



By reducing food waste, we can help improve food security and mitigate the effects of climate change, while driving efficiency benefits for the business.

## Key target

By 2030, we will reduce our food waste (measured as a percentage of food handled) by 50% from a 2017 baseline of 9.52%, in line with the UN Sustainable Development Goal Friends of Champions 12.3 commitment.



## Progress highlights

**11%** reduction from our base year in food waste as an overall percentage of food handled.

Waste mapping exercises identified opportunities to reduce food waste by 57 tonnes within a single product line.

We're working on a new animal feed project that will further maximise the usefulness of our inedible food waste.

## Performance tables

Goal	KPIs	FY17 base*	FY21	FY22
By 2030, we will reduce our food waste by 50%	Total food waste (tonnes)	42,180	31,521	36,737
	Animal feed (tonnes)	7,285	4,913	6,108
	Surplus redistribution (tonnes)	746	886	688
	Total production (tonnes)	392,654	353,895	389,473
	Total food handled (tonnes)	442,865	391,215	433,012
	Food waste as a % of the product and ingredient handled by your organisation	9.52%	8.06%	8.48%
	Percentage change in tonnes of food wasted as percentage of tonnes of food handled, compared to baseline year (FY17 = 9.52%)	-	-15%	-11%
	Percentage change in food waste in tonnes, compared to baseline year (FY17 = 42,180)	-	-25%	-13%
	Equivalent number of meals donated through food surplus redistribution programmes	1,776,190	2,094,130	1,637,879

\* Our food waste baseline year of FY17 differs from our Scope 1, 2 and 3 carbon emissions baseline year of FY19 due to reporting in line with the food industry collaborative programme, the UK Food Waste Reduction Roadmap.

## What's next in FY23

We are continually looking for innovative ways to reduce our food waste, and for the waste that's unavoidable, to ensure we maximise the social benefit of its distribution.

- For inedible food waste, we'll be progressing further trials with the intended result to create a product to feed fish, which in turn will feed humans – without the need for arable land – with some by-products of the process turned into fertiliser. Once scaled up, this project will be a great example of the circular economy at work.
- For edible and unavoidable waste, the focus will continue to be on unlocking the distribution of this product from our sites where we may have existing challenges to do so.