



Premier Foods

England

Food waste inventory – 1st January 2019 – 31st December 2019



About Premier Foods

We LOVE food at Premier Foods. We love how it brings people together and provides moments of pleasure in a busy world. And so do our consumers. Many of our brands have been part of UK life for more than a century, but we don't let them stand still – we're constantly innovating in line with our purpose to create the food the nation loves most for modern life. And today you'll find our brands in around 94% of British households*.

A great British food company

As one of Britain's biggest listed food companies we're committed to the UK, employing over 4,000 dedicated colleagues at 16 manufacturing sites and offices up and down the country. Around 97% of what we sell is made in the UK from quality ingredients, and wherever we can, are sourced sustainably from British suppliers and farmers.

Our Brands

We manufacture some of the most iconic food brands in the UK; Ambrosia, Angel Delight, Batchelors, Bisto, Cadbury Cakes, Homepride, Loyd Grossman, McDougalls, Mr Kipling, Oxo, Paxo and Sharwood's.

We have worked hard to reduce our environmental footprint. For example:

- Eight of our manufacturing sites are certified with the environmental management standard ISO14001.
- We've achieved a 40% reduction in CO2 emissions and a 28% reduction in water usage in ten years.
- We've fulfilled our zero waste to landfill commitment since 2013.
- We are a founder signatory of The UK Plastics Pact.
- We are a founder signatory of the Courtauld 2025 commitment.
- In partnership with several food companies, South West Water and the Southwest Rivers Trust we've planted 16,000 trees and removed around 4,000 tonnes of CO2 from the atmosphere in 2019/20.



In 2017, we made a commitment to reduce food waste in our own operations by 50% by 2030.



* Kantar Worldpanel Total Market Penetration for the 52 weeks to 24 March 2019.

What we are doing to tackle food waste

We have been working for years to eliminate, reduce and move food waste up the waste hierarchy to redistribution back into the human food chain or to animal feed. For example, we have partnered with Company Shop for well over 15 years, and even longer with animal feed company Sugarich.

The way our food is made can sometimes mean that waste is 'planned'. But that doesn't mean it needs to be *wasted*. For example, Mr Kipling Battenberg cake – the iconic shape and taste that is well loved by the UK public. When the sponge is baked in our ovens, it forms a dark crust on the top, much like the crust on a loaf of bread. This crust would spoil the appearance of the finished product, so it is cut off before assembling the finished cake. But it isn't wasted! Battenberg cake has a marzipan covering. The sponge top crust is crumbed and added to every single mixture of marzipan. In fact, adding the top crust improves the texture of the marzipan, making it easier to roll out, and making it softer for longer, which means it actually reduces food waste during production *and* in the home.

Another 'planned' food waste is salt waste. At our Ashford site they use granulated salt to clean out pipework when making dry products such as Batchelors Pasta in Sauce and Cup-a-Soups, as it saves time, energy and chemicals by not having to heat up and dry the pipework after cleaning. We looked at recycling the salt and found a suitable process that could take out the food so we could reuse the salt. However the company that could clean the salt suffered a fire at their premises. Undeterred, we instead looked at improving the efficiency of the salt cleaning system. By optimising the system, we found we could cut the salt use by 37.5%, from 400 tonnes to 250 tonnes per year.

In the last year, we have redoubled our efforts to increase food redistribution with Company Shop. When we applied Target – Measure – Act to our food waste figures in 2017, we realised that the tonnage being sent to human consumption was lower than we expected, so we set the target of more than tripling the tonnage to over 750 tonnes by the end of 2020. In 2019 with the Harnessing Harder to Reach Surplus initiative, Company Shop have been able to help us identify surplus stock created on our production lines. An example of this work is on our surplus OXO cubes, which are now repackaged and labelled before being sold to the members-only shops. We also met our target to double the number of our manufacturing sites partnered with them, from three to six. By sending food directly from our manufacturing sites to Company Shop, we're also able to maximise product shelf life, reduce our road miles and therefore reduce CO2 emissions.

In 2019 we redistributed around 1.5 million units in total via Company Shop to their members. These equate to 455 tonnes of food surplus, or the equivalent of 1 million meals, **which is an uplift of 49% compared with the previous year**. This is also estimated to save 1,821 tonnes of CO2 emissions.

We have created a short video explaining our approach to food waste reduction and our work with Company Shop Group - [watch it here](#).



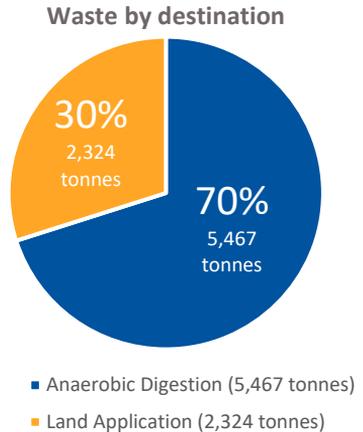
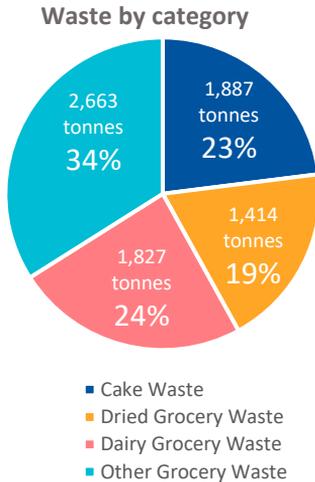
Total food handled*
347,168
tonnes

Waste as a % of food handled*

2.2%

Overall food waste

7,791 tonnes



Food waste data commentary

- We measured our food waste for the 2019 calendar year across our eight UK manufacturing sites (not including Knighton Foods).
- Our total food handled within this period was 347,168 tonnes. We have measured our overall food waste to be 7,791 tonnes (down from 8,160 tonnes in 2018), which equates to 2.2% of food handled (down from 2.4% in 2017). The food waste reduction has come through elimination from salt use optimisation, and improved redistribution of surplus food to human consumption.
- The waste can be created by many different issues, such as not meeting quality standards, production over-runs, short shelf life on warehouse stock and floor waste during the packing process.
- The 7,791 tonnes of waste is split between anaerobic digestion and land injection of on-site effluent plant waste as fertiliser.
- We have increased our food surplus redistribution by 49% compared to the previous year, to 455 tonnes in 2019 (on top of a 24% increase the year before).
- The percentage of food waste is slightly higher than last year. This is not due to an increase in waste – food waste fell by 369 tonnes – it is due to an 8% fall in the tonnage of the food we handled. Whilst the tonnage fell, we actually made more packs in 2019 but the products were smaller or lighter due to an increase in individual portion packs.

* Note: to be consistent with industry best practice and the UK's [Food Waste Reduction Roadmap](#), we've updated our terminology this year from "total food produced" to "total food handled" (which, as last year, includes food sold as intended as well as food waste and surplus). This is also reflected in our calculation of waste as a % of food handled.



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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