



CASE STUDY

Frito-Lay Canada
 Water Stewardship



26 million
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\$300,000
 in waste stream revenue

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WATER CONSERVATION

Water Recycling

Water is a key focus of PepsiCo Foods Canada’s Resource Conservation initiative since even the company’s most water efficient facilities can consume more than 100 million litres of water a year. While reducing consumption is optimal, some of the best results the company has seen have come from water recycling technologies.

The first system and most widely used is the Tsunami water recycling treatment system. This technology takes filtered water from the starch extraction system and injects a solution called Tsunami, which manages organic loading in the water allowing the company to reuse it in its



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process. The second system, called the Peeler Water Recycler, takes the water from potato peelers and mechanically filters it so it can be reused in the peelers, making the system virtually closed loop. The Peeler Water Recycler system installed at the Cambridge facility is expected to save more than 26 million gallons of water annually. In combination with the Tsunami treatment, and the extra starch expected from the Peeler Water Recycler system, they have the potential to generate more than \$300,000 in waste stream revenue.

The steam stack heat recovery process is also significant in Frito-Lay Canada’s efforts to conserve water. Potatoes from the network of local growers arrive at the manufacturing facilities filled with about 80 per cent water by weight. When the potatoes are cooked, this water is released in the form of steam, which is key to the steam stack heat recovery systems. The water condensing within the heat recovery system heat exchanges, essentially distilled, will be the key to reducing the facilities’ demand for municipally sourced water.

Moving Forward

PepsiCo Foods Canada has taken a leadership role in the industry and continues to promote environmental sustainability and share best practices. The company continues to work towards achieving Net Zero manufacturing and plans to collaborate with senior decision makers in government, academia, industry, and the Agricultural Sector to try and affect policies on water conservation and sustainability. PepsiCo Foods Canada is also committed to helping its suppliers, customers and industry partners achieve sustainability in their own firms or institutions.

More specifically, Supplier Sustainability Managers will work with PepsiCo to reach out to suppliers and vendors to share sustainable manufacturing practices. The managers will visit supplier’s facilities and work with them to develop sustainability programs. PepsiCo also hosts an annual Sustainability Summit that brings together leaders from their manufacturing sites, including PepsiCo Foods Canada, as well as vendors and suppliers. The week-long event is intended to share best practices and link manufacturers with suppliers to drive their sustainability agendas.