



Allied Bakeries

9 bakery sites across the UK

Food waste inventory | Jan 1st – Dec 31st 2018

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Company background

About Allied Bakeries

We are the bakers behind household brands Kingsmill, Allinson's and Burgen. We make fresh bread and bakery goods and deliver them to every postcode in the UK -from Land's End to John O'Groats. To do that, our nine bakeries and seven distribution centres across the country employ over 4,000 people. And as a big business, we take our corporate responsibility seriously: we don't just want to do well, we want to do good.

Being a responsible business is an important part of our business agenda. That's why we're the only national baker who has signed up to the Carbon Trust Commitment and are working to deliver a 2% annual reduction in our carbon emissions.

Reducing our use of plastic and investigating packaging alternatives are both high on our sustainability agenda. Our bread bags are recyclable but as we seek to do more, we have this year been rolling out thinner bags on our top-selling Kingsmill loaves, saving around 240 tonnes of plastic a year.

As we are already a business that produces 0% food waste, in 2017 we made a commitment to help reduce farm to fork waste by 50% by 2030



Total food produced

471,639
tonnes

Waste as a % of production

0.0%



Overall food waste

0 tonnes

What we are doing to tackle food waste

Over the past ten years we have invested £300 million in our operations to create one of the most modern bakery businesses anywhere in the world. In the hands of our highly skilled bakers, this investment alongside our recipe quality programme, has allowed us to drive down waste in our operations.

Today, 100% of our surplus quality and unusable produce is put to good use.

Redirecting surplus quality produce for those in need

Seven Allied Bakeries sites partner with the FareShare charity, working to relieve food poverty and reduce food waste in the UK by rescuing good quality surplus food and sending it to over 2,000 charity and community groups across the UK.

Since 2016 we have donated some 550 tonnes of fresh bread and bakery products to FareShare centres. That's a staggering 565 million meals for families and people in need. We are proud to be the biggest and most consistent Bakery supplier to FareShare!



Unusable produce

In 2018, 7.3% (34,586 tonnes) of the food produced at Allied Bakeries sites was categorised as not suitable for human consumption. 100% of that was reprocessed for animal feed by SugaRich who manage the journey from factory, back to farm.





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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