



Coca-Cola European Partners

Great Britain

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



About Coca-Cola European Partners

Coca-Cola European Partners (CCEP) is the world's largest independent Coca-Cola bottler. We're a leading consumer goods company in Europe, offering some of the world's leading brands and a wide choice of high quality drinks.

CCEP in Great Britain makes, sells and distributes soft drinks for every occasion and we sell more than four billion bottles and cans every year. We make 97 per cent of our products in Great Britain - a fact we are proud to put on our cans and bottles.

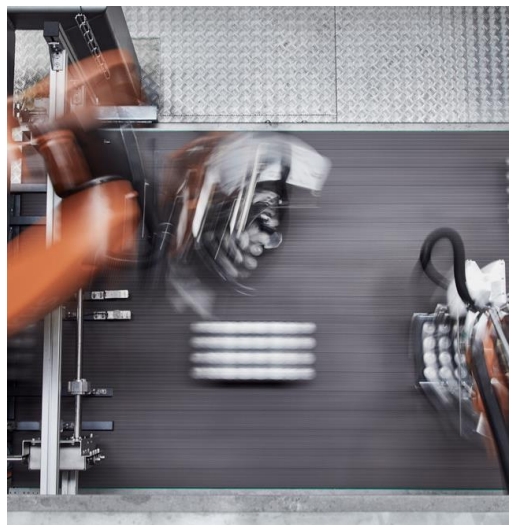
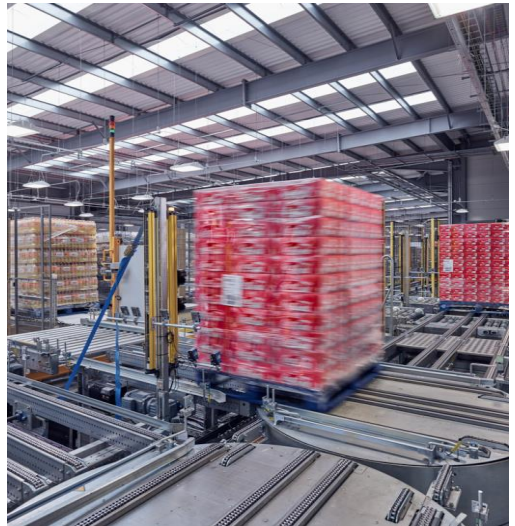
We are proud to be recognised as a local business with a strong regional presence.

In 2017 we launched This is Forward, a joint sustainability action plan with The Coca-Cola Company in Western Europe.

This is Forward sets out three action areas on drinks, packaging and society, and three supporting actions on water, climate and supply chain – with ambitious and measurable targets to be met by 2025.

We take our commitment to reduce food waste seriously and are signatories of the Courtauld Commitment 2025 and UN Sustainable Development Goal 12.3.

In 2018 we made a commitment to reduce food waste in our operations in Great Britain by 50% by 2030.



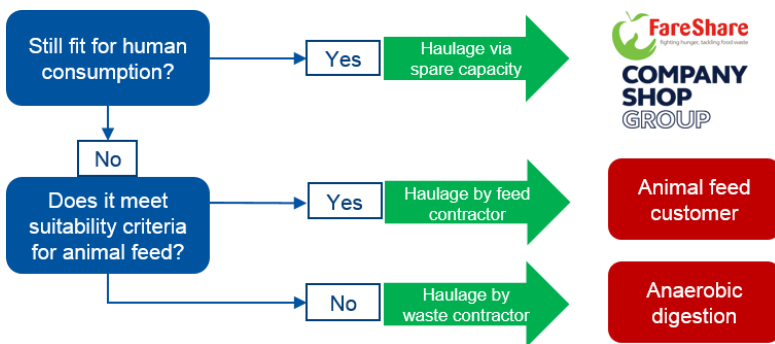
What we are doing to tackle food waste

At CCEP we use a range of ingredients for our products, which are tightly controlled, have a reasonable shelf life and can be used across several products meaning that waste of ingredients is fairly small. Our products also have good shelf lives in ambient supply chains which means when compared to fresh produce we have a relatively low level of full goods wastage as a result of storage, spoilage and shelf life issues. We do however measure, track and manage our ingredients yields and full goods past shelf life wastage in order to control costs and reduce the environmental impact of our operations.

CCEP operates an end-to-end process to recover surplus drink products to redistribute to charity for human consumption or, failing that, as a valuable input to animal feed. A key requirement of effectively reducing our food waste is to identify where waste arises in our supply chain and put in place processes to identify and manage that stock. We are then able to divert product away from traditional processes like anaerobic digestion and maximise the amount of product sold or redistributed for human or animal consumption.

The process for how we do this is outlined below:

Description of products to which the following process typically applies to:	
<ul style="list-style-type: none"> • Unsaleable due to past Best Before End (BBE) date or with short shelf-life • End of promotion • Packaging and labelling faults/ blemishes, retaining the quality of the product 	<ul style="list-style-type: none"> • Packaging faults, such as coding/ labelling error • Liquid waste/ ingredient unwanted • Doesn't meet company standards



In six years of partnering with FareShare we have donated drinks equating to more than 500 tonnes of product, successfully diverting product from waste and supporting human consumption. To improve how this works we have already put in place new processes and routines to intervene earlier in our planning and stock management processes to reduce the amount of product which can't be sold. Additionally, we have improved our relationships with redistribution organisations to give us more options on what we can do with unsaleable product and to divert more of it to human consumption.

After a successful pilot, we have also extended our partnership with Company Shop Group. This relationship provides another vital route for the redistribution of product for human consumption, particularly in situations where there may have been a packaging fault. In 2019 we were able to both sell and donate product to Company Shop Group. Where product was donated, the sales value of the stock supported the Community Shop stores.

Total food handled*
2,634,755
tonnes

Waste as a % of food handled*

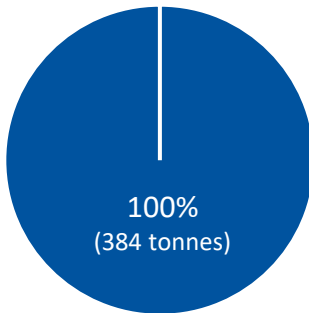
0.01%



Overall food waste

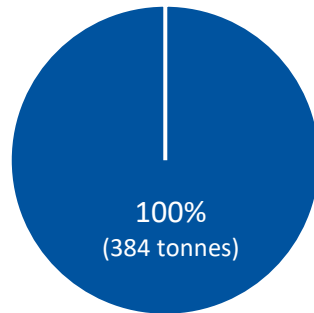
384 tonnes

Waste by category



■ Waste product (liquid)

Waste by destination



■ Anaerobic Digestion

Food waste data commentary

- The above data applies to total food production and waste associated with CCEP GB operations for the calendar year 2019.
- By improving our internal processes and by working with Company Shop, compared to 2018 we have increased the amount that was re-distributed four-fold to 310 tonnes and reduced the food waste element by 89% to 384 tonnes.
- Our overall food waste associated with CCEP GB operations for the calendar year 2019 was 0.01% of total food handled (384 tonnes) vs 0.13% in 2018 (3,392 tonnes).
- Our partnership with Biffa continues to strengthen and they helped to ensure that nothing went to anaerobic digestion unless there was no other option.
- In 2020, the Covid crisis has demonstrated the scale of the challenge faced by those in food poverty and has driven many businesses and redistribution organisations to find new ways of working together, both on the distribution of unsalable product, and on broader charitable donations. Many of the changes made as a result of managing our food waste more efficiently have put us all in a better position going forward to support those in food poverty and reduce the amount of product going to waste. In 2020 we have donated over 1.5m drinks to date.

* 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.