



Cranswick Plc

UK Wide – Head Office, Hull

Food Waste Inventory – January to December 2018



Company background

At Cranswick, we are passionate about producing the highest quality food with the lowest possible impact on the planet. We supply fresh pork, premium bacon and cooked meats to Tesco, and while we're already one of the biggest meat producers in the country, it's our vision to be the world's most sustainable meat business.

Cranswick is part of the Great British farming heritage, renowned for delivering traditional products of the highest quality. Cranswick began as a group of farmers, nurturing pigs with generations of know-how.

Our beginnings were humble but our ambitions were not. In the 1980s, Cranswick moved into food production, giving us one of the first 'farm to fork' offerings. We've never lost sight of these artisanal beginnings, and while we're a much larger company today, we remain just as committed to the integrity of our food as we were then.

People want to know where their food comes from, how it's made and what goes into it. Our 'farm to fork' model means we're completely transparent about all of our processes, including the making of our products and our high standards of animal welfare. It's important to us that our customers have a genuine connection with the origin of their food.

This clear approach also means we're able to put sustainability at the very top of our agenda. As such, our ambitious Second Nature sustainability strategy is integrated throughout everything we do, from regenerating green spaces and giving back to local communities, to using renewable energy and, in line with the UN's Sustainable Development Goals, reducing food waste. And we're constantly pushing ourselves to achieve more.

In 2018 we made a commitment to reduce our edible food waste across our operations by 50% by 2030.

We have since reduced our edible food waste by 20% against our baseline year (2017).



What we are doing to tackle food waste

Global change starts at a local level. This is why we're investing heavily in our people, so they can help eliminate food waste both at work and throughout their communities at home. All of our colleagues are being inducted in to our Second Nature sustainability strategy, which provides actionable tips and advice for reducing wastage. Because of this, we've seen a 25% increase since 2017 in the number of employees aware of our sustainability goals, and the number of those actively taking part in waste reduction initiatives has increased to 77% in the same period.

Our Waste Warriors programme is playing a crucial role in driving food waste reduction. The programme is made up of volunteers across the business – who we call Changemakers – that are committed to rolling out and testing new ideas. Initiating change within a company of some 10,000 employees is challenging, but our Changemakers are able to educate at ground level, breaking down targets into expected behaviours by department, function and job role. Our employees want to make a difference, so it's important that they can see the impact of their efforts.



We believe this kind of education needs to be hands on and have a tangible impact to produce the best results. As such, we've held surplus cooking workshops to demonstrate just how valuable so-called food 'waste' can be. Our professional chefs taught our Waste Warriors how to create delicious, nutritious meals with surplus food items, giving them a skill they can share with their communities outside of work.

'Community' is an important term for us. As part of our ongoing efforts to involve our colleagues in the issue of food waste, we asked them what areas of the problem were most important to them – giving our employees a meaningful voice helps to keep them engaged. Food poverty was a significant concern, so throughout 2018 we focused on building a food sharing network in our hometown of Hull. In partnership with food distribution platform OLIO, we've saved more than 9,365kg of edible food from going to waste, adding up to nearly 47,500 portions of food shared with those in need.

As part of our continuous improvement programme we will undertake rigorous waste mapping and adopt the newest technologies to help reduce food waste at the source, but it's our 'people power' that is by far our most effective tool in our sustainability arsenal. We're now in the process of rolling out a number of initiatives across all of our sites, and it's thanks to our employees that we're firmly on track to meet our ambitious food waste reduction targets for the coming years.

Total food produced
643,490
tonnes

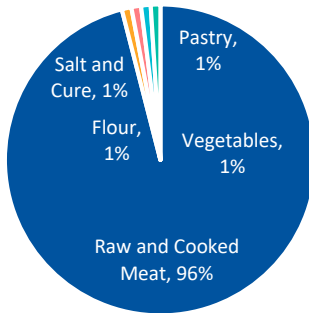
Food Waste as a % of production
(not including inedible parts)

0.85%

Overall Food Waste
(not including inedible parts)

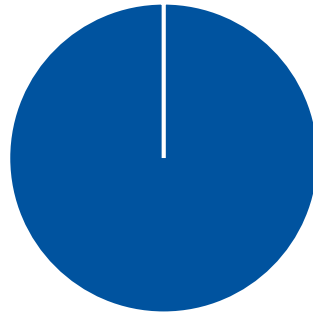
5,490 tonnes

Waste by category



- Raw and Cooked Meat
- Salt and Cure
- Flour
- Pastry
- Vegetables

Waste by destination



- Anaerobic Digestion

Food waste data commentary

- We measure both our edible and inedible food loss and waste across our business with the 50% reduction target set against our edible food waste only. Of our total food waste produced, inedible parts not suited for the human food chain make up 83% (26,717t) e.g. feathers.
- Our total food production for this period was 643,490 tonnes. We have calculated our overall edible food waste to be 5,490 tonnes which equates to 0.85% of all food produced. Our position against our 2017 data is the equivalent to a tonnage reduction of 1403 tonnes in food waste, a 20% reduction. Last year our edible food waste as a percentage of production was 1.1%.
- Our edible food loss and waste is made up of raw and cooked meat, salt and cure, flour, pastry and vegetables that was intended for human consumption but has gone to waste. Food waste occurs in food production due to human error (spillages), process issues and equipment failures ultimately making the food product unsafe to eat.
- We have mapped out our food loss and waste hotspots across our business to understand where and why we are wasting food. We are therefore working with all our colleagues to reduce our edible food waste through behavioural advocacy, alongside new innovative processing techniques to reduce our food waste wherever possible.
- Our edible food loss and waste goes to Anaerobic Digestion to create renewable energy.