



2 Sisters Food Group

Birmingham, England, UK

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



About 2 Sisters Food Group

We are one of Britain's most compelling business success stories of the past 20 years. Our 18,000 colleagues help to produce some of the finest food in Britain - including pizzas, pies, poultry, ready meals and soups.

We started out from very humble beginnings in the early 1990s, and from there 2 Sisters has grown to become one of the leading food manufacturing companies in the UK, producing great quality, great value food.

We are one of the UK's biggest food companies. As well as being a private 'own label' food manufacturer for our customers, 2 Sisters Food Group (2SFG) is also famous for its brands: Holland's and Fox's Biscuits.

Every year, we make 30 million hot cross buns, 45 million pizzas and enough pies to stretch from Accrington to the North Pole if you put them end to end.

2 Sisters Food Group is proud to be a Friend of Champions 12.3 and to be one of the companies committed to drive progress towards the United Nations' Sustainable Development Goal Target 12.3.

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

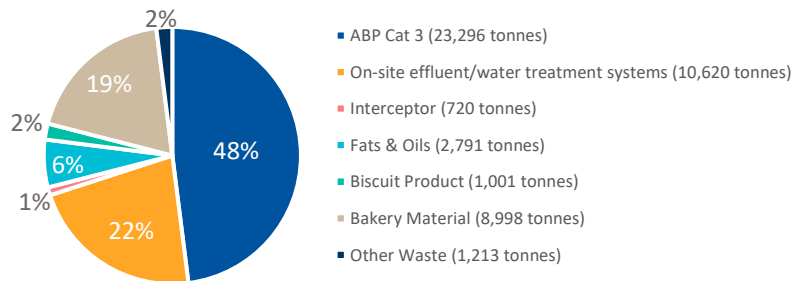
Food waste reduction is one of the means by which 2 Sisters Food Group aims to reduce its environmental impact, and forms part of our broader sustainability strategy. Recent changes within the business have increased environmental skills and awareness at sites, with Environment managed centrally through a Group team. We have partnered with IEMA to improve and develop more sustainable and environmentally friendly practices throughout our processing sites. Senior management teams at each site are responsible for delivering environmental improvements.

To help reduce food waste, measures taken at our poultry processing sites include reviewing controls on key areas of production planning. Line optimization has reduced quality issues associated with machine compatibility, while modification to conveyors has improved the efficiency of transfer of products between chiller and packaging areas at one of our sites.

In addition to reducing overall food waste, we continue to look for ways to move materials further up the waste hierarchy. For example, a review of procedures within our Bakery division has led to diversion of more seconds, products that are misshapen but otherwise fit for human consumption, away from animal feed and back to the human food supply chain. In 2019 we redistributed 534 tonnes of food. A total of 9,999 tonnes of food surplus that was not fit for human consumption was sent for animal feed from our bakery division.

All surplus and waste from 2SFG manufacturing sites is removed, recorded and processed under the control of Amber Foods, another division within the 2SFG group. This way, we have full control over all aspects of waste management, including food waste distribution.

In 2017, Amber Foods completed a detailed review of our food waste management, to fully understand where our food surplus and waste comes from and identify how best to tackle it. Since 2018, we have started to implement changes throughout our organisation to help focus on and reduce the amount of surplus and waste we produce. **The source of our surplus and waste material in 2019 is shown in the below chart:**



- **ABP Cat 3** includes material not fit for human consumption. This is sent for animal feed, or anaerobic digestion if it is not suitable for animal feed. Where packaging is present the material would go through a de-packaging system.
- **On-site effluent / water treatment systems** generate waste material from their processes. Generally this is sent to land spreading, however can also be sent to anaerobic digestion if suitable.
- Some of our sites have **interceptors** to capture fats, oil, grease and any other potential materials desired not to pass through to the outfall.
- Other **fats & oils** are captured in containers to be processed as biofuel. 2,663 tonnes were sent for bioprocessing in 2019.
- **Biscuit product** that is still fit for human consumption it will be sent to company shops or donated to charities.
- Other **bakery material** that is not suitable for human consumption but still suitable for animal consumption will be diverted to animal feed processing. A combined weight of 9,999 tonnes of bakery and biscuit materials were sent for animal feed in 2019.
- We are working with the waste management team at Amber Foods to understand the make up of the **'Other Waste'** stream.

Total food handled¹
1,073,645
tonnes

Waste as a % of food handled¹

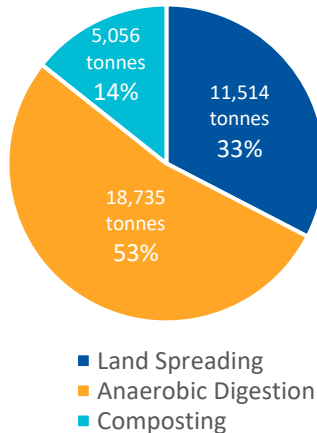
3.3%



Overall food waste²

35,305 tonnes

Food waste by destination



Food waste data commentary

- We have published our food waste data across all 2 Sisters Food Group UK & Ireland processing sites, including data from sites divested from the business during 2019 up to the point of business transfer. This covers the period January 1, 2019 to December 31, 2019.
- The end result of all the hard work done during 2019 has seen our total food waste figure reduce from 35,382 tonnes in 2018 (3.4% of food handled¹) to 35,305 tonnes in 2019 (3.3% of food handled¹), despite an increase in overall food handled.
- This additional reduction in food waste following the reduction in 2018, keeps us on track to achieve our long term aim of a 50% reduction in food waste before 2030.
- The data covers all food and associated inedible parts produced during manufacturing. Food waste in this inventory goes to; Anaerobic Digestion (53%), Composting (14%) and Land Application (33%).

¹Note: to be consistent with industry best practice and the UK's [Food Waste Reduction Roadmap](#), we've updated our methodology for calculating total food and ingredient handled this year to include food waste and surplus together with (as previously) food product sold as intended. This is also reflected in our calculation of waste as a % of food handled.

²Note: Inedible biproducts of slaughter are not included in food waste calculation. These non-food biproducts go into different value streams for further processing. We are engaging with colleagues in Amber Foods on the potential to report this information in future.