Manor Farm
Cavan, Ireland
Food Waste Inventory - 1st January 2019 to 31st December 2019
This journey for the company has spanned many events in Irish history. In 1910, Carton Bros. set up on Halston Street in the middle of the Dublin Markets and the Manor Farm brand was born in 1938.

Chicken as we know it today was introduced to Ireland by Manor Farm in 1956, with the concept of the ‘Spring Chicken’ being available all year around. In 1968, the hatchery in Carrickmacross, Co. Monaghan was built, followed quickly by an investment in a state-of-the-art production site at Shercock, Co. Cavan and in 1976 Ireland’s only dedicated poultry feed mill was established, achieving complete integration for Manor Farm.

The feed mill uses many cereals from local Irish Farmers to create the unique recipe that our chickens eat today.

Manor Farm chickens can be found in most retail outlets in Ireland, with almost 1 in every 2 chickens sold at retail coming from the Manor Farm plant.

We are proud of the commitment from our staff, many of whom have been with us for generations. Almost half of our staff come from a group of 100 families.

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

Manor Farm process approximately 1 million birds a week and supply all of the main Irish retailers as well as distributors and the export market. Manor Farm are proud to state that the only food waste created onsite is from the Wastewater Treatment Plant. Water is taken in from our local lake, filtered and chlorinated. It is then used in the process and sent to the biological Wastewater Treatment Plant where a wastewater product is decanted using a centrifuge. Traditionally, the wastewater was sent to a landbank in Co. Louth and spread on arable lands.

In 2018, as part of the Origin Green Scheme, Manor Farm undertook a process to divert all wastewater from the Wastewater Treatment Plant to anaerobic digestion (AD).

Anaerobic digestion (AD) is a sequence of processes by which microorganisms break down biodegradable material in the absence of oxygen. The process is used for industrial or domestic purposes to manage waste or to produce fuels. Much of the fermentation used industrially to produce food and drink products, as well as home fermentation, uses anaerobic digestion (AD). In 2018, a contract was signed with Greenville Energy Limited, located at Newtownstewart – fully permitted by Northern Ireland Waste Enforcement Agency.

“Sustainable Achievement: Zero” 12,000 tonnes of wastewater diverted from land spreading to the Anaerobic Digestion Plant in 2018 and 2019.

Environmental advantages

- Biogas resulting from anaerobic digestion (AD) is a source of renewable energy because it replaces fossil energy.
- Reduces pollution risk by not land spreading.
- Sustainable management of organic waste is achieved as there is no requirement to have wastewater storage on or off site.
Food waste data commentary

• We measured food waste for calendar year 2019, at our Shercock site.
• Our total food handled for 2019 was 113,893 tonnes. Our food waste was 5,558 tonnes which equated to 4.9% as a percentage of total food handled.
• In addition, we produced 32,466 tonnes of inedible food which went to animal feed or rendering where its high calorific content added value back into the food chain.
• Our only food waste was the waste product from our Wastewater Treatment Plant.
• All of our food waste went to anaerobic digestion (AD).