



Samworth Brothers

Leicester, England

Food waste inventory – January to December 2017

Samworth Brothers

QUALITY FOODS



About Samworth Brothers

Samworth Brothers Ltd is a privately owned, fourth generation, family run business with a heritage dating back to the 1890's. We have evolved from a one man pig dealing firm, founded by George Samworth in 1896, to a quality chilled and ambient foods group, employing around 11,000 people throughout the UK.

We are a group of 18 businesses specialising in the manufacture of high quality chilled and ambient products, such as salads, sandwiches, pork pies, meat pies, ready meals, sausages, cooked meats, nutritional snacks, pate and desserts.

The group also owns a number of popular brands, including Soreen, Sci-MX, Ginsters and the West Cornwall Pasty Co.

At Samworth Brothers we strongly believe we have a duty and responsibility to ensure that, wherever possible, good food does not go to waste, and that opportunities to create further value from our surplus food are maximised.

We have been on our journey to prevent good edible food being wasted in our businesses for some time and are committed to the Champions 12.3 pledge, which speaks to our values and ethos of being a responsible business. This ethos means we seek to minimise the impact of our operations as much as possible.

In 2017 we committed to reducing the percentage of food waste in our UK operations by 50% by 2030



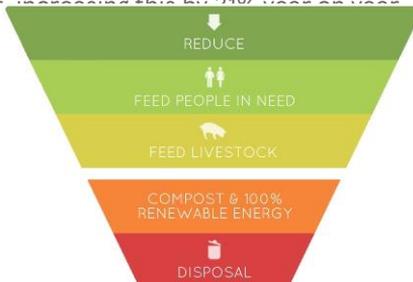
What we are doing to tackle food waste

We have fifteen sites producing food every day and each process has varying levels of complexity, which can lead to food waste. For example, parts like ends of tomatoes or quality defects such as black spots in potatoes which are unsuitable for human consumption.

We are tackling food surplus and waste within our operations by actively undertaking a number of projects to repurpose surplus and edible food. We're also working with industry experts and academia on ways to reduce unavoidable waste streams, such as bread ends, pastry surplus and bones.

Our long term objective is to eliminate food loss and waste and we have improvement programmes in place at all of our businesses to focus on applying our 4R Plan (Reduce, Reuse, Recycle, Recover). We are proud that due to these efforts, zero food waste now goes to landfill.

Our approach to tackling food waste is to apply the food waste hierarchy and capture as much food as possible to redistribute or repurpose as surplus. All of our food surplus is positively used, either for human consumption, animal feed, or pet food. We have established long-standing relationships with redistribution companies such as FareShare and Company Shop, who distribute food to those in need. We continue to increase redistribution of food surplus year on year, increasing this by 31% year on year.



Other actions we're taking to reduce our food waste include:

- Sharing our bread surplus with Toast Ale, who use this bread as a raw material to make Ale
- Collecting meat juices from our cooking process to use for stocks
- Seeking to use surplus raw materials in our staff restaurant
- Being an active participant of the Food Waste Network, working with academia to increase the value of unavoidable food waste streams
- We are also working with our suppliers to reduce our food waste. For example we take potatoes from Branston which might be the wrong size or shape for retail packs, but are still good enough to eat and use them in our ready meals
- We are currently conducting a feasibility study to see whether we can use our uncooked pork bones for the jelly that goes into our pork pies. Pork bones are traditionally used as an ingredient to make the jelly in homemade pork pies

Total food produced
366,582
tonnes

Waste as a % of production

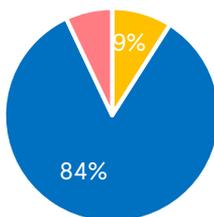
4.5%



Overall food waste

16,578 tonnes

Waste by destination



■ Land Application

■ Anaerobic Digestion

■ General waste derived into fuel

Food waste data commentary

- Due to our efforts to reduce food waste, in 2016-17 we reduced our food waste production by 2%.
- We measured our food waste for the 2017 calendar year across our direct manufacturing operations.
- Our total food production for this period was 366,582 tonnes. We have calculated our overall food waste to be 16,578 tonnes; which equates to 4.5% of food produced.
- The majority of our food waste is sent to anaerobic digestion (84%). We also send 9% of our food waste to land application, and 7% is turned into fuel through a process where general waste is derived into fuel.
- Due to the nature of food waste and the high calorific value of it anaerobic digestion is a suitable option, however the tonnage is managed to ensure the value is maximised. For example, switching some tonnage to bi-processing for pet food if market demand is high.