

A Life Cycle Analysis of Green Bean Canning

A study by Truitt Brothers and the Institute for Environmental Research and Education suggest that canning green beans has nearly 39 percent less global warming potential compared to freezing.



To see how canning compares to other modes of preservation, Truitt Bros., Inc. engaged The Institute for Environmental Research and Education (IERE) in Vashon, Wash. to author the report “Canning Green Beans: Ecoprofile of Truitt Brothers Canning Process.”



The analysis found that greenhouse gases from canning were 39 percent less compared to freezing; acidification was 70 percent less for canning and criteria air pollutants stood at 59 percent less for canning when compared with freezing.

A side-by-side comparison of four-ounce servings of canned and frozen green beans, examined electricity and water demand, can and packaging production, transport, and product preparation,

while assessing the impacts on global warming, acidification, human health, ozone depletion, ecotoxicity, water use, smog and fossil fuel depletion, among other factors. Time and again canning came out on top, outperforming freezing, which has higher energy use during its storage phase. This report echoes findings from the Steel Recycling Institute, whose study, conducted by Scientific Certification Systems, found that canning food uses less energy than freezing food.

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IERE suggested opportunities for continued energy reduction improvement at Truitt Bros., Inc. These included using recycled steel in its cans, which would decrease greenhouse gas emissions by 10-15 percent, and transitioning to lighter weight packaging. For long-term energy efficiency improvements, IERE suggested a redesign of the bean processing line to further reduce water and energy consumption. The full study can be viewed by [clicking here](#).

About Truitt Bros., Inc.

Recognized as one of the fastest-growing privately held businesses in Oregon, Truitt Bros. has been a leader in the shelf-stable foods industry since 1973. This position has been established through innovation and by bringing quality customized, shelf-stable foods to a wide variety of establishments, from restaurants to businesses to healthcare facilities to supermarket retailers. Located in the Willamette Valley, the premier growing region of the United States, Truitt Bros. understands what fresh, great-tasting food is all about. In addition to seasonal canned fruit and Blue Lake green beans, product lines include shelf-stable entrees, side dishes, base sauces and desserts. For more information call (800) 547-8712 or visit www.truittbros.com.