



Cranswick plc

UK Wide – Head Office, Hull

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



About Cranswick

At Cranswick, we focus on producing food that's high quality and low impact. We supply Tesco with cooked meats, olives, antipasti, fresh pork and premium bacon of the finest standard, always with sustainability at the forefront of our operations. We're already one of the most sustainable meat producers in the UK, but it's our aim to become the world's most sustainable meat business.

Cranswick has a rich British farming heritage, beginning as a group of farmers rearing and nurturing pigs with their generations of know-how. In the 1980s, we moved into food production for the first time, helping to pioneer the 'farm to fork' concept. We've grown considerably since, but these artisanal roots continue to shape our integrity-driven approach to food.

Transparency and honesty underscore everything that we do – something that's more important than ever before in a world where people want to know where their food comes from, how it's made and what goes into it. We're very open about our 'farm to fork' model, including our processes and our rigorous approach to maintaining the highest standards of animal welfare. It's important to us that our customers have a genuine understanding of their food, and we're proud of the steps we take to facilitate this.

Sustainability is integrated throughout our business, that's why our strategy is called 'Second Nature' – it's simply part of who we are. We're constantly working to reduce food waste – and not just to meet global targets, but because in doing so we know we can make a positive difference to local communities. Sustainability makes good business sense, but we also know it's the right thing to do, and we're always pushing ourselves to achieve more.

In 2018, (using 2017 baseline data) we made a commitment to reduce our food waste by 50% by 2030.

In two years we have now achieved that goal achieving a 61% tonnage reduction in 2019 (63% relative to our total food handled).

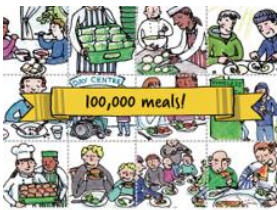


What we are doing to tackle food waste

We believe in people power – that’s why all of our food waste initiatives start with behavioural advocacy. Since our last report, our Second Nature sustainability strategy has been launched across our business, driven by our passionate tribe of Changemakers – volunteers that are committed to rolling out and testing new ideas that enact positive change. Every site has its own food waste program, and it’s because of the dedicated efforts of all of our colleagues that we’ve reduced food waste tonnage by 61% over the past two years (63% intensity reduction). In 2017, wastage accounted for 1.2% of all food we handled, in 2018, it was 0.5% and in 2019 we managed to reduce it further to 0.4% of food handled. We may have achieved the target early, but we are committed to continue this progress by targeting zero food waste excluding inedible parts.



By clearly and consistently communicating the widespread impact of food waste – both throughout the company and beyond – our Changemakers have created a deeply-rooted mindset that food that can’t be used as intended is not ‘waste’, but rather a valuable resource that has the potential to change lives for the better. This is why, after implementing new technologies and processes to minimise as much waste as possible at its source, we take what’s left and ensure it goes to those in need.



Our Changemakers have forged close relationships with food charities throughout Yorkshire and in their local areas. Thanks to our Hull Food Save Project, we’ve developed close ties with EMS, a community-focused company that works with residents, community groups and local businesses to alleviate food and fuel poverty across the region. By providing surplus meat from a number of our sites, we’ve been able to help them provide around 160 fresh and nutritious meals a week for community fridges around Hull. Each meal serves a family of four.



Our continued work with food charities has helped us divert enough food from waste to create over 150,000 meals for vulnerable people. Nearly 80,000 of those came from identifying a new process that enabled us to capture our end of production run surplus meat from our gourmet sausage site. With FareShare’s Surplus with Purpose funding, we’re now able to turn this product into food, instead of sending it to waste. We’ve also maintained our partnership with Plan Zheroes, which saw 7,610kg of food donated to those in need last year, and continue to work with local food banks and community fridge schemes.

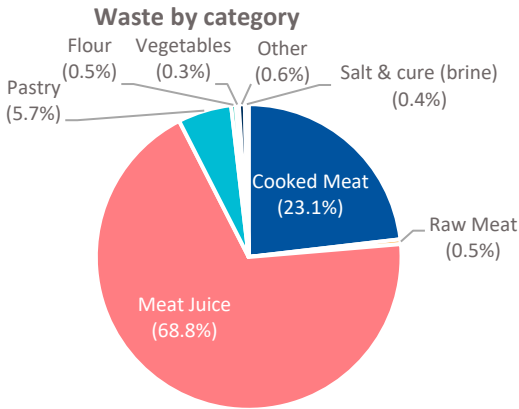


By engaging all of our employees we’ve been able to pinpoint areas for improvement across the board, from finding new markets for our ham trim packs to moving materials up the waste hierarchy so they can be used in new products rather than waste, such as pet food and installing new catch-trays to prevent meat from falling on the floor. Our efforts have also been recognised as industry-leading by The Grocer for the last two years as a finalist in the Grocer Gold Awards. But our achievements would not be possible without company-wide support to deliver our Second Nature sustainability strategy. We are sharing our journey online with regular updates and sharing new industry insight, making our objectives and progress accessible to anyone.

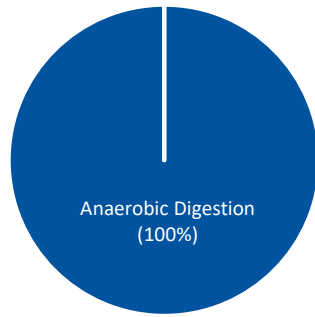
Total food handled*
628,638
 tonnes

Waste as a % of food handled*
 (excluding inedible parts)
0.4%

Overall food waste
 (excluding inedible parts)
2,676 tonnes



Waste by destination



- Cooked Meat - 619 tonnes
- Meat Juice - 1841 tonnes
- Flour - 13 tonnes
- Other - 17 tonnes
- Raw Meat - 14 tonnes
- Pastry - 152 tonnes
- Vegetables - 8 tonnes
- Salt & cure (brine) - 11 tonnes
- Anaerobic Digestion - 2,676 tonnes

Food waste data commentary

- We measure waste and surplus of both food and inedible parts of food across our business - with the 50% reduction target set against food waste only (excluding inedible parts) . This report covers UK operations with data from 1st January – 31st December 2019.
- Our total food handled for this period was 628,638 tonnes. We have calculated our overall food waste (excluding inedible parts) to be 2,676 tonnes which equates to 0.4% of all food handled. Our position against our 2017 baseline position is the equivalent to a tonnage reduction of 4,216 tonnes in food waste, a 61% reduction (or a 63% intensity reduction).
- Though inedible parts are not included in our scope, for 2019 we calculated this tonnage as 31,440 tonnes, which equates to 92% of our total food waste. This is made up of CAT2 animal by-products sent to rendering.
- In 2018 we reported we had 0.8% food waste (excluding inedible parts). This year our internal auditing process has identified that in 2018 we actually had 0.5% because of an error against destination. Against this verified data position we have reduced our food waste (excluding inedible parts) in 2019 by 15% YoY relative to our total food handled.
- Our food waste is made up of raw and cooked meat, flour, pastry and vegetables that were intended for human consumption but have gone to waste. Food waste occurs in food production due to human error (spillages), process issues and equipment failures ultimately making the food product unsafe to eat. This waste goes to anaerobic digestion to create renewable energy.
- We are working with colleagues to reduce our food waste even further through training and new processing techniques.

* 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.