



# Princes Limited

Liverpool, UK

Food waste inventory – 1<sup>st</sup> April 2018 to 31<sup>st</sup> March 2019

Publication date: September 2019



# About Princes Limited

With over 7,000 employees worldwide, the Princes Group is a diverse and expanding international food and drinks business supplying UK and continental European retail, wholesale, foodservice and food manufacturing customers. We also have extensive manufacturing operations and a diverse portfolio of brands.

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.

The Princes Group is a major supplier of customer own brand products but also owns a number of household favourite brands including Napolina, Crosse & Blackwell, Crisp N Dry and the iconic Princes brand itself.

We very clearly believe and understand that we have a responsibility to ensure that good food does not go to waste.

Our grocery products can safely be stored at room temperature in a sealed container and therefore lend themselves to low waste in a customer's home. The nature of canned food supply chains means we can and will take any shape of fruit and vegetables from growers around the world, as long as their taste is exceptional.

However, we are not complacent and fully support the Champions 12.3 initiative which is a key driver in refocusing our efforts.

**In 2019 we committed to reducing the food waste in our operations by 50% by 2030.**



# What we are doing to tackle food waste

We operate fourteen food and drink manufacturing sites with over 100 production lines. These mostly use mechanical fruit, vegetable and fish processors, which can lead to some food waste, e.g. orange peel.

Every site is tasked with reducing food waste to ensure that what is generated is positively used, whether through human consumption, animal feed, biofuel or for anaerobic digestion. None of our UK food waste goes to landfill.

Since 2013, we have been partnered with FareShare, the UK's leading charity tackling hunger and food waste. All food and drink that we cannot sell and is fit for human consumption is donated to them. Since this partnership began, we have donated over 65,000 cases of branded and customer own brand products.

Since signing up to Champions 12.3, we are taking action outside of our own operations. We have communicated Champions 12.3 to all key suppliers of imported products, asking them to set food waste targets and publically adopt 12.3. We have also requested they challenge us on our requirements and specifications - if there are changes we can make that reduce food waste in their operations, we will do so.

## 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, with the intention of encouraging customer behaviour changes. Using canned foods minimises waste and the endless recycling possibilities of the can itself is part of the education messaging we use. Additional messaging focusses on taste, quality, nutrition, convenience, affordability and a lack of preservatives.

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

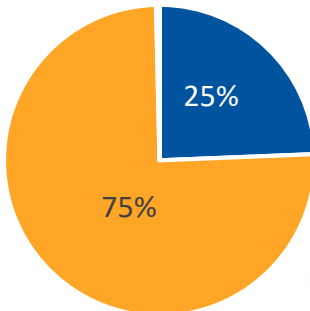


Total food produced  
**1,658,591**  
tonnes

Waste as a % of production  
**1%**

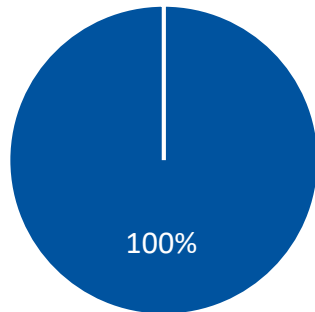
Overall food waste  
**16,556** tonnes

Waste by category



- Juice - 24.40%
- Fruit & Vegetables peelings and waste - 75.40%
- Edible Oils - 0.35%
- Kitchens / Canteens - 0.01%

Waste by destination



- Anaerobic Digestion / co-digestion

## Food waste data commentary

- We measured food waste across our UK operations for the year ending March 2019, incorporating soft drinks, food and edible oil, such as rapeseed, sunflower and olive oil manufacturing.
- Our total food production for this period is 1,658,591 tonnes. We have calculated our food waste to be 16,556 tonnes which equates to 1% of food produced.
- Our largest area of food waste is fruit and vegetable peeling and other non-edible parts of the fruit and vegetables at 75%. After we extract what we can use for animal feed, the remainder goes to anaerobic digestion.
- All of our food waste (16,556 tonnes) is sent to anaerobic digestion (100%).
- We also send surplus food is to animal feed (4079 tonnes), biochemical processing (58 tonnes) and redistribution for human consumption via FareShare (75 tonnes).

**Please note:** Going forward, we intend to include our global Group. This case study is for the UK only.



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](mailto:FoodWasteRoadmap@wrap.org.uk)

**[www.wrap.org.uk/food-waste-reduction-roadmap](http://www.wrap.org.uk/food-waste-reduction-roadmap)**

Document reference: BCP001

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