



A. Espersen A/S

Denmark, Lithuania, Poland, Russia, Vietnam

Food waste inventory – 1st January 2018 to 31st December 2018



About Espersen

Espersen was established in 1937 and is now recognised as one of the world's leading white fish processors with a full assortment of chilled as well as frozen seafood.

Espersen has modern production plants and non-production units in Denmark, France, Hong Kong, Lithuania, Poland, Russia, Sweden, UK and Vietnam.

We are an internationally recognised supplier of high quality products, delivering to some of the most quality-conscious customers in both Europe and the USA; some of which are the largest multi-national food corporations in the world.

We rely on the raw material we source, which is predominantly white fish species such as cod, haddock, hoki, pollock, and saithe. Over time, we have built up a close relationship with fishermen and quota holders.

As members of the Champion 12.3 coalition, Espersen has committed to lead by example to reduce food waste by quantifying and monitoring our food loss and waste and pursuing strategies to reduce it.

Perhaps even more importantly, we are reporting our food waste, which will help us improve transparency about how we are doing in reaching our goals and delivering our strategy.



In 2017 we made a commitment to reduce food waste in our own operations by 50% by 2030.

What we are doing to tackle food waste

At Espersen we believe that recording the type and amount of waste is crucial. Access to this data allows us to make company wide and factory specific action plans on how to reduce waste across our processes. Successful implementation of these plans relies on employee awareness and engagement, seeing the value of our raw materials – from the fish we source, to the spices, breadcrumbs and other ingredients.

We share our action plans and results across all our sites.

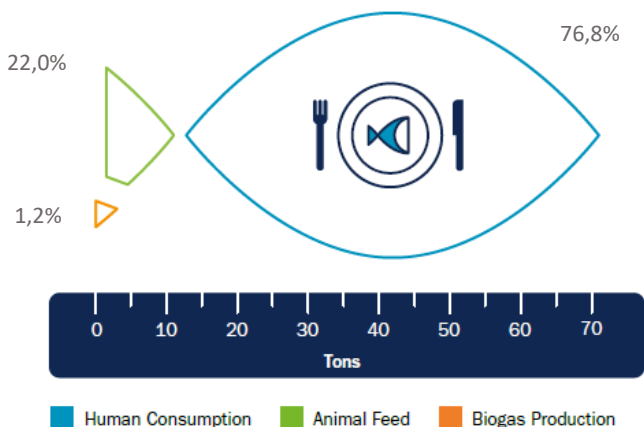
As a responsible food business, a key measure of our success is how much of the raw materials we purchase end up as food for people. For the total quantity of fresh and frozen fish we buy and use in our production, we have a target of utilizing 90% for human consumption by 2020.

In 2018 we used 76.8% of our raw materials including fresh and frozen fish, other proteins as well as other ingredients for human consumption (see figure below)

This is slightly lower than in 2017, mainly due to relocation of production from one factory to another which resulted in a higher waste due to required test production runs at the new location.

The main source of waste is generated when filleting the fish, i.e. when the fish is cleaned and cut into different portions.

Of the remaining 23.2% not used for human consumption, 22% was sold as animal feed, and the remaining 1.2% food waste was used for energy production either for combustion or anaerobic digestion.



Total food produced

70,851
tonnes

Waste as a % of production

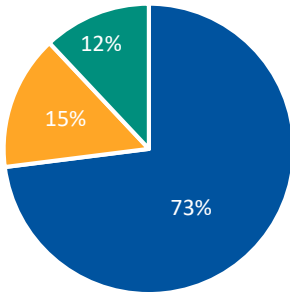
1.6%



Overall food waste

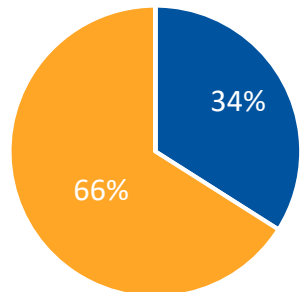
1,108 tonnes

Waste by category



- Frozen Fish & Chicken
- Fresh Fish
- Other Ingredients

Waste by destination



- Controlled Combustion
- Anaerobic Digestion

Food waste data commentary

- We measured our food waste for the 2018 calendar year across our sites in Denmark, Lithuania, Poland, Russia and Vietnam.
- Due to required test production runs at a new location, our overall food waste has increased 1.4% in 2017 to 1.6% in 2018.
- The majority of our food waste is made up of frozen animal protein, mainly fish (73%). This mainly consists of off-cuts from the filleting operation. Food waste from production of fresh fish is 15%, the remaining 12% is made up by other ingredients such as breadings.
- Most of our food waste is sent to anaerobic digestion (66%), with 34% going to controlled combustion.
- For 2019 our expectation is a reduction in our food waste compared to 2018.