



Yeo Valley

Blagdon, England

Food waste inventory - 1st January 2019 - 31st December 2019



About Yeo Valley

Yeo Valley is a family-owned farm in the Somerset countryside. We've been farming here since 1961 and we make great tasting dairy products with milk sourced from our award-winning organic British Friesian cows as well as from other local dairy farms.

Yeo Valley is a family-owned farming and dairy processing business. From the dairy farm in Blagdon near Bristol, its founders, Roger and Mary Mead, started to make yogurt in 1974 and today Yeo Valley is the leading supplier of own brand yogurts in the UK. The first organic yogurt was produced in 1994 and today Yeo Valley Organic has become the best-known organic brand in Britain.

Operating from six sites in Somerset and Devon, Yeo Valley produces both organic and non-organic yogurts at its Blagdon, Cannington and Crewkerne dairies. The Newton Abbot dairy in Devon produces ice cream, sorbets, frozen yogurt and chilled dairy desserts. Yeo Valley's Crewkerne dairy also produces cream and fruit conserves, whilst its Supply Chain operations at Isleport and Axbridge manage the logistical challenge of servicing the needs of the dairies and Yeo Valley's customers. The head office is based in Blagdon. All of our sites are ISO 14001 certified (the international standard for environmental management).

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

Yeo Valley is continually striving to reduce the environmental impact of our operations. Our strategy is to produce as little waste as possible in the first place and recycle the vast majority of the waste we do actually produce.

We have recently made big strides in reducing liquid waste from our ice cream and desserts factory in Newton Abbot by altering production profiles and reducing interface losses. We will focus on reducing food waste across all of our sites as part of our Responsible Business Forum, with a view to meeting the target of 50% reduction by 2030.

At our Blagdon site we use a compactor to squeeze out surplus product that has already been packaged, for sending to animal feed. We're able to recover 90% of the product this way and it's a great source of protein for pigs.

Furthermore, in 2019 we sent 111 tonnes of product for redistribution via FareShare.



Total food handled*
155,646
 tonnes

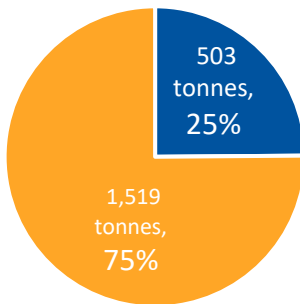
Waste as a % of food handled*

1.3%

Overall food waste

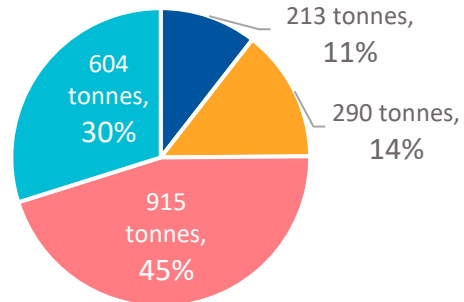
2,022 tonnes

Waste by category (tonnes)



- Waste water from washings
- Production waste

Waste by destination (tonnes)



- Controlled watercourse via effluent treatment plant
- Land treatment for agricultural benefit
- EFW energy from waste (for electricity generation)
- Anaerobic digestion (for energy recovery)

Food waste data commentary

- We measured our food waste for the 2019 calendar year across all Yeo Valley sites (which are all in the UK).
- Our total food handled within this period was 155,646 tonnes and overall food waste was 2,022 tonnes. We are pleased to say this is a lower food waste tonnage than last year in absolute terms, which we have achieved by taking some of the complexity out of how we make our ice cream and desserts.
- Waste as a percentage of our total food handled last year was 1.1%. This year it has increased to 1.3% relative to our total food handled. This is due to much lower production levels at our Crewkerne site.
- The majority of our food waste is incurred in our production process. Despite our best efforts, at the end of a production run there may still be some product left in pipes and vessels and sometimes the product might not quite meet a high enough standard to sell.
- We also produce food waste as a result of washing pipework and vessels to ensure high levels of hygiene in our processes. The wash waters are either treated in our on-site effluent treatment plants or tankered away for use on land for agricultural benefit.
- Before we send packaged waste to energy from waste plant (to generate electricity) we squeeze out as much product as possible through a high efficiency separator and send the liquid to animal feed.

*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.