



Samworth Brothers Ltd

Leicestershire and Cornwall, England

Food waste inventory - 1st January 2019 – 31st December 2019

Samworth Brothers

QUALITY FOODS



About Samworth Brothers

Samworth Brothers produces a wide range of quality chilled and ambient foods that are enjoyed by millions of people every day. We are a fourth generation family business employing over 9,500 people throughout the UK.

We trace our roots back to 1896 when George Samworth founded a livestock trading business in the Midlands. Today, a main part of our business is producing high-quality chilled food for the UK's leading food retailers. In addition, our consumer brands include the No. 1 Cornish pasty favourite, Ginsters; the iconic malt loaf, Soreen; the West Cornwall Pasty Co; sports nutrition brand, SCI-MX and pie specialists Walker & Son and Dickinson & Morris.

At Samworth Brothers we strongly believe we have a duty and responsibility to ensure that, wherever possible, good food does not go to waste and that opportunities to create further value from our surplus food should be maximised.

Our journey to prevent good edible food being wasted in our businesses continues and we remain committed to the Champions 12.3 pledge, which speaks to our values and ethos of being a responsible business. This ethos means we seek to minimise the impact of our operations as much as possible. We have further strengthened our commitment by becoming signatories to the IGD/WRAP Food Waste Reduction Roadmap and by pledging our support to the UK Government's 'Step up to the Plate' initiative launched in 2019.

In 2017 we committed to reducing the percentage of food waste in our UK operations by 50% by 2030.



What we are doing to tackle food waste

At Samworth Brothers we produce high quality food every day and great care goes into ensuring that we are not wasting good food. Food production on a large scale like ours can be demanding and the processes we use have different levels of difficulty, which can on occasion unfortunately lead to food waste and surplus. For example, in making a sandwich we are not able to use the crusts so these are taken for animal feed instead. In making our cooked ham for slicing, our butchery team will trim off excess parts, which are not edible. These parts will be sent to make pet food.

We are tackling food surplus and waste within our operations everyday and we have a team of dedicated continuous improvement specialists working with our businesses.

Our strategy

Throughout 2019 we have continued to implement the Target, Measure, Act strategy and have calculated our waste at site level to provide us with the information we need to take the right action.

TARGET – Every site has an annual target for the amount of food waste they generate against the amount of food they handle. We are as a Group committed to halving our food waste production intensity (tonnage of food waste / tonnage of food handled) by 2030.

MEASURE – We are analysing production lines to identify where higher than expected levels of waste or surplus is occurring. Progress against targets is measured and reported every month to senior leaders within every business and at Executive Board level.

ACT – We then use the data collected to develop clear action plans to target the highest levels of waste and surplus first. We analyse the cause of the waste or surplus and working with all departments in the business apply the principles of our internal action and communication programme The 4R Plan (Reduce, Reuse, Recycle, Recover) to make improvements. Some examples of how we reduce and reuse food waste and surplus are listed below.



REDUCE

There are many examples of how we are reducing food waste. One example which has had a significant impact is in our savoury pastry businesses. The process of making pastry does create waste and surplus, this is because the pastry sheets need to be cut to size for the product we are making. The teams have worked with our customers to simplify recipes, so we can reuse the pastry again in other products. The teams on site have also reviewed how much pastry we make every day and have adjusted processes to reduce overproduction. All of these actions, and many others, have enabled the savoury pastry businesses to eliminate over 1600 tonnes of waste and surplus since 2017, which is the equivalent weight of 266 African Bush Elephants.

REUSE

Reusing raw ingredients is an important part of avoiding food waste and surplus and an example of this is the cucumber and tomato ends. When we make a sandwich, which include tomato or cucumber, we slice off the ends. In the past these would have been thrown away, so working with our customer we have been able to reuse the non stork ends in other products. By dicing them they could be reused without affecting the quality of the product.



Partnership working to tackle hard to reach surplus

In 2019 we pledged our support for The Company Shop's 'Harnessing harder to reach surplus' project. Working in partnership we have established processes for capturing the harder to reach surplus in our business, enabling this to be redistributed for human consumption. The types of products we have been capturing include sandwich mixes and trims of meat from our slicing lines, which have been sent to The Company Shop to be sold on their Deli Counter and also be used in their Community Shop cafes.

Supporting our Colleagues

Our dedicated colleagues work incredibly hard to produce high quality products for our customers and consumers. Where surplus is generated in the bakeries we offer these products to our colleagues for a small fee. In one bakery colleagues are asked for a small donation for the site's chosen charity.

This has been another great way to engage our colleagues and support local charities.



Making sure good food feeds people



more than just food.



We have established relationships with approved redistribution partners and, where possible, we ensure any surplus finished product which is still perfectly edible, e.g. loaves of bread, sandwiches, ready meals or pies, goes to feed people. In 2019, we sent 349 tonnes of finished product (15% increase since 2018) to The Company Shop generating 830,969 meals, with 10% of this product then donated onto The Community Shop, a social enterprise set up to help communities in need gain access to support services and food.

In addition, we also sent a further 41 tonnes (22% increase since 2018) of perfectly edible food to FareShare, generating 97,621 meals for people in need. The food is collected from our bakeries and distributed to charities throughout the UK, who use the food to feed people through soup kitchens, homeless shelters, elderly lunch clubs and school breakfast clubs. In 2019 our Honest Crust team also supported FareShare with their Holiday Hunger programme, where food is provided to vulnerable children in the community who receive free school meals, but during the school holidays may not have access to a mid-day meal.

Other actions we're taking to reduce our food waste include:

- Collecting the fat generated from the cooking of meat and sending it for reuse as bio-fuel;
- Collecting meat juices from our cooking process to use in meat stocks;
- Redistributing surplus raw materials to our on-site restaurants to feed our colleagues;
- Being an active participant of the Food Waste Network, working with academia to increase the value of unavoidable food waste streams;
- We send our bread crusts to feed farm animals; Some of our food waste is diverted to bio-processing, which turns this into a product used in pet food.

We remain focussed on reducing our food waste and in 2020 we have continued to see a positive trend in our figures.

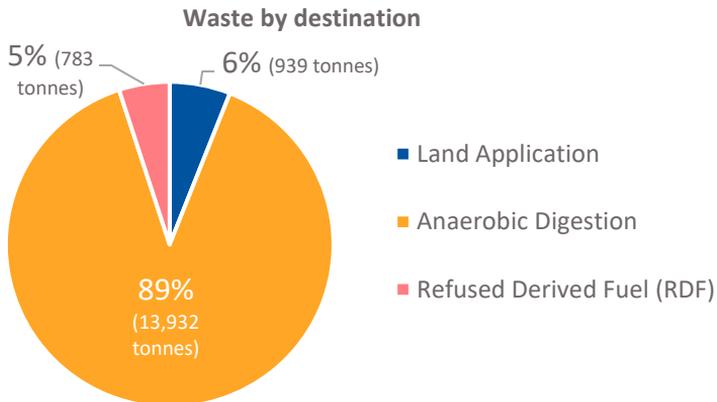
Total food handled*
305,964
tonnes

Waste as a % of food handled*

5.1%

Overall food waste

15,654 tonnes



Food waste data commentary

- We measured our food waste for the 2019 calendar year across our direct manufacturing operations, located within Leicestershire, Cornwall and Manchester.
- Our total food handled for Jan-Dec 2019 was 305,964 tonnes, an increase against 2018.
- Our food waste tonnage decreased from 16,599 tonnes in 2018 (restated to account for missing effluent data) to 15,654 tonnes in 2019, despite the increase in total food handled.
- This equates to a 17% year-on-year reduction in our food waste as a percentage of food handled (6.1% in 2018* to 5.1% in 2019).
- The majority of our food waste is sent to anaerobic digestion (89%). We also send 6% of our food waste to land application and 5% is turned into a fuel to be used to generate energy, which is known as Refused Derived Fuel (RDF).
- We constantly review where we send our food waste and although anaerobic digestion is the best option for treating food waste, we are working on moving these materials to higher valorisation processes thus avoiding food waste. For example we are now sending material that would have previously become waste for bioprocessing which is then used for pet food.

* Note: to be consistent with industry best practice and the UK's [Food Waste Reduction Roadmap](#), we've updated our methodology for calculating total food and ingredient handled this year to include food waste and surplus together with (as previously) food product sold as intended. This is also reflected in our calculation of waste as a % of food handled.