

# Whitworths Ltd

Irthlingborough, Northamptonshire. England

Food waste inventory – 1<sup>st</sup> July 2019 – 30<sup>th</sup> June 2020



# About Whitworths Ltd

**Whitworths was founded in 1886 and is the UK's leader in dried fruit, nuts & seeds.**

Over the years, we've been the first to give our customers access to a wide range of new and exotic fare from all over the world.

Today, we're using that expertise to provide innovative, tasty, health products that help people create delicious recipes at home, as well as enjoying great food while on the move through our wide snacking range.

We're proud to be widely recognised and trusted by our working partners, international suppliers and most importantly, by millions of customers.

**We are a business that is committed to produce 0% food waste.**



# What we are doing to tackle food waste

At Whitworths we carefully consider the impact of carbon emissions, packaging waste and food waste in all of our operations.

We want to create a circular economy, where every part of our products, including packaging, are reused or recycled into something else. Preventing food waste is a fundamental part of this strategy and our commitment to environmental sustainability.

## No food goes to waste

We are proud to be a business that produces zero food waste. Our ingredients are natural products like dried fruit, nuts and seeds, which can be reused on farms for feeding animals. Where we have a surplus, from spillage or leftovers in the production process, it is collected and sent for reuse. Nothing is wasted.

We have set up food waste bins in our offices too, so that any leftover food from our staff's lunches can also be reused.

To ensure as much of our food goes to our customers as possible, we have been working on a number of optimisations to our production processes, to ensure that we:

- Reduce spillage.
- Improve how we grade ingredients.
- Minimise the chances of good product being rejected in error.

Examples of this are, installing 2 new multiponds to feed materials, modified bag feeders to eliminate spillage, an improved repair and maintenance programme to invest in new modern parts to our production lines, cone replacements for a better fit causing less spillage, implementation of revised SIC process focusing on weight control/giveaway reduction & pouch improvements giving more controlled line on waste.

We have a 5-year regeneration plan which is currently into the second year.

In Q3 2019 we moved our nut production operation into a new purposed built factory. We invested in new machinery to enabled us to maximise productivity whilst ensuring no food waste streams. Phases 2 & 3 will see new production halls for fruit & savouries manufacturing.



Total food handled\*

31,472  
tonnes

Waste as a % of food handled\*

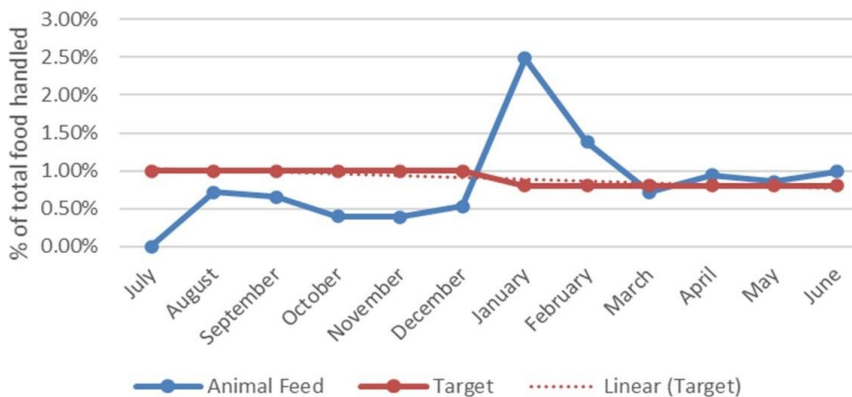
0%



Overall food waste

0 tonnes

### Whitworths Food Surplus July 2019 - June 2020



## Food waste data commentary

- We produced no food waste at Whitworths between July 2019 - June 2020. This result is unchanged from July 2018 - June 2019, where we also reported zero food waste.
- All food surplus intended for human consumption is converted to animal feed by SugaRich. In 2018, this was a total of 514 tonnes (1.8% of our total food handled). In 2019, we have reduced this figure to 250 tonnes (0.8% of our total food handled).
- This data is provided by SugaRich and verified by Whitworths Ltd and is in relation to food production at our only Whitworths site in Irthlingborough, Northamptonshire.
- Types of food sent for animal feed includes:
  - Materials that don't meet our standards or specifications and out of date raw materials.
  - Spillage waste from the factory processes.
  - Product from rejected packs which cannot be re-used.
  - Factory damaged which cannot be re-used.
  - Out of date warehouse stock (recognised in spike in Jan 20)

\* Note: 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 which remains at 0%, as it was last year.