



Delighting the tastes of tomorrow

Kerry Foods

UK & Ireland

Food waste inventory – January to December 2017



About Kerry Foods

Kerry Foods is a leading supplier of chilled and frozen food products in the UK and Ireland and part of the world-leading Kerry Group. Focusing on dairy, meat, snacking and meal solutions, Kerry Foods are home to many of our markets' best-performing and best-loved brands. We make our products in manufacturing facilities throughout Ireland and the UK and distribute them nationwide and beyond. Along with the food, we supply quality, value and service to our customers.

Our brands and business are built around three core food divisions. They're the areas we focus on, and they are where many of our big ideas take shape.

Ready Meals

This division includes chilled and frozen ready meals, and ready-to-cook meals, and it provides private-label products to almost all the big supermarkets. It's home to brands like Pure, City Kitchen and Sharwoods.

Meats

This is where you'll find our breakfast, cooked meats and chilled savoury snacks. It's home to household favourites such as Mattessons, Denny, Richmond, Galtee and Walls.

Dairy

This one's all about cheese, yoghurt and dairy spreads. It's home to brands such as LowLow, Cheestrings, Dairygold, Pure and Charleville Cheese.

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



What we are doing to tackle food waste

At Kerry, we understand that long-term business success is closely tied to the wellbeing of the people and the planet around us. As part of the Group's sustainability programme, Kerry Foods has targets in place for reductions in carbon emissions, water and waste and already diverts all of its waste from landfill.



There are numerous causes of food waste, including product being out of specification or food quality standards. Kerry Foods takes this very seriously and will not allow any food products to be used for human consumption unless they are completely safe. We want to contribute to reducing food waste through activities in our own business and by leveraging our technology and innovation to support our customers on this issue. We partner with charity organisations in the UK and Ireland to recover food that might otherwise end up as waste and redistributing it to those in need within our communities.



Redistributing surplus food to those in need within our communities

FareShare is a unique charity, fighting hunger and its underlying causes by redistributing surplus food to local charities across the UK. By ensuring in date, good quality food is not wasted, they turn an environmental problem into a solution, helping to feed thousands of vulnerable people every day. Over 375,000 meals have been donated since 2015.

Finding alternative uses for food that is not fit for human consumption

When it comes to foods that cannot be eaten, we also have initiatives at many of our sites to find alternative uses for food waste that is not fit for human consumption. We use anaerobic digestion to recover bio-gas from waste material and sludge with the by-product used as a fertiliser. For more substantial food waste volumes we separate and store these for collection and use as inputs for animal feed, thereby reducing the need for further crop production.

What are we doing at our sites to reduce food waste

All of our sites have been challenged with reducing food waste and a number of different methods have been adopted, including:



- **Measurement:** Systems installed to allow for the accurate gathering and recording of food waste data for the different products made.
- **Accountability:** Waste figures are communicated daily and the teams on the sites consistently look for ways to reduce the amount of food waste produced.
- **Joint Working:** Working closely with external bodies such as the Department of Agriculture at our Ireland sites to ensure food waste is categorised correctly reducing the environmental impact of disposal.
- **Production:** Site environmental advisors having input into the production schedules to run like for like products where possible, reducing end of run food waste.
- **New Product Development:** The size of trial batches has recently been reduced by 50% to reduce the amount of food going to waste.
- **Calibration:** Increasing frequency of calibration on measuring equipment to ensure accuracy of weights, which means correct qualities of ingredients are used and reduces the risk of products falling out of specification.
- **Ingredients:** Improved Operating Procedures on the handling of raw ingredients to reduce the amount of wastage e.g. using food safe scrapers to remove ingredients from tote bins to ensure all product is removed.
- **Waste walks:** Focusing on automation equipment causing food waste, such as weighing and filling equipment, working closely with the engineering teams to resolve any issues identified.

Total food produced
259,623
tonnes

Waste as a % of production

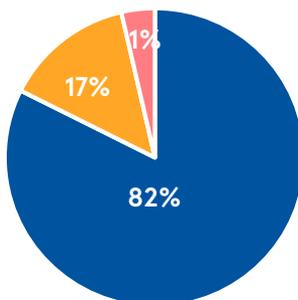
3.4%



Overall food waste

8,773 tonnes

Waste by destination



■ Anaerobic Digestion ■ Bio Fuel

■ Land Spread

Food waste data commentary

- We measured our food waste for the 2017 calendar year across all Kerry Food sites.
- Our total food production for this period was 259,623 tonnes. We have calculated our overall food waste to be 8,773 tonnes; which equates to 3.4% of food produced.
- Due to the wide variety of different products produced, in some cases on the same production lines, there is a requirement to complete cleans between each run. This generates food waste that is unfit for human consumption and is an inevitable consequence of this process. The team work hard to keep these change overs to a minimum when putting together production schedules.
- Over 82.4% of our food waste is sent to anaerobic digestion (AD), 14.0% goes to bio-fuel production, 3.6% goes to land spreading.