



A. Espersen A/S

Denmark, Lithuania, Poland, Russia, Vietnam

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



About Espersen

Espersen was established in 1937 and is now recognised as one of the world’s leading white fish processors with a full assortment of chilled as well as frozen seafood.

Espersen has modern production plants and non-production units in Denmark, France, Hong Kong, Lithuania, Poland, Russia, Sweden, UK and Vietnam.

We are an internationally recognised supplier of high quality products, delivering to some of the most quality-conscious customers in both Europe and the USA; some of which are the largest multi-national food corporations in the world.

We rely on the raw materials we source which are predominantly white fish species such as cod, haddock, hoki, pollock, and saithe. Over time, we have built up a close relationship with fishermen and quota holders.

As a member of the Champions 12.3 coalition, Espersen has committed to lead by example to reduce food waste by quantifying and monitoring our food loss and waste and pursuing strategies to reduce it.

Perhaps even more importantly, we are reporting our food waste which will help us improve transparency about how we are doing in reaching our goals and delivering our strategy.

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

A key measure of our success is how much of the raw materials we purchase are sold as food. For the total quantity of fresh and frozen fish processed, our target is to utilize 90% for human consumption by 2020. In 2019, 83% of all purchased raw materials were used for human consumption (products sold). In absolute numbers, this corresponds to an increase in production of approximately 4,600 tonnes compared to 2018, where 77% of raw materials was used for human consumption.

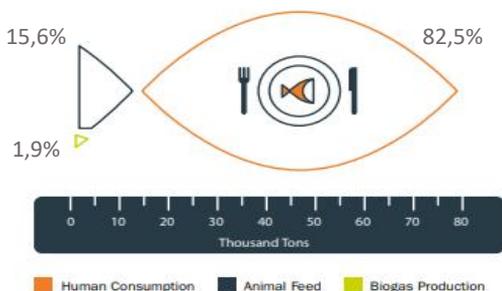
Recording the type and amount of waste is crucial to success. This data allows us to make company wide and factory specific action plans on how to reduce waste across our sites. But successful implementation of these plans relies on employee awareness and engagement, seeing the value of our raw materials – from the fish we source, to the spices, breadcrumbs and other ingredients. Therefore, action plans and results are shared across sites.

Of the 16,033 tonnes of foodstuff not used for human consumption, 89%, or more than 14,300 tonnes, was sold as by-product for animal feed. This is a reduction of almost 6,000 tonnes from 2018.

The remaining 11% or 1,700 tonnes, is our food waste in 2019. This has increased from 1,108 tonnes of food waste in 2018.

The reason why we see this increase in food waste this year, is the change in destination from animal feed to energy production, as our food waste is now mainly used to produce biogas through controlled combustion. This is done to support development of biogas as an replacement for energy based on coal and thereby reduce our CO₂ footprint from our plants in Poland.

In the year to come, we will continue our focus on maximizing use of raw materials for human consumption. In addition, we will review management of food not used for human consumption to maximize environmental benefit; starting with focus on sites with highest wasting volume.



Total food handled*

91,522
tonnes

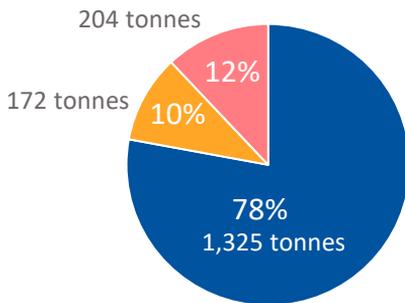
Waste as a % of food handled*

1.9%

Overall food waste

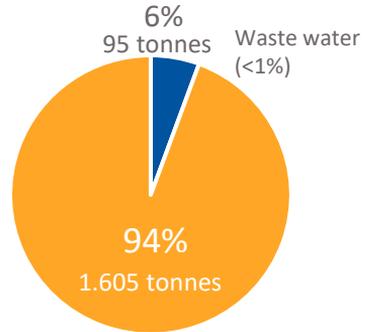
● 1,700 tonnes

Waste by category



■ Frozen fish ■ Fresh fish ■ Other ingredients

Waste by destination



■ Anaerobic Digestion
■ Controlled Combustion

Food waste data commentary

- We measured our food waste for the 2019 calendar year across our sites in Denmark, Lithuania, Poland, Russia and Vietnam.
- The overall amount of raw materials not used for human consumption decreased from 21,353 tonnes in 2018 to 16,033 tonnes in 2019.
- Despite this reduction, our food waste increased from 1,108 tonnes (1.2% of food handled*) in 2018 to 1,700 tonnes (1.9% of food handled*) in 2019. This was caused by a change in destination of surplus from animal feed (not classified as food waste) to biogas production.
- The majority of our food waste is made up of animal protein, mainly from frozen fish. This predominantly consists of off-cuts from the filleting operation. The remaining food waste is from off-cuts from filleting of fresh fish and other ingredients such as breadings.
- Most of our food waste is sent to controlled combustion (1,605 tonnes or 94%). A small part (95 tonnes or 6%) is used for anaerobic digestion which is mainly waste that would otherwise have ended up in our wastewater. Less than 1% originates from wastewater generated from defrosting of fish.
- For 2020 our focus will still be to increase the percentage of animal proteins used for human consumption, but in addition we will review and improve the way we handle our waste streams starting with the sites that generate the largest amounts of waste.

* 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.