



## **Intern: Adam Eddy**

**Major:** Chemical Engineering

**School:** University of Nebraska – Lincoln

### **Company Background**

Todd's BBI began in 1926 as Todd's manufacturing dry seasonings. The company grew, and in 2015, Todd's BBI purchased a facility in Madison, Nebraska to blend and pack sauces and dressings. The company has continued to see substantial growth, even though the COVID-19 pandemic, and has plans to update their facility with a new, fine-tuned line of production.

### **Project Description**

The intern worked closely with the company owner, plant manager, and a fellow P3 intern. Several Pollution Prevention Opportunities were identified, mainly focused on updating older equipment, increasing production efficiency, and improving food safety records.

### **Pollution Prevention Benefits**

Many recommendations were given to decrease electricity usage and increase productivity. A summary of these benefits is listed below.

Summary of Potential Impact of P2 Recommendations

P2 Recommendation	Savings		Implementation Costs	Payback Period (Years)
	Resource	Dollars		
Install Freon Cooling System	43,100 kWh 12,000 lbs Ammonia	\$27,360	\$32,800	1.2
Create Online Inventory for Clients	-	\$37,440	\$800	< 0.1
Electronically Record Cook Time and Temperature	-	-	\$1,200	-