



Avara Foods

United Kingdom

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



About Avara Foods

Avara Foods is one of Britain’s leading food businesses, supplying chicken, turkey and duck to the retail and foodservice sectors. Every day, we deliver fresh, frozen and convenient meals to a wide range of customers across the UK and Europe.

Avara Foods was created in January 2018 as a joint venture between Cargill and Faccenda Foods. Our aim is to create a leading UK food company focused on chicken, turkey and duck. We are a major UK employer bringing together 7,000 people from across our supply chain to deliver high quality fresh food to UK customers.

At Avara Foods we own and manage every part of our UK-based supply chain; from feed mills and farms, through to processing, packing and distribution. We achieve success by focusing on high standards, great service and through creating a culture where our people make the difference.

We’re proud of our commitment and performance in animal welfare, quality, people development, environmental impact reduction and community engagement. These things aren’t established through any individual activity but the culmination of many factors – all delivered to high standards.

We are a Courtauld 2025 signatory.

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



What we are doing to tackle food waste

Tackling food waste within our operations

In our operations, where we have direct control over waste, we endeavour to ensure that every calorie possible makes it into the human food chain through continuous process improvement and yield maximisation.

Over the last five years we have invested heavily in automated systems that help ensure that waste is kept to an absolute minimum. Factory managers across all our facilities monitor product loss on a daily basis and continually look for ways to drive improvements. Effective Sales and Operations Planning ensures synchronisation of the whole supply chain, optimising efficiency.

Surplus product is traded or frozen to ensure that it is not wasted. Finally, if not for human consumption, waste meat is sent for processing to animal feed.

Supporting organisations that tackle food waste

We are a proud supporter of FareShare, an organisation that re-directs surplus food, that might otherwise be wasted, amongst its charity members.

We were the first poultry supplier to commit to regular, dependable deliveries of fresh, quality protein to FareShare, for them to distribute amongst their charity partners. In 2018 we distributed 80 tonnes of chicken (enough for 190,000 meals). This is set to be replicated in 2019. As well as the obvious nutritional benefits of a wholesome meal, many charities offer food as a vital gateway to other services that give support to those that need it most.

Supplying much needed protein is a good start, but we're also looking at ways we can develop our relationship with FareShare to provide support in areas other than food.



Total food produced
564,676
tonnes

Waste as a % of production
(not including inedible parts)

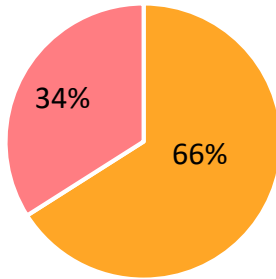
1.8%



Overall food waste
(not including inedible parts)

10,259 tonnes

Waste by category and destination



■ Byproduct send to anaerobic digestion

■ Landspreading

Food waste data commentary

- We measured our food waste for the 2018 calendar year at our Hereford, Brackley, Holly Bank, Newent, Caistor, Telford and Abergavenny sites. This why our overall numbers are much larger than last year, when the integration of the Cargill and Faccenda businesses into Avara had not been reflected in the study.
- Our total food production for this period was 564,676 tonnes. We have calculated our overall food waste to be 10,259 tonnes; which equates to 1.8% of food produced.
- All of our food waste is made up of category 2 animal by-products that cannot be valorised, and effluent treatment sludge. All of this waste is either sent for anaerobic digestion (by-product) or landspreading (effluent sludge).
- Additional to this, we sent 2,956 tonnes of inedible parts to a food waste destination. This inedible food waste consists of material that was never suitable for the human food chain.
- We are working to continually improve efficiency in our manufacturing processes across our sites to reduce food waste (and reduce by-product production) by upgrading butchery equipment to maximise yields and utilise offcuts in novel products.
- 95,394 tonnes of animal by-products were sent for reprocessing into animal feed in 2018.