



Hilton Foods Poland

Tychy

Food waste inventory – 1st June 2019 to 31st May 2020



Company background

Hilton Foods Poland is a part of the Hilton Food Group and is a specialist food packing business. We are proud to supply meat and ready meals to Tesco Central Europe. Our journey started in 2006 with red meat, in 2019 we opened a ready meals fresh food factory. Our business continues to strive for responsible growth.

Hilton Foods Poland is part of the Hilton Food Group and we offer a complete supply chain approach from procurement, retail packing and logistic solutions.

Hilton Foods Poland commenced production in 2006. The site is located at the Tychy part of a Katowice Business Park. More than 500 employees are focused every day on delivering the highest quality products to customers in seven countries. 22 production lines process fresh meat and ready meals in two dedicated units in 21,000 square metre premises.

We pack products in both vacuum skin packaging and Mixed Atmosphere Packaging to help keep our products fresh for as long as possible and to reduce waste.

Our business is committed to meeting the Hilton Food Group global sustainability objectives, and targeting all forms of waste is an integral part of that.

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



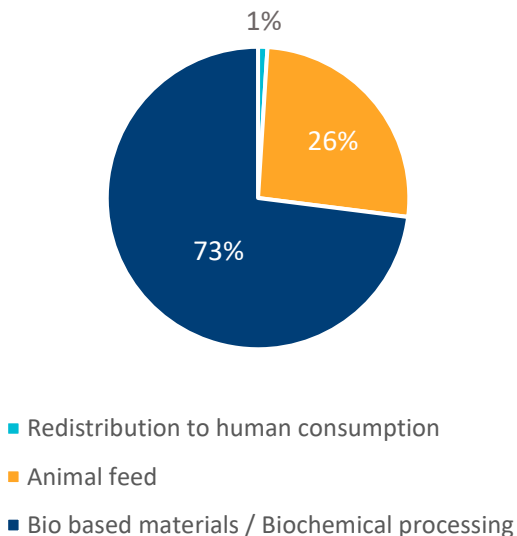
What we are doing to tackle food waste

In 2019, alongside 13 other Hilton Food Group sites, Hilton Foods Poland committed to the Champions 12.3 initiative. Along with solutions to reduce water usage and generated wastewater volume, we are also targeting process optimisation to reduce machine/process food waste. We are focussed on maximising the use of excess materials/products, and are constantly striving to increase the redistribution of these materials and reduce our total waste. We drive operational excellence with our “right first time” focus through ongoing process reviews and staff training.

This is our first Food Loss and Waste inventory, although as a business we have been on a successful journey to reduce food waste from the very beginning. This is shown in the large volume of redistributed materials and already achieved low percentage of total waste. For example, to avoid creating food waste, the surplus material is being used to produce pet food or directly as animal feed. In addition, we’ve also launched a Problem Solving Group to identify more opportunities to reduce food waste during processing.

Below is a visual demonstration of where our redistributed material is sent. 73% is further processed to produce pet food and tallow under ‘Bio based materials / bio chemical processing’. Whereas 26% goes directly to animal feed. We are committed to using a greater amount of our surplus which is redistributed to human consumption which stands at 1%.

Food Surplus by Destination



Total food handled
26,664
 tonnes

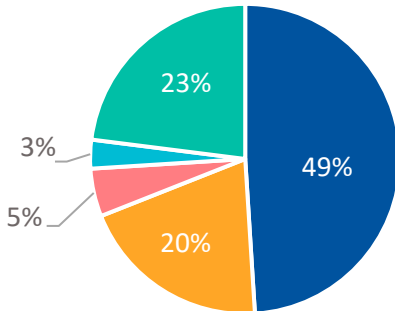
Waste as a % of food handled

0.7%

Overall food waste

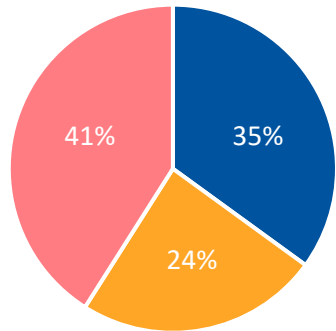
199 tonnes

Waste by category



- Floor Waste (98 tonnes)
- Machine Waste (40 tonnes)
- Liquid Waste (10 tonnes)
- Product trials (6 tonnes)
- Internal Logistics (45 tonnes)

Waste by destination



- Incineration / Controlled Combustion (70 tonnes)
- Sewer / Wastewater treatment (48 tonnes)
- Not known (81 tonnes)

Food waste data commentary

- This waste report covers a period from 1 June 2019 - 31 May 2020 including all material produced for the Central European market. Figures are collected for our two businesses: Fresh Meat and Fresh Food (ready meals).
- Our total food handled in this reporting period was 26,664 tonnes. Of this, we had 199 tonnes of food waste, which makes up 0.7% of our total food handled.
- Of this 199 tonnes of waste 35% was sent for incineration which in turn creates a small amount of energy. 24% is liquid waste and was sent for wastewater treatment. 41% is currently not categorised into a waste type due to our mass balance approach hence we can't confirm the destination, but will be able to achieve this in our next report.
- The basis for our waste calculations comes from a mass balance difference between materials received and products made. We have a broad knowledge of how food waste is generated, however a small amount we can't account for at the moment due to this part mass balance approach. Our aim is to install further waste checkpoints in the future to categorise the 'Not known' material into our other categories.
- "Floor waste" our largest waste category and includes material which physically spills and falls on the floor. "Machine waste" is created from processing material and is generally collected during routine washdowns. "Liquid waste" is made up of some drip loss and liquid ingredients which don't make it into our ready meals. "Product trial" waste is the leftover which we cannot redistribute after trialling new products. "Internal logistics" waste includes physical tips and spills when moving material inside the factory as well as some stock write off due to use by dates.
- We are committed to halving our food waste by 2030. We are proud of the improvements we have made so far to minimise this figure, while recognising that we can still improve.