



Aquascot

Alness, Ross-shire, Scotland

Food waste inventory – 28th July 2019 to 27th July 2020



About Aquascot

We are one of the largest employee-owned businesses in Scotland and one of the UK's major seafood processors. Responsibly sourced, nourishing and delicious fish from passionate people in the Scottish Highlands – we are proud to be Aquascot.

Aquascot became fully employee-owned in 2016 – a process that initially began in 2008. Employees here are shareholding partners in a business with deep roots in the community, a nationwide reputation for quality seafood and a belief that doing things the right way doesn't necessarily always mean the easiest or most common way.

From the very start of the fish farming process to the delivery of freshly prepared salmon and trout to our customer partners, Aquascot's dedicated teams seek continuous improvement and opportunities for further refinement at every turn.

We are equipped to offer full traceability of produce and offer a wide range of products including: whole fish, fillets, loins, bulk portions, lightly smoked salmon, and an extensive range of easy to cook meals.

Structuring our product lifecycle to ensure our salmon have the highest standard of life achievable also results in an end-product of excellent quality.



Each year we set a food waste reduction target, as part of our commitment to reduce our food waste by 50% by 2030.

In our first full year of reporting, we have achieved a significant reduction in our food waste of almost 50%, and our target for 2020/2021 is to achieve a further 10% reduction.

What we are doing to tackle food waste

Our own operations

Actions in the past year have led to significant reduction (65%) in material going to landfill and our overall food waste inventory has reduced by 49.8%. This has been mainly supported by improving our internal yields and material usage, as well as establishing stronger links with other elements of the overall supply chain.

We are now segregating our food waste to allow for dedicated collection to avoid landfill, and this will have a positive effect during our next 12-month reporting period. This separate food waste collection for canteen waste and ingredient wastage is being composted.

The relocation of our Primary processing, and installation of a new trade effluent system took place late in this reporting period (May 2020). The coming year will focus on maximising the benefit that this investment can realise, in further improving yields and reducing our food waste to sewer/wastewater treatment.

There has been a significant increase in the volume of by-product being sent for animal feed and fish oil processing. This has been offset by a reduction in by-product material being made available for human consumption. While this has had a positive impact in reducing our food waste volume, we will continue to explore options to increase the redistribution for human consumption during 2020/21.

Working with our customers and suppliers

Fish Supply Partners Aquaculture Protocol and Raw Material Quality Acceptance checks are in place providing information back to our fish suppliers on the quality of the fish arriving and being processed. Genetics, disease, veterinary treatments and harvesting practices can reduce carcass utilisation and increase food waste.

We have actively engaged with Waitrose on their Food Waste Reduction forum and will continue to engage positively in supporting Waitrose in their food waste reduction initiatives.



Keeping material in the food chain

At the beginning of COVID-19 lockdown (March 2020) approximately 40kg of fish was donated to a local COVID-19 support group each week for approximately 8 weeks. This material would have been downgraded if it had not been used in this manner.

We have a new waste contractor that is able to provide more accurate data on waste streams which will help us to better understand our waste streams and areas of focus.



Total food handled

4,981
tonnes

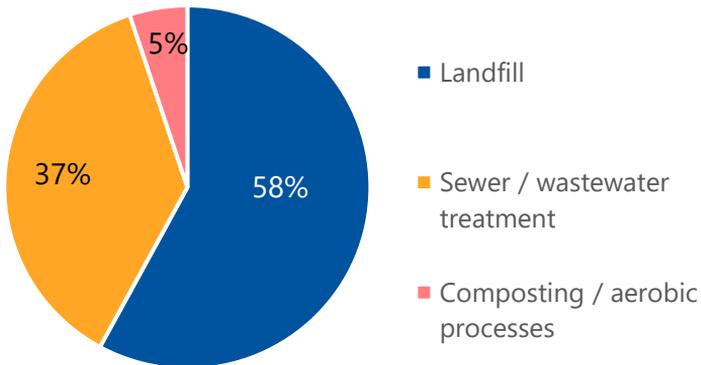
Waste as a % of food handled

0.5%

Overall food waste

24 tonnes

Waste by destination



Food waste data commentary

- **Our food waste totalled 24 tonnes in the year 2019/2020, equivalent to 0.5% of our total food handled**
 - This compares to 48 tonnes of food waste in the year 2018/2019, equivalent to 1.0% of our total food handled
 - This is a relative annual reduction in our food waste of 50% year-on-year
- **Actions in the past year that have led to this significant reduction include:**
 - Our main focus is on carcass utilisation for our key raw materials salmon and trout (i.e. improving yield).
 - During 2019/20 we redistributed 89 tonnes of food to the human food supply chain, and sent a further 1,894 tonnes of surplus to animal feed.
- **Our focus areas for 2020/21 food waste reduction will be:**
 - Establish our new Primary processing area, including a new trade effluent system
 - Improving controls for our ingredients, particularly fresh herbs and pastry
 - Continue to explore options to increase the redistribution for human consumption
 - Zero food waste to be sent to landfill



IGD and WRAP have led an industry-wide programme of work developing the Food Waste Reduction Roadmap, showing how the UK food industry will help achieve the UK's Courtauld 2025 targets, and the UN's Sustainable Development Goal 12.3 to halve food waste by 2030.

To find out more and get involved, contact our experts FoodWasteRoadmap@wrap.org.uk

www.wrap.org.uk/food-waste-reduction-roadmap

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