



Seachill UK Ltd.

Grimsby, North East Lincolnshire, England

Food waste inventory – August 2017 – July 2018



About Seachill

Seachill is the stand alone seafood division of Hilton Food Group plc. We are a leading supplier of chilled and frozen seafood to the UK retail market offering customers a wide range of salmon, whitefish, speciality species, shellfish, prawn cocktails, fish pie mix, coated fish and fishcakes.

Founded in 1998, the business has grown to be one of the largest chilled and frozen fish processors in the UK, with innovative facilities and long established supply chain partnerships.

Seachill operates from two large production sites in Grimsby and with our 100-year-old artisan smokehouse also located in the town. The production sites pack a full range of fresh, chilled and frozen seafood for sale either loose on retail fishmonger counters or prepacked in the latest pre-packaged formats.

Seachill is also the owner of The Saucy Fish Co. brand which has established a presence in both UK and International retailers, exporting to countries including the USA and Australia.

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



What we are doing to minimise food waste

At the Seachill wet fish factory, we aim to use as much of the fish as possible and to avoid large waste streams from raw trimmings. We aim to use any by-products in alignment with the Champions 12.3 Human Consumption destinations, as illustrated in the diagram below.

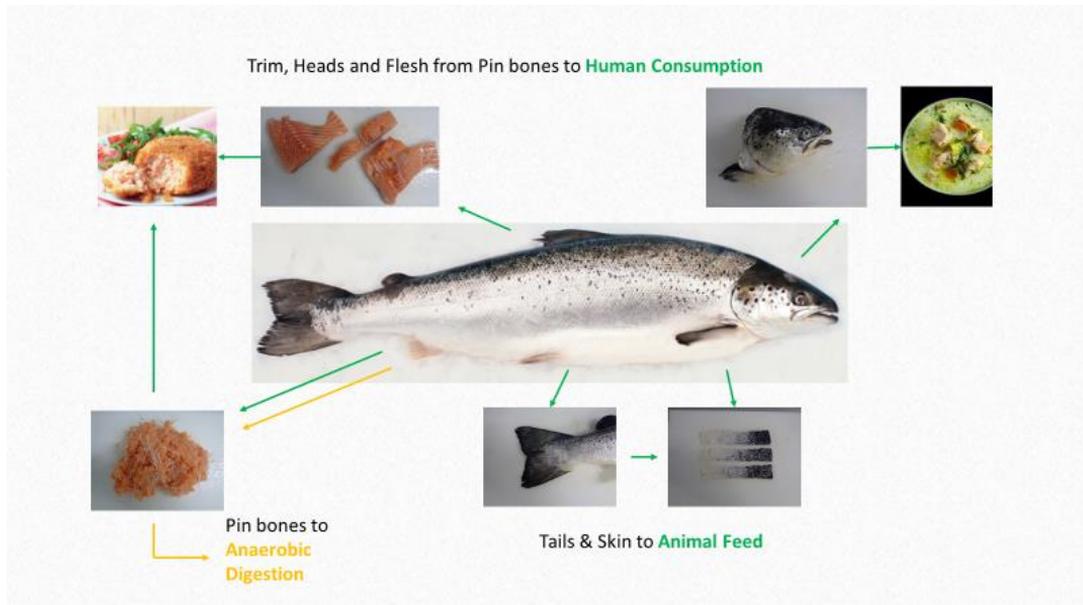
At our Coated fish factory it is more challenging to reduce our food waste, as the factory brings together a multitude of different ingredients, such as breadcrumbs, batter, herbs & spices. Once a product is made, there is little opportunity to change it.

With this in mind, we have put our energy into introducing procedures that improve “right first time” proficiency. For example, we continually invest in new technology to improve manufacturing accuracy and reduce product waste in order to achieve our food loss reduction target of 50% by 2030.

By being creative and innovative (illustrated below) with our by-products we aim to keep food waste to a minimum in our factories. For example, Salmon trimmings can go into fishcakes, whereas the heads can be shipped to Asia where fish head soup is a popular menu item. We also understand that by working with Tesco and our suppliers we can escalate learnings throughout the supply chain to drive further waste reductions.

If waste is created that is not suitable for human consumption, we try to make sure its use is as high up the food destination hierarchy as possible, prioritising using it in animal feed and then anaerobic digestion.

Diagrammatic representation of Salmon By-Product (trimmings) destinations :

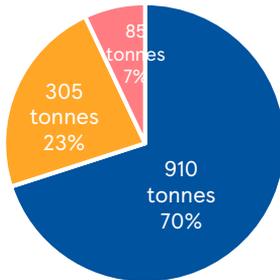


Total food produced
33,267
tonnes

Waste as a % of production
3.9%

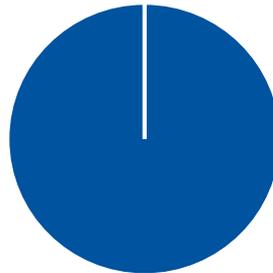
Overall food waste
1,300 tonnes

Waste by category



- Other coatings, ingredients & fish waste
- Batter
- Pin Bones

Waste by destination



- Anaerobic Digestion

Food waste data commentary

- We measured our “overall food waste” over a 12 month period 1 August 2017 to 31 July 2018
- The data presented here represents information from three facilities combined as Seachill UK Ltd. Grimsby.
- Our total food production for this period was 33,267 tonnes. Our “overall food waste” was 1,300 tonnes, representing 3.9% of production. Our goal will be to reduce this figure to < 1.9% by 2030. This equates to 0.3% per annum. We plan to improve on this reduction rate.
- A minimum of our manufacturing food waste is made up of recoverable raw materials, with the majority made up of complex work in progress and finished products. This can consist of fish, other seafood and mixed ingredients such as potato, herbs, vegetables etc.
- The quality of batter is diminished during the manufacturing process and has no other destinations, and therefore is transferred to anaerobic digestion waste.
- Pin bones make up 7% of our waste and cannot be moved up the hierarchy or out of the food waste categories.
- 100% of any manufacturing food waste we create is sent for Anaerobic Digestion – we have been a no waste to landfill organisation for the last 7 years.
- In our 12 month reporting period our manufacturing food waste generated 390,000 kWh of grid electricity which would be enough to power 119 homes 24/7 through the process of Anaerobic Digestion (AD).