



OzoNews

A fortnightly electronic news update on ozone and climate protection and the implementation of the Montreal Protocol brought to you by OzonAction



COOLING KEEPS FOOD FRESH

Cooling Keeps Food Fresh is a global campaign launched by The United Nations Environment Programme, OzonAction, Chefs4thePlanet, and Global Food Cold Chain Council, to celebrate World Refrigeration Day, June 26. The campaign aims to raise awareness of cooling technologies that reduce food loss and promote climate security.

Since the inception of World Refrigeration Day in 2019, The United Nations Environment Programme (UNEP), OzonAction is an active partner in the yearly celebration of the day, where each year new campaign is being presented in cooperation with key industry partners.

The 2022 campaign offers a new concept through bringing new players to the game. A group of renowned Chefs are the face of this year campaign presenting key environmental and sustainable development messages in a simple language and in connection to the cooling and food industries.

World Refrigeration Day, 26 June 2022

Launches on World Refrigeration Day

Chefs Say “Cooling Keeps Food Fresh” in Global Campaign

To celebrate World Refrigeration Day, leading chefs are reminding us that cooling enables nutritional diets, helps reduce the number of undernourished, and can lower greenhouse gas emissions. Says Swedish chef Henrik Andersson, “Thanks to our fridges and our cooling systems, we have fresh products everyday like our fish and vegetables. Cooling takes good care of our products.”

The chefs are part of the Chefs4thePlanet network. Chefs4thePlanet is joining with United Nations Environment Programme OzonAction and Global Food Cold Chain Council in the “Cooling Keeps Food Fresh” campaign. It aims to raise awareness of cooling technologies that reduce food loss and promote climate security. Twenty-two associations in the cooling industry and four intergovernmental agencies support the campaign which launches on World Refrigeration Day, recognized on and around June 26.

“Cooling, whether refrigerated or frozen, allows us to maintain the optimum quality of products from harvest to final use in the kitchen,” says Laurent Pichaureaux, a chef in Paris. Adds Gregory Cohen, a chef of French cuisine, “With the fridge, we have food that can be kept longer with the same freshness. We can transport food from one place to another without risk of deterioration. Nowadays, there is good technology to keep food fresher with less impact on the environment.”

Drawing on scientific studies, the campaign describes how cooling keeps food safe, promotes nutritious diets by prolonging shelf-life, helps feed the undernourished, and can help protect the environment.

“What causes malnutrition is lack of accessibility,” says Mercedes, a traditional Mexican chef. “The cold chain is a vital element for food safety. Each stage is intertwined with another, from collection to storage, packaging, warehousing, transport to point of sale, and storage at point of consumption.”

Cooling protects us against the proliferation of bacteria in the food we eat. The campaign advises us to keep the fridge and freezer in a safe temperature range. Bacterial grow most rapidly between 4.4 and 60 C (40 and 140F), some doubling in as little as 20 minutes. Cooling slows bacteria growth.

“Cold storage is essential because it allows me to keep my ingredients longer and above all avoid the risk of food poisoning! Increased temperatures cause and accelerate microbial growth and reduce product shelf life. says Denny Imbroisi, an Italian chef. “I maintain my ingredient quality thanks to the cold.”

Justine Piluso, a participant in Top Chef France 2020, says, “Cold is our ally provided you know how to use it. Some preparations should be kept high in the fridge, others lower, and

yet others in the freezer. Some will be better in the fridge's airtight box and others with damp paper. But all need cold."

Cooling can also contribute to reduction of greenhouse gas emissions and reduced energy bills. "Besides its main purpose of keeping food fresh and safe to eat, your refrigerator can also be an agent of change to help solve environmental challenges such as preserving Earth's ozone layer, fighting climate change, and promoting energy efficiency," says Jim Curlin who heads UNEP's OzonAction.

Food production accounts for 26% of total greenhouse gas emissions with 24% of that emitted from uneaten food. Besides the beneficial environmental impact of expanding the cold chain, nutritionists expect that 950 million people could be fed from food loss due to lack of refrigeration. In 2018, there were an estimated 821 million undernourished people in the world, with world population expected to grow by 2 billion in 2050. "A sustainable food cold chain will be an economic, social and environmental net-positive," says Juergen Goeller, co-chair of the Global Food Cold Chain Council.

The Cooling Keeps Food Fresh campaign kicks off with short video messages delivered by the chefs in social media. The chefs also share recipes which depend on cooling for their preparation on the campaign website.

"Cold is important to maintain the temperature of ingredients and give the best products to our customers," says Alan Geam, a one-star Michelin chef born in Lebanon.

Summing up the campaign, "Cold is life!" says Piluso.

About the Organizers:

World Refrigeration Day is an international initiative that raises awareness of cooling's benefits and inspires development and adoption of innovative and sustainable cooling solutions by the public, governments, industry, and practitioners for the wellbeing of future generations. It is celebrated on and around June 26, the birthdate of the Scottish scientist William Thomson, known as Lord Kelvin, who formulated the first and second laws of thermodynamics.

UNEP is an implementing agency of the Multilateral Fund of the Montreal Protocol on Substances that Deplete the Ozone Layer. OzonAction's goal is to enable developing countries to meet and sustain their compliance obligations under the treaty.

Chefs4thePlanet is an international coalition dedicated to climate action, the protection of biodiversity and the environment, and the fight against food waste. It supports the transition towards an organic agriculture and short food circuits and the love of good things shared between generations, friends, and cultures.

Global Food Cold Chain Council is an independent not-for-profit industry organization that seeks to simultaneously reduce food waste and related greenhouse gas emissions in the processing, transportation, storage, and retail display of cold food by expanding and improving access to energy-efficient low-global warming potential technology.

Learn more about how Cooling Keeps Food Fresh

>>> www.coolingfood.com

Follow the campaign with #coolingfood

COOL CHEFS



Bruno Verjus

Two stars Michelin Chef at Restaurant Table, French Loire Inspired Cuisine

Instagram @bruno_verjus



Denny Imbroisi

Chef at IDA, Italian Cuisine with Transalpine Roots and Mediterranean Generosity

Instagram @dennyimbroisi



Alan Geam

One Star Michelin Chef at Alan Geam, Combining France's rich culinary heritage with a Touch of Lebanon

Instagram @Alan_geam



Dina Nikolaou

Chef at Evi Evane, Greek Inspired Cuisine

Instagram @dina.nikolaou



Elliott Van de Velde

Chef at Entropy Restaurant, Belgian Inspired Cuisine

Instagram @elliott_vandevelde



Mercedes Ahumada

Chef of Traditional Mexican Cuisine

Instagram @mercedes.ahumada



Mohammed Baya

Chef at Restaurant La Table Clandestine, Belgian-Moroccan Inspired Cuisine

Instagram @baya.moe



Justine Piluso

Chef at justinepiluso.com, Winner of Top Chef France 2020, French Cuisine Inspired by the Mediterranean Sea

Instagram @justine_piluso



Henrik Andersson

Chef at Le Fumoir, Swedish Inspired Cuisine

Instagram @handersson33



Gregory Cohen

Chef of French Inspired Cuisine

Instagram @gregorycohenoff



Laurent Pichaureaux

Chef at Esens'ALL, French Inspired Cuisine

Instagram @laurent.pichaureaux

 www.coolingfood.com

#coolingfood

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"Cooling's significance is sometimes taken for granted by governments, end-users, and the public. It makes many important contributions to our society, with direct connections to lives, livelihoods, health, nutrition, and environmental protection. Besides its main purpose of keeping food fresh and safe to eat, your refrigerator can also be an agent of change to help solve environmental challenges such as preserving Earth's ozone layer, fighting climate change, and promoting energy efficiency. You may not recognize it, but the refrigerator-freezer in your house or your favorite restaurant is a superstar that has a huge impact far beyond the kitchen.

The Cooling Keeps Food Fresh campaign seeks to motivate the public to learn about the myriad benefits of cooling."

Jim Curlin, Head, UNEP's OzonAction Law Division.

Global Food Cold Chain Council is an independent not-for-profit industry organization that seeks to simultaneously reduce food waste and related greenhouse gas emissions in the processing, transportation, storage, and retail display of cold food by expanding and improving access to energy-efficient low-global warming potential technology.

"Industry can facilitate the reduction of food loss and waste and its negative environmental impact by promoting greater access to food preservation technology and promoting the development and utilization of cost-effective, energy efficient equipment with reduced environmental impact. A sustainable cold food cold chain will be an economic, social, and environmental net-positive."

Juergen Goeller, Co-Chair, Global Food Cold Chain Council

Chefs4thePlanet, the global network of information and solutions for sustainable gastronomy, is an international coalition dedicated to climate action, biodiversity and environmental protection, and the fight against food waste. It brings together food lovers throughout the world who are concerned about our planet and our health, chefs and those who act, on a daily basis, to promote a healthy and responsible cuisine accessible to the greatest number - from the fork to the plate.

"At a time when each day we increasingly exceed our planetary boundaries, and our intensive agriculture and food practices produces about one third of global greenhouse emissions, feeding ten billion people in 2050 is requiring the systemic transformation of our food system. Chefs as role models and influencers have a key role to play. Alternative proteins, seasonal, local, and plant-based ingredients as well as fighting food waste are becoming more and more important in gastronomy, and cooling will continue to be essential."

Anne Le More and Sebastien Ripari, Co-Founders, Chefs4thePlanet

ASSOCIATION CAMPAIGN SUPPORTERS



INTERGOVERNMENTAL AGENCY CAMPAIGN SUPPORTERS



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