



Noble Foods

Standlake, England

Food waste inventory – January to December 2017

NOBLE
FOODS



TESCO

About Noble Foods

In 1920, armed with nothing more than a straw-lined wicker basket and a horse and cart, William Dean started collecting eggs from smallholders and selling them door-to-door in and around Tring in Hertfordshire.

From those humble beginnings Noble Foods has grown to become the leading supplier of farm fresh eggs to the grocery market and we pride ourselves on an excellent nationwide service from our modern, packing centres. We are also the market leaders in the UK for egg products and have a wide range of products that can meet the needs of small and large food businesses alike.

We also believe it's really important to innovate. That's why, in 2009, we launched The Happy Egg Company, which is now Britain's leading egg brand. We haven't stopped there though; our family now includes Big & Fresh, Heritage Breeds and Purely Organic. Together, we like to think they offer outstanding choice and value.

Each week we individually grade, pack and deliver over 60 million British Lion eggs for our customers.

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

Broken eggs are the only cause of food waste in our business. Any eggs that don't meet grade standards are sorted and used in our liquid or boiled egg products. We are committed to reducing broken egg wastage across our four sites.

In Spring 2014, we launched our Standlake Free Range Packing Centre which uses the latest technology and most advanced equipment in the global egg industry. It aims to redefine the standard of an egg grading factory and helps us to reduce food waste when packing free range eggs.

The Packing Centre is used to receive and pack Free Range eggs. It includes machines that check, sort and then pack eggs before they are delivered to Tesco.

As part of the many built in efficiencies at Standlake, a 'Melange' collection system has been implemented into the design and build of the production systems.

Melange is liquid egg taken from broken eggs or eggs broken during the grading process. If this is collected and processed within an hour it can be used in food service liquid egg products. Beyond that, it is used as animal feed.

The introduction of the new system has increased the amount of usable liquid egg from around 25% to 50%.

We are currently exploring the possibility of upgrading our other sites to incorporate this technology.



Total food produced
100,172
tonnes

Waste as a % of production

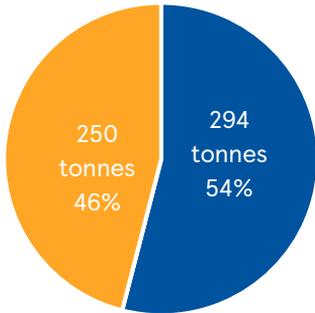
0.5%



Overall food waste

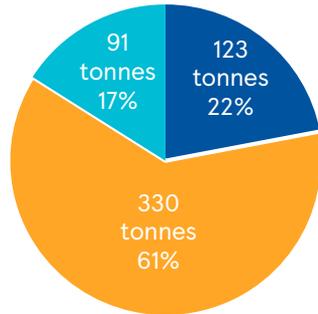
544 tonnes

Waste by category



■ Egg Shell ■ Mixed Egg and Shell

Waste by destination



■ Composting
■ Anaerobic Digestion
■ Energy from Waste

Food waste data commentary

- We measured our total food waste for the 2017 calendar year across our UK operations.
- Our total food product in 2017 was 100,172 tonnes. We have calculated our overall food waste in the same year to be 544 tonnes, which equates to 0.54% of total food produced.
- The majority of our food waste (61%) is used for anaerobic digestion and 22% for composting. The final 10% is used for energy generation.