



Hilton Foods Ireland

Louth, Ireland

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



About Hilton Foods Ireland

Hilton Foods Ireland is a specialist food packing business. We are proud to supply red meat and pork products to Tesco Ireland stores. Our journey started in 2004 and we pride ourselves on being dynamic and progressive with a strong reputation for quality and innovation within the fresh food industry.

Hilton Foods Ireland, is part of the Hilton Food Group and we offer a complete supply chain approach from procurement, retail packing and logistic solutions.

We receive large primal cuts of beef, pork and lamb which are then sliced, diced, formed or minced and packed for sale at Tesco. Examples of products that we supply include mince, sausages, burgers, steaks and joints.

We are committed to meeting the global objectives of the Hilton Food Group CSR strategy 'Quality Naturally', with food waste being one of the central focus areas.

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

Following the success that we have seen across our facilities by publishing food waste data, we have committed ourselves as a global friend of Champions 12.3. This means that we will quantify and publish data from over 14 sites around the world, driving action towards halving our global food waste by 2030.



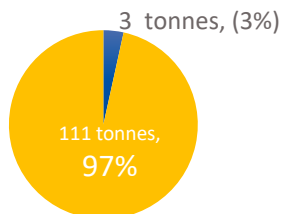
Although this is our first public report, we have been on a journey since we opened to reduce food waste. The main source of waste in our operations is 'floor waste' which includes material from leaks and spillages and regular machine wash downs. In order to tackle this, we are ensuring measurement and weighing of this waste is done on an individual line level. This has enabled us to identify which products and packaging drive the majority of this waste so we can introduce improvements, such as belt guards.

In 2019 we undertook several initiatives to minimise our food waste further. We have implemented routine line inspections to ensure there is no product build up at the head of the line in order to minimise any floor waste which may occur from tips or spills. We have also started to gather more surplus material from batch changeovers which can be sent for further processing into ready meals for example.

Below is an overview of the food that we stop going to waste. Around 97% of this material is sent to a bio-material processing facility which is rendered down to make useful products such as pet food and tallow.

We also work alongside our suppliers to ensure they are sending us primal, that is to our agreed specifications so that we can use 100% of each primal and ensure no waste.

Redistribution of surplus



■ Redistribution for Human Consumption

■ Bio-based Materials / Biochemical Processing

Total food handled
20,400
tonnes

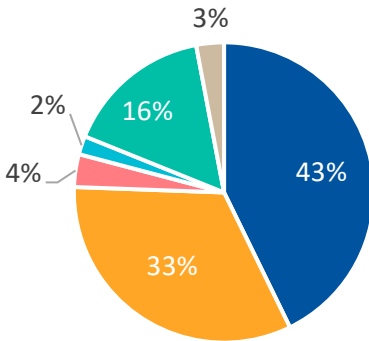
Food waste as a % of food handled

0.4%

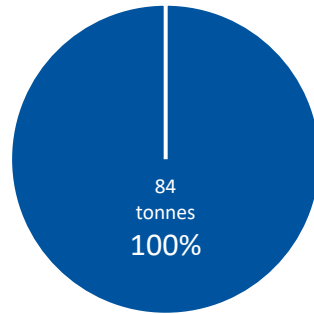
Overall food waste

84 tonnes

Waste by category



Waste by destination



- Floor Waste (35 tonnes)
- Machine Waste (27 tonnes)
- Anaerobic Digestion
- Non Saleable Trim (3 tonnes)
- Product Trials (2 tonnes)
- Internal Logistics (13 tonnes)
- Quality Control (3 tonnes)

Food waste data commentary

- Our food waste data covers our only facility in Ireland. The reporting timeframe is 1st June 2019 to 31st May 2020.
- Our total food waste was 84 tonnes which equals 0.4% of the total food handled.
- Our only waste destination was anaerobic digestion (AD) which in turn created electricity. This material was made up of anything that we did not redistribute to humans or animals.
- In 2019, we sent 111 tonnes of food to bio-material processing to make useful products such as pet food and tallow. 3% of this food waste was made up of inedible parts that were not suitable for human consumption.
- Floor waste was our biggest waste category at 42% followed by machine waste at 32%, this included material collected during processing and was cleaned during routine wash-downs. Internal logistics included material which may have physically fallen on the floor or stock which wasn't used in time. Non saleable trim was product which we couldn't divert to be reused in other manufacturing and wasn't suitable for bio based processing. Quality control was material which was wasted due to our high quality and food safety standards. Product trial waste was the leftover from new trials which couldn't be diverted to charity.