



Queensland Communities in Transition

Goondiwindi FoodWorks, Goondiwindi – a sustainable community cooperative

Goondiwindi FoodWorks is community owned Cooperative that has been operating for over 73 years. Its success has been in large part due to its continual efforts to adapt to new ways of retailing including introducing online shopping and supporting local customers and food producers.

With over 3000 members it has an obligation to operate as efficiently as possible. The Cooperative undertook an ecoBiz energy audit in early 2019 which identified that the Coop has reduced its energy consumption by 16.37% thanks to a series of recently introduced initiatives. Although municipal recycling collection was only introduced to the region in July 2018 the cooperative has a long tradition of finding beneficial solutions for its waste streams.

*At the Goondiwindi Co-op we believe in giving back to the planet and we are constantly looking at ways to reduce our carbon footprint.
Paul Pettit, General Manager, 2019*



HIGHLIGHTS

- 16.4% reduction in energy consumption equating to a 11.4% reduction in costs
- Installation of a 97.45kW roof top solar system
- Rationalisation of refrigeration and lighting
- Beneficial reuse of organic waste
- EcoBiz Energy Star partnership

FOODWORKS
Supermarket



Energy consumption

- Installation of a 97.92kW Schneider roof top solar system in October 2017. The system is expected to generate savings of around \$24 000 annually with a payback period of 5.4 years with zero export of power back to the grid. The system was installed through a lease arrangement and is currently operating at 110% of its projected savings. The coop is looking forward to embarking on stage two of the project with their partners at Planet Ark Power.
- A review of lighting has led to a program to gradually replace inefficient 36W T8 fluorescent tubes with 18W LED downlights. It was also found that some areas were excessively lit and rows of lighting have been removed.
- Refrigeration equipment has also been rationalised starting with the removal of standalone refrigeration units such as the cheese bar. Twenty metres of upright glass door display fridges were replaced with new cabinets that have an energy efficient compressor and on-demand defrosting (previously on a timer). Space in the Coop's over-sized walk-in cooler has also been rationalised enabling one room to be turned off and used for ambient storage only. The deli also displays seafood in a chilled display cabinet to eliminate the use of ice.
- The cooperative is very conscious of supporting its local produces and food miles and sources local lamb, pork and beef and where possible fruit and vegetables.



Program in place to gradually replace T8 fluoro tubes with energy efficient LEDs downlights

Waste generation

Initiatives to eliminate or reduce waste include:

- supplying all new members with two free reusable shopping bags;
- the use of Johnson dispensers to control dosage rates and reduce cleaning chemical wastage;
- the removal of soaker pad from meat trays;
- the reuse of unsold bread which is taken back by major suppliers for crumbing;
- supplying vegetable and fruit waste and milk to a local pig farm;
- returning pallets and crates to suppliers;
- cardboard recycling;
- co-mingle recycling of metals, glass, plastics and paper; and the
- recycling of drink containers which are collected by the staff and the funds put towards the staff social club.

