



in *action*

FOCUS ON CORPORATE RESPONSIBILITY

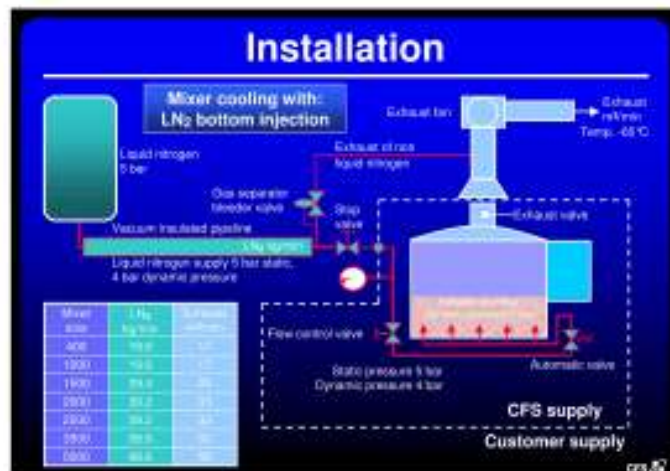
Carbon Dioxide Emissions Reduced in Taiwan Production Facility

Reduction of CO₂ achieved via Liquid Nitrogen conversion design

Taiwan, February 9, 2010 – Unstable and insufficient carbon dioxide (CO₂) supply caused frequent interruptions on K&K Foods, Ltd.'s production lines, in addition to increasing their carbon footprint. As an environmental responsibility measure, K&K needed a substitute this pre-chilling source to reduce or eliminate their usage of CO₂.

K&K converted their CO₂ blender injection system to liquid nitrogen (LN₂). By modifying the nozzles of the CO₂ blender, pipes, valves and storage tank to accommodate LN₂, the company has been able to successfully retrofit their process to accept the new LN₂ solution. The implementation cost for this conversion was approximately US \$53,000.

The unit price of LN₂ is cheaper than CO₂ and resulted in a first year net savings of approximately US \$121,000 (payback period: 6 months). The corresponding environmental benefit is an annual reduction of CO₂ emissions to the atmosphere of approximately 3000 metric tons, based on current production volume.



K&K Foods liquid nitrogen freezing conversion system design replaces more expensive CO₂ and has a positive environmental impact.

About OSI

For over 50 years, the OSI Group, LLC has been a global leader in supplying value added protein items and other food products to leading foodservice and retail brands. They are a privately held corporation with more than 40 facilities in 17 countries. Their global headquarters is located outside of Chicago in Aurora, Illinois, USA.

A World of Food Solutions

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