.

CF: What do you like to do with your time when you're not talking to government officials?

CF: I like to dedicate some of my free time to running and traveling. 🏃🌍

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