



Samworth Brothers Ltd

Leicestershire and Cornwall, England

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

Samworth Brothers

QUALITY FOODS



About Samworth Brothers

Samworth Brothers produces a wide range of quality chilled and ambient foods that are enjoyed by millions of people throughout the UK every day. We are a fourth generation family business employing over 9,500 people throughout the UK.

We trace our roots back to 1896 when George Samworth founded a livestock trading business in the Midlands. Today a main part of our business is producing high-quality chilled food for the UK's leading food retailers. In addition our consumer brands include the No 1 Cornish pasty favourite, Ginsters; the iconic malt loaf, Soreen; the West Cornwall Pasty Co; sports nutrition brand, SCI-MX and pie specialists Walker & Son and Dickinson & Morris.



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 should be maximised.



Our journey to prevent good edible food being wasted in our businesses continues and we remain 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. We have further strengthened our commitment by becoming signatories to the IGD/WRAP Food Waste Reduction Roadmap and by pledging our support to Ben Elliott's 'Step up to the Plate' initiative launched in 2019.

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 a number of sites producing food every day and each process has varying levels of complexity, which can lead to food waste and surplus. For example, food waste and surplus may be created by 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 undertaking a number of projects to repurpose surplus and edible food. We are also working with industry experts and academia on ways to reduce unavoidable waste streams, such as bread crusts, cooking juices and bones.

Our strategy

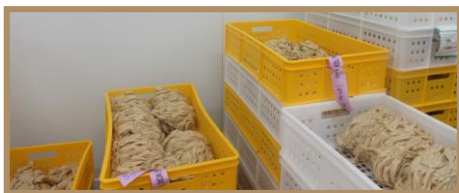
In 2018 we made good progress, reducing our food waste by 505 tonnes, but there is still more to do. We have educated the top 250 leaders of our business on the importance of food waste reduction and what they can do to help. We have cascaded our ambition into our businesses and have assigned annual reduction targets to all manufacturing sites, aligning with our Group target. We have strengthened our governance processes for food waste and introduced a reporting dashboard for our sites, which is discussed by the leadership team and our Group executive board every month. This is to enable our businesses to set clear action plans and review their progress against their reduction targets.

Targeting hot spots

We have taken significant steps to target our waste hot spots such as pastry surplus, bread crusts and uncooked bones from our cooked meats process. We currently send 91% of our food waste to anaerobic digestion (AD), where the food is used to generate energy. However, we do recognise there is value in repurposing some of this into new products and our teams have been working on some innovative solutions. During the first half of 2019 we have seen improvements in our food waste figures with month on month reductions. This is in part as a result of our plans for reducing pastry surplus and also ensuring we make the best use of surplus food that is fit for human consumption, with both beginning to deliver results.

Process surplus and waste reduction

The making of pies creates surplus pastry, generated as a part of the production process, which currently goes into anaerobic digestion. Working in collaboration with the Tesco technical team, we were able to introduce a process whereby the surplus could be used in a product. The Tesco Eastman Pie has thus delivered between 8-10 tonnes per week savings on pastry surplus, without impacting on the quality or safety of the product.



We have also been focussed on eliminating food waste from occurring in the first place, by reviewing our processes and making improvements where possible.

Working with our customers

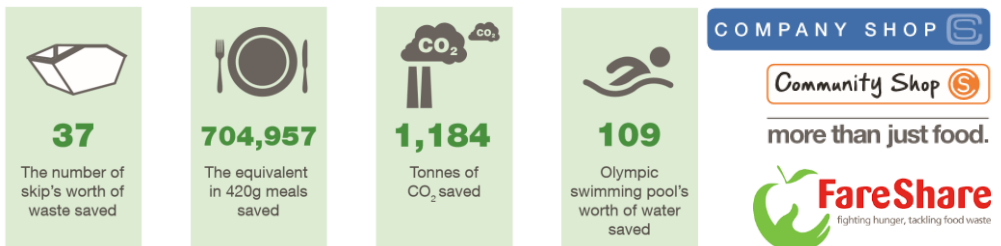
We have been working with our customers on a number of collaborative planning and forecasting projects, which have delivered results in reducing depot and in-store waste. In addition, a project to maximise the space and types of products we transport on a daily basis has resulted in 3-6% reduction on food waste tonnage.

Helping the consumer waste less

Utilising technical and operational capabilities has been key to delivering improvements in shelf life. Our chief scientific officer has been working with our sites to review the potential for extending shelf life on products, enabling the product to be consumed and not wasted. One example is a collaborative initiative with one of our customers that has resulted in a 3% reduction in store waste and a further project of increased life on product into depot, which has delivered a 58% reduction on food waste.

Helping those in need

We have established relationships with approved redistribution partners and, where possible, we ensure any surplus finished product which is still perfectly edible, e.g. loaves of bread, sandwiches, ready meals or pies, goes to feed people. In 2018, we sent 296 tonnes of finished product to The Company Shop generating 704,957 meals, with 10% of this product then donated onto The Community Shop, a social enterprise set up to help communities in need gain access to services and food.



In addition, we also sent a further 32 tonnes of perfectly edible food to FareShare, generating 76,192 meals for people in need. The food is collected from our bakeries and distributed to charities through the East Midlands region, who use the food to feed people through soup kitchens, homeless shelters, elderly lunch clubs and school breakfast clubs.

Partnership working

In 2019 we have pledged our support for The Company Shop's 'Harnessing harder to reach surplus' project, which will explore the opportunities of capturing valuable surplus stock that has not been redistributed to date due to the cost and complexity of access. We believe this will address a significant proportion of the food waste being generated throughout our processes.

We are also talking to other repurposing organisations, such as Rubies in the Rubble, who take surplus material such as tomato ends from the sandwich making process to make into delicious chutney.

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

- Collecting the fat generated from the cooking of meat and sending it for reuse as bio-fuel;
- Sharing our bread crusts with Toast Ale, who use this bread as a raw material to make ale;
- Collecting meat juices from our cooking process to use in meat stocks;
- Redistributing surplus raw materials to our on-site restaurants to feed our colleagues;
- Being an active participant of the Food Waste Network, working with academia to increase the value of unavoidable food waste streams;
- Working with our suppliers to reduce our food waste, taking stock such as potatoes and onions that don't meet size or shape requirements but are still perfectly good to eat that we can use in our ready meals.

We remain focussed on reducing our food waste and in the first half of 2019 we have seen a marked improvement month on month in our figures.

Total food produced

242,436
tonnes

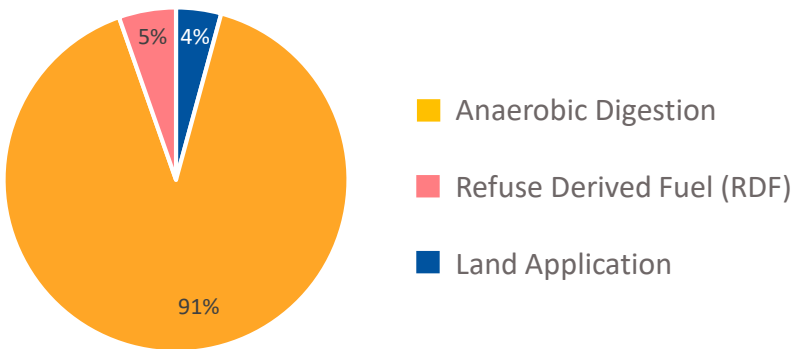
Waste as a % of production

6.6%

Overall food waste

16,073 tonnes

Waste by destination



Food waste data commentary

- In 2018 we have made progress and reduced our food waste by 505 tonnes, against our baseline year, but there is still more to do. In 2019 we have seen reductions in our food waste figures, as our action plans begin to deliver results.
- Our total food production for Jan-Dec 2018 was 242,436 tonnes, a decrease against the baseline year. We have calculated our overall food waste to be 16,073 tonnes, which equates to 6.6% of food produced (in 2017 this was 4.5%).
- We measured our food waste for the 2018 calendar year across our direct manufacturing operations, located within Leicestershire, Cornwall and Manchester.
- Overall, we reduced our food waste tonnage compared to last year, but we also saw a decrease in the total amount of food we produced. This meant that the percentage of waste as a total of production increased slightly despite us achieving an overall reduction in food waste tonnage.
- As we have become more familiar with the reporting framework we have started to build a more robust data set and we continue to improve on this.
- The majority of our food waste is sent to anaerobic digestion (91%). We also send 4% of our food waste to land application and 5% is turned into a fuel to be used to generate energy, which is known as Refused Derived Fuel (RDF).
- We are constantly reviewing where we send our food waste and although AD is an option, we are working on moving our food waste to other options which are more suitable. For example, we do send some of our food waste for bi-processing which is then used for pet food.