



Yeo Valley

Blagdon, England

Food waste inventory – January to December 2017



About Yeo Valley

Yeo Valley is a real place in the Somerset countryside. We've been farming here since 1961 and we make great tasting conventional and organic dairy products with milk sourced from our award-winning organic British Friesian cows as well as from other local organic and conventional dairy farms.

Yeo Valley is a family-owned farming and dairy processing business. From the dairy farm in Blagdon near Bristol, its founders, Roger and Mary Mead, started to make yogurt in 1974 and today Yeo Valley is the leading supplier of own brand yogurts in the UK. The first organic yogurt was produced in 1994 and today Yeo Valley Organic has become the best-known organic brand in Britain.

Operating from six sites in Somerset and Devon, Yeo Valley produces both organic and non-organic yogurts at its Blagdon and Cannington dairies. The Newton Abbot dairy in Devon produces ice cream, sorbets, frozen yogurt and chilled dairy desserts. Yeo Valley's Crewkerne dairy processes milk, cream and fruit conserves, whilst its Supply Chain operations at Isleport and Axbridge manage the logistical challenge of servicing the needs of the dairies and Yeo Valley's customers. The head office is based in Blagdon. All of our sites are ISO 14001 certified (the international standard for environmental management).

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



What we are doing to tackle food waste

Yeo Valley is continually striving to reduce the environmental impact of our operations. We're already doing a great deal to minimise waste in our processes. Our strategy is to produce as little waste as possible in the first place and recycle the vast majority of the waste we do actually produce.

Minimising waste in production

On our Newton Abbot site we are installing 'ice pigging' technology which allows us to clean and recover product left in the pipework post production. As well as reducing the amount of food that would historically have gone to waste, this technology will also enable us to reduce water consumption and subsequently waste water volumes.

At our Blagdon site we have installed a compactor to squeeze product out of unsaleable pots for sending to animal feed. We're able to recover 90% of the product this way and it's a great source of protein for pigs.

We have also worked with external consultants to map our entire processing facilities at our Blagdon and Newton Abbot dairies to produce a loss map for each site that will enable more focused and effective waste reduction activities.

Using leftover organic fruit to benefit FareShare

In a unique collaboration with Tesco and the food re-distribution charity FareShare, we use our brand to periodically produce a 'Left-Yeover' limited edition yogurt made with leftover organic fruit that would otherwise go to waste. As an added bonus 10p from every pot sold goes to FareShare.

Our sixth edition is now on sale in Tesco stores and as well as saving over six tonnes of fruit, we have raised more than £42,000 for FareShare enabling them to provide 170,000 meals to vulnerable people. Win-win!



Total food produced
186,201
tonnes

Waste as a % of production

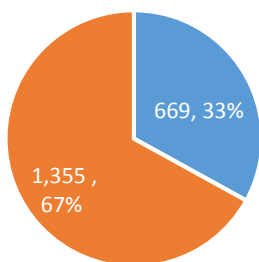
1.1%



Overall food waste

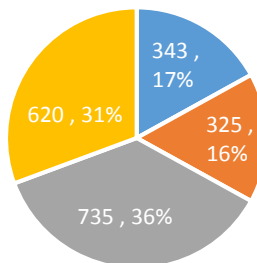
2,024 tonnes

Waste by category (tonnes)



- Liquid effluent from washings
- Production waste

Waste by destination (tonnes)



- Controlled watercourse via effluent treatment plant
- Land treatment for agricultural benefit
- EfW energy from waste (for electricity generation)
- Anaerobic digestion (for energy recovery)

Food waste data commentary

- We measured our food waste for the 2017 calendar year across all Yeo Valley sites.
- Our total food production for this period was 186,201 tonnes. Our overall food waste was 2,024 tonnes; which equates to 1.1%.
- The majority of our food waste is incurred in our production process. Despite our best efforts, at the end of a production run there may still be some product left in pipes and vessels. And sometimes the product might not quite meet a high enough standard to sell.
- We also produce food waste as a result of washing pipework and equipment to ensure high levels of hygiene in our processes. The wash waters are either treated in our on-site effluent treatment plants or tankered away for use as fertiliser.
- Before we send packaged waste to energy from waste plant (to generate electricity) we squeeze out as much product as possible through a high efficiency separator and send the liquid to animal feed.