



# Froneri

Leeming Bar, North Yorkshire

Food waste inventory – June 2017 to May 2018



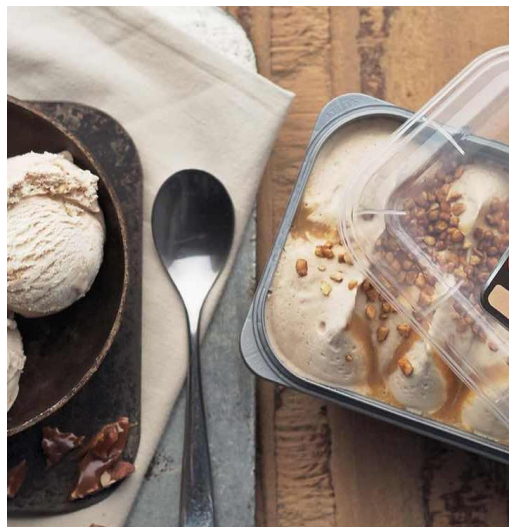
# About Froneri

**Froneri is an ice-cream, frozen food and chilled dairy company bringing together decades of business and manufacturing expertise from Nestlé and R&R. Froneri is the second largest manufacturer of ice cream in Europe and the third largest worldwide.**

Froneri combines Nestlé and R&R's ice-cream activities in Europe, the Middle East, Argentina, Australia, Brazil, the Philippines and South Africa. It also incorporates the majority of Nestlé's European frozen food business, as well as its chilled dairy business in the Philippines.

Froneri is headquartered in the UK and operates 26 factories in 16 countries. We have the capacity to produce over 2 billion litres of ice cream a year and employ over 10,000 people across five continents. Twelve of these plants are in the five largest ice cream markets in Europe (the UK, Germany, France, Spain and Italy).

**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

Our large scale operation to manufacture ice-cream has two major processes. First, mixing, where ice-cream flavours are created in a mix plant and pumped through to the lines. Second, packaging, this is where ice-cream mixes are added with inclusions and ripples into packaging to create the final product. Our food waste falls into two categories ice-cream waste and waste water.

The majority of our waste is created because of the following reasons:

- Line start up – when the production line starts, there is an unavoidable amount of ice-cream waste on the line as the machine gears up to its full production cycle
- Packaging errors – the machine fails to completely seal the packaging or misplaces cardboard cones
- Cleaning – ice-cream waste is washed off the machinery and through adjoining pipework following production cycles

We collect all the ice-cream waste into designated specific bulk containers for redistribution as animal feed where possible. The ice cream is pressed out of the packaging and is sent off site to a local farm that use approximately 1,508 tonnes as feedstock.

## Our strategy

We are focused on two specific areas to reduce food waste across our production lines:

### Training our people

We are delivering thorough training programmes for our staff to better operate and resolve issues with the machinery on start up and in operation to prevent food waste. We are also conducting a more detailed training programme to focus solely on production line set up, reducing the unavoidable amount of food waste created when starting production.

### Upgrading our machinery

We continually invest in new machinery and upgrade our production lines to reduce the amount of food waste created. All our machines currently have planned maintenance cycles where the lines are given a major overhaul to improve efficiency.

Total food produced

126,368  
tonnes

Waste as a % of production

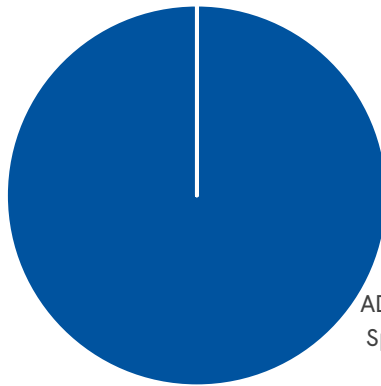
1.7%



Overall food waste

2,101 tonnes

## Waste Food Destination



AD Plant/ Land  
Spread - 2101  
tonnes

## Food waste data commentary

- We measured our ice cream waste from June 2017 to May 2018 across our UK sites.
- Our total ice cream production for this period was 126,368 tonnes. We calculate our overall ice cream waste to be 2,101 tonnes; which equates to 1.7% of food produced.
- Any waste that is out of specification for animal feed is used for anaerobic digestion or for waste water, land application. Land application is a method used to reclaim and reuse wastewater.