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FrieslandCampina Commissions Sustainable Ice Water Installation in Lummen

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FrieslandCampina has commissioned a new ice water installation at its production facility in Lummen, marking a significant step toward more sustainable and energy-efficient operations. The company invested â?¬10 million in the upgrade, which supports the processing of cream and skimmed cream while improving the plantâ??s overall environmental performance.

According to the company, the new system uses up to 50 per cent less electricity and reduces total energy costs by around 12 per cent, equivalent to the annual electricity consumption of roughly 600 households. The installation replaces the siteâ??s existing ice water system and now provides cooling for both production processes and office spaces.

A key element of the upgrade is the transition from ammonia to COâ?? as a refrigerant, a change that improves workplace safety and aligns the facility with future environmental regulations and industry standards.

Commenting on the development, Ricardo van Wijk, plant director at the Lummen site, said the project represents a major milestone for the facility. He noted that the installation, which involved the contribution of about 200 employees, strengthens the long-term viability of the site while supporting the companyâ??s 2030 climate goals.

Van Wijk added that preparing the plantâ??s infrastructure now for additional sustainability improvements will enable the company to maintain competitive, flexible and climate-conscious production in the years ahead.

Further efficiency improvements are planned later this year, when heat pumps will be installed to recover residual heat generated during the ice water process. This recovered heat will be reused for applications such as pasteurisation and

cleaning through the siteâ??s internal heat network.

By capturing and reusing this energy, the facility aims to further increase production efficiency while reducing energy loss and lowering its overall environmental footprint.