

## Your Business - Your Future

An energy efficiency information program for small to medium business

## CASE STUDY The Good Loaf Sourdough Bakery & Cafe – Energy prices rise, energy bills stable



Laurie Whelan & Cheryl Martin, Co-Owners, The Good Loaf Sourdough Bakery & Cafe

Bendigo's The Good Loaf Sourdough Bakery & Cafe provides customers with nutritious, preservative free sourdough loaves, cakes and muffins for breakfast, lunch and snacks, sourcing local ingredients whenever possible.

Strongly committed to energy efficiency, owners Laurie Whelan and Cheryl Martin regularly review their energy use practices and carry out measures designed to reduce consumption. In the past few years energy efficient compact fluorescent lighting (CFLs) has been installed in the bakery office and main storage area. A timer has been fitted on the baking oven so that it only operates when required ie. rather than switching on the oven last thing the day before, so that it's hot enough for baking in the early hours of the morning, the timer now switches on the oven between 3:00 and 4:00am. This saves between eight and nine hours of energy.

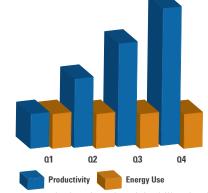
An energy efficient evaporative cooler has been chosen over a less efficient split system air conditioner. Sun screening blinds have also been fitted to the north eastern side of the building. Coffee machines and cafe equipment are switched off at night. Lighting is now zoned so that the bakery operates on a different circuit to the cafe, better reflecting the different operating hours of the business's dual arms.

Business at The Good Loaf has grown by over 10 % since 2009. Despite this growth and increases in energy prices, by regularly revising their energy efficiency, Laurie and Cheryl have managed to stabilise the business's energy consumption while growing the business. This represents a cost saving of \$2,000 per annum.

## A commitment to regular energy efficiency upgrades = stable bills despite energy price rises.

The Good Loaf reduced energy costs by:

- Switching to compact fluorescent lighting (CFLs)
- · Installing a timer on the baking oven
- · Installing a more energy efficient evaporative cooler
- Fitting sun screen blinds to the north eastern side of the building
- Different business arms operate on different lighting circuits.



Energy use graph showing electricity bill reduction

For more information on making your business energy efficient call 5479 1900 or visit www.sustainableregionalaustralia.com.au



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