

COOLING TECHNOLOGIES FOR INDUSTRIAL FOOD PRODUCTION

APRIL-MAY 2023

PROBLEM STATEMENT

Driven by both cost and sustainability concerns, Mondelez wanted to identify methods for cooling ingredients prior to and during production. In particular, Mondelez wanted to find alternatives to their current CO2 technology used for cooling flour in storage and inside mixing vessels, as well as cooling liquid fats and oils in mixing vessels.

OUTCOME & RESULTS

This Sprint generated three submissions from interested organizations: two from the US and one from Poland. Mondelez was sufficiently interested in all three respondents to warrant introductions.

3
ENTRIES

100%
DIRECT ENGAGEMENT

100%
TRL 6

67%
SMALL-TO-MEDIUM
ENTERPRISE