

# JOINT INDUSTRY ANNOUNCEMENT

JULY 21, 2025

## New Protocol for Monitoring Temperature Journey of Frozen Foods

Dear Industry Stakeholders,

The American Frozen Food Institute (AFFI), Global Cold Chain Alliance (GCCA), International Frozen Food Network (IFFN) and “The Move to -15°C” Coalition, are pleased to announce the release of a new industry protocol for monitoring and recording the temperature journey of frozen foods throughout the supply chain. This protocol represents a significant advancement in our industry's approach to temperature management and marks an important step toward enhanced efficiency, quality preservation, and sustainability. The broader cold chain has an opportunity to improve the quality of frozen foods while striving for significant energy reductions to drive costs savings alongside greenhouse gas (GHG) reductions. Recent studies have shown that increasing the average storage and transportation temperature of frozen foods can have a significant positive impact on total energy use.<sup>1, 2, 3</sup>

### Background

The frozen food cold chain operates on the basis of well-established monitoring practices that deliver high quality food and preservation standards across the world. While these practices have served our industry well, significant technological advancements in equipment, facilities, and monitoring capabilities now provide unprecedented access to temperature data throughout the product journey. This creates the opportunity for innovation in the relative temperature tolerances set out in the operating procedures.

Recognizing this opportunity, AFFI and GCCA convened a taskforce of industry experts and professionals to develop a standardized protocol for capturing, recording, and understanding temperature fluctuations from production through final distribution. This initiative addresses a critical knowledge gap in our industry regarding the real-world temperature variations experienced by frozen products.

### Key Protocol Features

The newly developed protocol provides guidance on:

- Standardized methods for recording temperature fluctuations throughout the frozen food journey

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<sup>1</sup> [https://www.sustainablecooling.org/wp-content/uploads/2023/11/The-Three-Degrees-of-Change\\_Summary-Report\\_November-2023.pdf](https://www.sustainablecooling.org/wp-content/uploads/2023/11/The-Three-Degrees-of-Change_Summary-Report_November-2023.pdf)

<sup>2</sup> <https://ourworldindata.org/energy>

<sup>3</sup> <https://www.nomadfoods.com/news/landmark-study-from-nomad-foods-confirms-potential-to-increase-freezer-temperatures-and-reduce-carbon-emissions/>

- Identification of critical monitoring points across the supply chain
- Best practices for data collection, management, and analysis
- Establishment of baseline measurements for future research and improvement

## **Industry Benefits**

Implementation of this protocol will enable our industry to:

1. Better understand variations in temperature set points across different products and operators
2. Identify and address significant temperature deviations during product journeys
3. Support future initiatives to optimize energy consumption and reduce greenhouse gas emissions
4. Provide foundational data to further explore and enhance food safety, quality, and shelf-life implications

## **Looking Forward**

This protocol represents the first phase of a broader industry initiative. In the coming months, our taskforce will develop additional guidance documents addressing food quality assessment, shelf-life optimization, food safety considerations, and energy measurement protocols.

We invite all stakeholders in the frozen food supply chain to adopt these protocols and participate in this important industry-wide effort to enhance our collective understanding of temperature management. Together, we can make improvements that benefit consumers, businesses, and the environment that will help grow the category of frozen food.

The protocol document is available for download [here](#). For implementation support or questions, please contact Sanjay Gummalla, AFFI: [sgummalla@affi.com](mailto:sgummalla@affi.com).

*About the American Frozen Food Institute (AFFI):* The American Frozen Food Institute is the national trade association promoting and representing the interests of all segments of the frozen food industry. With over 400 frozen processors and associate members, AFFI works to advance the industry's priorities, elevating the voice of frozen, and driving solutions for category performance. More information at [www.affi.org](http://www.affi.org).

*About the Global Cold Chain Alliance (GCCA):* The Global Cold Chain Alliance represents all major industries engaged in temperature-controlled logistics and is dedicated to building a universally strong cold chain where perishable products maintain quality and safety through each link. GCCA serves as the focused voice of the cold chain industry, representing 1,300 member companies in over 85 countries. More information at [www.gcca.org](http://www.gcca.org).

*About the International Frozen Food Network (IFFN):* The International Frozen Food Network is a collective of the world's leading frozen food associations. The aim of IFFN is to raise awareness of the benefits of frozen foods and share best practices within the international frozen food industry. The network focuses its efforts on the areas of communication, sustainability, and food safety. The supporting organizations within IFFN are:

- American Frozen Food Institute (AFFI), United States
- Asociacion Frozen España, Spain
- British Frozen Food Federation (BFFF), United Kingdom
- Global Cold Chain Alliance (GCCA), United States
- Food Industries Association of Austria
- Deutsches Tiefkühlinstitut e. V. (*dti*), Germany
- FIAC – Fédération française des industries de d'aliments conservés (conserves, surgelés, deshydratés)
- Unione Nazionale Alimenti Surgelati (UNAS), Italy
- VriesVers Platform, Netherlands

*About the "The Move to -15°C" Coalition:* "The Move to -15°C" Coalition is a sustainability initiative dedicated to cutting carbon emissions in the frozen food supply chain. The cross-industry collaboration is building the evidence base to support a transition of the standard temperature set point of the cold chain to -15°C which would cut greenhouse gas emissions and lower supply chain costs. More information at <https://www.movetominus15.com/>



# Die Lebensmittelindustrie

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