



Greencore Group

United Kingdom

Food waste inventory – October 2016 to September 2017



About Greencore

Greencore is a fast growing, international convenience food manufacturer. We supply a range of own-label convenience food products to all of the major UK supermarkets, with world-class manufacturing sites, industry-leading technology and supply chain capabilities.

At Greencore, our team of chefs create over 1,000 new recipes each year and work hard to ensure our products are fresh, nutritious, and tasty for the millions of consumers that chose a Greencore product every day.

We have developed strong market positions across sandwiches and other food to go products as well as complementary positions in other convenience food categories. Whether that's chilled prepared meals, soups and sauces, ambient sauces, pickles or Yorkshire Puddings. We now make 1.5 billion sandwiches and food to go products each year, as well as 180 million chilled prepared meals and meal kits.

We're committed to conducting our business in an environmentally responsible and sustainable manner. Reducing and eliminating food waste at source is a key part of that.

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



What we are doing to tackle food waste

At Greencore, we want to actively manage our impact on the environment, including efficiently using and respecting all resources. We're focusing on a number of areas, including reducing food waste produced through the manufacture of our different products, redistributing surplus food, and exploring new ways to put inedible food to good use.

Tackling food waste within our operations

Greencore is investing heavily in our Greencore Manufacturing Excellence (GME) programme, which aims to significantly reduce the amount of waste food created during our operations. We launched Greencore Manufacturing Excellence in summer 2017 across all 15 of our UK sites and have since seen Standard Operational metrics improving across the UK towards reducing food waste.

We now have an improvement team in place across the UK to deliver specific tools for our sites to reduce food waste, including regular reporting and collaborative sessions and new techniques to drive waste reduction and yield improvement. Some early success stories in 2018 include:

1. A new diagnostic tool that delivers reductions in food waste in many of our processes
2. Improvements to prawn preparation processes in sandwich production to reduce food waste
3. In-house modifications to sandwich cutter aligners reduced cutter waste by 50%. A bespoke hygienic version has been manufactured for roll out to all sandwich sites

Our other initiatives to reduce food waste

Redistributing surplus food

Greencore works with a number of organisations to redistribute as much of its surplus product as possible. These include Fareshare, The Company Shop, and its charity, The Community Shop which provides support services to vulnerable and disadvantaged people.

In our 2017 financial year, we avoided 746 tonnes of waste by redistributing food for human consumption through Fareshare and The Company Shop/Community Shop, equivalent to around 1.8 million meals. We have recently also started to work with the Felix Project in West London who collect surplus food for charities so they can provide healthy meals and help the most vulnerable in our society.

Sending food for use as animal feed

Where we can segregate our food waste, we collect suitable food and ingredients for use as animal feed. This activity is limited predominately to waste bread crusts from sandwich manufacturing operations as we need to take care to avoid cross contamination. In our financial year in 2017, we sent 7,285 tonnes of food waste to animal feed.

Exploring new ways to generate bio renewables

Unfortunately, waste from certain ingredients used in the manufacturing of our products is currently unavoidable (for example bread crusts from the end of loaves for sandwiches, avocado peel and stones, beetroot peelings). We are exploring several projects with third parties and universities to try to maximise value from these waste streams through direct extraction of ingredients still of use, and the use of food wastes as components for other products like food dyes. This year, we linked up with Toast Ale to regularly provide waste bread from sandwich production into Adnams brewery for use as an ingredient in beer.



Total food produced
392,654
 tonnes

Waste as a % of production

10.7%

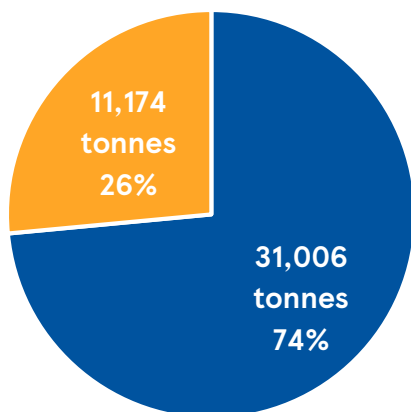
Includes losses to drain of 2.8%

Overall food waste

42,180 tonnes

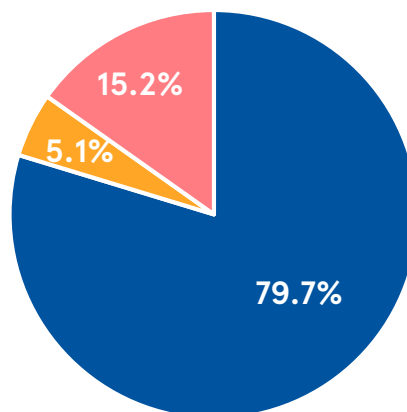
Includes losses to drain of 11,174 tonnes

Waste by category



- Solid food waste
- Food waste to drain

Waste by destination



- Anaerobic Digestion
- Controlled combustion with energy recovery
- Sewer

Food waste data commentary

- This waste data is based on all of the waste streams (including losses to sewer) from all of Greencore's UK Operations (manufacturing and distribution), for our 2017 financial year (1 October 2016 to 29 September 2017).
- Our total food production (UK) for this period was 392,654 tonnes. Our food waste was 42,180 tonnes, which equates to 10.7% of food produced. Our total food waste excluding losses to drain was 31,006 tonnes, which equates to 7.9% of food produced.
- Greencore has a diverse and extensive product range that we provide to a large customer base and many of our products have a short shelf life. These factors result in shorter production runs and more frequent changeovers which leads to a higher risk of wastage.
- Very short shelf life products have also made food redistribution more challenging but we continue to work with our food redistribution partners to find solutions to this.
- Given the diverse nature of our manufacturing operations, our food waste is in many different formats, and from different sources; comprising various ingredients, part processed or finished products, ingredients residues on primary packaging, waste associated with washing down processing equipment, out of specification ingredients and inedible parts (e.g. beetroot peelings, avocado stones etc).
- The majority (80%) of our food waste goes to anaerobic digestion, either directly on or off site, or indirectly after being removed in our effluent treatment plants. Our AD plant processing liquid food waste at Selby produced just under 1MWh of electricity, approximately 10% of the sites electricity demand. 15% of our food waste is lost directly to sewer, whilst the remaining 5% ends up in our general waste streams that are sent to controlled combustion with energy recovery.