



PepsiCo UK & Ireland

United Kingdom

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



About PepsiCo

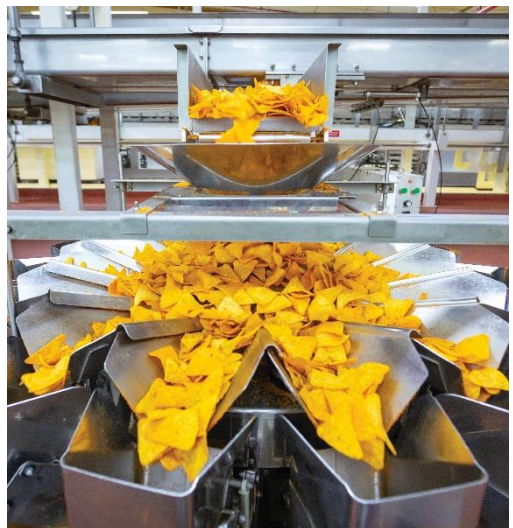
PepsiCo is proud to be one of the UK's leading food and beverage companies. Every day, millions of people across the country enjoy our oats, snacks, juices and carbonated soft drinks.

We have a diverse portfolio of multi-million-pound brands. These include brands such as Walkers and Quaker which are sold in the UK. Walkers is recognised as one of the most loved food and drink brands sold in the UK.

Our business in the UK employs more than 4,500 people across 10 sites, 5 of which are manufacturing sites. This includes Walkers Crisps in Leicester, our Quaker Mills in Cupar, plus Coventry, Skelmersdale and Lincoln. In Leicester, we have created one of the largest crisps factories in the world and operate one of PepsiCo's global research and development centres. This allows us to tap into and develop outstanding UK STEM talent, while also serving as a base for collaboration with academics and innovators.



As part of our commitment to Winning with Purpose we have set a series of challenging environmental targets. To date, we've eradicated waste to landfill across our UK operations, invested in renewable energy production at our sites and use 100% renewable sources for our electricity. We are also investing locally and globally to help us meet our goal of designing all of our packaging to be recyclable, compostable or biodegradable by 2025.



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

What we are doing to tackle food waste

Since 2015, our five manufacturing sites in the UK have been reporting on our food waste as part of our current global sustainability reporting. At the end of 2018, we have achieved a reduction of 56% of food waste as a percentage of production versus a 2015 baseline. This was achieved through our focus on three key areas: employee engagement; minimising waste during production, and diverting food waste into surplus food.

Employee Awareness

Waste reduction is a huge focus area in our manufacturing sites and with shared accountability and regular waste reviews we strive to eliminate waste in all parts of our business. At sites, employees are aware of the reduction activity largely through the work of on-site voluntary Green Champions to reduce our impact through educating and engaging all employees on our sustainability goals.

Operational Efficiency

Since 2015 our sites have adopted the Lean programme; a systematic method aiming to minimize waste within manufacturing processes thereby improving operational efficiency. We use key metrics to measure the level of waste production, identify areas that require further investigation, determine the root cause, and take preventative and corrective actions to keep waste levels low. For example, sites implemented a controlled production start up process, driving consistency across shifts and significantly reducing start up waste. Adopting this lean way of operating has greatly contributed to the reduction of our Food Waste as a % of Production, moving from 6.6% in 2015 to 2.9% in 2018.

Food Surplus

We have diverted a quantity of our food waste into surplus food. This means it can be beneficially reused elsewhere (we produced >10,000 tonnes of food surplus in 2018). The majority of this surplus (containing raw potato and corn) is used as animal feed, a small percentage is used as biofuel or is redistributed for human consumption. For example, we have a starch recovery plant where starch filled waste water is collected, the starch is recovered to food grade, and is used in the production of starch based snacks such as Quavers and Wotsits.



Total food produced
230,549
tonnes

Waste as a % of production
2.9%



- Packaged Product (end of line) - 3.1%
- Vegetable Oil - 2.4%
- Wet Waste (Corn, Potatoes & Fats) - 94.4%
- Other (post fryer product, dough) - 0.1%

Overall food waste
6,714 tonnes



- Anaerobic Digestion, 100%

Food waste data commentary

- This data represents the five manufacturing sites in the UK covering a full calendar year January 2018 – December 2018.
- These 5 sites produced 230,549 tonnes of product in 2018, and our food waste equates to 2.9% (6,714) tonnes.
- Since 2015 PepsiCo has reduced food waste from 14,601tonnes to 6,714tonnes which is an absolute reduction of 54%.
- As a percentage of production we have reduced food waste by 56%, from 6.6% of production in 2015 to 2.9% of production in 2018.
- 94.4% of our food waste is “Wet Waste,” which is made up of ingredients that are washed away with water such as corn and potato pieces. This occurs as a natural part of the rigorous manufacturing process which ensures the high quality and food safety requirements of the products are met.
- All our food waste is sent either to an external anaerobic digestion facility or our Leicester site’s anaerobic digester. Once digested the waste goes offsite to be pasteurised and then used as fertiliser.