

Panelto Foods

Longford, Ireland

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





About Panelto Foods

Panelto Foods is a privately-owned, Irish company that was established in 2004. The first product was launched in 2005. The business expanded with a multi-million euro investment in 2018.

Panelto Foods is a state of the art bakery with advanced technologies in pre-fermentation, mixing, sheeting and baking with the capacity to produce Italian style bread and speciality loaves.

Panelto Foods supply the Irish and UK markets with high quality frozen parbaked breads in bulk and pre-pack for major retailers' in-store bakeries and café chains.

The business operates from one location in Longford and provides employment for 220 people.



In 2019, we made a commitment to reduce the amount of food sent to waste and animal feed in our own operations by 50% by 2030.



What we are doing to tackle food waste

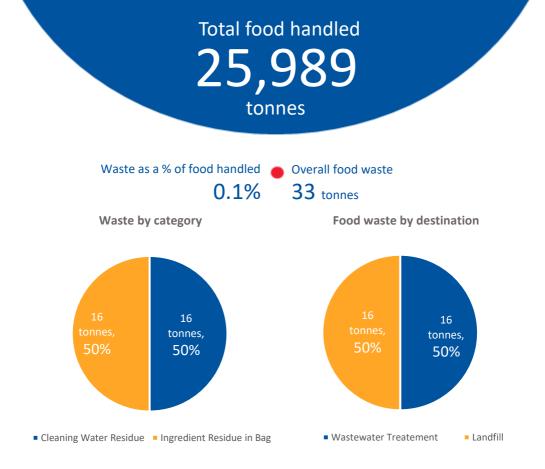
99% of surplus or discarded dough/bakery products from Panelto Foods are supplied as animal feed to a local registered pig farmer, with a target of less than 1% food waste.

As part of our business strategy, Panelto Foods is committed to working in partnership with FoodCloud and a number of charities, to reduce the level of surplus bakery products supplied to animal feed, enabling it to be diverted for human consumption.



In addition, we are working on an NPD (New Product Development) project that is in its infancy with a local craft beer manufacturer called St. Mel's Brewery. The project involves them extracting yeast from our surplus dough. The yeast is then used in their craft beer. This enables surplus dough to be diverted from animal feed to become suitable for human consumption.





Food waste data commentary

- We measured food waste and surplus dough/food products at our site in Longford, Ireland for calendar year 2019.
- The total food handled from January December 2019 was 25,989 tonnes.
- In 2019, we produced 3,297 tonnes of food waste and animal feed, which is equivalent to 12.7% of total food handled. We have committed to halving this figure by 2030.
- 99% of this was surplus or discarded dough which was sent to animal feed, avoiding food waste. This is equivalent to a total of 3,264 tonnes between January and December 2019.
- In 2019, we generated only 33 tonnes of food waste. This was equivalent to 0.13% of total food handled.
- Food waste is broken down into 50% wastewater from cleaning of ingredient bins and mixing bowls and 50% to landfill which is made up of residue food particles on bags.