

## Phase-out of HFCs in hermetically sealed commercial refrigeration as part of a strong EU F-Gas Regulation

Dear Representatives of EU Member States,

Refrigerants, Naturally! is a global initiative of companies committed to combat climate change and depletion of the ozone layer by replacing environmentally harmful fluorinated gases with natural refrigerants. Membership in the initiative includes PepsiCo, Red Bull, The Coca-Cola Company and Unilever. It is supported by Greenpeace and by the United Nations Environment Programme (UNEP)<sup>1</sup>.

We write to urge you to seek ambitious measures on fluorinated gases (F-gases) in the current negotiations on the revision of the EU F-Gas Regulation. The revised F-Gas Regulation is an opportunity to reduce HFC emissions rapidly and cost-effectively through a well-established package of measures, including a robust phase-down (quantitative limits), that needs to be supported by additional bans and strong containment and recovery measures.

We are aware that the final stages of negotiation of the F-Gas Regulation are underway, and that EU member states are considering placing on the market restrictions on the use of HFCs in hermetically sealed refrigerators and freezers for commercial use. We believe this to be one of the most cost-effective measures of eliminating HFC emissions in the European Union.

However, the 2025 ban date for HFCs as currently proposed by the Council fails to derive the earliest possible benefits from reductions in HFC emissions from this sector. Our companies fully support the schedule for banning HFCs in new, hermetically sealed commercial refrigeration equipment by 2018, as previously proposed by the European Parliament.

Our members demonstrate that the transition to HFC-free refrigeration in point-of-sale refrigeration equipment<sup>2</sup> is technically and economically viable:

- Member companies together have placed more than 2.5 million HFC-free units using natural refrigerants (such as isobutene, carbon dioxide [CO<sub>2</sub>] and propane) on the market worldwide. Natural refrigerants do not harm the environment, save resources and offer the only truly sustainable alternative for commercial refrigeration.
- The current technologies using natural refrigerants are adequate for the entire population of our refrigeration equipment, both within the EU and throughout the rest of the world.
- This equipment is typically more energy efficient than equivalent using HFCs. By using natural refrigerants, we are able to achieve long-term cost benefits, decrease energy-related global warming effects and minimize direct global warming effects resulting from refrigerant emissions.

We urge you to bring forward the date for a ban on HFCs in commercial refrigerators and freezers to provide a clear signal to our industries and ensure a rapid and cost-effective reduction in HFC emissions.

Yours sincerely,

Refrigerants, Naturally! member companies and Greenpeace

<sup>1</sup> The policy statements in this letter do not reflect the position of UNEP.

<sup>2</sup> This includes a variety of plug-in, stand-alone and integral chilled produce and frozen food storage, ice cream freezers and display equipment