



# ABP

## Ireland

Food Waste Inventory - 1<sup>st</sup> January 2019 to 31<sup>st</sup> December 2019



# About ABP

**ABP is a fully integrated agri-business employing 11,000 people in nine countries. The company’s environmental strategy “Doing More with Less” is closely aligned to the UN Sustainable Goals which encompasses the entire supply chain from farms, to processing sites and the end consumer.**

ABP is a founding member of Origin Green and is recognised globally for supplying high quality meat to the retail, food service and manufacturing sectors throughout Europe, USA, Africa and Asia. The company’s products are served in over 200 Michelin star restaurants across the world.

ABP’s greenhouse gas (GHG) emissions targets are validated by the Science Based Targets Initiative (SBTi) demonstrating the company’s commitment to aligning its sustainability strategy to the global climate change goals as set out in the 2015 Paris Agreement. The new targets address GHG emissions across ABP’s business operations (scope 1 & 2 emissions) and its supply chain (scope 3 emissions).

The company is a member of EIT Food, Europe’s leading food innovation initiative which is working to make the food system more sustainable, healthy and trusted.

ABP’s renewables division, Olleco, was recognised at the 2019 G7 Summit in Davos for the circular economy solutions it provides to the food service industry when it comes to waste food and used cooking oil. Olleco converts used cooking oil and waste food into energy and bio-fuels. All ABP processing sites in Ireland are powered by energy from renewable sources.

ABP operates across four interdependent divisions: Beef, Renewables, Proteins and Pet Food. This unique interdependent structure ensures that all ABP’s products are processed in the most sustainable manner possible with no waste.

**In 2019, we made a commitment to reduce food waste in our own operations by 50% by 2030.**



SCIENCE  
BASED  
TARGETS

DRIVING AMBITIOUS CORPORATE CLIMATE ACTION



# What we are doing to tackle food waste

Our food waste policy follows the guiding principle of the United Nations Sustainable Development Goal, which looks at the sustainable consumption and production of food. As a company which is positioned between the primary producer and the end consumer, our focus has been about reducing losses on the supply and processing of meat. Our work starts at farm level, continues through our processing facilities and on to the end consumer.

## We are tackling food waste through on-farm innovations

Our Blade Farming model is the embodiment of our “Doing More with Less” strategy and encapsulates how one project can impact across the whole supply chain. It is based on a Keiretsu model taken from the Japanese car industry whereby more efficient production is achieved by us and farmers working together under a jointly agreed cattle rearing protocol with a view to producing quality beef as efficiently as possible.

This is achieved through a controlled supply chain which creates an environment for optimum cattle development and growth through the introduction of better rearing protocols which use the latest insights in animal science and health. The result is a reduction in the age of quality cattle being presented to market resulting in significant reductions in feed and methane emissions. Evidence also shows that young cattle produce more tender meat which is better for customers and the environment.

## We are tackling food waste at our processing sites

Our sites have a big focus on lean manufacturing operations throughout all processes onsite. Lean projects onsite have had a focus on improving process efficiency and maximising product output yields and as a result have proven to reduce quantities of food waste.

Although we valorise all waste streams, our strategy now is to focus on producing as little food waste as possible. We have adopted the “Target, Measure, Act” approach, in order to work towards reducing edible classified food waste. We have completed a baseline measurement from 2019 production and waste figures, quantifying the total amount of edible food that is lost in our production system. This allows us to establish where we are in terms of achieving reductions in food waste by 2030.

Achieving a food waste reduction of 50% will require better metrics, improved work practices and changing attitudes of all of our staff.

## Tackling food waste through international collaboration

We are proud to have been selected to participate on the EIT pan-European food partnership. This collaborative model involves many of Europe’s leading companies and research institutions and aims to redesign the way we produce, deliver, consume and recycle our food. Ultimately, the intention is to create a future-proofed and more efficient way of producing food and amongst other things eliminate waste.



Total food handled  
**121,635**  
tonnes

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

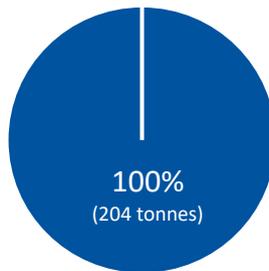
**0.2%**



Overall food waste  
(not including inedible parts)

**204** tonnes

#### Waste by destination



■ Controlled Combustion

### Food waste data commentary

- We measured our food waste for the 2019 calendar year across three ABP Ireland sites that supply Tesco Ireland.
- Our total food handled for this period was 121,635 tonnes. We have calculated our overall food waste to be 204 tonnes, which equates to 0.2% of food handled.
- We are currently working to ensure that as much food is diverted from lower valorisation waste streams, sending product for animal feed or Category 3 rendering where possible.
- All of our edible food waste material goes for controlled combustion which produces biofuel. We are continuously working to reduce the edible food waste tonnage from our operations.
- We also sent 11,788 tonnes of inedible material to controlled combustion, which is an inevitable result of processing onsite. This material is not fit for human consumption and for safety reasons must be disposed of correctly.
- We will use the 2019 data to establish meaningful KPI's for our business that will work towards achieving our food waste reduction targets.