

# *Kerry Foods War on Waste*



Making Better Food, in a Better Way, for a Better Future



# Kerry Foods Ltd

## UK & Ireland

Food waste inventory – 1<sup>st</sup> January 2019 to 31<sup>st</sup> December 2019



# About Kerry Foods

**Kerry Foods is a leading supplier of chilled and frozen food products in the UK and Ireland and is part of the world-leading Kerry Group. Focusing on dairy, meat, snacking and meal solutions, Kerry Foods is home to many of our markets' best-performing and best-loved brands. We make our products in manufacturing facilities throughout Ireland and the UK, distributing them nationwide and internationally. Along with the food, we supply quality and value to our customers.**

Our brands and business are built around three core food divisions. They're the areas we focus on, and they are where many of our big ideas take shape.

## Ready Meals

This division includes chilled and frozen ready meals, as well as ready-to-cook meals, and it provides private-label products to almost all the big supermarkets.

## Meats

This is where you'll find our breakfast, cooked meats and chilled savoury snacks. It's home to household favourites such as Mattessons, Denny, Richmond and Walls.

## Dairy

This one's all about cheese, yoghurt and dairy spreads. It's home to brands such as LowLow, Cheestings, Dairygold, Pure and Charleville Cheese.

**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 Kerry Foods, we understand our responsibilities towards the environment, demonstrated by our comprehensive, ambitious and successful plans since 2010 to reduce carbon, waste and water. We have an ambition to eliminate as much food waste as possible and we are committed to the Champions 12.3 goal of a 50% reduction in food waste by 2030.

We have an active plan in place to reduce our food waste over the next few years. As part of this, we have been focusing on finding out where waste is generated across our manufacturing sites and empowering colleagues to take steps to prevent food waste from occurring in the first place. Since last year, we have been sharing our learnings across a number of sites to ensure clear measures and systems are in place to track food waste.

We produce a wide range of products and so the causes of food waste are equally varied. Sometimes waste is generated because the ingredient batches we make are larger than the amount required for the final product order, something we now work hard to pre-empt wherever possible. At other times, waste is generated as a result of machine breakdowns or stoppages on the production line, which mean that some ingredients like rice or sauce become unsuitable for human consumption.

- **Engaging our staff:** We nominated a waste champion for each work stream, allowing clear ownership and focus on the issue of food waste. We also engaged our managers and empowered our colleagues on the production lines by inviting their ideas as to how to reduce food waste. Regular business communications have helped put food waste into every sites agenda.
- **Specifications:** We have continued to challenge our ingredients and where possible switched to frozen vegetables to help reduce the amount of waste. We have also worked with suppliers to maximise shelf-life and look at pack sizes to eliminate waste.
- **Tracking and understanding our waste:** To ensure progress was being made we implemented a number of tracking systems to understand exactly how much waste was being generated at each point in the production process. Doing this has allowed us to identify and resolve issues that were leading to food waste. For example, we started reducing the size of ingredients we prepared, like sauces, to only what was needed for the final product. We have looked at where in the machinery we get higher process losses and looked at how these can be designed to reduce waste.

In addition to our food waste pilot measures, we are also proud to have partnered with food redistribution charity FareShare since 2015 in order to ensure surplus food that is still perfectly good to eat does not go to waste. We have donated the equivalent of over 480,000 meals since 2015.



Better for  
People



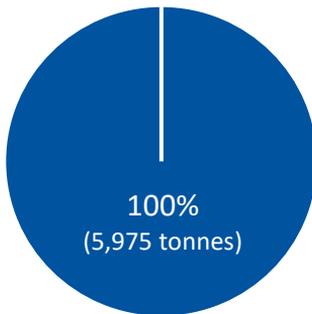
Better For the  
Planet

Total food handled\*  
**260,629**  
tonnes

Waste as a % of food handled\*  
**2.3 %**

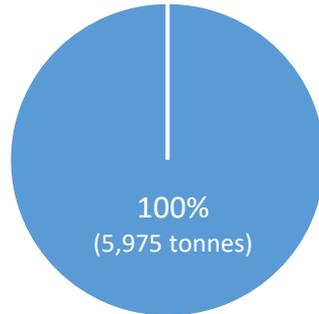
Overall food waste  
**5,975 tonnes**

Waste by category



■ Production food waste

Waste by destination



■ Anaerobic Digestion

## Food waste data commentary

- Food waste for the 2019 calendar year was measured across all Kerry Foods sites, by direct weighing and recording.
- Total food handled for this period was 260,629 tonnes. Total food waste was calculated to be 5,975 tonnes, or the equivalent to 2.3% of total food handled.
- In comparison to our 2018 food waste figures (6,924 tonnes or 2.6% of our total food handled), this is a 13% reduction in food waste intensity. This equates to a 15% reduction against the 2017 base-year (note, our 2017 baseline has been restated to 7,005 tonnes, or 2.7% of our total food handled).
- In 2018, we piloted a number of food waste reduction activities at a pilot site, where we were able to achieve a 50% reduction in total food waste. We have been applying these across other sites and we have started to see these benefits in our total food waste figures again for this year.
- Causes of waste in food production include change-overs between products, batches of ingredients being larger than required, fresh produce like vegetables going bad before they can be used, and production line issues such as machine faults or stoppages.

\* 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.