

# ALL ABOUT FRESH



## Bakkavor

United Kingdom

Food waste inventory – 1<sup>st</sup> January to 31<sup>st</sup> December 2018

**BAKKAVOR**

Target  
Measure  
Act

# About Bakkavor

**Bakkavor is a leading provider of fresh prepared food in the UK, employing over 17,000 people. As a responsible manufacturer we are committed to running our business sustainably; one of the key strategic areas of our Environmental Policy is waste reduction.**

From over 24 factories located in the UK, Bakkavor creates and manufactures fresh prepared food, with a portfolio of 2,000 products across four categories: ready meals, salads, desserts, pizza and bread.

As the vast majority of our products have short shelf-lives we work to a complex 'just in time' operating model. Our factories operate 24 hours a day, 364 days a year, working to tight deadlines, receiving orders on the day, for the day.

The product ranges we manufacture are developed in partnership with our customers. As a specialist in private label food, we are committed to protecting and developing our customers' brands.

Food safety and planning expertise are crucial in the production of our fresh prepared food ranges.

As part of our strategic focus on waste, we have been a leading member of an industry working group working with the Waste and Resources Action Programme (WRAP) and the Institute of Grocery Distribution (IGD) to develop the Food Loss and Waste Standard, a platform for measuring and reporting food waste and delivering improvements across the industry.

**In 2017 we made a commitment to reduce food waste in our own operations by 50% by 2030, adopting the United Nations Sustainable Development Goal 12.3. In 2019 we also pledged our commitment to the Government's Step Up to the Plate campaign which mirrors our commitments**



# What we are doing to tackle food waste

As a responsible business, we recognise that our operations have both direct and indirect impacts on the environment. At Bakkavor, food surplus and waste can be the result of a number of factors, including the preparation of raw ingredients, such as fruits and vegetables or surplus finished product.

A key part of our food waste strategy is to make the best possible use of any surplus food and food waste, whether it be through redistribution of surplus food and ingredients to those in need or for use in animal feed.

## Making best possible use of surplus food and ingredients

We make surplus food donations to local food charities, for example, FareShare, which through their network of regionally located centres redistribute the food to charity and community groups. We also aim to support charities local to our manufacturing sites, for example the Peterborough Soup Kitchen, and in total we donated **86,309** meal equivalents<sup>1</sup> in 2018.

In addition, Bakkavor sold<sup>1</sup> surplus food which equated to **1,350,000** meal equivalents<sup>2</sup> to the Company Shop. Company Shop are the largest redistributor of surplus food in the UK which they resell to those who work in the food industry and emergency services operating on a membership-only basis. They also operate Community Shop, a social enterprise which is open to people living in areas of complex deprivation. Members get access to low-cost food and also advice, mentoring and support to help make a positive difference to their lives.

It's important to us that we also use surplus food to provide subsidised products to our employees through our factory-based staff shops. This is not only a fantastic benefit for our employees, it also provides funding for site and local community initiatives.

## Redirecting manufacturing waste to animal feed

Not all of the food surplus we produce is suitable for feeding people. That's why we also redirect manufacturing waste, for example bread and pastry doughs and vegetable and fruit trimmings, to animal feed. In 2018, this totalled **30,499** tonnes.

Our graduates take part in Company Shop 'seeing is believing' educational workshops



**In 2018, we selected FareShare to be one of our Group Charity Partnerships to support them fight hunger and food waste.**

<sup>1</sup> For a nominal return as per Company Shop trading agreement    <sup>2</sup> Meal equivalent calculated using a 420g portion size

Total food produced  
**535,250**  
tonnes

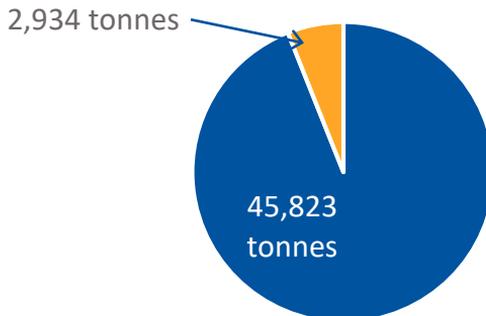
Waste as a % of production

**9.1%**

Overall food waste

**48,757** tonnes

Waste by destination



■ Anaerobic digestion ■ Composting

## Food waste data commentary

- For 2018 Bakkavor measured food waste across all 25 manufacturing sites and three distribution depots which it operates in the UK.
- Total food production for the period under review was 535,250 tonnes, with overall food waste of 48,757 tonnes, or 9.1 % of the food produced. An important contributor to our food waste is the preparation of raw materials and ingredients within our factories. To maximise the freshness and quality of the products we make, we choose to select and prepare a significant quantity of our salads, fruits and vegetables in house. This generates trimmings which can either be composted or used in animal feed.
- Anaerobic digestion was the main destination for the food waste (94%) generated by Bakkavor. The remaining 6% of the food waste total is generated by our factories which process produce, vegetables and fruit. This is composted and applied to the land as a soil improver. In 2017 Bakkavor food waste was 9.2%, in 2018 it was 9.1%, a reduction of 0.1%. There has been a decrease of 50 tonnes of food waste sent to anaerobic digestion and over the same period a decrease of just over 1000 tonnes (26.7%) of food waste sent for composting
- Bakkavor directs surplus food, both ingredients (where appropriate) and finished product to a national food redistribution company and also to various charitable outlets to ensure that this food is used to feed people. Where the surplus generated by our manufacturing operations is suitable this is directed into animal feed.