

Kerry Foods War on Waste



Making Better Food, in a Better Way, for a Better Future



Kerry Foods Ltd

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



About Kerry Foods

Kerry Foods is a leading supplier of chilled and frozen food products in the UK and Ireland and part of the world-leading Kerry Group. Focusing on dairy, meat, snacking and meal solutions, Kerry Foods is home to many of our markets' best-performing and best-loved brands. We make our products in manufacturing facilities throughout Ireland and the UK, distributing them nationwide and internationally. Along with the food, we supply quality and value to our customers.

Our brands and business are built around three core food divisions. They're the areas we focus on, and they are where many of our big ideas take shape.

Ready Meals

This division includes chilled and frozen ready meals, and ready-to-cook meals, and it provides private-label products to almost all the big supermarkets.

Meats

This is where you'll find our breakfast, cooked meats and chilled savoury snacks. It's home to household favourites such as Mattessons, Denny, Richmond, Galtee and Walls.

Dairy

This one's all about cheese, yoghurt and dairy spreads. It's home to brands such as LowLow, Cheestrings, Dairygold, Pure and Charleville Cheese.

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

At Kerry Foods, we have an ambition to eliminate as much food waste as possible and we are committed to the Champions 12.3 goal of a 50% reduction in food waste by 2030. To help us achieve this, we have been focusing on finding out where waste is generated across our manufacturing sites and empowering colleagues to take steps to prevent food waste from occurring in the first place.

We produce a wide range of products and so the causes of food waste are equally varied. Sometimes waste is generated because the ingredient batches we make are larger than the amount required for the final product order, something we now work hard to pre-empt wherever possible. At other times, waste is generated as a result of machine breakdowns or stoppages on the production line, which mean that some ingredients like rice or sauce become unsuitable for human consumption.

In 2018, we set an ambitious target to reduce our food waste by 4% by 2019. We selected a pilot site that had a variety of ingredients and complexities to test as many approaches as possible and implemented several initiatives:

- **Engaging our staff:** We nominated a waste champion for each work stream, allowing clear ownership and focus on the issue of food waste. We also engaged our managers and empowered our colleagues on the production lines by inviting their ideas as to how to reduce food waste.
- **Widening our specifications:** We worked with our suppliers and reviewed the amount of time we were holding certain ingredients, such as fresh vegetables. Previously, we were holding fresh produce for a maximum of two days, but we found that the produce actually stayed fresh for longer. Working with our suppliers and technical team, we reviewed and updated the time we were keeping fresh vegetables, giving us an extra day to use the produce before having to dispose of it.
- **Tracking and understanding our waste:** To ensure progress was being made we implemented a number of tracking systems to understand exactly how much waste was being generated at each point in the production process. Doing this has allowed us to identify and resolve issues that were leading to food waste. For example, we started reducing the size of ingredients we prepared, like sauces, to only what was needed for the final product. We also moved from using fresh onions to frozen ones in some of our products. This meant that we could ensure the same great taste, but that no fresh onions were wasted because they were not used in time.

By putting these measures in place, we were able to achieve a 50% reduction target at our pilot site within 12 months. We have since started rolling out these pilot measures across our sites and are looking forward to seeing the impact this will have on our food waste at a large scale.

In addition to our food waste pilot measures, we are also proud to have partnered with food redistribution charity FareShare since 2015 in order to ensure surplus food that is still perfectly good to eat does not go to waste. We have donated the equivalent of over 432,858 meals since 2015.

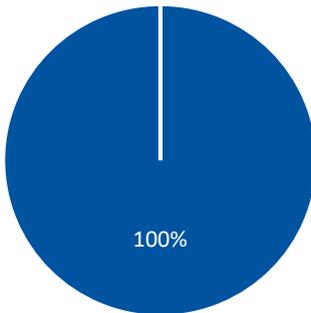
Total food produced
263,200
tonnes

Waste as a % of production
2.6 %

Overall food waste
6,924 tonnes

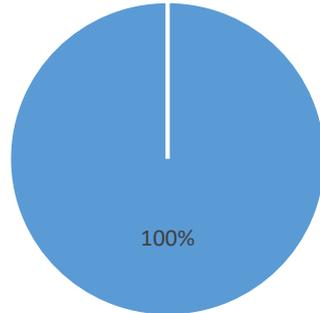


Waste by category



■ Production food waste

Waste by destination



■ Anaerobic Digestion

Food waste data commentary

- Food waste for the 2018 calendar year was measured across all Kerry Food sites, by direct weighing and recording.
- Total food production for this period was 263,200 tonnes. Total food waste was calculated to be 6,924 tonnes, equivalent to 2.6% of total production.
- 2018 food waste equated to 2.6% of production, which compares to 2.7% in 2017.
- In 2018, we piloted a number of food waste reduction activities at a pilot site, where we were able to achieve a 50% reduction in total food waste. We are now applying these across other sites and look forward to seeing these benefits in our total food waste figures next year.
- Causes of waste in food production include change-overs between products, batches of ingredients being larger than required, fresh produce like vegetables going bad before it can be used, and production line issues such as machine faults or stoppages.