



Noble Foods

Standlake, England

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

NOBLE
FOODS



Target
Measure
Act

Company background

In 1920, armed with nothing more than a straw-lined wicker basket and a horse and cart, William Dean started collecting eggs from smallholders and selling them door-to-door in and around Tring in Hertfordshire.

From those humble beginnings Noble Foods has grown to become the leading supplier of farm fresh eggs to the grocery market and we pride ourselves on an excellent nationwide service from our modern, well invested packing centres. We are also the market leaders in the UK for egg products and have a wide range of products that can meet the needs of small and large food businesses alike.

We also believe it's really important to innovate. That's why, in 2009, we launched The Happy Egg Company, which is now Britain's leading egg brand. We haven't stopped there though; our family now includes Big & Fresh, Heritage Breeds and Purely Organic. Together, we like to think they offer outstanding choice and value.

Each week we individually grade, pack and deliver over 60 million British Lion eggs for our customers.

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

Noble Foods are committed to reducing the impact we have on our environment. We reduce waste wherever possible through waste segregation, maximising recycling rates, avoiding landfill where technically and geographically feasible and recovering non-recyclable waste to generate energy at Energy from Waste facilities. Waste figures and recycling rates are monitored regularly and targets are set to improve recycling rates across the business. Our goal is to halve food waste across our operations by 2030. We have also committed to the UN initiative Champions 12.3.

Like every other food producer the last few months have seen our business face into a significant number of challenges that have never been encountered before. In order to maintain our supply whilst also ensuring a safe working environment for our colleagues we had to move at pace. The decisions we took added a significant amount of complexity into our supply chain but avoiding food waste during this period remained a key target for us.

As a result of changing consumer habits during lockdown we saw a huge spike in retail demand for eggs while at the same time our food service volumes dropped significantly as many of our customers were forced to temporarily close. This left us with a significant risk as the eggs that we use for our food service customers are often from white hens who therefore lay white eggs.

White eggs used to be common in our supermarkets but from the 1970's onwards they fell out of fashion as consumers switched to brown eggs under the misconception they were of superior quality and better for health. As we had no home for these eggs we were faced with having to waste around 900,000 eggs every week for the duration of lockdown.

Due to the close working relationship we have with Tesco we were able to approach them about the white egg volume we had available and very quickly moved through the technical and agriculture processes to ensure that the rigorous sign off conditions could be met. This meant we were able to get these eggs into a Tesco box and onto shelves at a point in time when demand was soaring and getting stock onto shelves was critical.



Total food handled*
114,068
tonnes

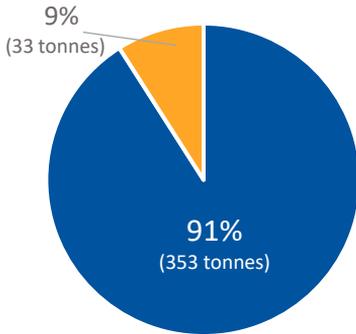
Waste as a % of food handled*

0.3%

Overall food waste

386 tonnes

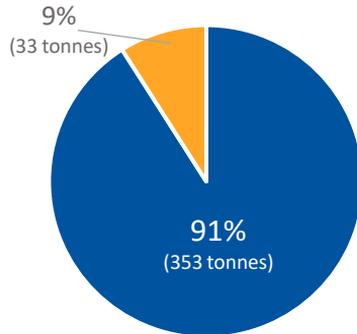
Waste by category



■ Egg & shell

■ Eggshell

Waste by destination



■ Anaerobic Digestion

■ Incineration with energy recovery

Food waste data commentary

- Based in the UK, Noble Foods Ltd are packers of shell, liquid and boiled egg.
- In 2019 the total food handled measured 114,068 tonnes, up from 113,876 in 2018.
- Despite the increase in total food we handled, food waste dropped from 0.4% (493 tonnes) in 2018 to 0.3% (386 tonnes) in 2019, a reduction of 22% relative to our total food handled. Since our 2017 baseline year, this is an intensity reduction of 38%.
- The majority of our food waste (91%) is used for anaerobic digestion with the remaining 9% being used for energy generation.
- We also send 845 tonnes of unfit liquid egg and shell abroad to be converted into pet food.

* 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.