

41%

LESS WATER

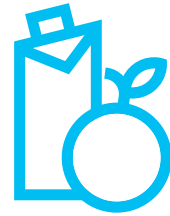
is used and less energy consumed in UHT milk production with our **one-step technology**¹



For milk processing, Tetra Pak Separators with AirTight Technology & Encapt™ produce more while using

40%

LESS POWER³



Efficient technologies in our best practise lines capture flavours in juices and nectars and use

67%

LESS ENERGY

not to mention less water²



PATENTED HEATER TECHNOLOGY

and cooking method in the Tetra Pak Cooker Stretcher DDA help **eliminate waste water and reduce energy loss**⁴

We make your water and energy savings our business.

At Tetra Pak, our end-to-end capabilities, expertise and robust portfolio of service and product solutions, put us in an important position to support your sustainability ambitions by securing water and energy savings across your food and beverage manufacturing operations.

For tomorrow's needs, our latest generation of equipment for UHT milk, cheese & mozzarella, ice cream, juice, nectars and still drinks or cold emulsions such as mayonnaise, come with either water or energy savings built in and in many cases both.

Our experts support you in identifying and implementing water and energy savings and will propose products or programs tailored to your specific food and beverage manufacturing operations and needs.

Follow the link to contact us directly: [contact-us-for-water-energy-savings](#)

^{1,2,3,4} all savings are to be considered versus previous equipment or lines.