



Froneri

Leeming Bar, North Yorkshire

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



About Froneri

Froneri is an ice-cream, frozen food and chilled dairy company bringing together decades of business and manufacturing expertise from Nestlé and R&R. Froneri is the second largest manufacturer of ice cream in Europe and the third largest worldwide.

Froneri is a joint venture which was set-up in 2016 in order to combine Nestlé and R&R's ice-cream activities in Europe, the Middle East, Argentina, Australia, Brazil, the Philippines and South Africa. It also incorporates the majority of Nestlé's European frozen food business, as well as its chilled dairy business in the Philippines.

We are headquartered in the UK and operate 26 factories in 16 countries. We have the capacity to produce over 2 billion litres of ice cream a year and employ over 10,000 people across five continents. Twelve of these plants are in the five largest ice cream markets in Europe (the UK, Germany, France, Spain and Italy).

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

Our large scale operation to manufacture ice-cream has two major processes. First, mixing, where ice-cream flavours are created in a mix plant and pumped through to the lines. Second, packaging, this is where ice-cream mixes are added to packaging with inclusions and ripples such as chocolate chips and raspberry ripple, to create the final product. The majority of our waste is created because of the following reasons:

- Line start up – when the production line starts, there is a relatively small, but unavoidable, amount of ice-cream waste on the line as the machine gears up to its full production cycle.
- Packaging errors – when the machine fails to completely seal the packaging or misplaces cardboard cones.
- Cleaning – when ice-cream waste is washed off the machinery and through adjoining pipework at the end of production of each flavour.

At our main UK factory we collect all the ice-cream surplus into designated specific bulk containers for redistribution as animal feed where possible. The ice cream is pressed out of the packaging and is sent off-site to farms that are local to the factory. In 2019, we sent approximately 419 tonnes for use as feedstock.

Our strategy

We are focused on two specific areas to reduce food waste across our production lines:

Training our people

We are delivering thorough training programmes for our staff to better operate and resolve issues with the machinery on start up and in operation to prevent food waste. We are also conducting a more detailed training programme to focus solely on line set up, reducing the amount of food waste created when starting production.

Upgrading our machinery

We continually invest in new machinery and upgrade our production lines to reduce the amount of food waste created. All our machines currently have planned maintenance cycles where the lines are given a major overhaul to improve efficiency.

Total food handled*
103,559
tonnes

Waste as a % of food handled*

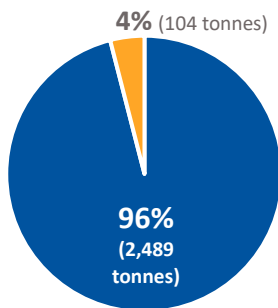
2.5%



Overall food waste

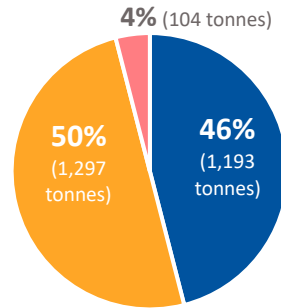
2,593 tonnes

Waste by category



- Production waste
- Finished goods disposal

Waste by destination



- Anaerobic Digestion
- Land application
- Landfill

Food waste data commentary

- We measured our ice cream waste from 1st January 2019 to 31st December 2019 across our UK sites.
- Our total food handled for this period was 103,559 tonnes. We calculate our overall ice cream waste to be 2,593 tonnes; which equates to 2.5% of food handled. This is an increase from the January 2018 to December 2018 reporting period, which was for 2,344 tonnes of food waste, at 2.1% of food handled.
- Any production waste that is not suitable for animal feed is used for anaerobic digestion or land application.
- Some finished goods which fail product safety controls and are therefore considered to be unsafe for human consumption, such as incorrect allergen labelling, are sent to landfill to ensure they are safely disposed of and cannot enter the food chain. We plan to explore the possibility of sending this waste to destinations further up the hierarchy.
- Increased product ranges and recipes have resulted in a greater number of production change overs and hence waste. We are therefore looking to reduce product ranges and produce products in longer production runs. Ongoing investments into new equipment will also help to reduce waste.

* Note: To be consistent with industry best practice and the UK's [Food Waste Reduction Roadmap](#), we've updated our terminology this year from "total food produced" to "total food handled" (which, as last year, includes food sold as intended as well as food waste and surplus). This is also reflected in our calculation of waste as a % of food handled.