



# Ornua Co-operative Limited

Dublin, Ireland

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



# About Ornuia

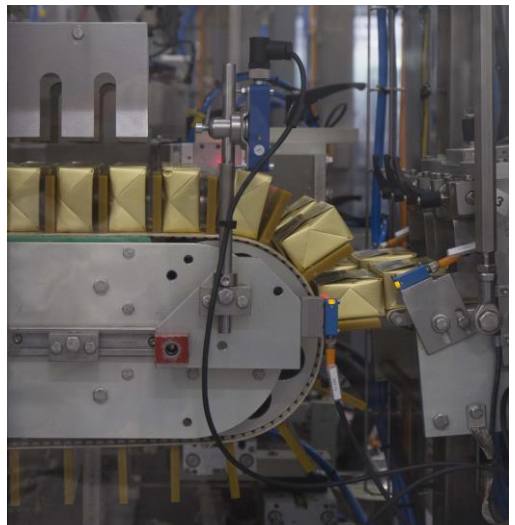
**Ornuia is a dairy co-operative which markets and sells dairy products on behalf of its members; Ireland's dairy processors and, in turn, the Irish dairy farmer.**

Ornuia is Ireland's largest exporter of Irish dairy products, exporting to about 110 countries worldwide. Headquartered in Dublin, it has annualised sales of over €2.3 billion and has a strong global team of over 2,000 employees.

It operates from 17 business units worldwide, including 13 production facilities, and has sales and marketing teams working to bring our ingredients and our brands such as Kerrygold, Dubliner and Pilgrims Choice to market.

**In 2017 we signed up to Champions 12.3 and joined the commitment to reduce food waste in our own operations by 50% by 2030.**

**Our initial target is to reduce food waste in our own operations by 25% by 2021.**



# What we are doing to tackle food waste

## Why we got involved

Ornua recognizes that food waste is a multi-faceted problem. Its contribution to climate change is significant, its impact on water use cannot be ignored, and its existence in a global society where food insecurity is common is unethical. As an agri-food business, this issue is particularly close to heart. Addressing this problem may be a huge challenge, but it is certainly worth doing for the benefits to society, the environment and future generations which it will bring. That is why in 2020, we are committed as ever to active participation in ground-breaking initiatives such as Champions 12.3. Through collaboration along our supply-chain, we can take the steps necessary in reaching not only our own business specific targets, but also contributing to industry-wide targets and to the success of the UN Sustainable Development Goals.

## What we hope to achieve through participation

Practically, we hope to reduce food waste levels resulting from the products we make including cheese, butter and milk powder processing across **all** our global operations. Where food is not compatible for sale, for example due to incorrect packaging, but perfectly safe we work with partners in Ireland, UK, and Germany to link with food redistribution organisations. Many of our sites are sending any food not suitable for human consumption to animal feed such as at our Foods site in Leek, UK. In the USA, we partner with other organisations to repurpose food that is not suitable for human consumption as fish bait from our ingredients sites in Byron, Minnesota. Where food surplus or waste is generated, we are committed to using it to create value elsewhere and we're committed to circularity as far as possible. For example, where we do still produce food waste, we send as much of it as possible to anaerobic digestors and bio-gas generators.

In our butter production facility, Kerrygold Park we have introduced a trend control system that allows communication between the packing machine and scales in order to better monitor the weight of the packs, resulting in less packs being rejected from the line. We aim to utilize more technologies and best practices across all our sites to reduce or food waste. We hope that knowledge sharing, in addition to support from valued partners such as Tesco and other organizations involved in Champions 12.3, can contribute to more successes in this area.

Reaching our targets will be a big undertaking but we are proud to embrace this challenge by being part of this ambitious partnership between Tesco and its suppliers to cut food waste and contribute to a more sustainable food production system.

The 'Our Way Matters' working group, a cross functional team tasked with leading sustainability across Ornua, works on Ornua's food waste commitment to ensure we capture our food waste and make progress towards reaching our target. At each site, we have a lead working to gather data on food waste and to look at ways to reduce food waste. At present, we are developing a new sustainability strategy where more ambitious collaboration, targets, and roadmaps for reduction will be pursued.



**Our Way  
Matters**

Total food handled\*  
**309,078**  
 tonnes

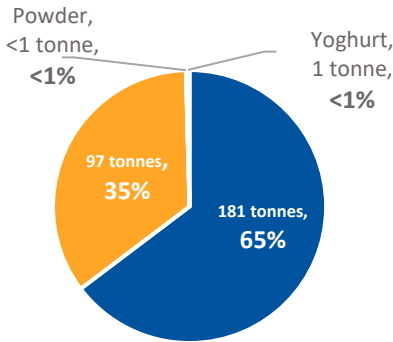
Waste as a % of food handled\*

**0.1%**

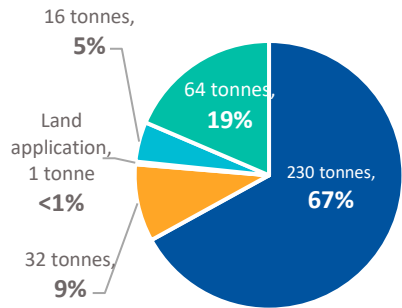
Overall food waste

**343** tonnes

Waste by category



Waste by destination



■ Butter ■ Cheese ■ Powder ■ Yoghurt

■ Anaerobic digestion / codigestion  
 ■ Composting / aerobic processes  
 ■ Land application  
 ■ Landfill  
 ■ Wastewater treatment

## Food waste data commentary

- Total food handled for Ornuia for 2019 was 309,078 tonnes. Food waste accounted for 343 tonnes or 0.1% of total food handled.
- We measured our food waste from January to December 2019 across our global sites which span geographies including Ireland, UK, Germany, USA, Saudi Arabia, China and Nigeria.
- Butter comprises the largest proportion of our dairy product losses both in pure tonnage of waste and in corresponding milk equivalents (65% in terms of pure weight), with cheese products being the second largest category of losses (35%) and powders and yoghurt only comprising 0.4% between them.
- Food waste in tonnes decreased from 424 tonnes in 2018 to 343 tonnes in 2019. Our proportion of food waste relative to our total food handled has remained at 0.1% due to ongoing efficiencies despite increases in production.
- Food waste in milk equivalents (assuming a 12% milk solids content) decreased from 2,723 tonnes to 1,658 tonnes.
- Food waste usually results from dairy processing for example due to human error or machine error.
- In this inventory, food waste goes to anaerobic digestion, composting / aerobic processes, land spreading and general waste.
- Gaps in wastewater treatment data exist for some of our sites. This is being addressed in 2021. Although for many of our sites, this type of waste does not apply, therefore it is unlikely to be significant.

\* 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.