



## CRANSWICK PLC – FOOD LOSS & WASTE POSITION STATEMENT

We recognise as a business that we need to play our part and tackle food waste within the food supply chain. As one of the UK's leading meat producers, we feel our industry must play a part in reducing food waste on a global scale.

We want not just to take action, but demonstrate leadership on this issue so that others can be inspired by our ambition and learn from our approach. That is why we have committed to become a zero edible food waste business by 2030.

But we are looking to go much further so we can have an even bigger impact. By dealing with our food losses and waste in more responsible ways and moving it up the waste hierarchy, we can also help to fight hunger. Food manufacturers have a valuable role to play in combatting food poverty and we want to showcase how this can be done.

On a wider level, we are signed up to the Courtauld Commitment 2025 and are working with the Champions 12.3 initiative to tackle food waste. In line with Champions 12.3, we have a target to reduce our overall food waste tonnage (6,892 tonnes) by 2030, against a 2017 baseline.

As mentioned above, we hope to go beyond the Champions 12.3 target with our zero food waste ambition which is set over the same timeframe. We feel we have the ability to make a difference by drawing on four key business differentiators:

**VERTICALLY INTEGRATED SUPPLY CHAINS** – We farm, as well as produce and supply meat products. This means we can not only offer full traceability of our products from farm to fork, but this vertical integration gives us greater control over our supply chain food waste arisings, enabling us to swiftly identify and target any hotspots. We aim to be zero waste to landfill by 2020, and during the 2017 calendar year, none of our food loss or waste went to landfill – instead it was diverted to anaerobic digestion for energy recovery. Please see our [2017/17 Annual Report](#) for further details.

**STRIVING FOR ZERO FOOD WASTE** – For us, this means eliminating edible food losses and waste entirely from our operations by 2030. We have already achieved this goal at one of our factories, we now need to replicate this success across our other 15 sites. How did we do it? First we applied the global World Resource Institute Food Loss and Waste Standard, which enabled us to not only map production hotspots where waste occurred, but understand the root cause behind these losses. We then focused our efforts on moving food waste up the hierarchy, prioritising redistribution over energy recovery where possible. Since August 2018 we have donated over 300kg of surplus food to charities in our local community, the equivalent of over 500 meals. Please see our Food Loss & Waste Inventory for further details.

**PRIORITISING PREVENTION** – Our new Future Factory programme, which is currently being rolled out across two of our factories, will look to prioritise food waste prevention by piloting new ideas and solutions using new technology, behavioural change techniques and strategic partnerships. Staff engagement and education will play a crucial role in Future Factory, as we've identified that one of the main causes of our food waste is human error. We're piloting a staff e-learning programme to encourage best practice when handling livestock and processing meat, and all participants will be CPD-certified for food waste minimisation. We

believe we are the first food manufacturer to take this approach. Staff will be also be trained to use new technologies, such as a system to remove detritus from machine pipes which could reduce food waste by 42 tonnes each year.

**BUILDING STRONGER COMMUNITIES** – We feel more of the food supply chain could take an active role in fighting hunger whilst delivering educational outreach on food waste issues, especially at a local level. We have partnered with OLIO, the food sharing App, Hull Food Bank and social enterprise FULL Food to reduce food waste and tackle food poverty in Hull, a city in which 20,000 children are thought to be living below the poverty line. We have funded a full-time staff member to work with OLIO to encourage greater uptake of the app – so far over 1,700 new OLIO users have downloaded it to share and save food in Hull. We have donated freezers to the project and are sending weekly donations of fresh products. We will also be sharing our expertise to help deliver community food-sharing initiatives, such as breakfast clubs, cookery schemes and food skills classes.