Noble Foods Ltd.

Standlake, England

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

NOBLE FOODS

Target Measure Act

About Noble Foods

In 1920, armed with nothing more than a straw-lined wicker basket and a horse and cart, William Dean started collecting eggs from smallholders and selling them door-to-door in and around Tring in Hertfordshire.

From those humble beginnings Noble Foods has grown to become the leading supplier of farm fresh eggs to the grocery market and we pride ourselves on an excellent nationwide service from our modern, well invested packing centres. We are also the market leaders in the UK for egg products and have a wide range of products that can meet the needs of small and large food businesses alike.

We also believe it's really important to innovate. That's why, in 2009, we launched The Happy Egg Company, which is now Britain's leading egg brand. We haven't stopped there though; our family now includes Big & Fresh, Heritage Breeds, Purely Organic and Freshlay. Together, we like to think they offer outstanding choice and value.

Each week we individually grade, pack and deliver over 60 million British Lion eggs for our customers.

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

What we are doing to tackle food waste

Noble Foods is committed to reducing the impact we have on our environment. We reduce waste wherever possible through waste segregation, maximising recycling rates, avoiding landfill where technically and geographically feasible and recovering non-recyclable waste to generate energy at Energy from Waste facilities. Waste figures and recycling rates are monitored regularly and targets are set to improve recycling rates across the business. Our goal is to halve food waste across our operations by 2030. We have also committed to the UN initiative Champions 12.3.

At Noble Foods we pack approximately 5 million dozen eggs a week into a multitude of different box sizes and specifications. As each of these boxes runs through our packing line it needs to be closed to allow the best before, use by date and various traceability information to be printed on.

An issue that can sometimes occur is with the mechanical closing of the box. On occasion, the box does not get closed properly and can spring open before it runs under the printer. This results in the eggs in the box getting sprayed by the ink jetter and rendering them unfit for retail.

Previously, under our old system, we relied on a sensor to detect if the packs were open but this proved unreliable and often allowed open boxes to pass through.

Although the number of boxes opening before printing was relatively small, at less than 0.1% of total volume, the egg waste could still equate to up to 150 dozen per day.

In order to improve this situation we worked closely with our suppliers at Hitachi to install a new generation of printers that have an in built scanner allowing the machine to detect if the box is open or not. If the printer cannot recognise the intended print location then it will allow the pack to pass through without printing anything. This allows the machine operator to close the box and manually apply the required information.

Initial results from the new printers suggest they will allow us to save all of the approximated 150 dozen eggs a day we were previously having to downgrade.

Total food produced

113,876

tonnes

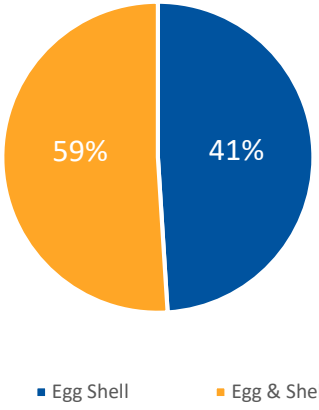
Waste as a % of production

0.4%

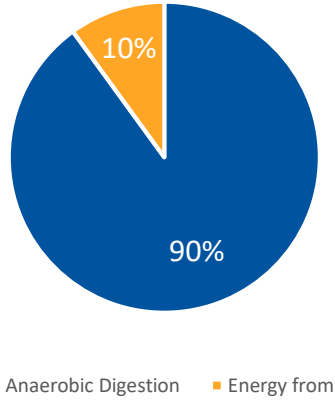
Overall food waste

493 tonnes

Waste by category



Waste by destination



Food waste data commentary

- Based in the UK, Noble Foods Ltd are packers of shell, liquid and boiled egg.
- In 2018 the total food production measured 113,876 tonnes, up from 100,172 in 2017.
- Despite the increased production, food waste dropped from 544 tonnes to 493 tonnes, a reduction of 9%.
- Our overall food waste equated to 0.4% of the total production 2018.
- The majority of our food waste (90%) is used for anaerobic digestion with the remaining 10% being used for energy generation.