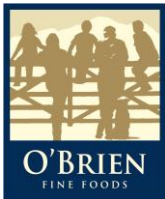




O'Brien Fine Foods

Kildare, Ireland

Food Waste Inventory - 1st January 2019 to 31st December 2019



About O'Brien Fine Foods

O'Brien Fine Foods is an Irish family run business based in Timahoe, Co. Kildare specialising in the crafting of award winning cooked meats. We started in 2000 with 18 employees and now have a team of over 500 across 3 sites.

At O'Brien Fine Foods, we produce a range of high-quality cooked meats including ham, chicken, turkey and beef products. At our three secondary processing facilities, we develop innovative great tasting food products to the highest of food safety standards, while prioritising traceability.

Leveraging our Brady Family, Homebird and Green Farm brands, we drive category growth through premiumisation and innovation.

A relentless focus on consumer and shopper based insight has enabled our Brady Family brand to become the number one brand in the cooked meats category, positioning us as the private label supplier of choice, underpinned by value, quality and consistency.

In 2016, the company invested in an incremental 8,000sqm facility expansion in Timahoe and the business now focuses solely on cooked meat production.

Supporting locally sourced produce has always been a core value for O'Brien Fine Foods and so in 2017, we launched the 'Homebird' brand, the first cooked meat brand to use only Irish raised chicken and turkey, developed from a key consumer insight.

In 2019, O'Brien Fine Foods acquired Ireland's No. 1 white meat brand, 'Green Farm', along with its production facility in Rathowen, Co. Westmeath. This has significantly increased the capacity of the business in white meat.

O'Brien Fine Foods, is a key own-brand supplier of Tesco. We began producing Tesco *Finest** in 2011 and we have grown through the support of the Tesco Team to be their key own-brand cooked meats partner. We are delighted to be publishing our food waste data as reducing food waste is one our key objectives across our business

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

Here at O'Brien Fine Foods, we are continuously striving to get the most from our products. As a result, we have been working with FoodCloud since 2017. Since we began this partnership, we have donated over 7 tonnes of food, which is the equivalent of over 18,000 meals. We know the difference that FoodCloud makes by ensuring that food gets to the table of those most vulnerable, which is why we committed to doubling our weekly contributions to FoodCloud since the onset of COVID-19.

O'Brien Fine Foods Impact Report

Globally, 30% of food is wasted, resulting in 8% of greenhouse gas emissions. In Ireland, over 1 million tonnes of food is wasted annually. Through working with FoodCloud, you have had the following impact to-date.

Impact To Date (Tonnes):

- 7.6**
- APPROXIMATE NUMBER OF MEALS DONATED:**
- 18,095**
- APPROXIMATE TONNES CO₂-eq AVOIDED:**
- 24.3**
- APPROXIMATE VALUE SURPLUS FOOD:**
- €22,800**

FoodCloud
Hungry for a kinder world

In Q2 2020, FoodCloud redistributed over 792 tonnes of surplus food to +500 community groups across Ireland. Thank you for your contribution to that impact.

Quarterly Impact (Tonnes) (01/04/2020-30/06/2020)

- 4.5**
- APPROXIMATE NUMBER OF MEALS DONATED:**
- 10,714**
- APPROXIMATE TONNES CO₂-eq AVOIDED:**
- 14.4**
- APPROXIMATE VALUE SURPLUS FOOD:**
- €13,500**

Some surplus products are sold at our employee staff sale. All money raised from the staff sale is donated to a charity chosen by the employees. In 2019, the top two voted charities Barretstown and Pieta House each received €2,750 from this initiative.



Monthly meetings dedicated to reducing Cat 3 waste, have been facilitated. In these meetings, the volume of Cat 3 is reviewed and broken down by area. New actions/projects are outlined and closed out. This year a routine was developed to sharpen blades, therefore improving the slicing efficiency. This has resulted in a decrease in the volume of meat wasted.

Total food handled
15,413
tonnes

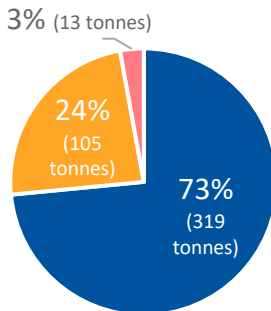
Waste as a % of food handled
(not including inedible parts)

2.8%

Overall food waste
(not including inedible parts)

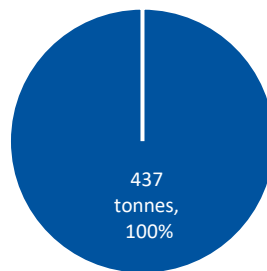
437 tonnes

Waste by site



■ Timahoe ■ Greenfarm ■ Faughan

Waste by destination



■ Anaerobic Digestion

Food waste data commentary

- Food waste data was measured between 1st January 2019 and 31st December 2019 at our three processing sites: Timahoe, Faughan and Greenfarm.
- Total food handled over this period was 15,413 tonnes. Overall we generated 437 tonnes of waste (excluding inedible parts), equivalent to 2.8% of total food handled.
- All of our food waste was sent directly to anaerobic digestion (AD). With anaerobic digestion (AD) biogas is produced for energy generation.
- 91 tonnes of food was sent to rendering. With rendering, the material is broken down to produce meal and category 3 tallow which go back into the petfood/aquafeed industry.
- The majority of waste was generated at our Timahoe site, where we produce slice cooked ham products with small volumes of poultry and beef. The major causes of waste were equipment cleaning followed by waste from slicers.
- At Greenfarm, we produce sliced poultry products. The biggest cause of waste here is cooking waste, such as undercooks and floor waste.
- We also generated 2,226 tonnes of parts that were not suitable for human consumption. Of this, 190 tonnes were sent to anaerobic digestion (AD). The remaining 2,066 tonnes was food present in wastewater after clean downs. The wastewater resulting from the Wastewater Treatment Plant was sent to rendering to produce tallow. Tallow is ultimately used as a fuel.