

Moy Park Limited United Kingdom

Food waste inventory – July 2019 – June 2020





About Moy Park

Moy Park is one of the UK's top 15 food companies and one of Europe's leading poultry producers.

We supply branded and own label chicken products throughout the UK, Ireland and Europe and we are the industry leading manufacturer of organic, free-range and higher welfare chicken.

With 12 processing and manufacturing units in Northern Ireland, England, France and the Netherlands, the company processes over 280 million birds per year, in addition to producing around 200,000 tons of prepared foods per year.

Our vision is to be leader in sustaining air, water and land by minimising the resources needed to produce quality chicken products and minimising waste generated.

We are dedicated to the responsible stewardship of the precious natural resources required to produce our products and feed millions of families around the world each day. We have implemented an environmental management programme focused on reducing our environmental footprint and increasing the environmental compliance and efficiency of our operations in order to produce more product with fewer resources.

We are continually strengthening our commitment and evolving our approach, allowing us to grow our business and meet the needs of our customers, while responsibly preserving available environmental resources for the use of future generations

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 corporate responsibility agenda focuses our efforts on developing our business in a sustainable and ethical way, investing and improving wherever we can to meet present and future needs. We believe our active efforts to reduce food waste are in alignment with both Courtauld 2025 and the Champions 12.3 group, which will ensure that we play our part to reduce food waste by half, in accordance with UN Sustainability Goal 12.3. Food waste in our business is generated from the production of a diverse range of poultry products across fresh, primary, coated and ready to eat categories.

Within our processing sites we have implemented a programme of Operational Excellence to ensure continuous improvement. This includes a review of resource efficiency, waste minimisation targets and line optimization, guaranteeing minimal waste is generated through our processes.

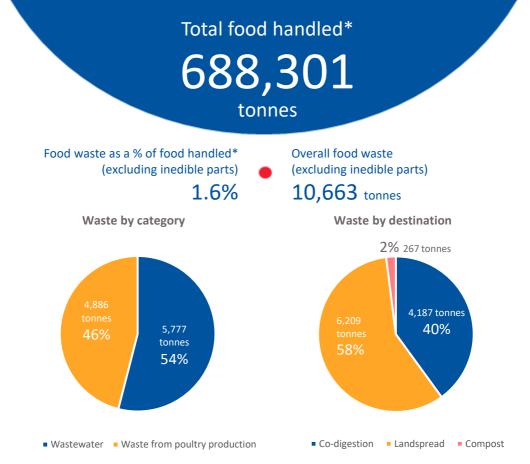
In 2020, Moy Park joined the 'Meat in a Net Zero World' initiative, a cross industry vision to optimise productivity and minimise waste from farm to fork. We joined the collective commitment to action, with other UK meat producers and supported by WRAP, with the aim to make the UK meat industry a world-leading example of efficient and sustainable meat production and supply.

We aim to put any surplus product we produce to good use. We have been in partnership with FareShare, the UK's largest food redistribution charity, since 2015. During this reporting period we have donated 22 tonnes of food, which is enough for over 51,000 meals. Beneficiaries including homeless hostels, breakfast and lunch clubs, domestic refuges and community cafes across the UK.





In 2020 we have embarked on a community 'Chicken Run' initiative, taking to the road to deliver products to doorsteps across Northern Ireland. We are calling on people to nominate someone they know who is deserving of a visit from the 'Chicken Run' van and the winning nominees will receive a food box with enough Moy Park chicken to make six meals for a family. As well as the doorstep deliveries we will also support three charities from the local area around our Northern Ireland sites with product donations.



Food waste data commentary

- Food waste data has been collected across all our sites in the UK for the period of July 2019 June 2020.
- Total food handled for the period was 688,301 tonnes. We have calculated that our total food waste for this period was 10,663 tonnes, which equates to 1.6% of our total food handled. This is a 1.2 % point reduction from our 2015 base year and a 0.08 % point reduction from last year (or a 5% reduction relative to our total food handled).
- Our food waste is made up of waste generated from our poultry production process (46%) and wastewater (54%).
- 40% of our food waste is sent for co-digestion that indirectly contributes to reducing grid carbon intensity. The remainder is disposed of in a responsible manner via land application and composting. The environmental benefits of these include soil conditioning and fertilization.
- In addition to the food waste reported, 42,000 tonnes of surplus food was sent for rendering. This includes inedible parts that were never suitable for the human food chain.

^{*} 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.