



Cranswick plc

UK Wide – Head Office, Hull

Food Waste Inventory – January to December 2017



About Cranswick

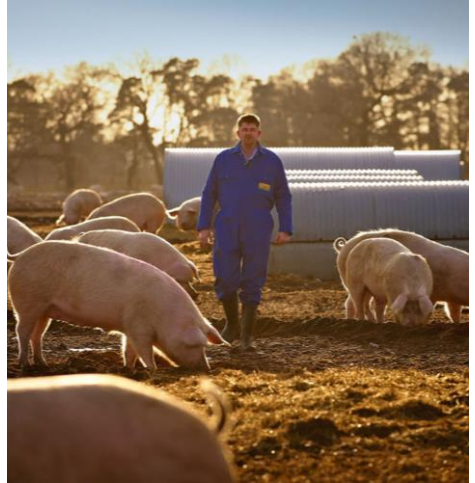
At Cranswick, we are passionate about producing great tasting food. As one of the country's biggest meat producers we supply fresh pork, premium bacon rashers and cooked meats to Tesco.

We grew from humble beginnings as a group of farmers nurturing pigs with generations of know-how. Today we still retain those artisan values when it comes to food integrity. We recognise how important it is that people know where their food comes from and have worked hard to shorten our supply chain.

Our integrated 'farm to fork' model allows us ensure the highest standards of animal welfare are maintained for all of our pigs and chickens. By ensuring the origin and journey of our meat, we can offer shoppers a genuine connection to where their food comes from.

Being a meat producer, we are also very mindful of food waste. Simply put, that means making sure that nothing edible gets thrown away.

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

Reducing food waste is a key part of our sustainability strategy. At Cranswick, we believe sustainability must be ingrained in everything we do and an intrinsic part of our day job. That's why we call our company sustainability strategy "Second Nature".

The majority of our food waste comes from animal parts which aren't traditionally eaten, as well as raw and cooked meat. Where possible, we sell these items to other countries where there is a market. For example, we are working to sell food items such as offal to China.

Tackling food poverty with our waste

We are also working with local food banks and charities to redistribute any surplus products which cannot be sold through our usual channels. We work with the Trussell Trust, Plan Zheroes, Fareshare and Company Shop across the UK to help our surplus products reach the people who need it most. An example of this is our Cranswick Convenience Foods site in Milton Keynes, where the team recently donated over 1,000 packs of ham to a local community charity 'Help Our Homeless'.

We have launched a new community outreach initiative to tackle both food waste and food poverty in Hull – a city in which 20,000 children are estimated to be living below the poverty line. We have teamed up with Hull Food Bank, food sharing app OLIO and social enterprise FULL Food to help redistribute surplus food more effectively to those who need it most. We have funded a full-time employee, working for OLIO to encourage greater uptake of the app and embed the food sharing culture into the community. So far over 1,700 new OLIO users have downloaded it to share and save food in Hull.



Reducing food waste in our supply chain

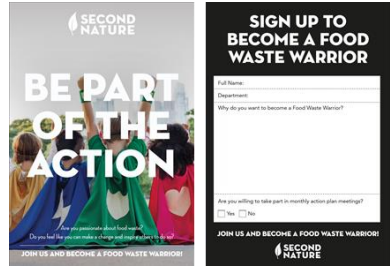
But we realise need to go much further and prevent food waste in the first place. By undertaking a detailed food loss and waste mapping exercise across our business, we identified that some of our food waste comes from our production lines which can be avoided. We have measured how much of this waste is produced across each of our sites, and why it is happening. One of the main causes is human error, for example goods that are accidentally overfilled or spilled onto the floor.

Employee education and training is critical in tackling food waste, and we realised that we needed to invest in this if we are to achieve our food waste reduction target.

Our *Waste Warriors* programme will test new ideas to reduce food waste through employee engagement by using new technology, encouraging behaviour change and engaging in strategic partnerships. As part of this, we will be piloting an employee e-learning programme at two of our sites to educate employees on food waste issues, and to encourage best practice when handling livestock and processing meat.

All employees that undergo the programme will be professionally accredited (CPD-certified) for food waste minimisation. We believe we are the first food manufacturer to take this approach. As well as coming up with new ideas to tackle food waste and implementing them, our *Waste Warriors* will help with our broader education and outreach efforts such as delivering community cooking lessons using surplus food.

Employees will also be trained in the use of new technologies, such as a system to remove food waste from machine pipes. This system alone could reduce food waste by 42 tonnes each year from one site just from a simple change.



Total food produced
639,952
tonnes

Waste as a % of production

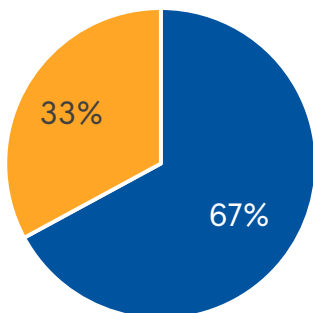
1.1%



Overall food waste

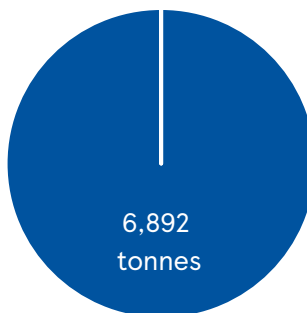
6,892 tonnes

Waste by Category



■ Animal by-product (Raw and Cooked Meat, Bones, Offal, Fat, Skin) - 4624 Tonnes

Waste by Destination



■ Anaerobic Digestion

Food waste data commentary

- During 2017, we measured our food waste across all of our sites and found it accounted for just over 1% (6,892 tonnes) of all food produced across the business (639,952 tonnes).
- Some of that 6,892 tonnes is unavoidable food waste from parts of the animal that aren't typically eaten e.g. blood and offal. The rest can be avoided and is due to either human error, the type of process used, or equipment failure. Our education programmes and employee training aim to reduce this.
- Our Food Waste is going to Anaerobic Digestion which is generating 100% renewable energy.