



Müller Milk & Ingredients

UK & Ireland

Food waste inventory - 1st January 2018 to 31st December 2018

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**Milk &
Ingredients**



About Müller Milk & Ingredients

Müller Milk & Ingredients is Britain’s largest producer of branded and private label fresh milk, cream, butter and ingredients products, with a network of dairies and depots servicing customers throughout the country.

Müller UK & Ireland is wholly owned by Unternehmensgruppe Theo Müller which employs 24,000 people throughout Europe. In the UK, Müller develops, manufactures and markets a wide range of branded and private label dairy products made with milk from more than 1,650 British farmers.

The Müller brand is ranked at No.9 in The Grocer’s Top 100 list of Britain’s Biggest Brands, and is also the 8th most chosen brand in the UK, picked from shelves more than 217 million times each year.

The business produces skimmed, semi-skimmed, whole, flavoured milk and brands including FRijj. It also has the capacity to produce salted, unsalted and lactic butter each year for both the domestic and international markets.



Müller is committed to reducing food waste and loss in our operations by 50% by 2030.



What we are doing to tackle food waste

Investment in Operational Excellence Team

Müller has invested in creating a significant Operational Excellence team, based at each of the company sites and focussed on waste reduction and business improvement. This team has collaborated to create a “Müller Excellence” framework to standardise operational excellence activities and ways of working across the business.

Standard Performance Management System

The business now has a standard performance management system used at each dairy and by the site leadership teams to monitor performance and identify areas for improvement. This allowed Müller to focus on the sites, areas and processes where food waste was a problem.

Creation of Waste Working Group

A key site created a waste working group to assess, monitor and take action on food waste in the dairy. After a measuring phase the group created a waste waterfall, showing the current position, targets and actions and their benefits to move towards hitting the targets.

Example Improvement Project

During cleaning of various production vessels a pre-rinse phase occurs where a product/water interface is created. Current process equipment could not identify what portion of the interface was product and what was water, so all contents were sent to waste water. Therefore an amount of product was lost at each change over. Installation of a single turbidity meter allowed this to be addressed, saving 3% of the site’s food waste. Now proven, this can be scaled across the site and to other parts of the business to increase the savings.

Total raw materials purchased

2,677,422
tonnes

Waste as a % of purchased raw materials

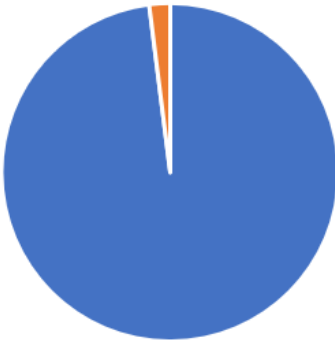
0.8%



Overall food waste

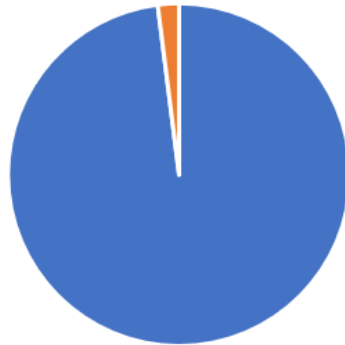
20,999 tonnes

Waste by category



■ COD / Waste Water 98% ■ Fire loss 2%

Waste by destination



■ Waste Water 98% ■ Incineration 2%

Food waste data commentary

- Total raw material purchased as a tonnage for calendar year 2018 was measured across all Müller Milk & Ingredients sites in the UK, equating to 2,677,422 tonnes
- Food waste, measured in line with the WRAP protocol is 20,999 tonnes, equating to 0.80% of raw materials purchased
- In 2018 the business suffered an uncontrollable loss in a fire of 340 tonnes of finished product. This is included in the waste % figure stated above. Without this event, the food waste and loss percentage would have been 0.77%
- Despite this incident, we achieved a reduction of 27% in total waste from the 2017 baseline
- Our food waste is made up of milk that is disposed of via waste water and effluent treatment, generally from cleaning of dairy systems and change over between product lines
- Other product, which may have historically fitted into food waste and loss measurements and would have been disposed of, is now put in to the food supply chain so no longer lost



IGD and WRAP have led an industry-wide programme of work developing the Food Waste Reduction Roadmap, showing how the UK food industry will help achieve the UK's Courtauld 2025 targets, and the UN's Sustainable Development Goal 12.3 to halve food waste by 2030.

To find out more and get involved, contact our experts FoodWasteRoadmap@wrap.org.uk

www.wrap.org.uk/food-waste-reduction-roadmap

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