

# HUME CITY COUNCIL

## BUSINESS EFFICIENCY NETWORK

SUPPORTING BUSINESS IN A CHANGING CLIMATE

### CASE STUDY: MODERN BAKING

Based in Broadmeadows, Modern Baking has been manufacturing biscuits and other baked goods for the Australian market since the 1950s. The company produce some of Australia's most loved grocery products including Anzac biscuits, shortbread and sponge fingers, pavlovas, vol au vents and a delicious and innovative range of cookies that includes the unique and indulgent Soft Centres and Fruit Centres selections.

Maximising lighting efficiencies is one of the easiest ways for businesses to reduce their energy bills. LEDs also last many times longer than halogen, fluorescent or metal halide lights, so their maintenance and replacement costs will also be substantially lower.

Each year, Modern Baking will now be saving an additional:

- \$70,659 on energy costs
- 467,946 kWh of energy
- 650 tonnes of greenhouse gas emissions

*'We are delighted with both the improved lighting in our factory and offices, and the financial and energy savings we'll be achieving with our new LED lights. We'll also be saving roughly \$6,000 per year on lighting maintenance costs. The retrofit process was very well managed, and we're happy to have had the opportunity to participate in the Hume Light\$mart Program with assistance from Cherry LED.'*

**Peter Przybylak, General Manager Manufacturing, Modern Baking**

