



Greencore Group

United Kingdom

Food waste inventory – 29th September 2018 to 27th September 2019



About Greencore

Greencore Group plc is a leading manufacturer of convenience foods. We are proud to supply a wide range of chilled, frozen and ambient foods to some of the most successful retail and food service customers in the UK.

We do this by combining a passion for great food, an effective business system, efficient cost control and exceptional people in an approach we call The Greencore Way.

Our commitment to providing Great Food is at the heart of the Greencore Way.

We strive to put great tasting food at the heart of our culture. We deliver industry leadership in food integrity and have an innovation commitment to deliver to customers' taste, nutrition and cost goals.

We have developed strong market positions across sandwiches and other food to go products as well as complementary positions in other convenience food categories. Whether that's chilled prepared meals, soups and sauces, ambient sauces, pickles or Yorkshire Puddings. We now make more than 717 million sandwiches and food to go products each year, as well as 123 million chilled prepared meals.

We're committed to conducting our business in an environmentally responsible and sustainable manner. Reducing and eliminating food waste at source is a key part of that.

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 Greencore, we want to actively manage our impact on the environment, including efficiently using and respecting all resources. We're focusing on a number of areas, including reducing food waste produced through the manufacture of our different products, redistributing surplus food, and exploring new ways to put food that is not suitable for human consumption to good use.

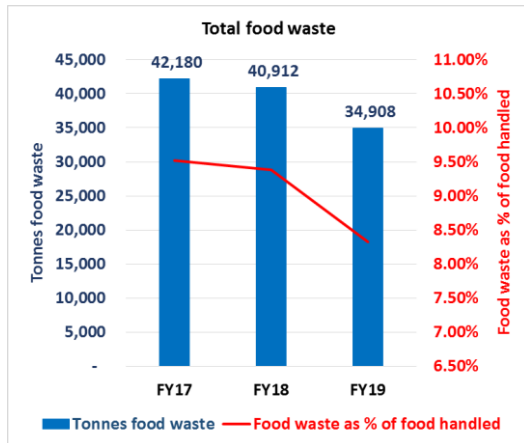
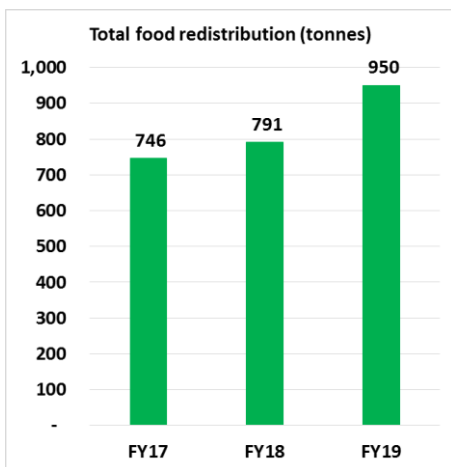
Reducing food waste within our operations

FY19 represented the first full year of our Greencore Manufacturing Excellence (GME) team being fully embedded across the organisation.

The GME programme targets elimination and reduction of waste at source and is the main mechanism by which we aim to deliver our target to halve food waste by 2030. During FY19 we have achieved a significant reduction in our total food waste, with a year on year reduction of 6,000 tonnes, taking our total losses as a percentage of our total food handled* from 9.4% to 8.3%, a great first step towards our target to halve food waste by 2030.

Redistributing surplus food

Greencore works with a number of organisations to redistribute as much of its surplus product as possible. These include Fareshare, The Company Shop and its charity, The Community Shop and the Felix project in West London. In our 2019 financial year, we avoided 950 tonnes of waste by redistributing food for human consumption, equivalent to around 2.3 million meals.



Sending food for use as animal feed

Where we can segregate our food surplus, we collect suitable food and ingredients for use as animal feed. This activity is limited predominately to bread crusts from our sandwich manufacturing operations. In our financial year 2019, we sent 4,454 tonnes of food surplus to animal feed. This is still lower than the FY17 tonnage of 7,284 tonnes, largely due to the sale of our cake facility in Hull in February 2018.

Total food handled*
418,828
 tonnes

Waste as a % of food handled*

8.3%

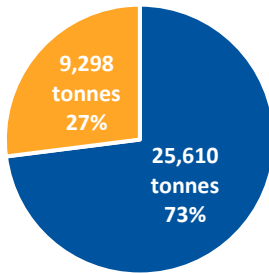
Includes losses to drain of 2.2%

Overall food waste

34,908 tonnes

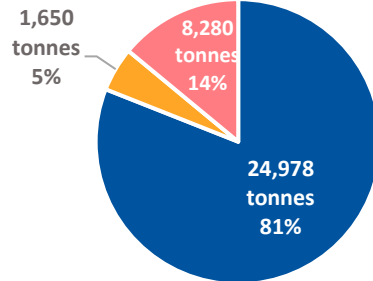
Includes losses to drain of 9,298 tonnes

Waste by category



■ Solid Food Waste ■ Food waste to drain

Waste by destination



■ Anaerobic Digestion
 ■ Controlled combustion with energy recovery
 ■ Wastewater from cleaning

Food waste data commentary

- This waste data is based on all of the waste streams (including wastewater from cleaning) from all of Greencore's UK Operations (manufacturing and distribution), for our 2019 financial year (29th September 2018 to 27th September 2019).
- Our total food handled (UK) for this period was 418,828 tonnes. Our food waste was 34,908 tonnes (down from 40,912 tonnes last year), which equates to 8.3% of food handled (down from 9.4% last year). This is an 11% reduction relative to our total food handled between 2017/18 and 2018/19. Our total food waste excluding wastewater from cleaning was 25,610 tonnes, which equates to 6.1% of food handled.
- Greencore has a diverse and extensive product range that we provide to a large customer base. Many of our products have a short shelf life. These factors result in shorter production runs and far more frequent changeovers than branded manufacturers, which leads to a higher level of food waste as equipment (e.g. cooking pans and pipework for soups and sauces etc) needs to be cleaned between products.
- Very short shelf life products have also made food redistribution more challenging but we continue to work with our food redistribution partners to find solutions to this.
- Given the diverse nature of our manufacturing operations, our food waste is in many different formats, and from different sources; comprising various ingredients, part processed or finished products, ingredient residues on primary packaging, waste associated with washing down processing equipment, ingredients that didn't meet quality standards, and inedible parts (e.g. beetroot peelings, avocado stones etc).
- The majority (81%) of our food waste goes to anaerobic digestion, either directly on or off site, or indirectly after being removed in our effluent treatment plants. Our Anaerobic Digestion plant processing liquid food waste at Selby produced just under 1MWh of electricity, approximately 10% of the sites electricity demand. 14% of our food waste is lost through cleaning equipment between manufacture of different products, whilst the remaining

* 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.