



# Bakkavor

United Kingdom

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

**BAKKAVOR**

Target  
Measure  
Act

## About Bakkavor

**Bakkavor is the leading provider of fresh prepared food in the UK, employing over 20,000 people globally. As a responsible manufacturer, committed to sustainability, we continue to support the United Nations Sustainable Development Goal target 12.3 to halve food waste by 2030, a strategic commitment within our corporate responsibility framework.**

In the UK, Bakkavor creates, manufactures and distributes fresh prepared food out of 25 factories that operate 24 hours a day, 364 days a year. We have a portfolio of over 2,000 products and lead the market in the ready meals, salads, desserts and pizza & bread categories.

Due to the short shelf life of the majority of our products, we work to a just in time production model. This allows us to meet extremely tight deadlines, often producing and delivering orders on the day they are received.

As the manufacturer of private label products, we work in partnership with our customers' development teams to create a diverse range of innovative and on trend lines. In 2019 alone, we developed and launched over 550 new products.

With statistics revealing that food systems account for 30% of global greenhouse gas emissions and approximately one third of all food produced is being wasted across the value chain, it is clear that reducing food waste is the right thing to do from an environmental, customer and business perspective.

Tackling food waste is one of our sector's biggest responsibilities, but it is also a significant opportunity to impact positively on resource constraints.

**In 2017, we made a commitment to reduce food waste in our operations by 50% by 2030, adopting the United Nations Sustainable Development Goal 12.3.**



# What we are doing to tackle food waste

Bakkavor's bid to reduce food waste has been further strengthened by the development and implementation of a new, formal Group-wide corporate responsibility framework - 'Trusted Partner'. This strategy and its associated commitments reflect our ambitions and will further drive the mindset of 'responsibility' within the business. Amongst other areas, the strategy covers our supply chain and includes a focus on reducing food waste. As a result of this, food waste is now included as a non-financial business KPI, ensuring visibility and focus. In addition to this, we are also expanding our measurement and reduction efforts to our USA and Asia businesses.

We agree with the adage 'what is not measured is not managed', so, to improve the governance and visibility of our food waste, we have developed and implemented an Environmental RADAR. Amongst other business KPIs, this tracks the food waste produced by each of our UK sites on a monthly basis, so we can report this to the board. Using their 2017 monthly food waste statistics as a baseline, each site is able to benchmark their performance on a monthly and annual basis to ensure they are on track to meet their 50% reduction.

We are acutely aware that food waste is often unintentionally designed into a product at the initial concept and through the development stages. So, as a responsible food producer, we don't just blindly create and develop new recipes. We are continually evaluating how we can reduce food waste, by, for example, using different edible parts of fruits and vegetables, which in the past may have been used for animal feed or within the anaerobic digestion waste streams.

## What do we do with our surplus food and ingredients?

In 2019, we distributed 1,771,800 meal equivalents<sup>1</sup> to colleagues at discounted rates via our UK network of staff shops. This represented a 33% rise from our 2018 figure. Our staff shops are a very popular initiative that enable our colleagues to purchase our great tasting products. It also supports local communities around our manufacturing sites, as the funds raised through staff shops can be allocated to local causes.

We also make surplus food donations to local and national food charities. A good example of our work in this area would be FareShare, which we donated 165,550 meal equivalents<sup>1</sup> to in 2019. This was an increase of 92% on our 2018 figure. Nationally, FareShare is one of our Group charity partners, and through its network of regionally located depots it's able to redistribute food donations to its charity and community group members.

Additionally, we sold<sup>2</sup> surplus food equating to 989,190 meal equivalents<sup>1</sup> to Company Shop. This represents a 27% decrease on 2018, as our overall secondary market for food products has moved towards our staff shop initiatives and charity donations.

## Food Manufacturing Surplus as Animal Feed

Not all of the food surplus that we produce can be used to feed people, which is why certain food manufacturing waste products, like bread and pastry doughs and fruit and vegetable trimmings, are redirected to animal feed. For 2019, our animal feed figure amounted to 27,519 tonnes. This was a decrease of 10% on 2018, reflecting a change in our overall product mix.

<sup>1</sup>Meal equivalent calculated using a 420g portion size

<sup>2</sup>for a nominal return as per Company Shop Trading Agreement

Total food handled\*  
**493,446**  
tonnes

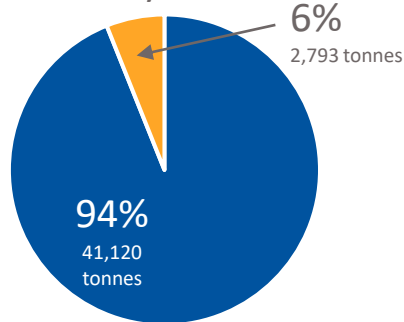
Waste as a % of food handled\*

**8.9%**

Overall food waste

**43,913** tonnes

Waste by destination



■ Anaerobic Digestion    ■ Composting

## Food waste data commentary

- We measured food surplus and waste from 1<sup>st</sup> January 2019 to 31<sup>st</sup> December 2019, across the 25 manufacturing sites that we operate in the UK.
- The total food handled for the period under review was 493,446 tonnes (535,250 tonnes for 2018), with overall food waste of 43,912 tonnes or 8.9% of the food handled (48,757 tonnes or 9.1% for 2018). This reduction has been achieved through focussing on ordering cycles, lead times and minimum product life in to distribution depot.
- Anaerobic digestion was the destination for 94% of the food waste we generated in 2019. The remaining 6%, which was generated by our salad and fruit processing sites, was composted and applied to the land as a soil improver.
- The 2019 data includes the full year results from Bakkavor Desserts Devizes, a desserts business that we acquired in 2018. This site reported a higher than average level of food waste due to the need to conduct a large number of new product trials and align their processes to our production systems.
- There has been a significant change in the end destinations of the surplus food we distribute through secondary markets. Surplus product sold through our own staff shops has increased to 64% (previously 50%) and surplus food sold to Company Shop has reduced to 36% (previously 50%).

\* 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.