Hilton Foods UK

Huntingdon, Cambridgeshire, England

Food waste inventory – February 2017 to February 2018

About Hilton Foods UK

Hilton Foods UK is a red meat retail packing specialist. Since 1994 we have proudly been supplying Tesco with fresh Beef and Lamb products. Our production lines run seven days a week, ensuring that Tesco has the right products, at the right time, at the right quality.

Our Cambridgeshire plant is a dedicated Tesco UK facility. We receive deboned primal cuts of beef and lamb which are then sliced, diced or minced and packed for sale at Tesco. Examples of products that we supply include mince, burgers, steaks and joints.

Our business has continued to evolve and re-invest since opening our doors and we now operate 24 processing lines across three production units and boast a fully automated warehousing system. Roughly 1,300 dedicated staff make it possible to deliver our orders each week.

Around two million packs of meat leave our facility every week. World class manufacturing excellence is underpinned by quality standards and resource efficiency, to form the foundations of our business model.

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

Reducing food waste is a key focus for our business. The food that we process is valuable, so we ensure that as little as possible is wasted. Reducing food waste is also important to everyone at Hilton Foods, as millions of people around the world are in need of food. We believe it's our responsibility to minimise waste and maximise redistribution in order to ensure we benefit as many people as possible. As a result, we have taken several actions to reduce food waste across our operations:

- The first step in reducing our food waste is publicly reporting our baseline. We believe that this **stewardship in transparency and ownership** will encourage people to reduce waste across the food industry, as well as encourage other businesses to follow.
- Over the years we have fostered strong relationships with our suppliers and worked collaboratively to ensure the highest level of **quality for our customers**. This reduces the risk of quality rejections throughout the supply chain, hence reducing the volume of food which could go to waste at Hilton, at Tesco depots or in-store. For example, meat that is supplied to us is subject to our strict quality standards. If these are not met we are forced to return the product to the suppliers which can ultimately lead to waste in their operations. Hence quality from the very start of the supply chain, from animal rearing to retail packing, is vital.
- **Investment in machinery** has allowed us to improve accuracy and reduce malfunctions across all processes, such as slicing and sealing, which reduces the amount of meat going to waste. This is achieved through a 'right first time' production culture.
- Improved **stock management and date code rotation** through automated warehousing and 'just in time' production has also reduced the risk of raw material or finished product going past its processing date and hence going to waste. Producing fresh products to daily orders, with a degree of flexibility, means that we are inherently less likely to build up a large stock of products which end up not being needed. Although, some surplus is inevitable in a fresh food supply chain.
- That's why we make every effort to redistribute this surplus to be used in **other food manufacturing** stages, such as ready meals. We also work with Britain's biggest redistributor of food surplus, **Company Shop**. This ensures that edible food still has the chance to reach consumer's plates. In 2017 we diverted 50 tonnes of product to Company Shop which otherwise would have likely gone to waste.

Beyond our direct operations, our most successful action to reduce food waste has been pioneering the **industry shift towards vacuum 'skin packing'**. Increased shelf life and customer quality perception has reduced in-store retail waste by up to 50% on certain products.

Total food produced

69,481

tonnes

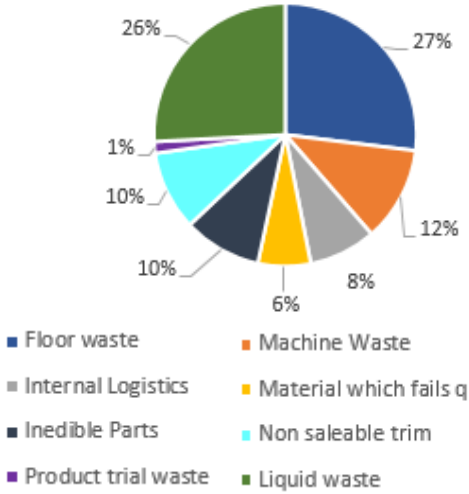
Waste as a % of production

1.6%

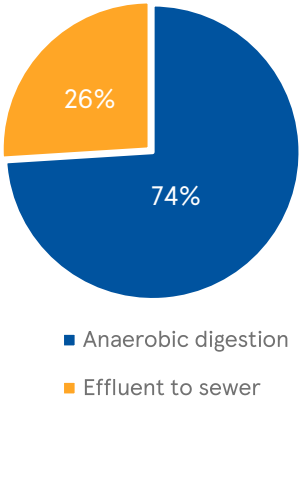
Overall food waste

1,132 tonnes

Waste by category



Waste by destination



Food waste data commentary

- Total food production for the reporting period was 69,481 tonnes, resulting in an overall food loss and waste (FLW) volume of 1,132 tonnes. This equates to 1.6% of our total production. Our goal will be to reduce this figure to at least 0.8% by 2030. We have set an ambitious internal target of less than 1% by 2019.
- Over 53% of our FLW is made up of 'floor waste' and liquid waste, therefore we are constantly evaluating how to reduce these waste streams through a continuous improvement culture, while also exploring alternative destinations for this material. 'Floor waste' is made up of meat from physical leaks or spillages or is collected as part of routine hygiene wash downs. As blood is classed as a food material we include this as waste, this liquid waste is the small percentage of blood which is lost when opening the vacuum bags that the meat is sent to us in.
- Our other food waste streams include; 'machine waste' which is driven by residue left after processing, 'non saleable trim' which is material that cannot be redistributed to other manufacturing such as ready meals, 'bone' which is leftover from the slicing of meat down to retail size. There is also some waste which occurs due to the physical moving or handling of food material on our site (internal logistics), while 'material which fails quality control' is material that is detected by our metal / x-ray detectors and 'product trial waste' occurs through the new or existing product development.
- The majority of our food waste is sent to anaerobic digestion (74%), with 26% going to effluent to sewer. In 2017 our food waste generated 337,000KwH of grid electricity which powered 103 homes 24/7 through the process of Anaerobic Digestion (AD).