



Müller Milk & Ingredients

UK & Ireland

Food waste inventory January – December 2017



About Müller Milk & Ingredients

Following the acquisition of Dairy Crest's dairy operations, Müller Milk & Ingredients (MMI) is now well established as Britain's largest producer of branded and private label fresh milk, milk drinks, cream and butter, with a network of dairies and depots servicing customers throughout the country.

Müller UK & Ireland is wholly owned by Unternehmensgruppe Theo Müller which employs 27,500 people throughout Europe. In the UK, Müller develops, manufactures and markets a wide range of branded and private label dairy products made with milk from more than 1,700 British farmers.

The Müller brand is ranked at No.7 in The Grocer's Top 100 list of Britain's Biggest Brands, and is also the 7th most chosen brand in the UK, picked from shelves more than 208 million times each year.

Müller is an Official Supporter of British Athletics and Athletics Ireland. With branding and activation rights for four events in 2018 and three events in 2019, Müller aims to empower consumers to make active and healthy lifestyle choices.

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



What we are doing to tackle food waste?

Müller Excellence

The Müller Excellence programme represents our journey to achieve world class performance, in a rapidly changing environment. With a state-of-the-art performance management system in place and a training programme that details how to reduce eight different types of waste, we aim to achieve operational excellence at every level.

Environmental Efficiency

As part of a responsible, innovative and hardworking dairy industry, we are working closely with customers and suppliers to find ways of enhancing the environmental efficiency of our supply chain. By investing heavily in new packaging solutions, we have removed 30,000 tonnes of plastic in recent years and have acquired the capability to manufacture our own packaging. There are also several programmes in place to reduce our energy, carbon, waste and water usage. For example, several of our dairies have installed reverse osmosis systems to recycle water, achieving 50% re-use.

Waste not want not

Across the business we measure food loss and waste at every dairy we operate. Each week the management team review the performance to ensure we are wasting as little as possible. Every month our leadership team review and benchmark our network of dairies against each other so that we can continually learn and make improvements where we can.

100% of our food loss comes from milk that we wash down the drains during cleaning processes, and that waste water is regularly sampled to measure how much we lose. Every litre lost is one more we need to bring in from the farms, which also means extra transport and processing. Investment in new and improved clean-in-place systems, more efficient fillers and improved planning means that reductions in waste have already been achieved.

Responsible Sourcing

More than 25% of all milk produced on British farms is purchased by Müller, so responsible sourcing is absolutely crucial to our whole supply chain. For the business to grow, we need a strong and stable milk supply, which is why we are constantly innovating in this area to ensure that the farmers who choose to supply Müller are in the best position possible to build their own vibrant businesses.

Bridgwater Dairy
2016 to 2017: 24%
reduction in food loss

Total raw materials purchased

2,724,554

tonnes

Waste as a % of purchased raw materials

1.1%



Overall food waste

28,880 tonnes

Food waste data commentary

- Total raw materials purchased for calendar year 2017 across all Müller Milk & Ingredients sites in the UK was 2,724,554 tonnes.
- Food waste is 28,880 tonnes, equating to 1.1% of purchased raw materials.
- Our food waste is made up of milk that enters wastewater treatment, generally from cleaning of dairy systems and change over between product lines.
- Other product, which may have historically have counted as food waste and loss measurements and would have been disposed of, is now put in to the food supply chain so no longer lost.