



Hilton Foods UK

United Kingdom

Food waste inventory – 26th February 2018 to 25th February 2019



About Hilton Foods

Hilton Foods UK is a specialist food packing business. We are proud to supply meat, fish and poultry to Tesco UK stores. Our journey started in 1994, expanding our product range along the way, and we continue to strive for responsible growth.

Hilton Foods UK offer a complete supply chain approach from procurement, retail packing and logistic solutions.

Our red meat facility in Huntingdon was founded in 1994, we receive large 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 fish processing business, Seachill, is based in Grimsby and has been operating since 1998. Here, we take fish and seafood and package it for sale, or turn it in to one of our delicious prepared products, including the Saucy Fish Co brand. Products include salmon, whitefish, speciality species, shellfish and fishcakes.

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



What we are doing to tackle food waste

Following the success we have seen across our UK facilities by publishing food waste data, we have committed as a global friend of Champions 12.3. This means that we will quantify and publish data from over 13 sites around the world, driving action towards halving our global food waste by 2030.

Our strategy is based on minimising factory waste through improving the production process and finding innovative solutions to reduce waste drivers. Examples include extending shelf life through the supply chain, finding new solutions for the re-use of our food waste and increasing the distribution of surplus that we create that is fit for human consumption and can be donated to partners like FareShare.

A core focus for us is to have up to date and accurate data from each of our sites. This ensures our production teams can plan specific improvement projects in the areas that will be most effective in reducing waste. Over the past year we have ensured that our reporting process is standardized across our UK and Ireland business's. Every morning the team reviews the previous days performance and takes actions to improve and investigate each areas food waste figures.

In 2018 we avoided a potential 3,500 tonnes of food waste by redirecting this material to human and animal consumption.



Total food produced

98,596

tonnes

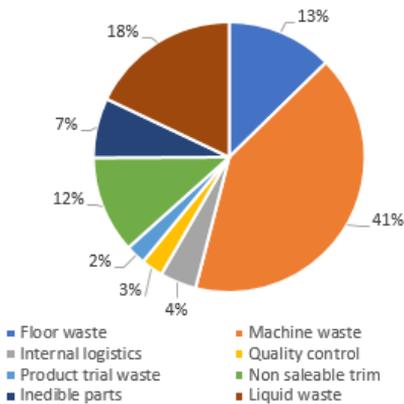
Waste as a % of production

2.2%

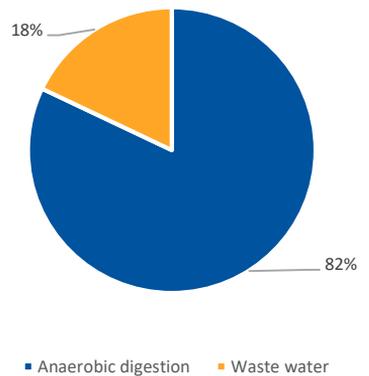
Overall food waste

2,121 tonnes

Waste by category



Waste by destination



Food waste data commentary

- We are now reporting our UK food waste as one business - both Hilton Foods UK and Seachill. This differs from last year, in which each was reported separately. The methodology in gathering and reporting the data is the same. We have aligned the timeframe with Seachill to 26th February 2018 to 25th February 2019.
- Our food waste figure includes both edible and inedible parts. Inedible parts make up 7.5% of our total food waste.
- This data covers two different businesses with 6 main production units. Overall, the majority of our waste (82%) goes to anaerobic digestion, which produces gases for biofuels. Machine waste, which is produced as machines process the fish and meat, makes up the largest proportion of our waste at 41% of total waste produced.
- Food waste as a percentage of production in our red meat business was 1.3%. Total food waste at this site was 864 tonnes, a reduction of 24% (268 tonnes) on 2017.
- Food waste as a percentage of production at our fish site was 4.2%. Total food waste at this site was 1257 tonnes, a reduction of 3.3% (43 tonnes) on 2017.
- The end destinations of waste in each site varies given the difference in processes and type of food being processed. This means that in our meat business, 65% of waste went to anaerobic digestion as opposed to 94% for our fish processing site.