



Press release:

New temperature standard for the global frozen food industry? dti supports international position paper

Berlin, 11 December 2024. As a leading member of the International Frozen Food Network (IFFN), the German Frozen Food Institute (dti) supports research projects that investigate the opportunities and risks of a possible increase in the current legally prescribed frozen food temperature of minus 18 degrees Celsius. In their current position paper "Degrees of Change", the associations and organisations that are members of the IFFN declare their willingness to promote the necessary data collection internationally and to drive forward the discussion on this throughout the frozen food chain and with relevant political decision-makers worldwide.

Sabine Eichner, dti Managing Director, comments:

"A more sustainable food industry and nutrition is a major global challenge for the future. The international frozen food industry is aware of its great responsibility and has been optimising the value chain at all levels towards greater sustainability and climate protection for many years. Increasing the freezer temperature could offer a great opportunity to significantly reduce energy consumption and carbon emissions. To achieve this, we need to scientifically examine which temperature changes are possible for the entire category without jeopardising the high quality and safety of frozen products. As an important association of the frozen food industry and a member of the IFFN, the dti declares its willingness to support this international process and to take a leading position in the dialogue with all players - including manufacturers, logistics and cold chain partners, stakeholders from politics and science, consumers, national and international."

Since the invention of industrial blast freezing a hundred years ago, the current global standard for the storage of frozen products has been minus 18 degrees Celsius (0 degrees Fahrenheit). At the International Frozen Food Conference, the IFFN 2023 discussed the possibility of increasing this legally prescribed freezing temperature at the leading food trade fair Anuga in Cologne. The international food group Nomad Foods, which includes Iglo Germany, worked with its scientific partner Campden BRI to analyse nine frozen products as examples. The study revealed no significant changes in food quality or safety at -15°C.

The International Frozen Food Network (IFFN) brings together associations and organisations from the food and frozen food industry worldwide: American Frozen Food Institute (AFFI, USA), British Frozen Food Federation (BFFF, UK), German Frozen Food Institute (dti, Germany), Food Industries Association of Austria (FIAA, Austria), French Federation of Preserved Food Industries (FIAC, France), Frozen Spain (Spain), Unione Nazionale Alimenti Surgelati (UNAS, Italy), and VriesVers Platform (VVP, Netherlands). The aim of the IFFN is to raise awareness of the benefits of frozen food and to share best practice within the international frozen food industry.

This press release and the position paper "Degrees of Change" of the International Frozen Food Network (IFFN) can be found at www.tiefkuehlkost.de.

The German Frozen Food Institute (dti) represents the interests and communication platform of the frozen food industry in Germany and, as an umbrella organisation, represents over 150 predominantly medium-sized companies from all parts of the frozen food chain, from industry to logistics and trade. With a total turnover of around 22 billion euros, the frozen food industry is one of the most important branches of the food industry and supplies over 80 million people with fresh, frozen food every day. According to dti sales statistics, per capita consumption of frozen products in Germany rose to a record 49.4 kg in 2023. Total sales exceeded the four million tonne mark for the first time in 2023.

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