



Premier Foods

England

Food waste inventory – 1st January to 31st December 2018

Publication date: September 2019



About Premier Foods

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 the nation loves most for modern life. And today you'll find our brands in 94%* 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, Bisto, Cadbury Cakes, Homepride, Loyd Grossman, McDougalls, Mr Kipling, Oxo, Paxo and Sharwood's.

We have worked hard to reduce our environmental footprint. For example:

- Eight of our manufacturing sites are certified with the environmental management standard ISO14001.
- We've achieved a 37% reduction in CO2 emissions and a 28% reduction in water usage in ten years.
- We've fulfilled our zero waste to landfill commitment since 2013.
- We are a founder signatory of The UK Plastics Pact.
- We are a founder signatory of the Courtauld 2025 commitment.
- In partnership with the Woodland Trust we've planted 29 acres of new woodland and removed 4,924 tonnes of CO2 from the atmosphere in four years.



In 2017 we made a commitment to reduce food waste in our own 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 support the UN Sustainability Development Goal 12.3 of halving food waste globally by 2030. It's why we have been working for years to eliminate, reduce and move food waste up the waste hierarchy to redistribution back into the human food chain or to animal feed. For example, in 2018 the amount of food waste going to anaerobic digestion and for use as fertiliser is small in comparison, being almost a third of what we repurpose for animal feed.

In 2018 we launched three distinct initiatives to further reduce food waste across our operations:

1. Elimination of salt waste

In early 2018, we completed a project to remove salt water, a by-product of operations at our Ashford factory, from anaerobic digestion disposal. The programme enabled us to recycle the salt via a third-party processing plant, after which it was returned to us for use as a water softener in our boiler systems. Unfortunately, the third-party suffered a setback at their facility later in 2018 and the programme was necessarily put on hold. We have since taken the decision to bring the recycling facility in-house and are planning for the programme to recommence shortly. This will in turn eliminate over 250 tonnes of food waste in 2019.

2. Redistribution into the human food chain

By strengthening our partnership with Company Shop and their social enterprise Community Shop in 2018, we successfully redistributed 306 tonnes of surplus food back into the human food chain; an increase of 24% compared with 2017. We also switched to sending surplus food direct to Company Shop from our sites rather than via our distribution centre, thereby maximising the shelf life of the product and reducing our road miles. Three of our manufacturing sites partnered with Company Shop in 2018 and we aim to double this to six sites by the end of 2019. Further increases in food redistribution are planned in 2019, and we have set ourselves a target to more than double the tonnage of food waste redistributed in 2019, compared with 2018.

3. Diverted into animal feed

In 2018 we identified an opportunity to divert food waste from our Devon creamery away from anaerobic digestion and into animal feed. This programme recently launched in 2019 and it is estimated it will remove around 700 tonnes of food waste from our operations this calendar year.



Total food produced
379,154
tonnes

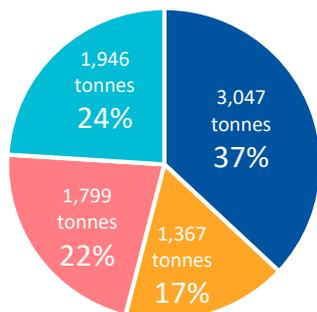
Waste as a % of production

2.2%

Overall food waste

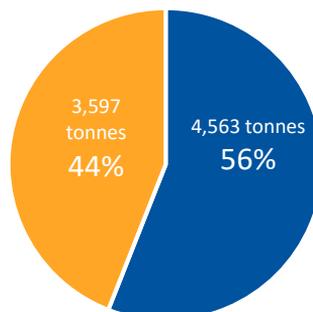
8,160 tonnes

Waste by category



■ Cake Waste ■ Dried Grocery Waste
■ Dairy Grocery Waste ■ Other Grocery Waste

Waste by destination



■ Anaerobic Digestion ■ Land Application

Food waste data commentary

- We measured our food waste for the 2018 calendar year across our eight UK manufacturing sites (not including Knighton Foods).
- Our total food production for this period was 379,154 tonnes. We have measured our overall food waste to be 8,160 tonnes, which equates to 2.15% of food produced.
- The waste can be created by many different issues, such as not meeting quality standards, production over-runs, short shelf life on warehouse stock and floor waste during the packing process.
- The 8,160 tonnes of waste is split between anaerobic digestion and land injection of on-site effluent plant waste as fertiliser.
- We have increased our food surplus redistribution by 24% compared to the previous year, to 304 tonnes in 2018.
- The percentage of food waste has fallen to 2.15% from 2.38% in the 2017 calendar year through elimination from salt recycling, improved redistribution, and improved segregation of waste streams to maximise food waste redistributed into animal feed.



IGD and WRAP have led an industry-wide programme of work developing the Food Waste Reduction Roadmap, showing how the UK food industry will help achieve the UK's Courtauld 2025 targets, and the UN's Sustainable Development Goal 12.3 to halve food waste by 2030.

To find out more and get involved, contact our experts FoodWasteRoadmap@wrap.org.uk

www.wrap.org.uk/food-waste-reduction-roadmap

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