

Energy Efficiency Checklist

Coffee manufacturers

Cost-saving measures, productivity enhancements, and optimisation opportunities



The Energy Efficiency Checklist is a practical guide for coffee manufacturers to help the industry establish energy efficient opportunities. It has been developed as part of the Sector Decarbonisation Programme, which is a joint initiative between the Energy Efficiency & Conservation Authority (EECA), and the New Zealand Speciality Coffee Association.

This checklist sets out both low and high-cost energy efficient opportunities which can be taken when embarking on a process towards lowering your onsite emissions.

There are seven different sections focusing on:

- 1. Measuring Energy Intensity
- 2. Energy Maintenance
- 3. Production Planning
- 4. Bean Storage, Loading, and Cooling
- 5. Roasting Chamber
- 6. Afterburner
- 7. Other

Before you start this guide, you can set the foundations and start with purpose by:

- 1. Putting in place a climate action plan with regular feedback from stakeholders and staff around how to improve your performance
- 2. Assign energy management responsibilities to staff
- 3. Maintain an updated action list of energy efficient opportunities
- 4. Meet regularly and report on actions provide the opportunity for staff feedback

| TASK | DETAIL | COMPLETE? |
|---------------------------------------|--|-----------|
| Measure energy intensity | Gather your utilities bills (ask your energy company to provide a monthly report). | |
| | Use EECA's Energy Intensity Calculator for the coffee sector to measure the energy intensity per kg of coffee roasted. | |
| Basic energy saving maintenance | Conduct energy awareness training for staff, to promote efficient energy use within the business. | |
| | Switch off equipment when not in use, either manually or programmed – smart plugs can also be used where appropriate. | |
| | Implement appropriate scheduling to regularly perform basic energy maintenance. | |
| | Check temperature sensors are calibrated, clean and in good condition. | |
| | Check insulation is in good condition on pipes and equipment. | |
| | Review possibility to perform dry ice cleaning of internal roaster and pipework, recommended quarterly. | |
| | Undertake regular flue cleaning, recommended monthly. | |
| | Clean underneath the cooling tray daily. | |
| | Conduct burner maintenance on a regular basis by a qualified technician. | |
| Production planning | Use EECA's Energy Intensity Calculator monthly to identify optimisation successes | |
| | Minimise downtime between batches. | |
| | Review options to have longer roasting days and the possibility to have non-roasting days. | |
| | Review opportunities to optimise roasting profiles and timing without impacting quality. | |
| | Optimise roasting schedule, moving from light roast to darker roast during the roasting period. | |
| | Ensure optimum batch sizing for the roasting equipment, challenge the thinking of smaller is best. | |
| Green bean | Measure green bean moisture content. | |
| storage | Store green beans at conditions that promote drying (away from direct sunlight and kept dry). | |
| | Look at optimum moisture content range (eg. 9-12%). | |
| Green bean loading | Optimise bean transfer and conveying to reduce damage and dust creation. | |
| | Review options for a green bean cleaner to remove dust. | |
| | Review options for a colour sorter to remove defect beans. | |

| TASK | DETAIL | COMPLETE? |
|------------------|---|-----------|
| Roasting chamber | Inspect and reduce air in-leakage into the chamber by ensuring roaster is well insulated. | |
| | Optimise the combustion air to fuel gas ratio, this may require support from a service technician. | |
| | Review automatic software solution. | |
| | Adjust target temperature profile for thermometric lag in chamber. | |
| | Inspect cleanliness of drum and ducting. | |
| | Review internal drum condition and outsource external service technician support. | |
| Bean cooling | Depending on cooling tray design, ensure bed depth is not too deep (0.075-0.1m). | |
| | Consider how bean blending is performed and if this can be more energy efficient. | |
| | Review options to cover cooling tray to reduce heat loss from roasting chamber. | |
| | Ensure afterburner is optimised to suit requirements. | |
| | Verify afterburner is running as it should be and within specification. | |
| | Review possibility to look at heat recovery. Can heat be reused/repurposed e.g space heating. | |
| | Check insulation is in good condition. | |
| | Review opportunities to include filters. | |
| | Review alternative methods to clean air (water recovery/scrubber). | |
| | Review opportunities to consult with local councils. Consider smell vs CO ₂ . | |
| Other | Review converting lights to LED. | |
| | Review opportunities to procure electric forklifts. | |
| | Review opportunities to procure hybrid or EVs for deliveries. | |
| | Review opportunities to repurpose the waste chaff such as worm farms or compacted into bricks. | |
| | Review opportunities to reduce truck movements Is it possible to hold extra stock?Can the driving routes be optimised? | |

| NOTES | |
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