

Ontario Climate Consortium Climate Resilient Food Systems May 5, 2016

Tim Faveri, VP Sustainability & Shared Value Maple Leaf Foods

Maple Leaf Foods – From Farm to Plate



Farming Operations



We make high-quality, innovative products under national brands including Maple Leaf®, Maple Leaf Prime®, Maple Leaf Natural Selections®, Schneiders®, Schneiders Country Naturals® and Mina® that are enjoyed by Canadians every day.



Grocery Retail, Food Service and Restaurants

Maple Leaf Anaerobic Wastewater Treatment with Biogas Recovery Brandon MB

- Commissioned in 1999 as part of a PPP.
- Wastewater flows from our pre-treatment system into a covered anaerobic basin with a 14 day residence time.
- Biogas is collected from the basin and sent back to the plant powerhouse where it is burned in a high pressure steam boiler.

Biogas recovery in food processing

Challenges and Opportunities

- Significant investment to build and maintain (as with most large capital projects).
- Seasonality of our production cycle and maintaining a consistent feed stock.
- Temperature plays a part in biogas production. Manitoba winters are cold.
- New funding programs in Ontario's Cap & Trade era for conventional biogas ?
- New innovative technologies ?
- If a business case exists, industry is willing to explore.

Our Promise, Principles and Sustainability Priorities



www.mapleleafsustainability.ca