



Harry's Fresh Foods

Lean & Green Initiative- Phase II



Problem: develop in-house expertise at Harry's to evaluate yield losses and waste streams and develop solutions to reduce environmental impacts and associated charges.

Approach: Reduce wastes associated with water discharges, discarded materials, yield loss.

1. Evaluate water use and reduce related charges- specifically, Total Suspended Solids (TSS) and Biological Oxygen Demand(BOD)- associated with organics in the process sewer outfalls.
2. Identify large waste streams with potential for resource recovery and reuse- specifically High Density Polyethylene (HDPE).
3. Develop understanding of process parameters responsible for container overfill to meet USDA guidelines.

Results: identified opportunities for process improvements to save Harry's at least \$40K/year.

1. Educated staff on evaluating the actual process-derived contributions/sources of organics in sewer outfalls and reducing hot water use for floor cleaning. **Potential savings:** to be determined, expected to result in reduced water use (est. thousands of gallons of hot water/week) and \$10-20K per year in organics charges.
2. 200+ tons of post-consumer HDPE exiting the facility every year. **Potential revenue:** \$20K+ per year.
3. Introduced Statistical Process Control (SPC) to help improve process yields. **Potential savings:** to be determined, est. 2-3%.

Comments

- The project resources were redirected, following the acquisition of Harry's by Basic American Foods in July, 2007, with the expectation of expertise being provided by Basic American.