



# The science says **-12 is OK**

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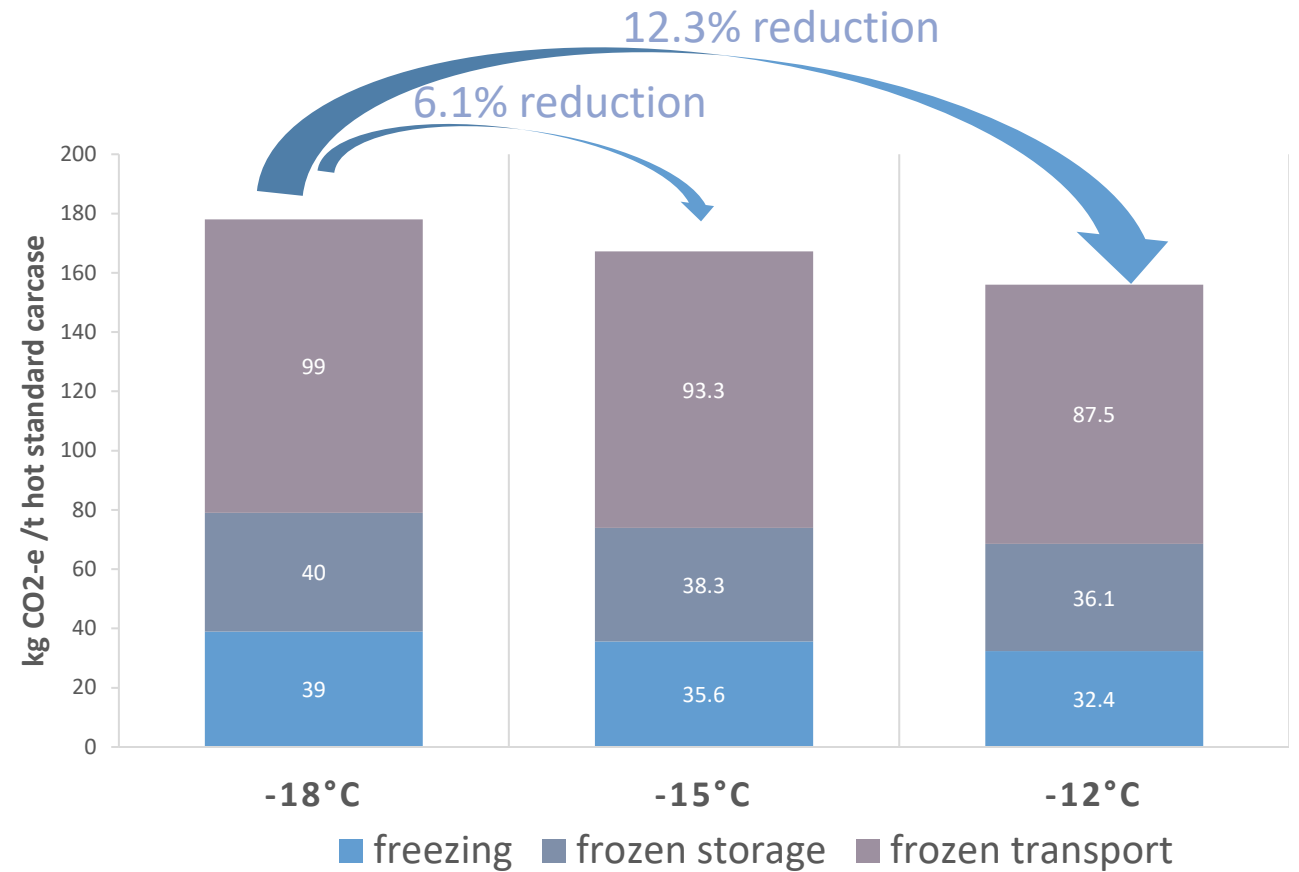
Why -18°C is not optimal

# Warming the supply chain

Reduced energy consumption

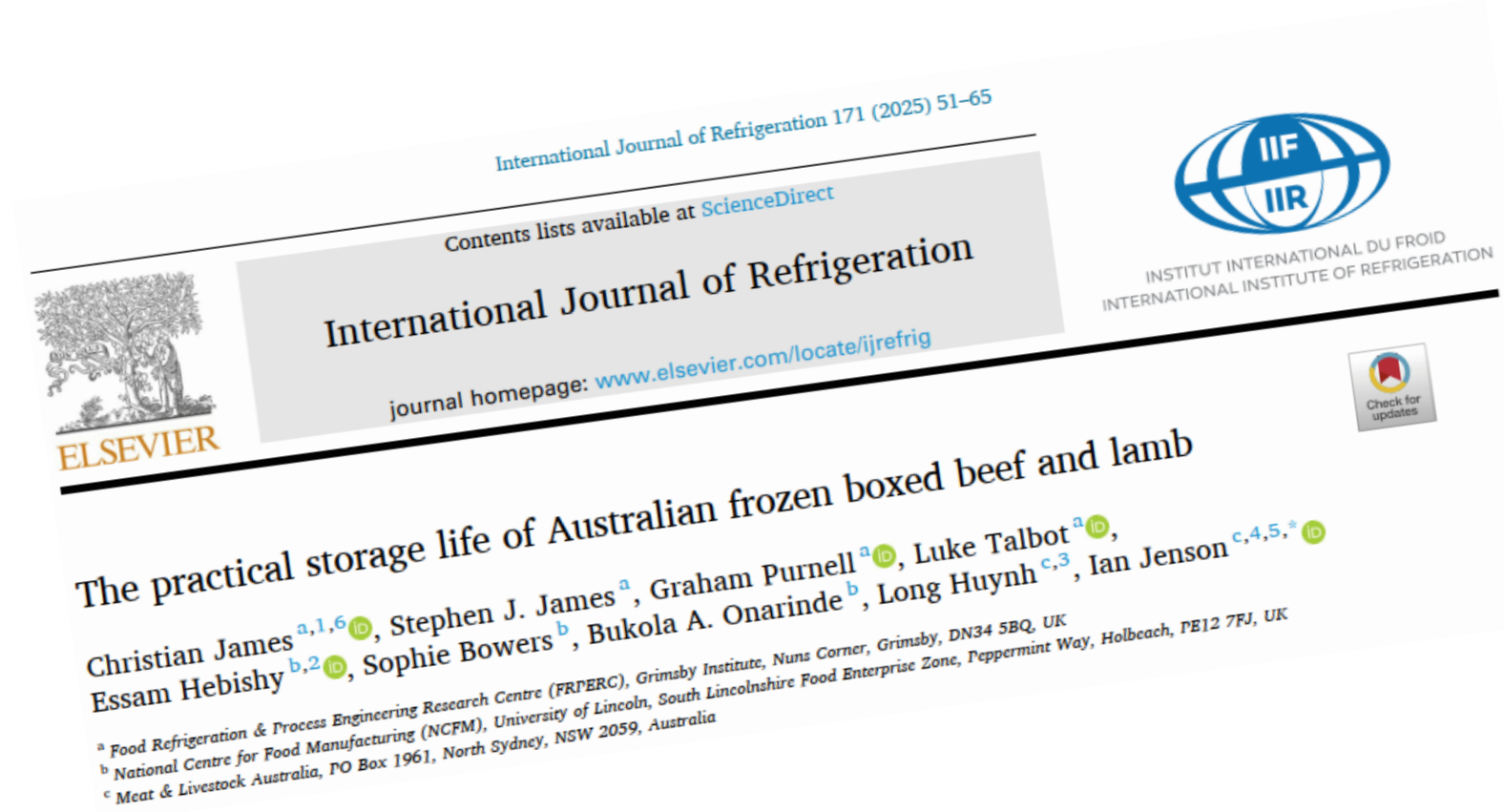
Reduction of carbon footprint

Lower energy cost



# What about shelf life?

commercially produced, vacuum packed, Australian boxed frozen **beef and lamb** ... shipped by **air or sea** can be subsequently stored at **-12 °C**, without significant sensory degradation for a period of **over 36 months**.



# Acceptance

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An international, industry-based coalition

Government regulation

The  
**Move**  
to **-15°**



**DP WORLD**



**MAERSK**



**Lineage®**



**Thistle** EST. 1947  
**Seafoods**



**AMERICOLD®**



VESTHEY HOLDINGS

A FAMILY OF BUSINESSES

**Nomad Foods**



**Hapag-Lloyd**





# Next steps

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Acceptance by government and the supply chain Move to -15

Determine shelf life at warmer temperatures done for red meat

Equipment modification  
most OK, some may benefit from modification

Demonstrating practical supply chains AMPC project

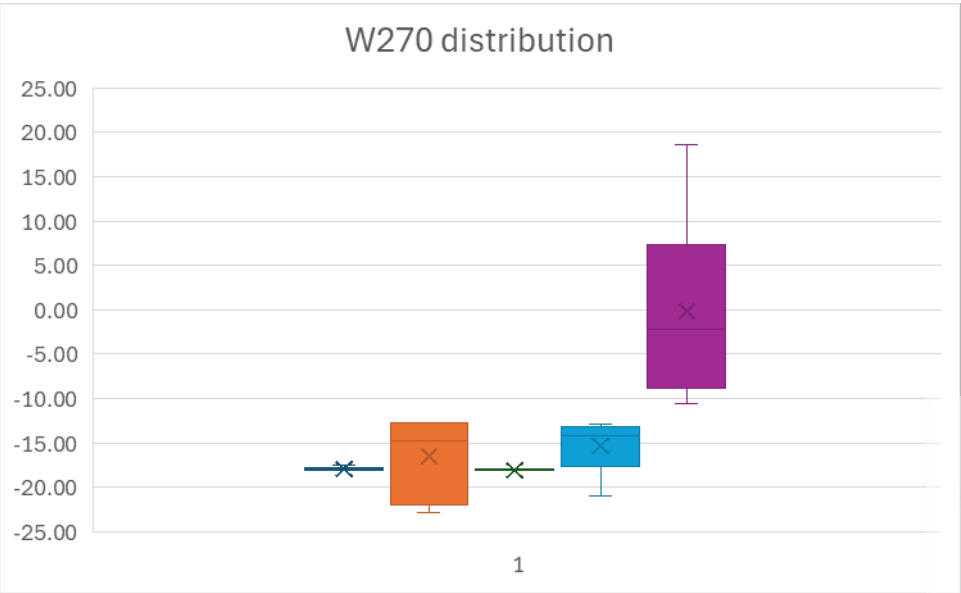
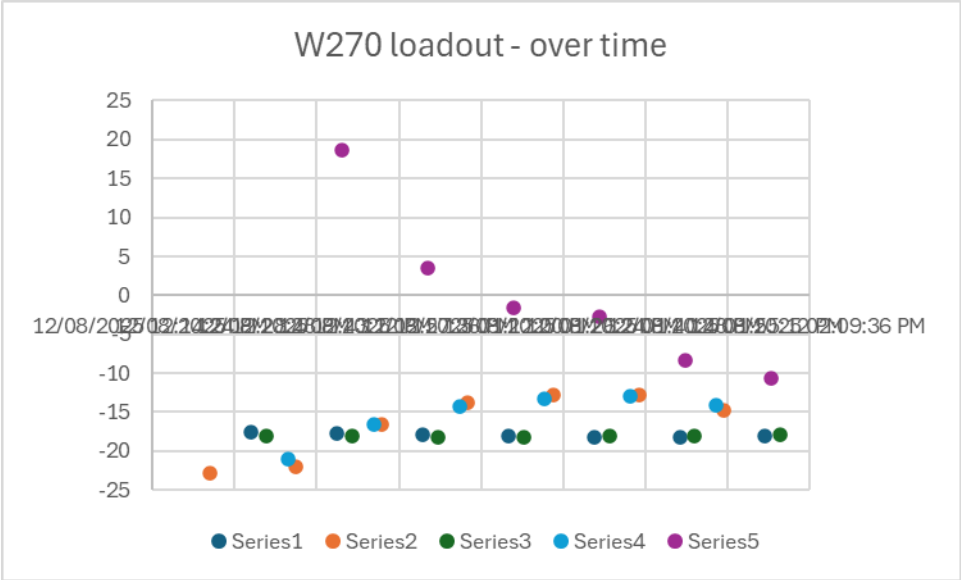


# AMPC frozen supply chain project

Demonstrate performance of current frozen meat supply chains

Provide confidence to warm the supply chain

Trial a warmer supply chain







# Join us on this journey!

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