Suntory Beverage & Food GB&I

Coleford, Gloucestershire

Food waste inventory – 1st January, 2019 - 31st December, 2019

SUNTORY
BEVERAGE & FOOD GB&I

Target
Measure
Act

About LRS

Suntory Beverage & Food GB&I was formed in 2014 and is part of Suntory Beverage & Food, a core part of Japan's global Suntory Group. We are the third largest branded soft drinks supplier in the UK, and our much-loved brands – including Lucozade Energy, Lucozade Sport, Ribena and Orangina – account for 7% of the UK market.

As part of our Mizu To Ikiru promise to society, our sustainability framework gives focus to creating less waste.

We have one UK based production facility based in Coleford, in the middle of the Forest of Dean. This 53 acre site has been an integral part of the community since 1946 and is home to 400 brilliant employees.

As one of the UK's largest soft drinks companies we have a responsibility and opportunity to ensure future generations inherit and enjoy a healthy planet and we're working every day to deliver commitments across our entire value chain to make this a reality. Mizu To Ikiru is our promise to society, and guides how we act sustainably everyday.

Reducing waste is just one of the ways we sustainably manage our resources.

In 2018, we committed to reduce food waste in our operations by 50% by 2030.

What we are doing to tackle food waste

The source of our food waste data from Coleford, is mainly as a result of bottles falling over during the production process and spilling contents, underfilled bottles which are rejected as part of our quality control process, and products which do not meet our usual high quality standards and so are not suitable for sale.

How we deal with food waste

During 2019, we trialled a pilot programme that sent food waste for anaerobic digestion (A.D.) to determine whether this was a better route for managing our food waste than converting it to animal feed.

A.D. produces biogas, a methane-rich gas that can be used as a fuel, cutting reliance on fossil fuels such as oil and coal.

Samples of our co-product was taken to Amur laboratories to test for gas yield. Unfortunately, the yield was too low and A.D. is seen to be an inefficient route for our food waste and in fact, the laboratories confirmed that the co-product we produce, is a more sustainable solution for animal feed, which is higher up the waste hierarchy. We felt the exercise was worthwhile, and remain committed to exploring alternative routes that may present greater efficiencies than our existing food waste solution, although animal feed is our preferred option for 2020.

Ways we are working to reduce our food waste

We are undertaking a number of projects and working with industry experts, as well as our on-site experts, on ways to reduce our waste:

- Surplus drinks are given to local charities via FareShare, who we have partnered with since 2017.
- We also share surplus drinks with local food banks near our Coleford site.
- Our staff shops stock surplus drinks and we also provide drinks in fridges around the site for staff and visitors.
- During the COVID-19 pandemic we have donated to the local services - fire, ambulance, police, hospitals, GP surgeries and nursing homes.
- We ensure daily management of stock solutions to continuously monitor our usage on site.
- If any issues or faults are identified with a bottle or cap, the liquid product is manually tipped back into the process so that it can be rebottled to avoid unnecessary waste. This equates to less than 1% of total concentrate product, but represents approximately 20,000 tonnes per annum.
- Our Coleford factory operates under the ISO 9001 (Quality), 14001 (Environmental) and ISO 2200 (Food Safety) standards. The prerequisites of all three standards is the correct management and reduction of all wastes.
- The Coleford site is zero to landfill and we recycle all our waste streams, including cardboard, poly, bottles and paper.

Total food handled*

464,669

tonnes

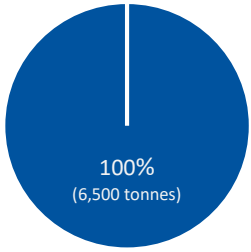
Waste as a % of food handled*

1.4%

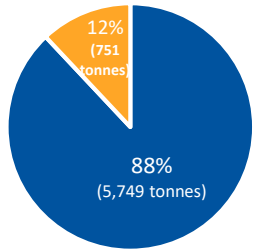
Overall food waste (**includes animal feed**)

6,500 tonnes

Waste by category



Waste by destination



Food waste data commentary

- We measured our food waste for the 2019 calendar year at our Coleford factory site in Gloucestershire.
- Total food handled by the business was 464,669 tonnes for this period. Food waste was 6,500 tonnes, which is 1.4% of the total food handled. Note that our SBF GB&i food waste definition includes food sent to animal feed. **In line with Champions 12.3 best practice, when food waste sent for animal feed is excluded, our food waste figure is 751 tonnes. This remaining food waste was sent for an anaerobic digestion trial.**
- This year our total food waste has marginally increased from 5,780 tonnes to 6,500 tonnes, an uplift of 0.1 percentage points from 1.3% to 1.4% of food handled. This increase is due to trials that have taken place on a new high-speed aseptic line that has been installed.
- Though the validation of the new line has led to a small increase in food waste, the new technology will enable us to reduce our water and energy needs long-term.
- This filling line is capable of blowing, filling and capping drinks at 55,000 bottles per hour. It uses dry aseptic technology to eliminate the need for rinsing bottles before they are filled, which will deliver significant water and energy savings for the factory going forward. The new filler will result in 40% water and energy savings per unit produced compared with the previous technology that we have replaced.
- During 2019 we sent 12% of food waste to anaerobic digestion believing this to be the best environmental option, but further to a robust trial period the yield has been deemed insufficient and not a viable option for our Coleford operations.
- At SBF GB&I we take reducing all our waste streams seriously and we are a zero to landfill site.

* Note: to be consistent with industry best practice and the UK's Food Waste Reduction Roadmap, we've updated our methodology for calculating total food and ingredient handled this year to include food waste and surplus together with (as previously) food product sold as intended. This is also reflected in our calculation of waste as a % of food handled.