



Kepak Group

Clonee, Co. Meath, Ireland

Food waste inventory – January to December 2017

KEPAK

TESCO

About Kepak

Kepak is an Irish based food company with over 50 years of expertise in meat craft. We continue to lead the way in meat manufacturing with bespoke innovations and highly successful, international food brands.

Kepak is an Irish family-owned company. Founder Noel Keating opened the Keatings butcher shop in 1966. Since then, Kepak have grown significantly, maintaining the trust of our dedicated suppliers and customers to produce quality meats and great-tasting products.

Over 5,000 people work with us, delivering prime cuts of fresh and frozen meat, successful brands, and on-trend food innovations to our valued clients and customers, across 43 countries.

Over 20,000 farms and farming families are supported by us, through fair trade, knowledge transfer and sustainability initiatives that will safeguard our great land, long into the future.

Kepak developed a group Sustainability programme called Kepak CORE which aimed to consolidate and guide all sustainability initiatives across Kepak Group. Progress in delivering on our sustainability initiatives is monitored, measured and communicated internally and externally through this programme.

Kepak's sustainability programme is underpinned by a series of measurable and realistic targets set locally by each Business Unit and reinforced centrally by Group Management.

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

Kepak has employed the Tesco approach to tackling food waste, which is broken down into three phases; **Target, Measure, & Act.**

Kepak have now completed the baseline measurement of its 2017 food waste. We have quite a mix of processes due to the wide range of meat we prepare. As such, we have a very diverse mix of waste depending on the production site. We deliberately prepare different meats at different sites to reduce waste and risk of cross contamination. This allows us to redistribute as much food as possible that is fit for human consumption. Any meat that is unsuitable for human consumption is sent to animal feed.

From gathering the baseline food waste measurement, Kepak found that all sites measure waste differently and also that some processes, by their nature, produced more waste than others. For example, when we disassemble a carcass and break it out into food and inedible parts, little food waste is generated. In comparison, a process making a cooked convenience food involves assembling a number of components and multiple steps.

As a result of the baseline measurement, Kepak set the following ambitions:

- To standardise the method of data capture and reporting across all sites by 2019
- To conduct a pilot project on Food Waste Reduction in one site designed to create a detailed analysis of food waste which can then be used to identify and implement improvements. In doing this, Kepak will create a framework for monitoring and reducing food waste which can be rolled out to all sites across the group with the aim to push food waste back up the hierarchy and prevent it leaving the human food chain in the first place.
- To continue to deliver any surplus food unable to go to the customer but fit for human consumption to those in need through FoodCloud a social enterprise that connects food businesses with surplus food to charities that need it through three redistribution hubs in Ireland.
- To continue to ensure all eligible inedible by-products and waste not fit for human consumption are used for animal feed / pet food



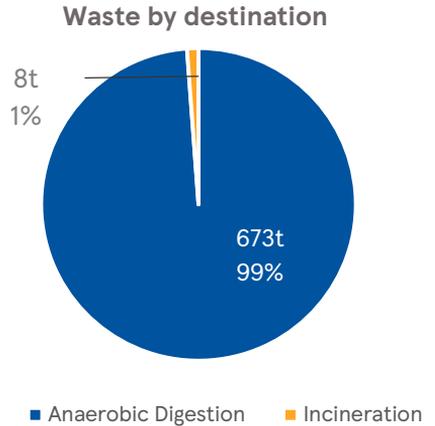
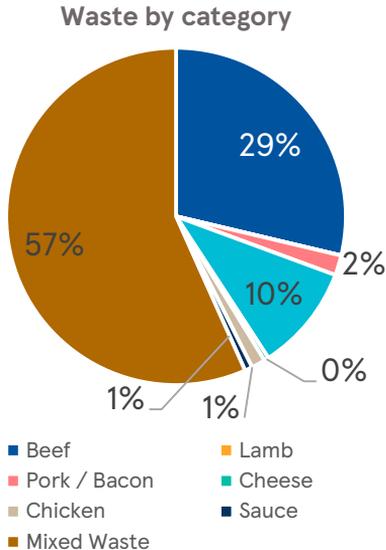
Total food produced
626,613
tonnes

Waste as a % of production

0.1%

Overall food waste

681 tonnes



Food waste data commentary

- In 2017, total food production was 627,613 tonnes, with total food waste quantified at 681 tonnes (0.1% of food produced).
- The majority of our food waste is made up of “Mixed Waste” (57%). This consists of a combination of meat, sauce and ingredient. This is from sites who did not have historical data captured by food type. Beef is next at 29%, followed by bread (5%), and finally pork, chicken, cheese & sauces all coming in under 1% each. 99% of our food waste is sent to anaerobic digestion with 1% sent to incineration.