



Bakkavor

United Kingdom

Food waste inventory – January to December 2017

BAKKAVOR

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About Bakkavor

Bakkavor is a leading provider of fresh prepared food in the UK, employing over 17,000 people. As a responsible manufacturer we are committed to running our business sustainably, one of the key strategic areas of our Environmental Policy is waste reduction.

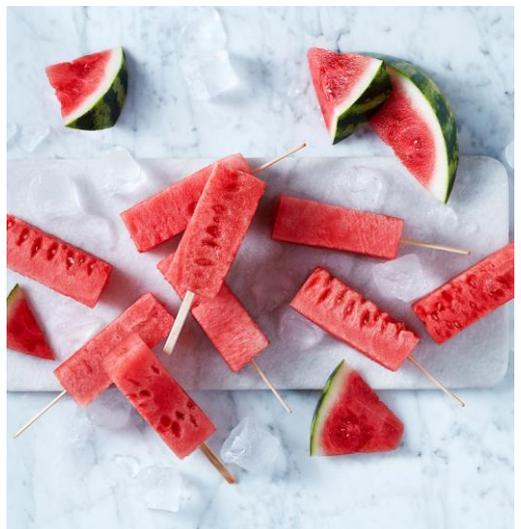
From over 24 factories located in the UK, Bakkavor creates and manufactures fresh prepared food, with a portfolio of 2,000 products across four categories: ready meals, salads, desserts, pizza and bread.

As the vast majority of our products have short shelf lives we work to a complex 'just in time' operating model. Our factories operate 24 hours a day, 364 days a year, working to tight deadlines, receiving orders on the day, for the day.

The product ranges we manufacture are developed in partnership with our customers. As a specialist in private label food, we are committed to protecting and developing our customers' brands.

Food safety and planning expertise are crucial in the production of our fresh prepared food ranges.

In 2017 we made a commitment to reduce food waste in our own operations by 50% by 2030



What we are doing to tackle food waste

As a responsible business, we recognise that our operations have both direct and indirect impacts on the environment. At Bakkavor, food surplus and waste can be the result of a number of factors, including the preparation of raw ingredients, such as fruits and vegetables or surplus finished product.

A key part of our food waste strategy is to make the best possible use of any surplus food and food waste, whether it be through redistribution of surplus food and ingredients to those in need or for use in animal feed.

Making best possible use of surplus food and ingredients

We make surplus food donations to local food charities, for example, FareShare, which through their network of regionally located centres redistribute the food to charity and community groups. We also aim to support charities local to our manufacturing sites, for example the Peterborough Soup Kitchen, and in total we donated **169,047** meal equivalents¹ in 2017.

In addition, Bakkavor supplied surplus food which equated to **1,263,260** meal equivalents¹ to the Company Shop. Company Shop is the largest redistributor of surplus food in the UK to those in need and operates on a membership-only basis. They also operate Community Shop, a social enterprise which is open to people living in areas of complex deprivation. Members get access to low-cost food and also advice, mentoring and support to help make a positive difference to their lives.

It's important to us that we also use surplus food to provide subsidised products to our employees through our factory-based staff shops. This is not only a fantastic benefit for our employees, it also provides funding for site and local community initiatives.

Redirecting manufacturing waste to animal feed

Not all of the food surplus we produce is suitable for feeding people. That's why, we also redirect manufacturing waste, for example bread and pastry doughs and vegetable and fruit trimmings to animal feed. In 2017, this totalled 28,627 tonnes.



¹Meal equivalent calculated against a 420g portion size

Total food produced
543,314
tonnes

Waste as a % of production

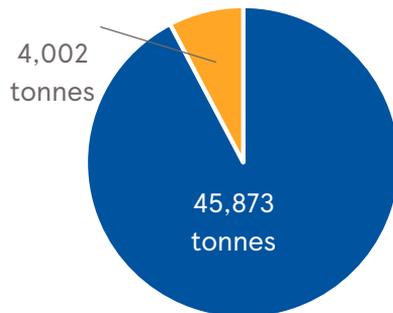
9.2%



Overall food waste

49,875 tonnes

Waste by destination



■ Anaerobic Digestion ■ Composting

Food waste data commentary

- For 2017 Bakkavor measured food waste across all 24 manufacturing sites and three distribution depots which it operates in the UK.
- Total food production for the period under review was 543,314 tonnes, with overall food waste of 49,875 tonnes, or 9.2% of the food produced. An important contributor to our food waste is the preparation of raw materials and ingredients within our factories. To maximise the freshness and quality of the products we make, we choose to select and prepare a significant quantity of our salads, fruits and vegetables in house. This generates trimmings which are food waste.
- Anaerobic Digestion was the main destination for the food waste (92%) generated by Bakkavor. The remaining 8% of the food waste total is generated by our factories which process produce, vegetables and fruit. This is composted and applied to the land as a soil improver.
- Bakkavor directs surplus food, both ingredients (where appropriate) and finished product to a national food redistribution company and also to various charitable outlets to ensure that this food is used to feed people. Where the waste generated by our manufacturing operations is suitable this is directed into animal feed.