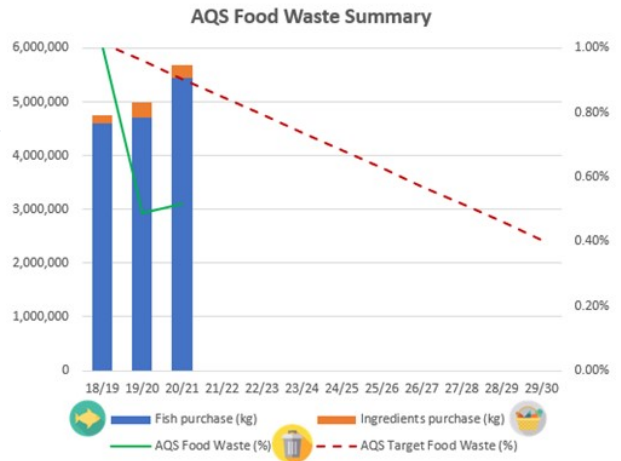


### Our Food Waste commitment

Our commitment is to reduce our Food Waste by 60% by 2030, measured against our Base Year of 2018/19.

(Note: this exceeds the industry target of a 50% reduction in the same period)









We will update partners every 3 months on our progress.



### 2020-2021 update

Reporting period is August - July

	Base 18/19	1 19/20	2 20/21	3 21/22	4 22/23	5 23/24	6 24/25	7 25/26	8 26/27	9 27/28	10 28/29	11 29/30
<b>Fish purchase (kg)</b>	4,606,727	4,708,292	5,445,790									
<b>Ingredients purchase (kg)</b>	147,415	273,105	238,197									
<b>TOTAL food product purchase (kg)</b>	<b>4,754,142</b>	<b>4,981,397</b>	<b>5,683,987</b>									
<b>Sales PWE (kg)</b>	2,862,761	3,065,736	3,547,494									
<b>By-product sales (kg)</b>	1,607,300	1,982,660	2,166,650									
<b>Food Waste recycling (kg)</b>	0	1,240	20,025									
<b>Landfill (kg)</b>	40,200	14,060	0									
<b>Water treatment (kg)</b>	8,100	8,970	9,400									
<b>AQs Food Waste (kg)</b>	48,300	24,270	29,425									
<b>AQs Food Waste (%)</b>	<b>1.02%</b>	<b>0.49%</b>	<b>0.52%</b>									
<b>AQs FW reduction from 2018/19 (%)</b>	-	<b>52%</b>	<b>49%</b>									
<b>AQs Target Food Waste (%)</b>	1.0%	1.0%	0.9%	0.8%	0.8%	0.7%	0.7%	0.6%	0.6%	0.5%	0.5%	0.4%

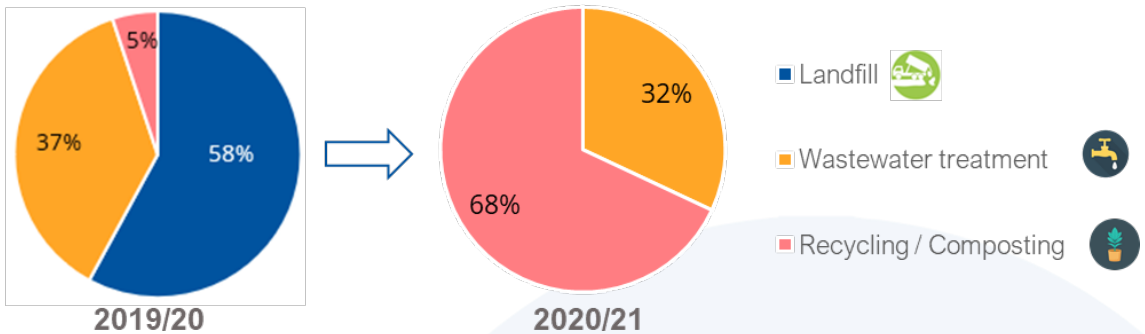
	Title	Definition	Source
	<b>Fish purchase</b>	All fish we buy from our farming partners.	Primary Yield data and financial reports
	<b>Ingredient purchase</b>	Ingredients we use in recipes such as pastry, herbs, condiments, etc.	Emydex
	<b>Sales PWE</b>	Product sales to Waitrose and chunk sales to other outlets.	Commercial data and financial reports
	<b>By-product sales</b>	Components associated with food that are not intended for human consumption in our products – such as heads, frames and trim. These parts are sold for further processing into animal feed.	UFI Tracker
	<b>Recycling &amp; composting</b>	The waste for composting is taken away and further processed by Northern Recycling. Composting involves breaking down material via bacteria in oxygen-rich environments to produce a material that can be used as soil.	Northern Recycling report
	<b>Landfill</b>	Sending material to an area of land or site that is designed and built to receive and store waste. We have sent no food waste to landfill since July 2020.	None, as no waste to landfill
	<b>Water treatment</b>	Trade effluent (TE) which is sent down to our local wastewater treatment facility to be treated and cleaned. Suspended solids in our TE are considered as food waste.	Utilities Monitoring file and Scottish Water Sampling portal
	<b>Food Waste</b>	Any food and inedible parts sent to either recycling & composting, landfill or water treatment. Excludes any material that is sent for redistribution to people, animal feed or, conversion into industrial produce.	Sum of waste for Recycling & composting, Landfill and Suspended Solids

Total food handled  
**5,684 tonnes**

Waste as a % of food handled  
**0.52%**

Overall food waste  
**29.4 tonnes**

### Waste by destination



### Food Waste data commentary

**Our food waste totalled 29.4 tonnes in the year 2020/2021, equivalent to 0.52% of our total food handled.**

- This compares to 24.2 tonnes of food waste in the year 2019/2020, equivalent to 0.49% of our total food handled.
- Our total food handled has increased by >700 tonnes in the past year and our internal controls have maintained our food waste at around 0.5%.

### Positive actions in the past year:

- 14 tonnes of food waste were recycled instead of being sent to landfill, so now we have zero waste going to landfill.
- We have established our new Primary processing area, including a new trade effluent system.
- We have repurposed 2,166 tonnes of inedible parts (either redistributed to the human food supply chain or to animal feed)
- We are active members of WRAP and Waitrose working groups focused on reducing food waste. WRAP is the industry body that leads on the 2030 food waste reduction strategy.
- We have established a Food Waste Reduction action group as part of our Environmental & Sustainability initiatives.

### Our focus areas for 2021/2022 food waste reduction will be:

- Sustaining and further developing our internal controls to reduce food waste.
- Increasing the redistribution of food products to partners and local area when available.
- Improving the management of pastry for our En-Croute products, which is currently responsible for 1/3 of our food waste.