



ARYZTA Bakery Ireland

Dublin, Ireland

Food Waste Inventory - 1st June 2019 to 31st May 2020



About ARYZTA Bakery Ireland

ARYZTA Ireland is part of the ARYZTA Group of bakeries which is one of the largest frozen bakery companies in the world. The group has a leadership position in the speciality frozen bakery sector and is a global supplier of baked goods to the foodservice, retail and QSR sectors.

The ARYZTA Bakery at Grange Castle (GC) remains a 24/7 operation producing on average 4,000 pallets of product per week.

The production capacity of ARYZTA GC is 150,000 cases per week, over 5 production lines. In addition, a research and development advance bakery centre of excellence is in operation on the site.

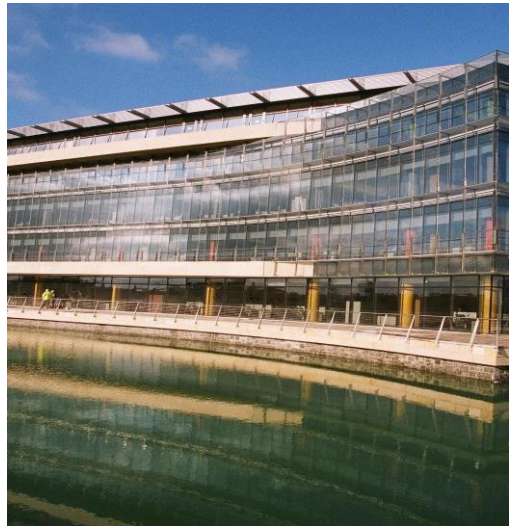
High volume French bread is produced on line 1A and 1B.

Value added French style breads including wholemeal are produced on line 2.

Line 3, the artisan production line produces breads which are made with an authentic sourdough starter.

Line 4, is a low volume flexible line that produces speciality bread.

In 2019, we made a commitment to reduce food waste in our own operations by 50% by 2030.



What we are doing to tackle food waste

The ARYZTA Bakery Ireland, manufacturing process utilises highly efficient and innovative technologies to produce a range of high quality produce for the domestic and European markets. We operate using renowned manufacturing measurement principles. Manufacturing at this scale results in a certain amount of waste product which does not end up as finished goods. While we strive to minimise the quantity of waste product it is an inevitable component of the manufacturing process.

Using the waste hierarchy model, we continuously look at ways in which to reduce the volume of waste product. Where surplus product still arises, we regularly consider ways and means to utilise it. For example, reincorporation back into the process or to sell it as an ingredient to third party manufacturer, or redistribute it to charities for human consumption. Finally, where waste still arises we aim to send it to destinations at the top of the waste hierarchy.

Our plan is to optimise production to minimise raw material stock write off and to reduce product obsolescence. We will also increase our focus on Overall Equipment Effectiveness to minimise spillage and improve manufacturing efficiency and collection of waste.

We will endeavour to supply this food surplus to charity if feasible. We are partnered with FoodCloud who redistribute some of our surplus products to charities across the country. We are proud to say that we redistributed 9 tonnes of surplus food between June 2019 and May 2020, and we plan to increase this further in the future.

We also stop surplus material from becoming waste by sending this to an animal feed manufacturer.

In the bakery, we plan to focus on the areas of raw material disposal and Wastewater Treatment Plant (WWTP) discharge. We currently send our raw material waste which is no longer suitable for production to anaerobic digestion (AD) by way of a licenced waste contractor. We plan to send our waste food to Green Generation, which is located in close proximity to ARYZTA GC. We believe this to be a more environmentally friendly method of dealing with food waste as opposed to sending it to Northern Ireland, as was previously done.



The largest volume of food waste ends up at our Wastewater Treatment Plant. Our production facility is routinely deep cleaned with all process wash water treated onsite before discharge to local authority. We currently send the wastewater offsite for anaerobic digestion (AD) which generates biogas and fertilizer. We plan to invest in monitoring technology which will allow us to manage in detail the volume and concentration of influent from the bakery to WWTP. This is a significant investment and demonstrates the level of commitment by ARYZTA to reduce our wastewater.

Total food handled
148,797
tonnes

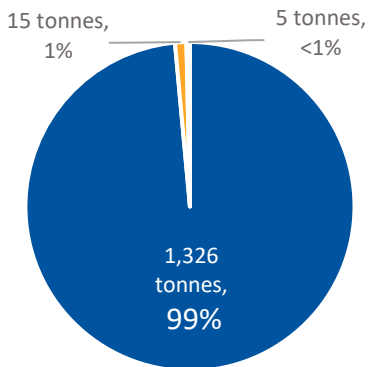
Waste as a % of food handled

0.9%

Overall food waste

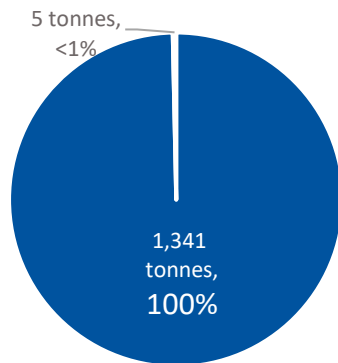
1,346 tonnes

Waste by category



- WWTP
- Raw Material Stock Write Off
- Canteen Waste

Waste by destination



- Anaerobic Digestion
- Composting / Aerobic Processes

Food waste data commentary

- Food waste data was measured from our bakery site in Grange Castle from 1st June 2019 to 31st May 2020.
- The majority of our unsold food was sent to animal feed, with an additional 9 tonnes going to charities.
- The remaining 1,346 tonnes resulted in food waste. This was equivalent to 0.9% of our total food handled.
- Almost all of our food waste goes to anaerobic digestion (AD) which results in the generation of biogas. This material is made up of waste from our Wastewater Treatment Plant, with a small amount of raw material stock write off.
- We also generated 5 tonnes of canteen food waste during the reporting period, which was sent to compost. This has been impacted by the Covid-19 outbreak as most office based employees have been working from home which has dramatically reduced the footfall in our canteens. We expect staff to return to site on a phased basis over the coming months and we envisage that the volume of food waste associated with our canteens will return to normal volumes.