

THE FOOD COLD CHAIN: SOLUTIONS FOR SUSTAINABLE COMMERCIAL REFRIGERATION

When: **Thursday, 7th November 2019**
13:00-15:00

Where: **Sheikh Zayed Room (170 pax)**

Preliminary Side Event Agenda & Tentative speakers

Seminar on the latest developments in the commercial refrigeration sector: industry associations and experts will give extensive information on the most modern technologies available in the market. Focus on: climate friendly refrigerants, European regulations on Ecodesign and Energy Labelling, the best-in-class solutions to cut the greenhouse gas emissions and also sector regulations, potential of the supply chain and specific professional training.

- ❖ **Avipsa Mahapatra**, EIA Environmental Investigation Agency: *“Leadership Opportunities in HFC-free Cooling”*
- ❖ **Francesco Scuderi**, EUROVENT European Industry Association: *“Implementation of F-gas, Ecodesign and Energy Labelling in commercial refrigeration sector”*
- ❖ **Francesco Mastrapasqua**, ASSOCOLD – Refrigeration Technologies Manufacturers Association: *“Presentation of natural refrigerant technologies and energy saving”*
- ❖ **Marco Buoni**, Associazione dei Tecnici Italiani del Freddo (ATF): *“The importance of certified professional training for natural refrigeration”*
- ❖ **Marco Masini**, ASSOFRIGORISTI Associazione Italiana Frigoristi: *“The potential of Italian System in services industry and energy optimization”*

