



# Coca-Cola European Partners

## Great Britain

Food waste inventory – 1<sup>st</sup> January to 31<sup>st</sup> December 2018



# About Coca-Cola European Partners

**Coca-Cola European Partners (CCEP) is the world's largest independent Coca-Cola bottler. We're a leading consumer goods company in Europe, offering some of the world's leading brands and a wide choice of high quality drinks.**

CCEP in Great Britain makes, sells and distributes soft drinks for every occasion and we sell more than four billion bottles and cans every year. We make 97 per cent of our products in Great Britain - a fact we are proud to put on our cans and bottles.

We are proud to be recognised as a local business with a strong regional presence.

In 2017 we launched This is Forward, a joint sustainability action plan with The Coca-Cola Company in Western Europe.

This is Forward sets out three action areas on drinks, packaging and society, and three supporting actions on water, climate and supply chain – with ambitious and measurable targets to be met by 2025.

We take our commitment to reduce food waste seriously and are signatories of the Courtauld Commitment 2025 and UN Sustainable Development Goal 12.3 which commits CCEP to a 50% reduction in food waste by 2030.

**In 2018 we made a commitment to reduce food waste in our operations in Great Britain by 50% by 2030.**



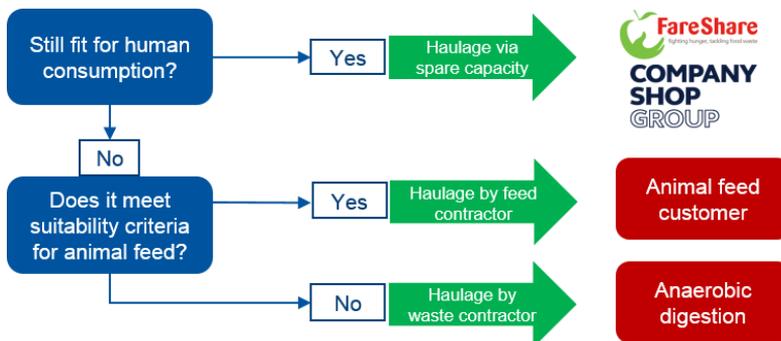
# What we are doing to tackle food waste

At CCEP we use a range of ingredients for our products, which are tightly controlled, have a reasonable shelf life and can be used across several products meaning that waste of ingredients is fairly small. Our products also have good shelf lives in ambient supply chains which means when compared to fresh produce we have a relatively low level of full goods wastage as a result of storage, spoilage and shelf life issues. We do however measure, track and manage our ingredients yields and full goods past shelf life wastage in order to control costs and reduce the environmental impact of our operations.

CCEP has implemented an end-to-end process to recover surplus drink products to redistribute to charity for human consumption or, failing that, as a valuable input to animal feed. A key requirement of effectively reducing our food waste is to identify where waste arises in our supply chain and put in place processes to identify and manage that stock. We are then able to divert product away from traditional processes like anaerobic digestion and maximise the amount of product sold or redistributed for human or animal consumption.

At CCEP we have a detailed process with checks in place to firstly identify food waste and then effectively divert it, prioritising human consumption, then animal feed, and finally anaerobic digestion. The process for how we do this is outlined below:

Description of products to which the following process typically applies to:	
<ul style="list-style-type: none"> <li>• Unsaleable due to past Best Before End (BBE) date or with short shelf-life</li> <li>• End of promotion</li> <li>• Packaging and labelling faults/ blemishes, retaining the quality of the product</li> </ul>	<ul style="list-style-type: none"> <li>• Packaging faults, such as coding/ labelling error</li> <li>• Liquid waste/ ingredient unwanted</li> <li>• Doesn't meet company standards</li> </ul>



We have been working with FareShare since 2014 by donating appropriate surplus stock to the charity. Product is then saved from going to waste and redistributed to frontline charities and community groups fighting hunger and food waste in the UK.

To provide additional capacity for our surplus stock we have also commenced a trial working with Company Shop Group. By partnering with Company Shop Group we should be in a strong position to ensure that product which can't be redistributed by FareShare has an additional opportunity for human consumption. We are excited to be working on this trial and beginning to develop clear processes and guidance to ensure a cross functional team are engaged.

Total food produced  
**2,581,860**  
tonnes

Waste as a % of production

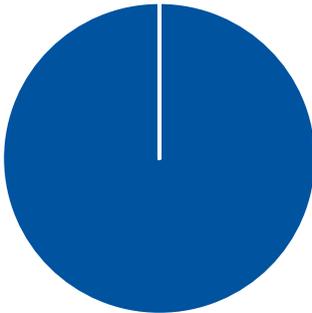
**0.1%**



Overall food waste

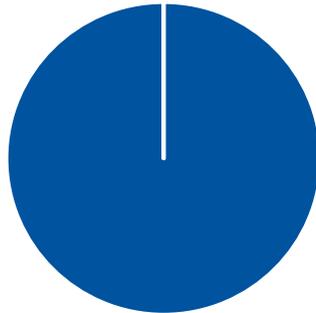
**3,392** tonnes

Waste by category



■ Waste product (liquid)

Waste by destination



■ Anaerobic Digestion

## Food waste data commentary

- The above data applies to total food production and waste associated with CCEP GB operations for the calendar year 2018.
- In 2018, 4,238 tonnes of surplus food was re-distributed: 58 tonnes for human consumption and 4,180 tonnes for animal feed. Our overall food waste associated with CCEP GB operations for the calendar year 2018 was 0.1% of production.
- We are also proud that we send nothing to landfill from our manufacturing operations, in fact most of our business went 'zero to landfill' 10 years ago!
- We're excited to share that in 2019 we are making significant progress already and not only have we established a new partnership with Company Shop Group, but we have also improved our backend processes to streamline how we work. This has resulted in improved communications and processes alongside a greater awareness amongst all key stakeholders in the business.
- In the first half of 2019 our redistribution for human consumption has more than doubled, and anaerobic digestion has significantly reduced. We're looking forward to continuing to drive down our waste sent to anaerobic digestion.