

**BENCHMARKING OF  
SUPERMARKET ENERGY  
CONSUMPTION**

**Alan Foster, Judith Evans, Tim  
Brown and Graeme Maidment**

**London South Bank University,  
UK**

**PERFORMANCE INDICATORS  
FOR ENERGY EFFICIENT  
SUPERMARKET BUILDINGS**

**Ulla Lindberg**

**RISE Research Institutes of Sweden**

Annex 44 has been performed by:  
The Netherlands: Saint Trofee (S.M. van der Sluis),  
Coolsultancy (R. Jans)  
Sweden: RISE (U. Lindberg, A.-L. Lane), KTH (J.  
Arias, S. Sawalha).  
Denmark: DTI (C. Heerup, R. Borup), Danfoss (L.  
Larsen, S. Piscopiello), IPU (J. Wronski, M. Winter),  
AK-Centralen (T.Gøttsch)

The Netherlands (Operating Agent)

# OBJECTIVES

## Objectives

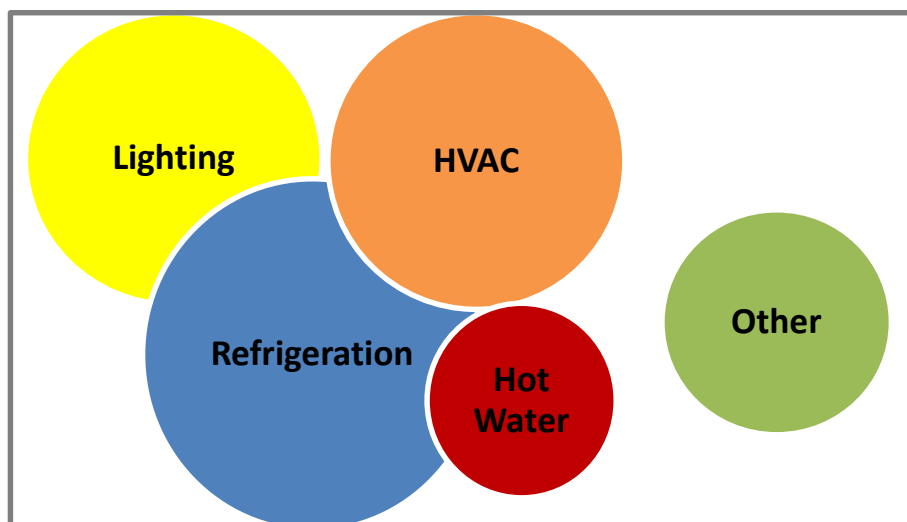
- create performance indicators for energy efficient supermarket buildings, so that measurements and monitored data can be converted into knowledge concerning the energy performance.
- create knowledge concerning the energy efficiency of supermarket buildings for decision making, benchmarking and development of energy efficiency strategies.

*Is “your” supermarket building energy efficient?*

- Compared to other supermarkets in same chain*
- Compared to other supermarkets in the same country*
- Compared internationally.*

# SCOPE

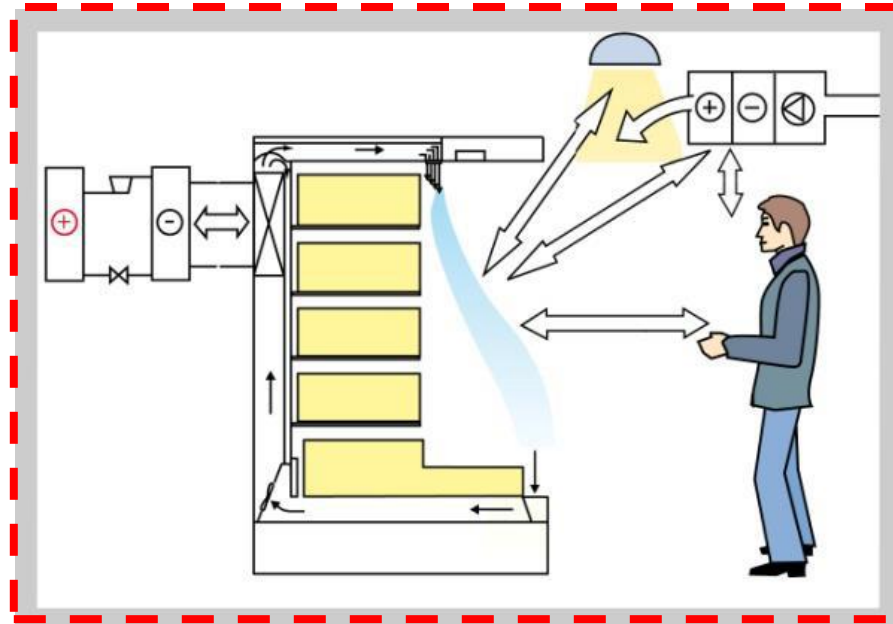
- ❖ Supermarkets (ISIC 4711)\*  
non-specialized stores, with food, beverages or tobacco predominating
- ❖ All energy systems (thermal & electric)



Energy systems	% energy use
Lighting	27 %
HVAC	13 %
Refrigeration	47 %
Hot water	3 %
Others	10 %

Supermarket refrigeration systems are more and more used as heat pumps (heat recovery)

# SYSTEM BOUNDARY



( from Lindberg, Axell and Rofsman 2011, ICR2011)

The system boundary in Annex 44 is the whole supermarket, which includes all energy systems (HVAC, refrigeration, lighting and other uses).

**Proposed in Annex 44**

**kWh/(m<sup>2</sup>.year)**

- **Total Energy Consumption** (Electricity and Heat/Gas/Oil)
- **Sales Area.**

# MONITORING AND MEASUREMENTS

- Primary aim of these systems is control and regulation
- Separate systems i.e. energy meters

## Supermarkets require

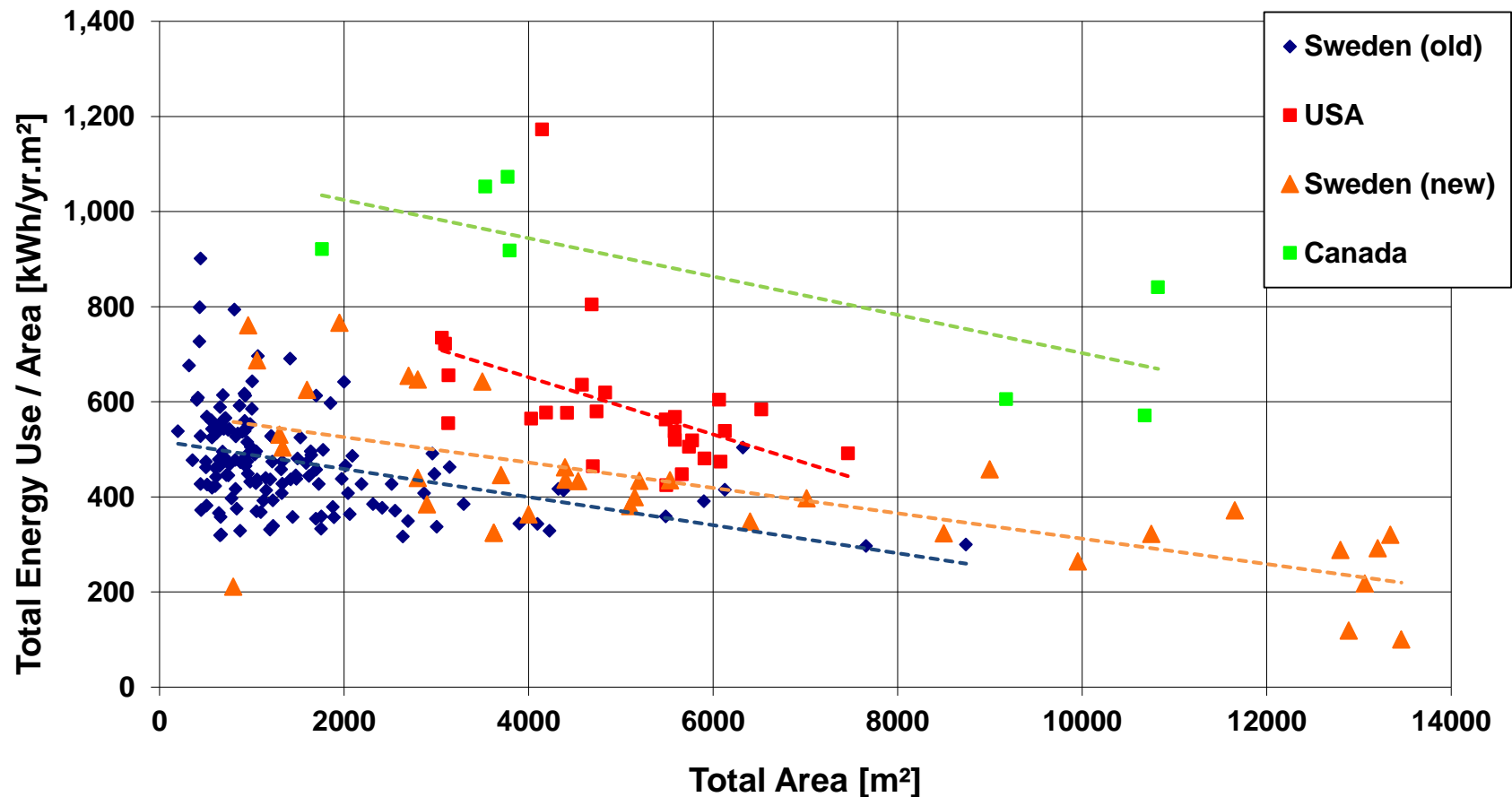
Efficient handling of alarm monitoring, data structure, HACCP<sup>1</sup> procedures, HACCP policies, refrigeration energy consumption, service calls and refrigeration maintenance management.

<sup>1</sup>Hazard analysis and critical control point here specifically related to safe handling of food

(IEA-HPT Annex 31)

## Related (earlier) work.

Total Energy Use (heating & cooling) / Total Area [kWh/yr.m<sup>2</sup>]





# Related (earlier) work. (Tassou *et al.* - UK)

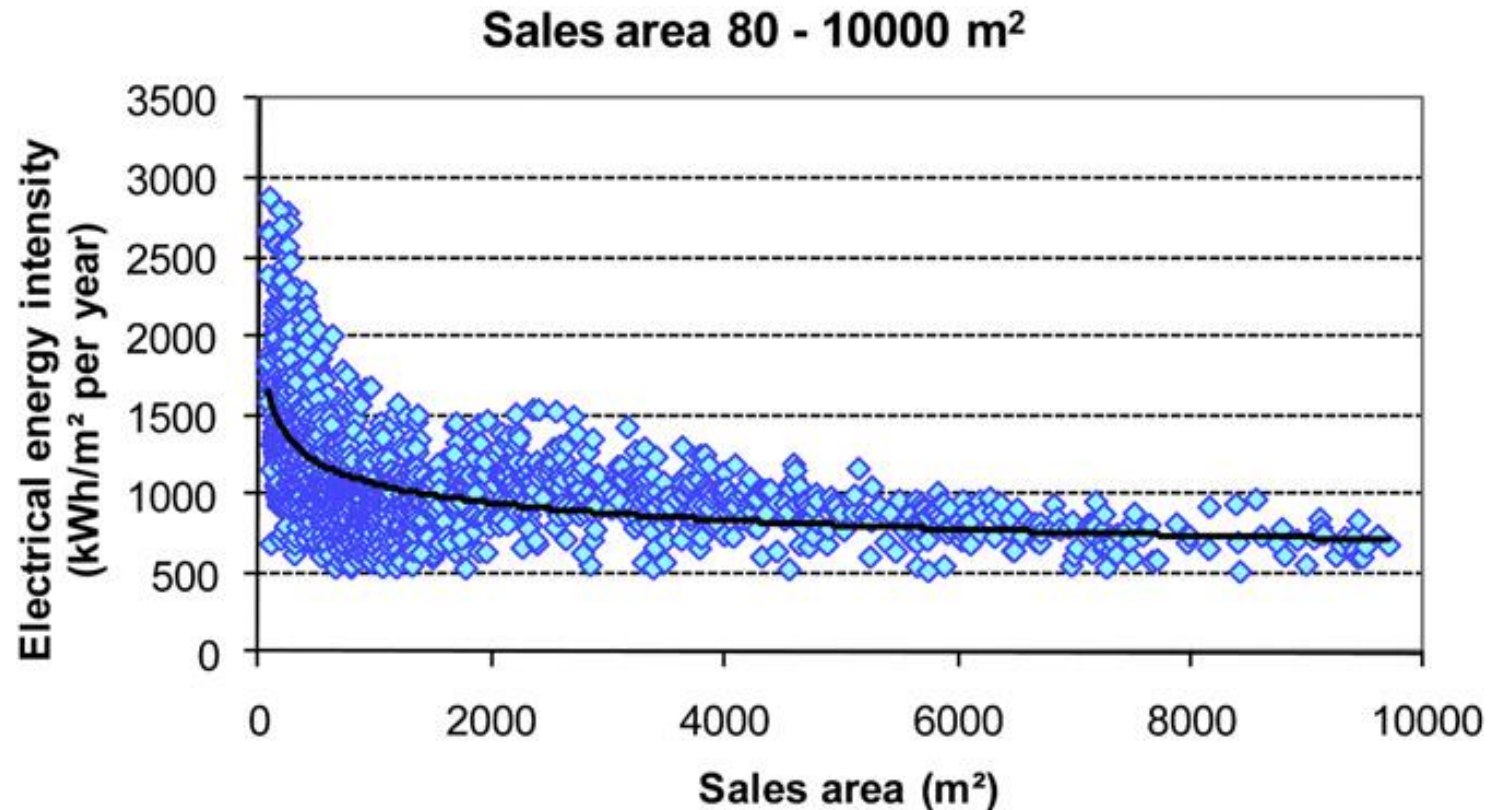
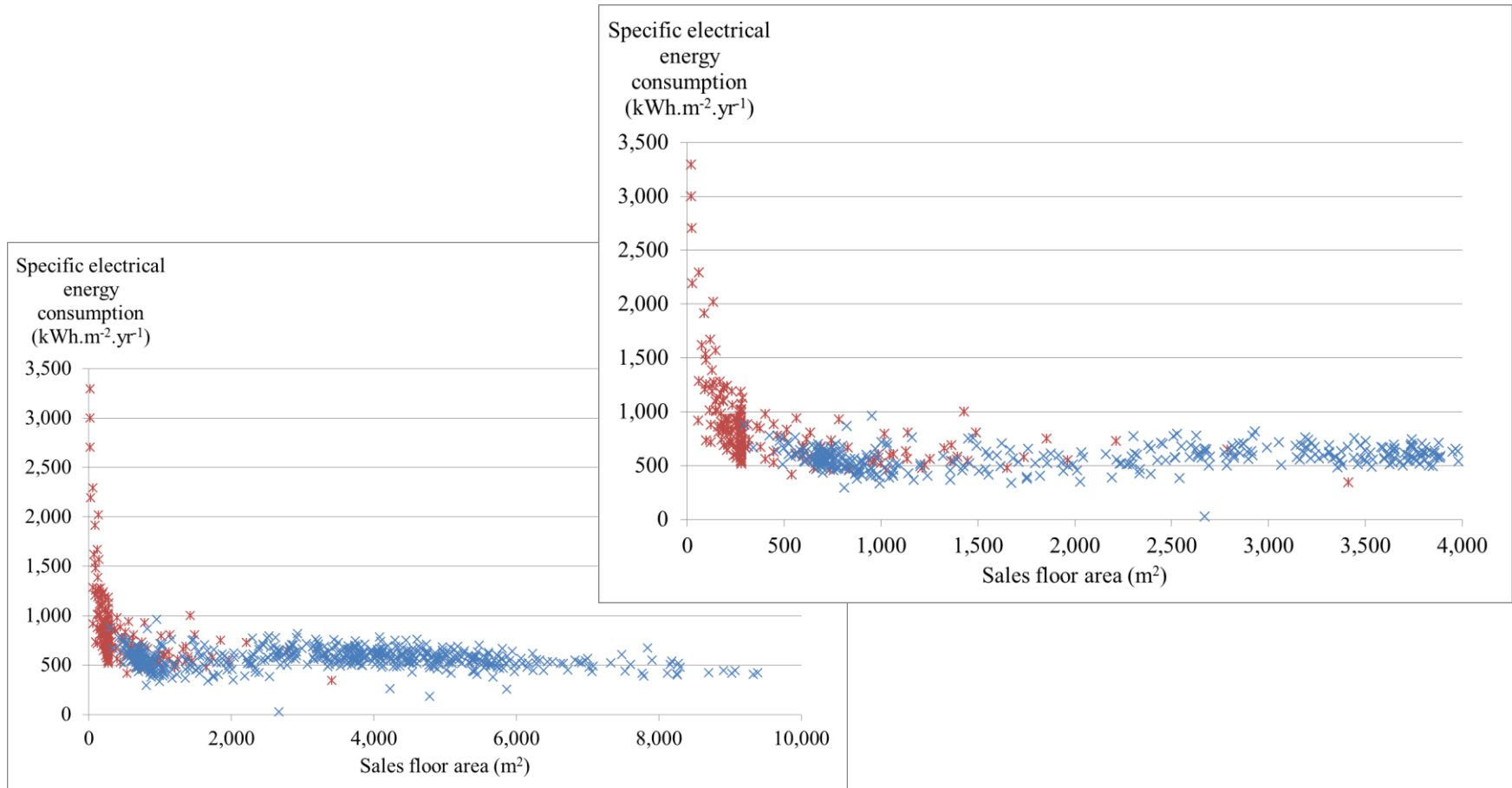


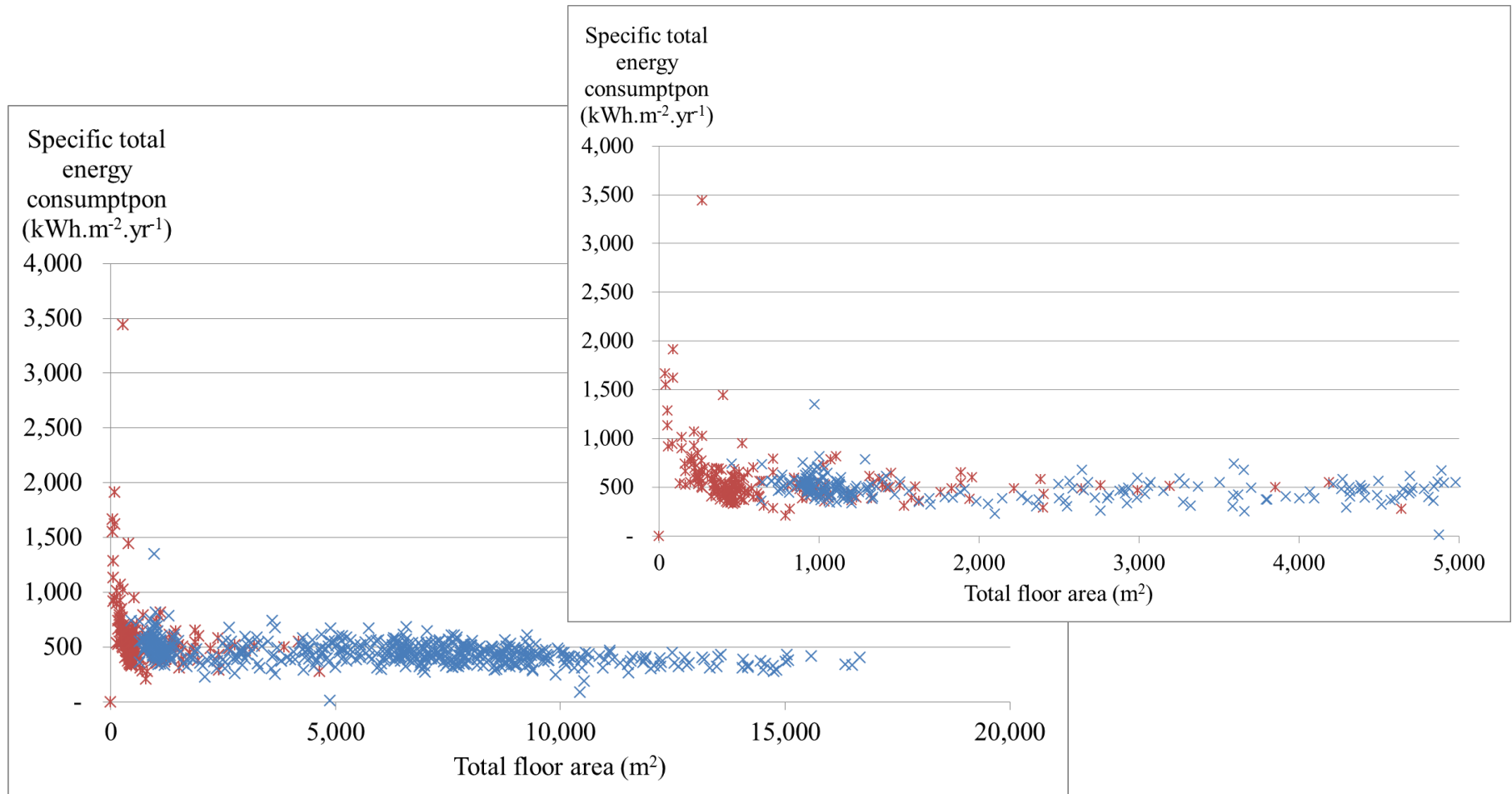
illustration of the decrease in energy intensity as the supermarket size increases  
(with permission, from Tassou, 2010).

# New study **Electrical energy consumption vs Sales area** (Foster *et al.* - UK)





# Total energy vs Total area (Foster *et al.*)



# Comparison

Store location and date	Energy intensity (kWh/m <sup>2</sup> )	Basis of SEC	Floor area applicable for
Store A (2015)	566	EE /SFA	3306
Store B (2016)	886	EE /SFA	435
Store B (2016)	1870 to 600	EE /SFA	20 to 300
Store B (2016)	700 to 470	EE /SFA	300 to 3400
Store B (2016)	1350 to 675	EE /SFA	80 to 300 (no filling stations)
Store B (2016)	2400 to 675	EE /SFA	20 to 200 (filling stations)
Store A (2015)	450	TE /TFA	5845
Store B (2016)	601	TE /TFA	681

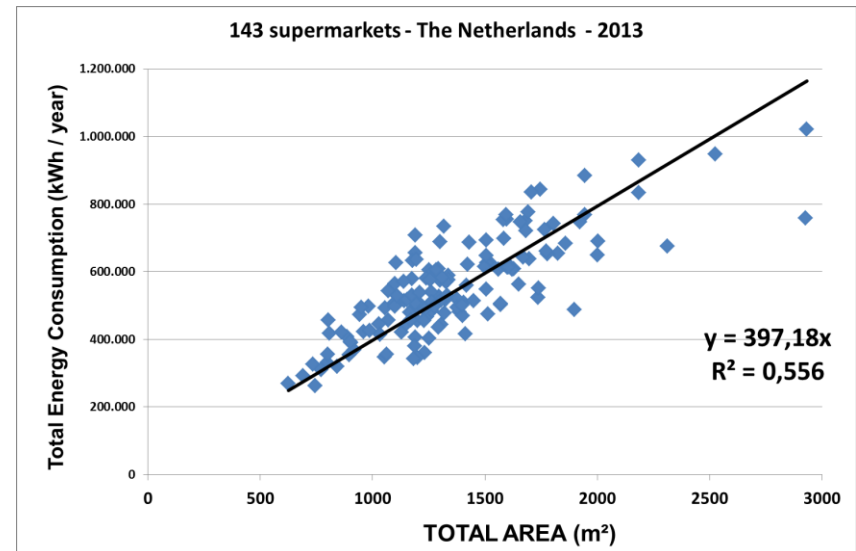
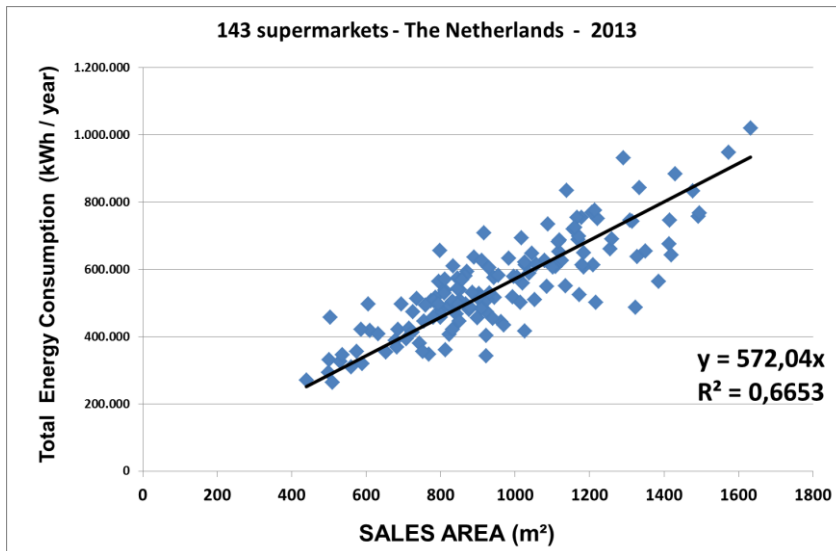
# Issues arising from (earlier) work

Comparison basis:

- Supermarket Size:
  - \* First source (Annex 31) uses TOTAL Supermarket Area
  - \* Second source (Tassou) uses Supermarket SALES Area
- Energy consumption:
  - \* First source (Annex 31) uses TOTAL energy consumption / m<sup>2</sup>.year
  - \* Second source (Tassou) uses ELECTRICAL energy consumption / m<sup>2</sup>.year
- What is the preferential choice?
- How do data from these sources relate?
- $SEC_{EE/SFA}$

## Analysis of Dutch data.

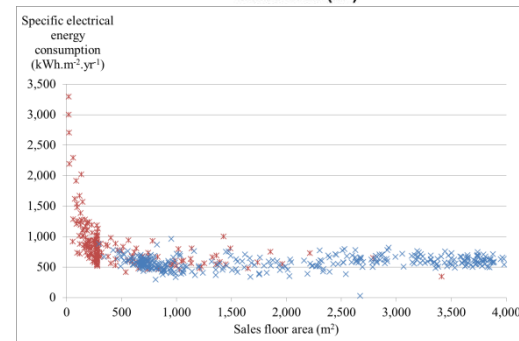
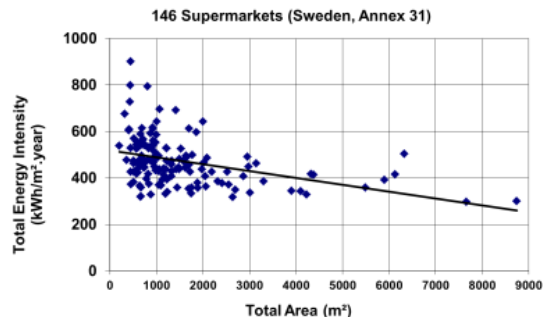
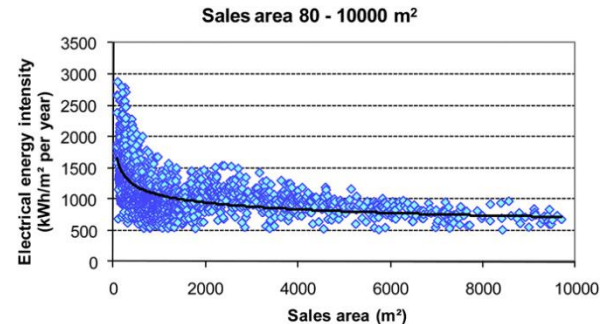
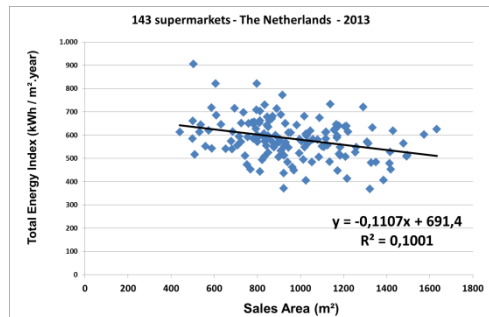
- SALES area relates better to energy consumption than TOTAL area, therefore SALES Area must be considered.



( Average TOTAL Area / SALES Area = 1,4 )

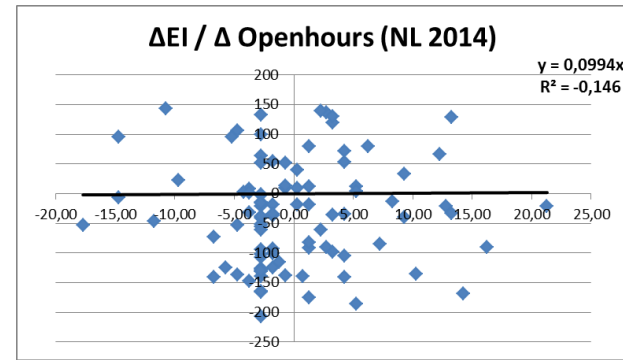
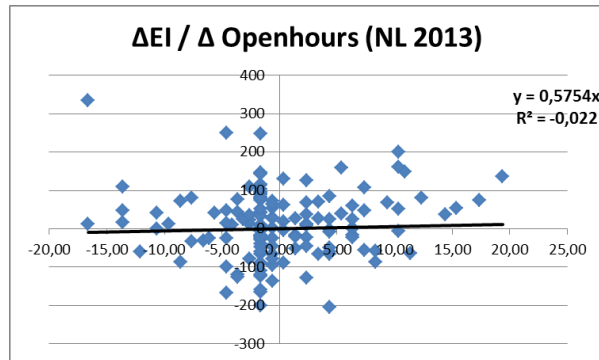
# Energy intensity: total energy use / sales area

- NL 2013: Average Energy Intensity = 585 kWh/m<sup>2</sup>.year (@ 957 m<sup>2</sup>)
- NL 2014: Average Energy intensity = 539 kWh/m<sup>2</sup>.year (@ 970 m<sup>2</sup>)
- Energy intensity decreases with increasing supermarket size.  
( - 2 % for each 100 m<sup>2</sup> sales area increase)

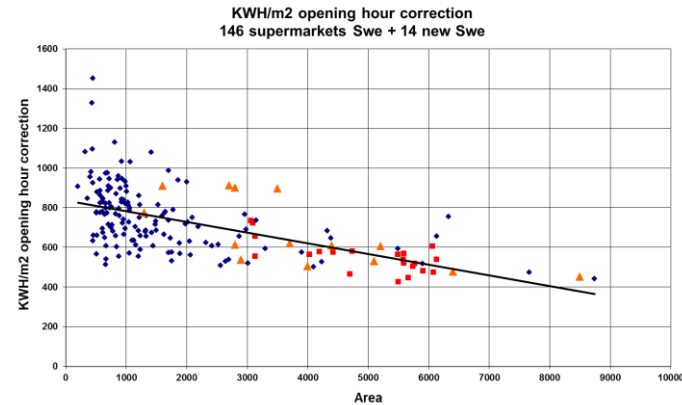
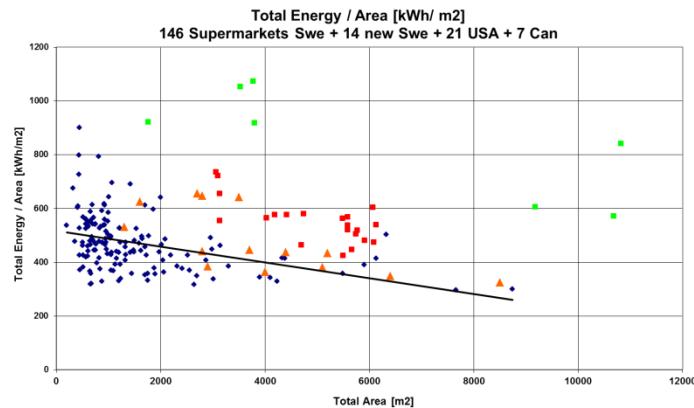


# Energy intensity: opening hours dependency

- Minimal dependency in Dutch data sets 2013 and 2014



- Essential correction factor in Annex 31 data Sweden & USA



Under further investigation



# RESULTS

## Annex 44

### **Supermarket size as primary performance indicator**

Discussions to include non – conventional indicators, to fully explain observed energy use and efficiency in practice, i.e.

- the maintenance and dynamics of the systems
- sales volume or customer density
- the indoor temperature & humidity
- the cleaning and loading procedures
- the training of personnel

## Results 1(4)

### Supermarket comparison

Data from Denmark, Sweden, The Netherlands:

- Total energy consumption below 400 kWh/m<sup>2</sup>/year - energy efficient supermarkets with referred data to total supermarket area.
- 400 kWh/m<sup>2</sup>/year – the average energy intensity.

Average total area 1 360 m<sup>2</sup> and 73 openings hours per week.

- No relation between total energy consumptions (heat & electricity) and the geographic region
- Developments, i.e. refrigeration systems and lighting, increased energy efficiency ranging 1-10% per year.

## Results 2(4)

### UK Data

- SEC different conclusions with different data sets
- SEC reduces with increasing area
  - Very small stores very large SEC

## Results 3(4)

### Reduction in SEC with time

- Sullivan and Gouldson (2013)
- Six UK supermarket chains
- 2.5 to 5.5% reduction p.a. relative to 2007
- Up to 10 years, 2 to 3% reduction
- Savings often outstripped by business growth

## Results 4(4)

### Reduction in SEC with time

- New data - 1 UK store
- 2013 to 2017 - 3.3% reduction p.a.
- Over 5 years
  - 32% reduction in lighting
  - 20% reduction in refrigeration
  - 8% reduction in HVAC

# Future work and for discussion

- Other secondary performance indicators?

In relation to indoor conditions, Annex 44 propose:

	Dry bulb temperature °C	Relative humidity %	Water content (g H <sub>2</sub> O / kg dry air)
Proposed reference condition	20	50	7,3
ISO Standard test condition	25	60	16,7

- Other indicators/ calculations in relation to other parameters that influence
  - ✓ energy consumption?
  - ✓ costs?
  - ✓ heat recovery?
  - ✓ parking area?
- How to display the indicators, different detailed levels depending on interest.



# HOW TO START OR JOIN AN ANNEX

Any party working in any of the programme's member countries can participate in annexes. **HPT welcomes ideas and topics for new international collaborations!**

<http://heatpumpingtechnologies.org>

ANNEX <b>44</b>	START DATE: <b>1 June 2013</b> END DATE: <b>30 June 2017</b>
<p>Performance indicators for energy efficient supermarket buildings</p> <p>Supermarkets and the supermarket sector was the main target for the Annex. However the methodology created in this Annex may, when modified accordingly, also be applied t...</p>	

[Read more](#)

[Visit annex](#)

ANNEX <b>31</b>	START DATE: <b>1 January 2006</b> END DATE: <b>31 December 2009</b>
<p>Advanced Modeling and Tools for Analysis of Energy Use in Supermarkets</p> <p>Supermarkets are the most energy intensive buildings in the commercial sector. It has been estimated that 3-5 % of the total use of electricity stems from supermarkets in...</p>	

[Read more](#)

[Visit annex](#)

# THANKS!

**Ulla Lindberg: [ulla.lindberg@ri.se](mailto:ulla.lindberg@ri.se)**

**Alan Foster: [alan.foster@lsbu.ac.uk](mailto:alan.foster@lsbu.ac.uk)**

# Indicators for the refrigeration system (time period =1 year)

	Goodness factors: Specific electrical energy (kWh/m <sup>3</sup> and year)		
	Refrigeration	Chilled food	Frozen food
	$w_{ref\text{tot}} = \frac{W_{e,ref\text{tot}}}{V_{ref\text{tot}}} \quad (1)$	$w_{ref} = \frac{W_{e,ref}}{V_{ref}} \quad (2)$	$w_{fr} = \frac{W_{e,fr}}{V_{fr}} \quad (3)$
	kWh/(m <sup>3</sup> and year)	kWh/(m <sup>3</sup> and year)	kWh/(m <sup>3</sup> and year)
<b>Supermarket A</b>	613	499	698
<b>Supermarket B</b>	259	169	601
<b>Supermarket C</b>	1137	783	1950

Axell and Lindberg, 2005

$$W_{e,ref\text{tot}} = W_{e,dry-coolers} + W_{e,ref} + W_{e,fr}$$

# Indicators for the refrigeration system factors related to the buildings area

Supermarket	Goodness factors	
	Total Electrical Supply / (Total area)	Total Electrical Supply / (Total sales area)
	$w_{tot} = \frac{W_{e,tot}}{A_{tot}} \quad 1$	$w_{sale} = \frac{W_{e,tot}}{A_{sale}} \quad 2$
	kWh/(m <sup>2</sup> and year)	kWh/(m <sup>2</sup> and year)
A	425	995
B	348	434
C	665	943

## Data on supermarkets

	Supermarket		
	A	B	C
Total area, $A_{tot}$ , (m <sup>2</sup> )	8 981	3 300	949
Sales area, $A_{sale}$ , (m <sup>2</sup> )	3 839	2 650	670
Air volume, sales area, $V_{sale}$ , (m <sup>3</sup> )	16 000	10 843	2 093
Air volume; chilled food; cabinets and rooms, $V_{ch}$ , (m <sup>3</sup> )	1267	1339	123
Air volume; frozen food; cabinets and rooms, $V_{fr}$ , (m <sup>3</sup> )	373	187	31

# TOTAL YEARLY ENERGY CONSUMPTION (ELECTRICITY + HEATING) VS TOTAL AREA

