

29 October 2021

**Cranswick plc**  
**("Cranswick" or "the Company" or "the Group")**

**Achievement of Significant Sustainability Milestones**

- **Cranswick receives carbon neutral certification for all 14 eligible\* UK manufacturing sites**
- **Cranswick commits to 100% certified deforestation-free soya**

Cranswick plc, a leading UK food producer, announces today that it has received carbon neutral certification for all 14 of its eligible\* UK manufacturing sites, having already reduced its relative carbon emissions by 18% in the last financial year. Carbon neutral status has been recognised by PAS2060<sup>†</sup> certification which verifies the carbon reduction programme implemented to date and approves the plans to further reduce emissions.

In a combined pork and poultry industry first, Cranswick has also committed to purchasing 100% certified deforestation-free<sup>‡</sup> soya, which is expected to result in a c.20% reduction in carbon compared to the previous system.

As part of Cranswick's industry leading sustainability strategy 'Second Nature' it set out a roadmap to achieve Net Zero greenhouse gas emissions across all operations by 2040. The Company has worked from boardroom to shop floor to reduce its total carbon emissions. Cranswick's action on climate change has been embedded across all areas of the business, from its farming operations to all sites, with measures including efficiency projects, clean energy investments and waste reduction initiatives.

Cranswick has set an approved 1.5 degree aligned Science Based Target (SBTi) across Scope 1 (direct), 2 (power-related) and 3 (indirect) to reduce emissions by 50% across its entire value chain by 2030.

A new ESG committee, presided over by Tim Smith, Chairman of the Group, further reinforces the Board level support and commitment to Cranswick becoming the world's most sustainable meat business.

Adam Couch, Chief Executive Officer, commented:

*"We recognised in 2018 that tackling climate change is everyone's responsibility and, as a leading operator in the food industry it was incumbent upon us to play our part.*

*"We have made significant changes to the way we operate our business through our Second Nature programme. While we have further to go, I'm very proud of our teams who have embraced climate action with such vigour and helped us reach these first milestone steps of carbon neutral manufacturing and also the switch to 100% certified deforestation-free soya."*

\*Eligible sites exclude new sites commissioned or acquired in the financial year. These sites will receive certification during the next financial year.

<sup>†</sup>PAS2060 is a standard produced by BSI Group to demonstrate carbon neutrality and ensure carbon neutral claims are credible and reliable. The standard specifies a four-stage process to demonstrate carbon neutrality involving an assessment of emissions, reducing emissions through a target-driven carbon management plan, offsetting excess emissions, documentation and verification.

<sup>‡</sup>Cranswick has committed to switching to a full mass balance soya purchasing system. This covers 50% of the soya used by the business. The remaining 50% of the soya is sourced from North America.

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## Notes:

1. Cranswick is a leading and innovative supplier of premium, fresh and added value food products. The business employs over 12,600 people and operates from sixteen well invested, highly efficient production facilities in the UK. Cranswick was formed in the early 1970s by farmers in East Yorkshire to produce animal feed and has since evolved into a business which produces a range of high quality, predominantly fresh food, including fresh pork, poultry, convenience and gourmet products. Through the Group's four primary processing and twelve added value processing facilities the business develops innovative, great tasting food products to the highest standards of food safety and traceability. The Group supplies the major grocery multiples as well as the premium and discounter retail channels. Cranswick also has a strong presence in the 'food-to-go' sector and a substantial export business.

For more information go to: [www.cranswick.plc.uk](http://www.cranswick.plc.uk)

2. Cranswick is committed to ensuring that its business activities are sustainable from farm-to-fork. Their ambitious sustainability strategy 'Second Nature' has been developed to deliver the vision to become the world's most sustainable meat business. Cranswick has committed to be a Net Zero business across their operations by 2040 and has had significant achievements so far including:
  - a. Achieving the Champions 12.3 target to halve edible food loss and waste 10 years ahead of the 2030 deadline
  - b. Removing over 1,500 tonnes of plastic from the business - including the removal of black plastic and PVC, and increasing the recycled content of plastic packaging to up to 80%
  - c. All production facilities are powered by renewable grid supplied electricity
  - d. Achieving Tier One Global Business Benchmark on Farm Animal Welfare (BBFAW) for the fifth consecutive year
  - e. Donating over 500,000 meals to local communities
  - f. Over 1,500 colleagues volunteered as Second Nature 'Changemakers' to help meet our goals
  - g. Sustainability Award Finalists in 2021: The Grocer Gold Awards, FDF Awards

Find out more at: [www.thisissecondnature.co.uk](http://www.thisissecondnature.co.uk)