



Stapleton's Bakery

Tipperary, Ireland

Food Waste Inventory - 1st July 2019 to 30th June 2020



About Stapleton's

Stapleton's is a family run business founded by Joe Stapleton Snr and his wife Mary. It is based in Roscrea, Co. Tipperary. When Joe and Mary started over 50 years ago, the main product was pan bread but down through the years, they have expanded the range from sliced bread and sodas to speciality breads including Wheaten and Honey & Spelt.

Due to the demand for this type of quality crusty breads, they expanded the bakery to include a wider range and bring new products to the market.

With the growth and demand for better quality breads, Stapleton's Bakery underwent a major expansion in 2002 with a new 36,000 sq. ft purpose-built food manufacturing plant, routed on the M7.

With over 80 employees, Stapleton's Bakery produce an excellent range of top quality products. In 2008, Stapleton's invested €1.5 million in a new plant and in 2012, invested in a new weighing and traceability system.

Our Soda and Wheaten range are as close to homemade as possible, with all our sodas handmade, decorated, and cooked in our deck ovens. Other products are hand decorated and manually put into rotating ovens to ensure an even bake throughout.

Our Quality Team have procedures and checks in place throughout the process. We have implemented HACCP into the factory to ensure the product produced is of top quality.

Improvements will be made on the amount of surplus going to animal feed by quality checks and getting it right first time.

We are a business that is committed to produce 0% food waste.



What we are doing to tackle food waste

At Stapleton's, we carefully consider the impact on carbon emissions, packaging waste and food waste in all of our operations.

Preventing food waste is a fundamental part of this strategy and our commitment to environmental sustainability.

No food goes to waste

We are proud to be a business that produces zero food waste. Our products include natural ingredients for example dried fruits, nuts and seeds which can then be reused on farms to feed animals. Where we have rejections on lines of white product, it is used to make breadcrumbs, and where we have rejections of brown bread, it is used for dog food. Nothing is wasted.

We have set up rejection or returns bins to collect all the bread that is to go to animal feed. We collect rejected dough throughout a shift, bake it off at the end of a shift and then remove it to the animal feed bins.

We have been working on a number of optimisations to our production process to ensure that as much of our food goes to our customers as possible. This includes:

- Reducing spillage.
- Improving processes to ensure right first time.
- Minimising the chances of good product being rejected.



Total food handled

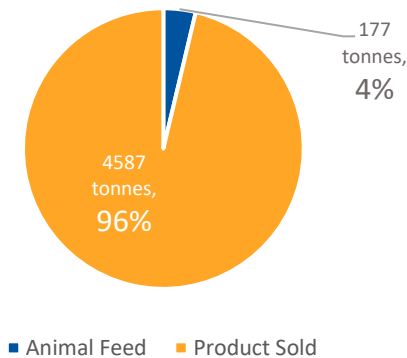
4,764
tonnes

Waste as a % of food handled
0%

Overall food waste
0 tonnes

Surplus food sent to animal feed
177 tonnes

Food handled by destination



Food waste data commentary

- Stapleton's have 1 site in Co. Tipperary, Ireland.
- We produced no food waste at Stapleton's between July 2019 and June 2020.
- All food surplus intended for human consumption was converted to animal feed by Millstream Recycling at a total of 177 tonnes over the same period.
- The data was provided by Millstream Recycling and verified by Stapleton's Bakery.
- The types of food surplus sent for this conversion included:
 - Material that was not of suitable quality and out of date raw material.
 - Spillage or waste from factory process.
 - Products from rejected packs which could not be reused.
 - Factory damage which could not be reused.
 - Returns from shops.