

# Resch&Frisch – successful through sustainability & efficiency

— SEIT 1924 —

**RESCH & FRISCH**  
AM LIEBSTEN IMMER



"For Resch&Frisch, sustainability means combining social responsibility, resource efficiency and economic success."

Josef and Georg Resch, Managing Directors and Owners



At Resch&Frisch, sustainability and profitability are mutually dependent, not contradictory. The well-known company from Wels has shown through a mix of measures how entrepreneurial success and innovation go hand in hand with resource and energy efficiency.

## The company name says it all: fresh bakery products around the clock

It all began as a one-man bakery founded in 1924 by the grandfather of the current owner. Today, Resch&Frisch offers around 1,300 different bakery goods and pastries in Austria and abroad – from classic bread to special dietary products. The company supplies frozen, ready-to-bake products to 18,000 commercial customers in 12 countries and 200,000 households in Austria and Southern Germany. In addition, it operates around 40 bakery-café, mainly in Upper Austria and Salzburg. Continuous development and innovative business ideas are the basis of its success. The family-owned company also focuses on high quality ingredients: fully traceable, GMO-free and regionally sourced from 350 Austrian farmers.

## What was achieved?

### Heat recovery

Savings: 1,180,000 kWh

### Thermal renovation

Savings: 3,430,000 kWh

### Purchase of thermal oil ovens

Savings: 810,000 kWh

### Frequency converter for compressors

Savings: 94,600 kWh

### Switch to LED lighting

Savings: 35,000 kWh

### Route optimisation and vehicle replacement

Savings: 1,020,000 kWh

### PV system

Electricity generation: 48,000 kWh

### Total savings (2014-2019)

Around 6.6 GWh



## Resource efficiency with renovation instead of new construction

In 2018, the company headquarters moved to Gunskirchen. Resch&Frisch deliberately decided against erecting a new building on a green field. Instead, a former cardboard factory was bought and renovated to serve as production, research and administration site. More than 75 million Euro were invested in thermal refurbishment, state-of-the-art building services and measurement and control solutions. Using waste heat from the production process replaced the need for a conventional heating system. These technologies enable energy savings of more than 4,000 MWh per year. Furthermore, the useful life of an already-standing building was extended, rather than using more resources for a new building.

## Energy monitoring by Resch.GRÜN

All measures are the result of a concrete concept: The company's "Resch.GRÜN" sustainability programme links resource efficiency and economic success. In addition to procuring regional ingredients and prioritising renewable energy, the programme aims at saving 200,000 kWh of energy annually – despite growth. An elaborate energy monitoring system helps to make this possible by automatically recording the energy consumption of all production processes, sites and subsidiaries.

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"For us, energy efficiency does not mean just meeting our legal obligations. We want to make the best possible contribution to reducing CO<sub>2</sub> emissions."

**Claudia Desch-Kampelmüller,**  
Real Estate and Energy Management

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All 52 Austrian company sites can be viewed at the push of a button. Positive impacts of efficiency measures are immediately visible, negative trends can be instantly traced. In many cases, organisational or low-investment measures were effective in reducing energy consumption, i.e. self-closing doors for the deep-freeze warehouses and consistently turning off cooking equipment when not in use.

### Baking technology: pairing efficiency with quality

In the context of the "Resch.GRÜN" project, the company switched to energy-efficient thermal oil ovens. This heat transfer medium offers many advantages including energy savings, precision temperature control and the ability to turn out large quantities of premium bakery goods.

### And it goes on!

Resch&Frisch also focuses on transport. Using regional ingredients shortens transport distances. Improving delivery routes and upgrading the vehicle fleet contribute to energy savings. Furthermore, the company optimised its compressed air supply and switched to LEDs for its office and outdoor lighting. In 2020, new filters will increase the efficiency of the ventilation system. The company will also invest in heat recovery systems.

### Energy contracting: benefits without investment

Increasing efficiency and renewable energy often means significant investments. This requires capital that could be used for other projects. When possible, Resch&Frisch opts for energy contracting: a financing model that enables investments with little or no equity capital. The PV system at the logistics and delivery centre in Wolkersdorf was planned, built and financed by an energy contractor (ESCO), under a 13-year contract. Energy contracting will also be used in 2020 to install LED lighting and PV at the production site in Wels, with a payback time of only 3.4 years. With this model, Resch&Frisch benefits from the expertise of the ESCO and capital remains available for other investments and innovations.

## The company – key facts & figures

Resch&Frisch Gruppe

**Founding year**  
1924

**Products**  
over 800 types of bakery goods and pastries, plus 500 regional & seasonal speciality products

**Company sites**

- 104 (52 in Austria)
- 3 production sites in Upper Austria: 1 in Gunskirchen, 2 in Wels

**Number of staff**  
1,700

**Annual turnover**  
153 million Euro (2018)

**Ownership structure**  
Family business

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