



# Premier Foods

## England

Food waste inventory – January to December 2017



# Company background

**We LOVE food at Premier Foods. We love how it brings people together and provides moments of pleasure in a busy world. And so do our consumers. Many of our brands have been part of UK life for more than a century, but we don't let them stand still – we're constantly innovating in line with our purpose to create the food our nation loves most for modern life. And today you'll find our brands in 95% of British households\*.**

## A great British food company

As one of Britain's biggest listed food companies we're committed to the UK, employing over 4,000 dedicated colleagues at 15 sites and offices up and down the country. Around 96% of what we sell is made in the UK from quality ingredients, wherever we can source sustainably from British suppliers and farmers.

## Our Brands

We manufacture some of the most iconic food brands in the UK; Ambrosia, Angel Delight, Batchelors, Cadbury Cakes, Loyd Grossman, Mr Kipling, Bisto, Homepride, Sharwoods, McDougalls, Oxo, Birds, Paul Hollywood, Paxo, Saxa, Be-Ro and Marvel.

## Environmental Responsibility

Eight of our manufacturing sites are ISO14001 certified. Our factories have been landfill waste free since 2013. We are founder signatories of Courtauld 2025. Our Green Matters Initiative with the Woodland Trust has planted 21 acres of new woodland and removed 3,498 tonnes of CO2 from the atmosphere.

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

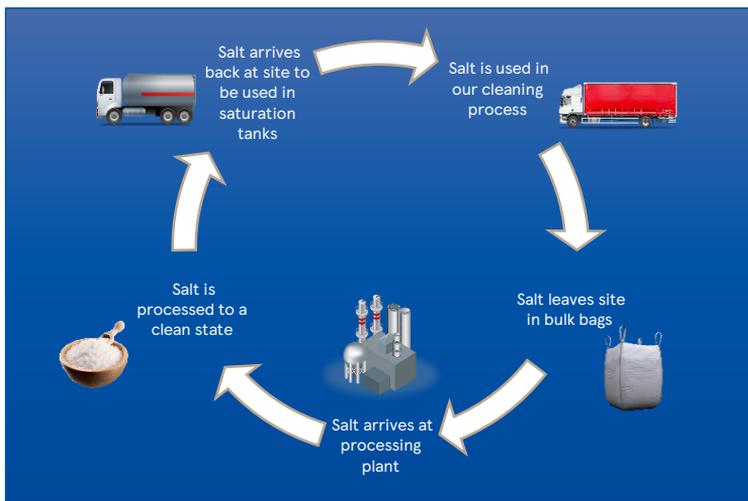


\*Kantar Worldpanel Total Market Penetration for the 52 weeks to 22 April 2018

# What we are doing to tackle food waste

We have been working for years to eliminate food waste, reduce it, or move food waste up the food hierarchy to redistribution or animal feed. In fact, compared to the 8,012 tonnes of food waste going to anaerobic digestion and land injection as fertilizer in 2017, we have almost three times as much going to animal feed.

But we know we can do more. In the last 12 months we have identified a number of opportunities to drive down food waste. One project completed in early 2018 at our Ashford site has so far removed over 350 tonnes of salt food waste from anaerobic digestion disposal. This salt is cleaned and recycled back into salt that can be used as water softener in our boiler systems.



We have been actively working to increase food redistribution through Company Shop and their charity, Community Shop. This has enabled us to increase our food redistribution by 36% during the calendar year to 31 December 2017 compared to 2016. Further increases in food redistribution are planned; we have set the target to more than double the tonnage of food redistributed in 2018 compared to 2017.

Opportunities have been identified in our dairy waste stream. We are in discussion with potential partners to redirect dairy food waste from our Devon Creamery into animal feed. Currently, faulty cans of custard and rice pudding are sent into anaerobic digestion disposal because the food product is difficult to remove. We believe it would be possible to remove the food from its packaging, use it as animal feed, and then recycle the packaging.

Commitment to the principles of Champions 12.3 is an important and bold new step for the food industry, and as one of the first food companies to publish we hope that other food companies follow our lead and join in with measurement, reporting and action of their own. In future years we will be able to comment on what progress we have made and how our efforts compare with our peers in the food industry.

Total food produced  
**336,668**  
tonnes

Waste as a % of production

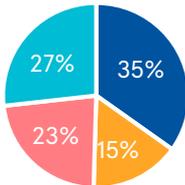
**2.4%**



Overall food waste

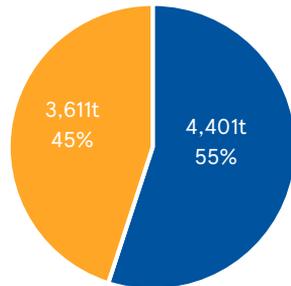
**8,012 tonnes**

Waste by category



- Cake Waste
- Dried Grocery Waste
- Dairy Grocery Waste
- Other Grocery Waste

Waste by destination



- Anaerobic Digestion
- Effluent Sludge Land Injection

## Food waste data commentary

- We measured our food waste for the 2017 calendar year across eight of our UK manufacturing sites.
- Our total food production for this period was 336,668 tonnes. We have measured our overall food waste to be 8,012 tonnes; which equates to 2.4% of food produced.
- The 8,012 tonnes of waste is split between anaerobic digestion of waste food and also used as fertiliser