



Proudly helping families to eat well, without costing the earth

Princes Limited

Liverpool, UK

Food waste inventory – 1st April 2019 to 31st March 2020



About Princes Limited

The Princes Group has over 7,000 employees worldwide, £1.6 billion revenue with offices and production sites in the United Kingdom, Netherlands, Italy, Poland, France and Mauritius. Since 1989, we have been a wholly owned subsidiary of Mitsubishi Corporation.

Founded in 1880 as an importing business, Princes' heritage in food manufacturing dates back to 1946 and today we operate fourteen food, drink and edible oil manufacturing sites across the UK and internationally.

We are a leading supplier of branded and customer own-brand products in a diverse range of categories including fish, tomatoes, pasta, fruit, meat, soups, baked beans and pulses, edible oils and soft drinks.

Our focus on continual improvement and innovation enables us to deliver the best quality products to meet changing customer and consumer needs. Key to achieving this is keeping our manufacturing sites well invested and a strong programme of learning and development for our colleagues, the heart of our business.

Environmental and social sustainability is critical in our operations and supply chains. Our key environmental focus areas are sustainable seafood and other core raw materials, packaging reduction and recyclability, food waste, water reduction and energy and emissions. Human rights in our wider global supply chains is also one of our largest focus areas.

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



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What we are doing to tackle food waste

All our manufacturing sites are tasked with reducing food waste and then to ensure that the waste we do generate is put to positive use. None of our UK food waste goes to landfill.

Since 2013, we have worked with FareShare, the UK's leading charity tackling hunger and food waste to ensure that all edible and fit for purpose food and drink we cannot sell is donated to them.

Since this partnership began, we have donated over **81,000** cases of food and drink and have also established food bank partnerships in Italy and Mauritius.

We have communicated Sustainable Development Goal (SDG) 12.3 to all key suppliers of imported products, asking them to join with us and set food waste targets and publicly adopt 12.3. We have also requested they challenge us on our requirements and specifications - if there are appropriate changes we can make that reduce food waste in their operations, we will do so.

We are committed to challenging ourselves to not only reduce waste but find better uses for it. By changing our mind-set and seeing waste not just as a problem but an asset, we believe we can find alternate innovative uses for our waste.

A recent example of this can be found at our tuna site in Mauritius; the hearts of tuna that historically were used in fishmeal processing are now processed in Japan where Elastin is extracted and purified for use in the food and pharmaceutical industry.

Love Canned Food

Established in 2016, our Love Canned Food initiative, developed in partnership with packaging supplier Crown Foods Europe, continues to drive awareness of the practical advantages of buying canned food. The shelf stable nature of cans minimises waste in the home. Additional messaging focusses on taste, quality, nutrition, convenience, affordability and no preservatives.

Since launch, 44 videos we have created with this messaging have been viewed 1.9 million times across YouTube and Instagram.

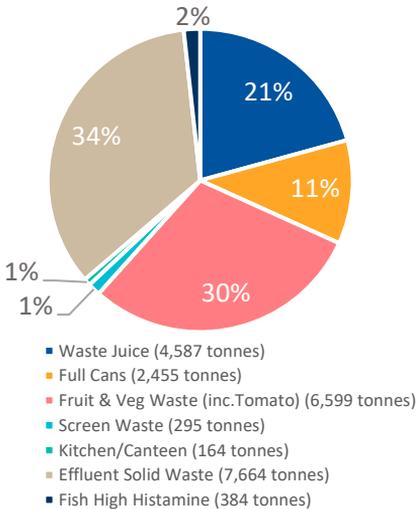


Total food handled¹
2,040,495
 tonnes

Waste as a % of food handled¹

1.1%

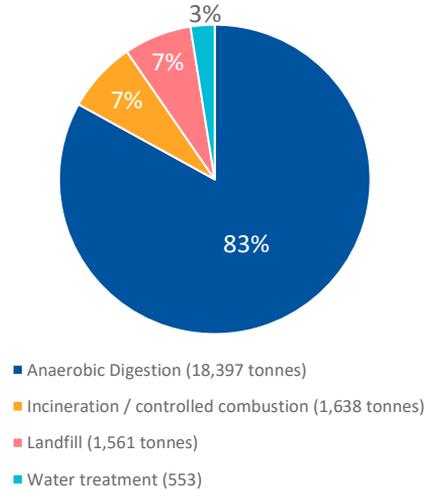
Waste by category



Overall food waste

22,149 tonnes

Waste by destination



Food waste data commentary

- This report covers our **global operations** (*N.B. last year we reported for our UK operations only and reported as waste against 'total food produced' rather than 'total food handled'*). Our operation covers 10 sites in the UK, plus two sites at Princes Tuna Mauritius (PTM) and one site at Princes Industrie Alimentari (PIA) in Foggia, Italy. This is a total of 13 sites. Our total food **handled** incorporates soft drinks, food and edible oils. The time frame we are covering is 1st April 2019 to 31st March 2020.
- During FY 2019/20 globally we handled 2,040,495 tonnes of which 22,149 could be considered as waste. This represents 1.1% of our total food & drink handled.
- Our categories of waste from our various manufacturing sites are; juice, full cans, fruit & veg, screen waste, kitchen/canteen, effluent solid and fish that is high in histamine (not safe).
- Our waste destinations are 83% to anaerobic digestion, with smaller %s going to incineration (7%), landfill (7% - not in the UK) and water treatment (3%).
- A key future focus area for us is fruit and vegetable waste, as this makes up 30% of our total waste and we are exploring better options for its use going forward.
- Although we cannot directly compare this year's food waste figure with last year's due to the change in reporting scope, we can compare UK figures. We've reduced our UK food waste from 17,911 tonnes² (1.1% of food handled) in 2018/2019 to 16,631 tonnes (1.0% of food handled) in 2019/2020, representing a 6% reduction in UK food waste relative to the total food we handled.

¹ Note: to be consistent with industry best practice and the UK's [Food Waste Reduction Roadmap](#), we've updated our methodology for calculating total food and ingredient handled this year to include food waste and surplus together with (as previously) food product sold as intended. This is also reflected in our calculation of waste as a % of food handled.

² Note: Our 2018 food waste tonnage has been restated due to an administrative error in the data that has now been corrected. N.B. This error made no difference to the % reported in 2019.



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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