



Avara Foods

United Kingdom

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



About Avara

As one of Britain’s leading food businesses, and one of Europe’s largest poultry providers Avara is passionate about providing the highest quality food with the lowest possible impact on the planet. Every day, we deliver fresh, frozen and convenient chicken and turkey to a wide range of customers across the UK and Europe.

Created in January 2018 as a joint venture between Cargill and Faccenda Foods, Avara is a leading UK food company focused on poultry. Employing over 7,000 people in ten manufacturing units across the UK, we process over 230 million birds each year and deliver high quality fresh food to UK customers.

At Avara we own and manage every part of our UK-based supply chain; from feed mills and farms, through to processing, packing and distribution. Success is achieved by focusing on high standards, great service and through creating a culture where our people make the difference.

We’re proud of our commitment and performance in animal welfare, food quality, people development, environmental impact reduction and community engagement and our vision is to lead in sustainability.

We are dedicated to the responsible stewardship of the natural resources used to produce our food and the impacts our operations have on the environment. We have a published Sustainability Strategy and environmental and energy management systems embedded in all operations to drive continuous environmental improvement.

We are a Courtauld 2025 signatory.

In 2017 we made a commitment to reduce food waste in our operations by 50% by 2030.



What we are doing to tackle food waste

We are aware that sustainably meeting the nutritional needs of a growing population is one of the greatest challenges we face. Doing more with less means we have to maximise efficient use of raw materials and natural resources whilst minimising the impact on the planet.

Avara's contribution to this endeavour is to improve efficiency of all operations under our control and within our sphere of influence. Relentless focus on operational excellence is at the heart of Avara and this is how we focus on reducing food waste. Avara is a signatory to the Wrap initiative "Meat in a Net Zero World", the collaborative commitment to improve resource efficiency from farm to fork.

There is always an inevitable degree of food waste inherent in our operations. Avara minimises this primarily by Sales and Operations Planning to synchronise the entire supply chain and optimise efficiency and then focusses within processing plants on reducing waste further. We continue to invest in our factories to increase automation where possible and maximise the edible meat yield from processing.

It is Avara's policy that all by-products are sent to the next best destination outside of the human food chain and so in 2019, 130,936 tonnes of animal by-product was sent for processing into pet food and other products. This was an increase from 95,394 tonnes in 2018.

Where material is unsuitable for processing into other products, the next best option is the first consideration and so in 2019 we sent 57,980 tonnes of category 2 by-product into fuel, agricultural products or anaerobic digestion to produce energy.

A significant proportion of food waste occurs in the home and Avara is continually looking to innovate through collaborative packaging design and labelling to minimise this waste.

We are a proud supporter of FareShare, an organisation fighting hunger and malnutrition by distributing surplus food that might otherwise be wasted to frontline charities and community groups. We were the first poultry supplier to commit to regular, dependable deliveries of fresh, quality protein to FareShare, for them to distribute amongst their charity partners. Food banks and charities have been put under particular strain since the onset of the Covid-19 pandemic, with a significant rise in people accessing their services. We've always believed good quality, healthy protein should be available to anyone, so to help address this, we've increased our weekly supply to FareShare to almost 3 tonnes of fresh chicken per week. Between June 2019 and May 2020 we've provided 103 tonnes across the year (enough for over 244,000 meals), supplying over 200 charities and community groups, including schools, foodbanks and homeless shelters.

Total food handled*
624,455
tonnes

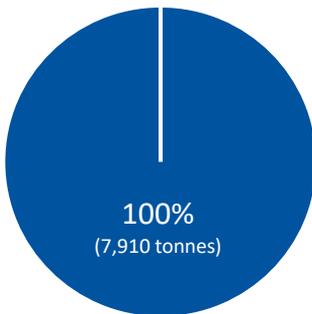
Food waste as a % of food handled*
(excluding inedible parts)

1.3%

Overall food waste
(excluding inedible parts)

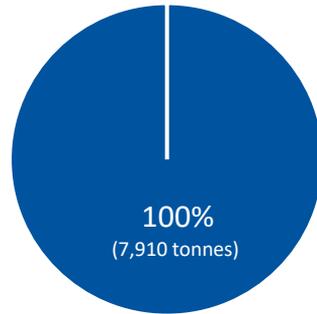
7,910 tonnes

Waste by category



■ Wastewater

Waste by destination



■ Land application

Food waste data commentary

- Total food handled for 2019 was 624,455 tonnes and calculated overall food waste was 7,910 tonnes; which equates to 1.3% of food handled. This is a reduction from 1.8% (10,259 tonnes) in 2018 – equivalent to a 30% reduction relative to our total food handled. Note, our food waste figures exclude inedible parts.
- This reduction in waste has been driven by investment in optimisation of production processes, and relentless focus on yield improvement.
- All of the waste comprised of category 2 animal by-product that was unable to be removed by effluent treatment and valorised and was subsequently sent for landspreading for agricultural benefit.
- In addition to this we sent 130,936 tonnes of category 3 animal by-product for rendering or processing into pet food and other products and 57,980 tonnes of inedible parts to rendering for non-valorised product and anaerobic digestion.
- The 2019 data covers duck production from operations that have been closed during 2020.

* 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.