Record number of organisations join Energy Efficiency Accreditation Scheme

The Carbon Trust today welcomed 27 new organisations into its Energy Efficiency Accreditation Scheme (EEAS), the UK's only independent award recognising achievements in reducing energy use. More than 100 Energy Managers from more than 75 leading organisations across industry, commerce and the public sector recently met in Birmingham for the Annual Awards ceremony of the scheme, sponsored by E.ON to celebrate a collective saving of 460,000 tonnes of carbon dioxide.

Organisations recognised for their commitment to cutting carbon through energy efficiency included the Royal Bank of Scotland, Pirelli, Tesco Stores Ltd and the first overseas accreditation, the British Army in Osnabrück. A range of public sector organisations were also recognised ranging from Merseyside Police to Durham University. Recognition also went to Harper Adams University which invested both in Photovoltaic technology and a biomass generator in its capital building programme, producing up to 50% of the energy needed for the halls of residence and Student Union areas.

The economic and environmental importance of tackling climate change has prompted more organisations than ever before to strive for EEAS accreditation. This year a record number of 27 organisations achieved accreditation for the first time, together with 50 organisations that were reaccredited, demonstrating long term commitment from organisations to improve energy efficiency. The latest accreditations bring the total number of organisations working within the EEAS to more than 250.

To achieve EEAS accreditation organisations need to show that they are making real energy savings through management commitment, investment and energy efficiency measures. The standards are stringently monitored by a team of energy experts from the National Energy Foundation with results moderated by the Energy Institute.

Dr Garry Felgate, director of delivery and external relations, the Carbon Trust commented: "This year's impressive roll call of organisations demonstrates that energy efficiency remains the most effective way for most organisations to cut carbon emissions and at the same time save money year on year. The Stern Review showed the need to act now to tackle climate change and this year's Awards are proof that organisations recognise cost and environmental benefits go hand in hand."

For more information visit **www.carbontrust.co.uk**

DAVID RUSSELL ON...

What the future holds

To launch 2007, Professor Russell starts to uncover the future trends:

SLOW FOOD

Founded upon the concept of eco-gastronomy, a recognition of the strong connections between plate and palate. Slow food is good, clean and fair food.

PRE, PRO AND SYN BIOTICS

The human colon contains pathogenic, benign and possibly health-promoting species. Probiotics are live microbial food additions such as bacteria which produce lactic acid, which may, for example, improve lactose digestion. Prebiotics are non-digestible food ingredients that have selective fermentation in the colon. The technologies together, synbiotics, will create further market change.

NEW "ZOOS"

Zoo chemicals are attracting increased levels of interest. New "zoos" as they have become known are substances in foods that are not essential nutrients however hold health benefits. e.g. conjugated linoleic acid (CLA) found in meat may reduce the risk of heart disease, lutein and zeaxanthin appear to improve eye health and are found in egg yolks.

DINE IN THE DARK

Dining in complete darkness guided only by our senses. Why?

It heightens your senses and increase your olfactory activity.

Where?

Dark Side of the Park, Sydney

Unsicht Bar, Berlin

Dans Le Noir, Paris

Go on – try it.

"NANO NOW"

Nanotechnology is the science of the tiny precision engineering of substances at molecular and atomic level. A nanometre is a billionth of a metre.

You may not want it but the food industry has invested £1.7 billion on research in the last eight years. In three years the business is forecast to be worth £12 billion annually.

Nano will appear first in our kitchen packaging – smart packs that warn if a packaged food product is going off, self cleaning fridges, cooking oil which remains fresh and stable forever!

Perhaps the nutritional crisis will be solved with enriched vitamin content such as vitamin C enriched cooking oils.

in the future you will be able to eat at your favourite restaurant and take your "nano nose" – a tasting sensor to test food for chemicals, allergens or ingredients you don't like.

It's on its way!