

Fresh Ideas



Propane R290 Provides a Natural Option for Food Retail Refrigeration Systems

The demand for ever more stringent “green” standards is intensifying for the food retailing industry. Consumers increasingly demand greater sustainability and government regulations require it, such as the Department of Energy’s higher energy-efficiency requirements imposed in 2017.

As these trends escalate, new refrigerant developments now offer food retailers important opportunities to both decrease energy use and play a role in safeguarding the environment while reducing global warming.

One of the most promising developments is the use of **propane R290**, an environmentally safe, non-toxic, natural refrigerant that’s already part of major initiatives by Target, Lidl, and Whole Foods to boost sustainability in their refrigeration systems.

The Environmental Protection Agency has listed R290 as an acceptable refrigerant substitute under its Significant New Alternatives Policy (SNAP), and also exempted it from the venting prohibition in Section 608 of the Clean Air Act.