



Avara Foods

Hereford, England

Food waste inventory – January to December 2016



About Avara Foods

Avara Foods is one of Britain’s leading food businesses, supplying chicken, turkey and duck to the retail and foodservice sectors. Every day, we deliver fresh, frozen and convenient meals to a wide range of customers across the UK and Europe.

Avara Foods was created in September 2017 as a joint venture between Cargill and Faccenda Foods. Our aim is to create a leading UK food company focused on chicken, turkey and duck.

At Avara Foods we own and manage every part of our supply chain; from feed mills and farms, through to processing, packing and distribution. We do it by focusing on high standards, great service and through creating a culture where our people make the difference.

We are a major UK employer bringing together 6,000 people from across our supply chain to deliver high quality fresh food to UK customers.



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



What we are doing to tackle food waste

Tackling food waste within our operations

At Avara, we minimise waste in our operations and ensure that every calorie possible makes it into the human food chain. We also make sure that, whenever possible, what's left is still used either in period or other secondary products.

To help minimise the amount of meat wasted during production, we continually look to improve our production processes including increasing the use of automation. Factory managers across our facilities monitor food waste and loss on a daily basis and continually look for ways to drive improvements.

Changing our packaging to better suit consumer needs

As well as looking at our own operations, we are also looking at ways that we can change our packaging to better suit consumer needs. Every year in the UK, 110,000 tonnes of poultry is wasted in consumers homes. This has in part been caused by a rise in single person households; with people only cooking for themselves generally wasting 40% more food than if they were cooking for a group.

Using insights from consumers, we worked together with Tesco and the packaging provider Linpac to develop split pack packaging. This new packaging aims to make it easier for consumers to separate chicken fillets without having to break the all important seal, keeping the breast meat fresher for longer.

The collaboration between Avara and Tesco has resulted in an estimated annual food waste reduction in the home of Tesco customers of 1,370 tonnes. As Tesco rolls this out across other suppliers and products we expect this figure to rapidly increase.

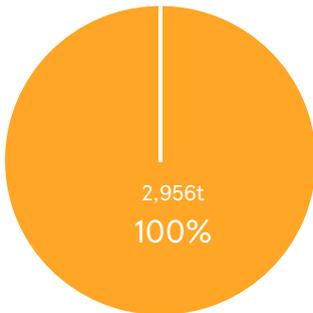


Total food produced
231,301
tonnes

Waste as a % of production
1.3%

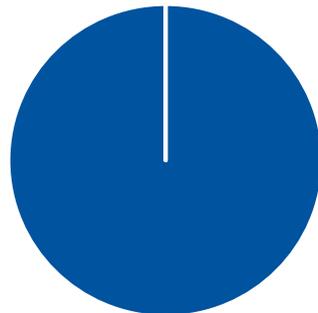
Overall food waste
2,956 tonnes

Waste by category



■ Category 2 animal byproduct

Waste by destination



■ Controlled combustion

Food waste data commentary

- We measured our food waste for the 2016 calendar year at our Hereford site.
- Our total food production for this period was 231,301 tonnes. We have calculated our overall food waste to be 2956 tonnes; which equates to 1.3% of food produced.
- All of our food waste is made up of category 2 animal by-products that cannot be valorised. All this waste is sent for incineration with energy recovery.
- We are working to continually improve efficiency in our manufacturing processes across our sites, using the results of a farm to fork study.