

Case Study Improved cleaning leads to significant savings for Tulip

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“ We have used our involvement in the Federation House Commitment (FHC) to reinforce our internal KPIs and to provide additional support to our sites in identifying opportunities for water reduction. We have received free support that has proved useful to the sites concerned, and are now working with the FHC to review our efforts at a corporate level, including identifying common issues across all our sites and providing a supporting checklist.”

Andrew Wright, Group Environment Manager, Tulip Ltd



Meat processor Tulip signed up to the FHC in October 2010, receiving tailored support at both site and corporate level. The company has achieved a 7.1% reduction in total water use in 2011 (compared to 2010) through the implementation of a series of initiatives.

“We have a corporate objective to reduce water use at all facilities by 20% by 2015, and have begun reviewing the amount of water we use and how we use it on site,” says Andrew Wright, Tulip Group Environmental Manager. “Our current water reduction strategy is in two phases:

1. Reduce the amount of water consumed by sites whilst maintaining the same output of production.
2. Once the above is achieved, or volume throughput increases, invest in recycling technologies to maintain the water outfall volumes at their existing levels.

“One of our biggest water users is our Bodmin site in Cornwall,” Wright continues. “The site has launched a ‘water efficiency’ sub-committee – a cross-functional team of staff from different levels within the business – with the brief of finding innovative ways to reduce water use across the site.

“The main way we identified water saving projects was through running ‘eco-treasure hunts’. These involved our cross-functional teams visiting all areas of the factory to understand operational constraints, to identify new opportunities and to challenge existing practices.” The treasure hunts identified numerous projects, including:

- Amending the cleaning-in-place (CIP) system on the cookers, leading to a saving of approximately 20m³/day.

- Working with hygiene teams to focus on manual debris removal as the first stage of the cleaning cycle, thus reducing the need for high-pressure water lances. Drench hoses used to wash the floors in the oven rooms have also been removed and replaced with scrapers.
- Introducing reduced flow spray nozzles to all taps and waterless urinals, and reducing flow from toilet cisterns in the welfare facilities.

The Bodmin site has achieved a 15% saving on water usage in 2011, against 2010 data.

“The treasure hunts identified the need to measure our utility use in much greater detail. To that end, we’re now in the process of installing detailed monitoring and metering equipment to help us discover new opportunities and make further savings.”

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