



A. Espersen A/S

Denmark, Lithuania, Poland, Russia, Vietnam

Food waste inventory – January to December 2017



About Espersen

Espersen was established in 1937 and is now a world leader in the processing of a range of chilled and frozen seafood products – from frozen fillets, to breaded fish to deluxe puff pastry fish products. For more than 75 years, we have been dedicated to bringing superior quality fish products to the dining room tables of as many families as possible.

At Espersen, our modern production plants and units in Denmark, France, Lithuania, Poland, Russia, Spain and Vietnam allow us to supply high quality products to customers in Europe and the USA. We serve a range of customers including the largest multi-national food corporations in the world. Espersen has supplied Tesco since 2006.

Our business relies on the quality of the raw material we source, predominantly white fish such as cod, haddock, hoki, pollock, and saithe. Therefore, we have always had a close relationship with fishermen and quota owners.

Everything we do is geared towards continued access to fish resources, so carefully managed fisheries are vital to us. We want to ensure that sustainable development is a natural, vital part of our day-to-day operations. With the support of our highly skilled and committed workforce, we are working to take the steps needed to help lead the fish industry on a sustainable pathway.



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

At Espersen we are passionate about reducing food waste to hit our target of reducing food waste in our operations by 50% by 2030. As a responsible food business, a key measure of our success is how much of the raw materials we purchase end up as food for people.

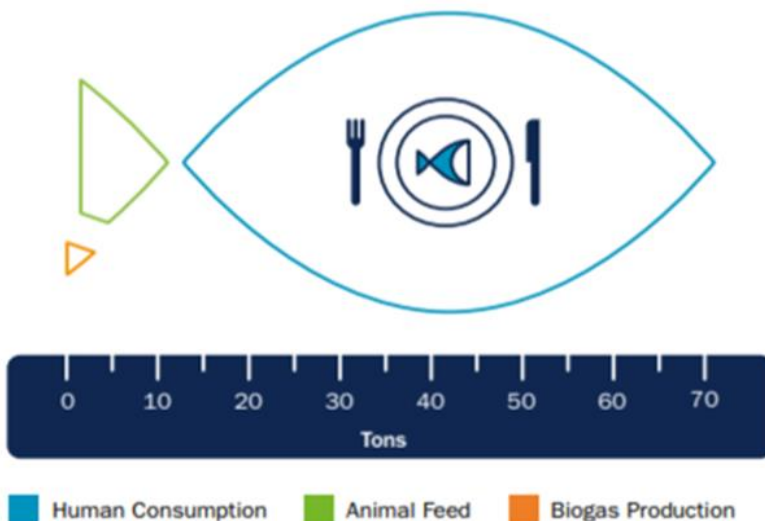
For our fresh and frozen fish we want to use as much of the fish as possible, and have set a target of 90% utilisation by 2020. Last year 78.4% of the 70,000 tonnes purchased was used for human consumption.

Last year we had approximately 14,000 tonnes of foodstuff that we didn't manage to turn into food for people. Of this, 96% was sold as a byproduct into the animal feed sector, and the remaining 4% was used to produce energy (combustion or anaerobic digestion), as indicated in the diagram below.

We believe tackling food waste starts with all of our employees seeing the value of our raw materials – from the fish and chicken we source, to the spices and breadcrumbs we use in our products. We therefore provide access to our data to all employees, alongside our action plans and results using bulletin boards in social areas across all our sites. This includes explaining the income we generate when converting our retail products to animal feed or waste – this encourages the whole organisation to support our food waste programmes.

To help us achieve our target of increasing the percentage used to feed people, we have appointed a specialist to develop new initiatives and partnerships to make use of any produce which is fit for human consumption. We intend to introduce solutions with a high economic value and that have a major impact on human nutrition.

To further help reduce our food waste we offer surplus products for employees to buy and in Denmark we have donated further surplus to a local food bank – Aarhus.



Total food produced
55,951
tonnes

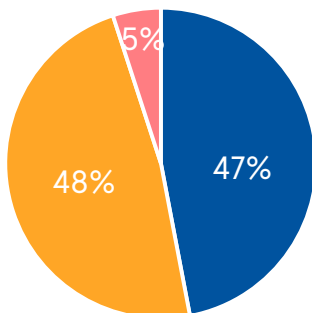
Waste as a % of production

1.4%

Overall food waste

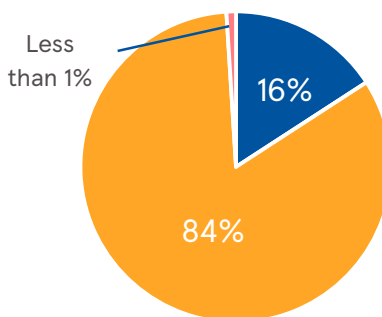
793 tonnes

Waste by category



- Frozen fish & chicken
- Bread crumbs, spices
- Chilled fish

Waste by destination



- Controlled combustion
- Anaerobic digestion
- Wastewater

Food waste data commentary

- We measured our food waste for the 2017 calendar year across our sites in Denmark, Poland, Lithuania, Russia and Vietnam.
- Our total food production for this period was 55,952 tonnes. We have calculated our overall food waste to be 793 tonnes; which equates to 1.4% of production.
- The majority of our food waste is made up of breadcrumbs and spices (382 tonnes, or 48%), followed by frozen fish and chicken (370 tonnes, 47%). The main reasons for these types of waste are leftovers from production, which are removed during cleaning, or ingredients which have fallen off the line onto the floor. 41 tonnes of our food waste is chilled fish; which makes up the remaining 5%. This mainly consists of off-cuts from the filleting operation.
- Most of our food waste is sent to anaerobic digestion (84%), with 16% going to controlled combustion, with less than 1% remaining as wastewater.