

## Refrigerants, Naturally! Panel

7 November, 2 – 3.30pm

# Natural Refrigerants, Sustainable and Commercially Viable Solution

#### **Antoine Azar**

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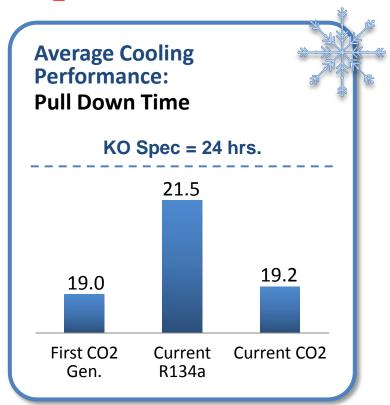
#### **Our eKOfreshment Program**

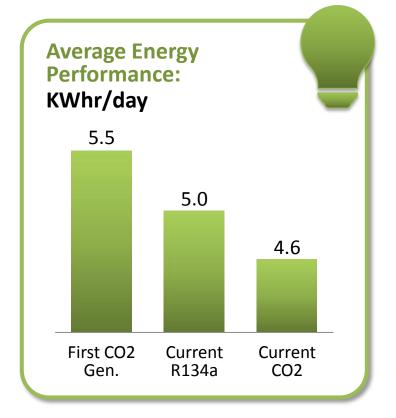
- In November 2009, The Coca-Cola Company set an ambitious global goal to phase-out the use of HFCs in all new cold drink equipment purchases by 2015
- In May 2011, TCCC's Operating Committee confirmed the adoption of CO<sub>2</sub> as the HFC-free refrigerant of choice for all new equipment purchases
- By the end of 2012, we'll exceed the 800,000 HFC-free units placed globally





### **CO<sub>2</sub> Equipment Performance is Improving**





Sources: China and Brussels TCCC Labs, and suppliers in-house results
Averages calculated for single door coolers between 500Lit and 600Lit capacity, under "D" conditions



#### **Action Towards Our 2015 Goal**

- In 2011, The Coca-Cola Company executed a CO<sub>2</sub> compressor supply agreement with Sanden Japan enabling us to significantly increase the purchase of CO<sub>2</sub> compressors for our equipment at prices that deliver better value to our business
- We are focusing on two key areas to accelerate adoption:
  - Improving components' global supply chain
  - Delivering servicing and maintenance trainings for our technical teams
- Within Refrigerants Naturally! and the Consumer Goods Forum, we are working with other corporations to accelerate the industry adoption of HFC-free technologies



