



# global sustainability initiative

a cleaner strategy towards zero

## scansteel foodtech A/S

Industrivej 6, 4200 Slagelse  
Denmark.

+45 70 27 14 10

[info@scansteelfoodtech.com](mailto:info@scansteelfoodtech.com)

[www.scansteelfoodtech.com](http://www.scansteelfoodtech.com)

**scansteel**<sup>®</sup>  
foodtech

# CLEANER STRATEGY TOWARDS ZERO

In today's industrialized world, more people than ever are experiencing material prosperity, a consumption, and a supply greater than ever before compared with previous generations. However, there is no guarantee that these conditions will also apply in the future, and as a company we also have a responsibility to assist securing optional conditions for the generations to come. Therefore, scansteel foodtech is working towards implementing more sustainability in our all-around business environment.

## Sustainable initiatives scansteel foodtech has made in the business development:

scansteel foodtech is continuously working towards a more sustainable production and lifecycle of our machinery and equipment. For quite a number of years, we have been worked with, and are still: scansteel foodtech® **Used Equipment Buy-back/Refurbishment Concept**. When a customer buys a new scansteel foodtech® meat preparation single machine and/or an entire scansteel foodtech® processing line, we offer, as part of the deal, that the customer gets the opportunity to sell their old meat preparation machinery/equipment to scansteel foodtech so scansteel foodtech can give new life to machinery and equipment in a sustainable way. Typically, scansteel foodtech will inspect the used machinery and equipment in order to evaluate the overall condition and what “it takes” to refurbish/re-manufacture said machinery and equipment in order to put the machinery in a condition that said equipment can be put back into production with global food-/pet food processors. Over the years scansteel food® has learned that quite often such refurbished machinery/equipment shall be capable of running 10-15 years more. Experience has shown that approx. 80-95% of this kind of machinery and equipment can be refurbished.

## scansteel foodtech® Used Equipment Buy-back/Refurbishment Concept contains:

- Purchase of older and / or obsolete complete meat preparation machinery.
- Purchase of older and / or obsolete meat preparation machinery which are missing the most valuable parts.
- Purchase of spare- and wear parts for meat preparation machinery and equipment.
- Purchase of worm/augers, linings, and gearbox.
- Refurbishment gives otherwise obsolete machinery and equipment a new life cycle.







## Sustainable initiatives scansteel foodtech has performed on our factory buildings:

At our factory, which was previously the Wolfking® domicile, we have made major climate-saving renovations and upgrades on the original buildings.

- As part of more energy-friendly transport, we have installed charging stations for electric cars at our headquarters for use by employees as well as visitors.
- Post-insulation of roof construction.
- For the period until December 31, 2023 we have made an agreement with our electrical provider that all scansteel foodtech's electricity consumption is generated by wind turbines. Thus, our electrical consumption does NOT come from fossil fuels. scansteel foodtech expects that this period will be further prolonged.
- Updating and exchange programme with energy efficient windows (more than 60% implemented as of October 2022).
- Lighting on our premises has been replaced with LED lights as a more energy-saving light source (More than 60% implemented as of October 2022).
- Our building heat sources have been replaced with more environmentally friendly heating.
- Replaced our ventilation system including heat recovery technologies that "sucks" the heat out of the air before excretion.

## Sustainable initiatives scansteel foodtech has taken in relation to shipping and logistics:

When scansteel foodtech are shipping machinery and equipment to our customers from our factory, we often dismantle individual single machines in such a way that each machine or equipment takes up less space in a container and /or trailer. The whole container and/or trailer is loaded with 2-3 machines depending on size, instead of sending a half-empty container which contains a single assembled machine. In this way, we not only save space, but we also contribute to reduce emissions as well as reduces the environmental challenges of world logistics.





## Other sustainable initiatives we has done:

Digitalization has really done a lot for scansteel foodtech, and we are continuously working on finding new and effective ways of doing things so that we can protect the environment better.

- Energy is saved in administration buildings, where the temperature is limited to 19 degrees during the heating season.
- The daily processes in accounting department have been digitized so that there is no longer unnecessary paper use.
- Initiated digital document management in the production to eliminate paper use and printing of drawings from our technical department.
- Reduced our use of paper and print-related work tasks as we have now digitized most of our marketing materials, and at the same time, reduced our printed material with approx. 90%.
- scansteel foodtech has eliminated the use of plastic cups (coffee tea etc.) with ceramic cups.

- As a supplement to 100% physical meetings with customers, agents, distributors, suppliers, and other stakeholders, scansteel foodtech today VERY often connects/meets with through online communication software, such as video conferencing.
- As a supplement to Factory Acceptance Test (FAT) scansteel foodtech® has successfully carried out various Online Factory Acceptance Test (OFAT) thus saving our customers a lot of costs by not having to leave their daily life as well as contributing further to reduce emissions to the environment.
- Waste is sorted. Waste such as cardboard and metal as well as used toners/drums from printers. This is done so that the waste can be recycled.

# ZERO

