



Moy Park Ltd

United Kingdom

Food waste inventory – 1st September 2018 – 1st August 2019



About Moy Park

Moy Park is one of the UK's top 15 food companies and one of Europe's leading poultry producers.

We supply branded and own label chicken products throughout the UK, Ireland and Europe and we are the industry leading manufacturer of organic, free-range and higher welfare chicken.

With 12 manufacturing units in Northern Ireland, England, France and the Netherlands, the company processes over 280 million birds per year, in addition to producing around 200,000 tons of prepared foods per year.

Our vision is to be the leader in sustaining air, water and land by minimising the resources needed to produce quality chicken products and minimising waste generated.

We are dedicated to the responsible stewardship of the precious natural resources required to produce our products and feed millions of families around the world each day. We have implemented an environmental management programme focused on reducing our environmental footprint and increasing the environmental compliance and efficiency of our operations in order to produce more product with fewer resources.

We are continually strengthening our commitment and evolving our approach, allowing us to grow our business and meet the needs of our customers, while responsibly preserving available environmental resources for the use of future generations.

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



Embedding SDG 12.3 at Moy Park: Progress Update

Meeting the food and nutritional needs of our growing global population in a sustainable manner is the great challenge of our time. This will require each of us to do more with less by maximizing the efficient use of our natural resources and incorporating the latest technologies, innovations and best practices across our food production systems. Moy Park is committed to helping society meet this global challenge in an environmentally responsible manner by working hard to improve the efficiency of our operations, minimize our environmental footprint and provide consumers with nutritious protein options each and every day.

Through the relentless pursuit of Operational Excellence our teams continue to seek out food loss reduction opportunities, and to implement corrective actions to avoid waste. The teams are busy actioning projects of various scale. The results from these initiatives are illustrated in the graph below and demonstrate that we are well on our way to achieve our target of 50% reduction by 2020 – more than 10 years ahead of the 12.3 - 2030 target.

We will reassess our targets and scope during 2020 and seek out additional opportunities to further reduce food waste across our supply chain. We will also continue to act as a catalyst for change and help promote and support the reduction of food waste as we recognise the need for all stakeholders to take immediate action on this hugely important global issue.



What we are doing to tackle food waste

Our corporate responsibility agenda focuses efforts in developing our business in a sustainable and ethical way, investing and improving wherever we can. Our five key areas are:

Acting responsibly

Growing food sustainably

Resource efficiency

Minimising our environmental impact

Contributing positively to the way people live

We understand that we are stronger when we deliver together, and to find solutions to really big issues we all have to work collaboratively.

Reducing food waste

We believe our active efforts to reduce food waste are in alignment with both Courtauld 2025 and the Champions 12.3 group, which will ensure that we play our part to reduce food waste by half, in accordance with UN SDG 12.3.

Food Waste Reduction

In 17-18 period our food waste tonnage was 15,686 tns (2.1%), for the 18-19 period, the figure was 13,020 tns (1.6%), year on year reduction of 2,848 tns. During the 18-19 milestone year, through a number of focused projects.

Since 2015, we donated more than 140 tonnes of food to those in need, enough for over 300,000 meals, through our charity partners, 'FareShare' in the UK.

During this milestone year we have implemented a significant number of key food waste reduction projects. By adopting sustained continuous improvement philosophy across our operations, and by implementing Operational Excellence tools, the aggregation of these projects enabled us to successfully reduce food waste. Here are just 2 examples of the projects that supported this effort:

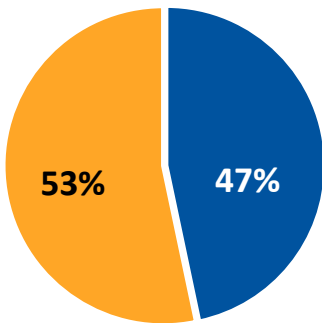
- ❑ Through the application of an intelligent forecasting and logistics improvement initiative this function have optimised supply chain processes resulting in food waste losses reduction of 2%.
- ❑ Annual reduction of 104 tonnes of food waste by improved product coating techniques.

Total food produced
801,186
tonnes

Food waste as a % of production
(not including inedible parts)

1.6%

Waste by category

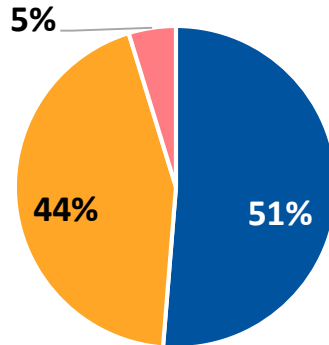


■ Wastewater ■ Poultry Waste

Overall food waste
(not including inedible parts)

13,020 tonnes

Waste by destination



■ Land Application ■ Co-digestion
■ Composting

Food waste data commentary

- To illustrate our performance between Sep 2018 – Aug 2019 we measured our food waste across our facilities in the UK
- Total production for the period was 801,186 tonnes. We have calculated that our total Food Waste was 13,020 tonnes, which is the equivalent of 1.6% of our production.
- The majority of our food waste is made up of Chicken products that are unsuitable for human consumption (Category 3 Waste) - 53% of waste (6941 tonnes). The remainder is made up of production residues.
- Over 44% of our food waste is sent to anaerobic digestion (AD) indirectly contributing to reducing grid carbon intensity. The remainder is disposed of in a responsible manner via land application and composting. The environmental benefits of these include soil conditioning and fertilising.
- In addition to the food waste reported, we sent 57,000 tonnes of inedible parts to rendering. This food waste consists of material that was never suitable for the human food chain.