



# Kepak

Clonee, Co. Meath, Ireland

Food waste inventory – 1<sup>st</sup> January to 31<sup>st</sup> December 2018



# About Kepak

Kepak is an Irish, family-owned food company with over 50 years of expertise in meat craft. We continue to lead the way in meat manufacturing with bespoke innovations and highly successful, international food brands.

Founder Noel Keating opened the Keatings butcher shop in 1966. Since then, Kepak has grown significantly, maintaining the trust of our dedicated suppliers and customers to produce quality meats and great-tasting products.

Over 5,000 people work with us, delivering prime cuts of fresh and frozen meat, successful brands, and on-trend food innovations to our valued clients and customers, across 43 countries.

Over 20,000 farms and farming families are supported by us through fair trade, knowledge transfer and sustainability initiatives that will safeguard our local environment long into the future. One such initiative is the Biodiversity Regeneration In a Dairying Environment (BRIDE) project in east Cork, which aims to improve wildlife on farmland.

Kepak has developed a group Sustainability programme called Kepak CORE which aims to consolidate and guide all sustainability initiatives across Kepak Group. Progress in delivering on our sustainability initiatives is monitored, measured and communicated internally and externally through this programme.

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



# What we are doing to tackle food waste

In 2017 we created a food waste benchmark to provide a baseline to measure against in our red meat Ireland business. This baseline taught us where our food waste hotspots were and helped us to set targets to measure against. In 2018, Kepak Group grew significantly with the acquisition of 2 Sisters UK Red Meat Business and since then we have been working to integrate the sites into our reporting.

Given the diverse nature of our processing activities, food waste initiatives vary between sites. We deliberately prepare different meats at different sites to reduce waste and risk of cross contamination, allowing us to redistribute as much food as possible that is fit for human consumption. Any meat that is unsuitable for human consumption and not deemed high-risk (Category 1) is sent for processing into pet food. For red meat, reducing our proportion that goes to Category 1 (inedible) waste streams has been a particular area of focus.

At our sites we try to minimise waste by identifying different streams, for example pet food or potential cooking substances. At almost all our red meat sites, suitable leftovers from beef production are now used as an ingredient in pet food. We have also upgraded some of our sites so that left over animal fat can be turned into tallow, a solid substance a bit like suet that can be used in cooking.

We completed a detailed analysis on lamb meat to understand the overall percentage of edible meat coming in to our factories against the final output so that we could understand what proportion of food fit for human consumption is going to waste. By completing this measurement, it allows us to identify opportunities for improvement and a comparison between our sites.

In our sites which focus on packaging meat, e.g. burgers, rather than processing it, we have begun to implement processes to measure our food waste more effectively. This means we can better understand what parts of our processes create the highest level of waste so that we can start to reduce it. At these sites, key areas of focus are improving shelf life and ensuring products and ingredients coming from our suppliers fit our requirements, since shorter than required shelf life or incorrect weights or portion sizes can increase food waste.

In addition to working on minimising our own waste streams, we have set up all sites with Food Cloud in Ireland and FareShare in the UK so that no food fit for human consumption goes to waste. In 2018, we donated over 18 tonnes of food to these charities. To date we have donated the equivalent of 150,000 meals across the group and will continue to do so in the coming years.

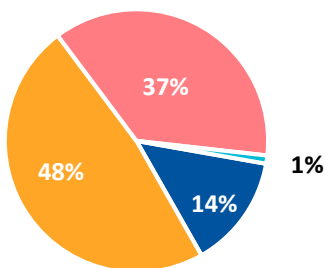


Total food produced  
**370,051**  
tonnes

Waste as a % of production  
(not including inedible parts)  
**2.5%**

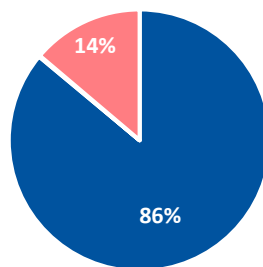
Overall food waste  
(not including inedible parts)  
**9,107 tonnes**

Waste by category



■ Pork ■ Beef ■ Lamb ■ Mixed

Waste by destination



■ Anaerobic digestion / codigestion  
■ Incineration / controlled combustion

## Food waste data commentary

- We measured our food waste at sites in the UK and Ireland for the 2018 calendar year. Our beef, lamb and pork waste are recorded from our primary processing facilities and account for almost all our waste.
- Total food produced equalled 370,051 tonnes. Total food waste was 9,107 tonnes, which is equal to 2.5% of production. The majority of this waste is sent to anaerobic digestion (86%), with the rest going to incineration with energy recovery (14%).
- Our figures for this year cannot be compared to those previously reported as we have doubled the number of sites.
- As a natural consequence of the manufacturing process, there are some parts of animal carcasses that for safety reasons cannot be used for human consumption. Wherever possible, we are looking to find other ways to ensure this waste goes to good use, for example by sending it for further processing for pet food.
- We sent over 25,000 tonnes of inedible parts to a plant for the production of green electricity and the manufacture of biofuel. Even though this waste was never suitable for human consumption and doesn't contribute directly toward our waste figures, we are working on initiatives to reduce the proportion of this waste and potentially send it to pet food or other products.
- Since the addition and integration of new sites we have already made significant progress on understanding our waste. We are looking at our figures relative to the industry guidelines to benchmark ourselves and to drive meaningful KPIs that contribute toward our food waste targets.