



Hilton Foods UK

United Kingdom

Food waste inventory – 26th February 2019 to 25th February 2020



Hilton Foods UK

Hilton Foods UK is a specialist food packing business. We are proud to supply meat, fish and poultry to Tesco UK stores. Our journey started in 1994, expanding our product range along the way, and we continue to strive for responsible growth.

Hilton Foods UK is part of the Hilton Food Group and we offer a complete supply chain approach from procurement, retail packing and logistic solutions.

Our red meat facility in Huntingdon was founded in 1994. We receive large primal cuts of beef and lamb which are then sliced, diced or minced and packed for sale at Tesco. Examples of products that we supply include mince, burgers, steaks and joints.

Our fish processing business, Hilton Seafood, is based in Grimsby and has been operating since 1998. Here, we take fish and seafood and package it for sale, or turn it into one of our delicious prepared products, including the Saucy Fish Co brand. Products include salmon, whitefish, speciality species, shellfish and fishcakes.

In 2017 we made a commitment to reduce food waste in our own operations by 50% by 2030.



What we are doing to tackle food waste

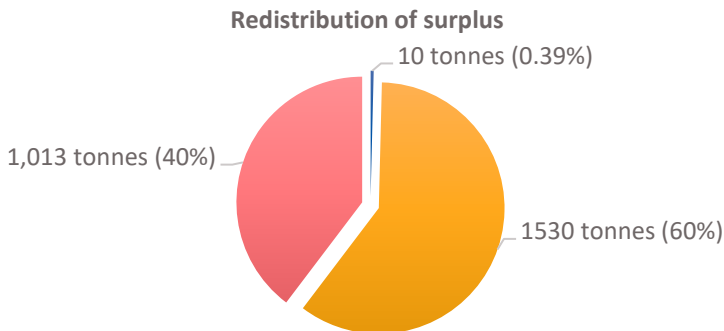
Following the success we have seen across our UK facilities by publishing food waste data, we have committed as a **global** friend of Champions 12.3. This means we will quantify and publish data from over 14 sites around the world, driving action towards halving our global food waste by 2030.



During 2019 we launched our new global sustainability strategy 'Quality Naturally' of which food waste reduction is a core element. In order to share learnings, harmonise data collection and maximise results across our global sites we are also launching our 'War on Waste' through our daily production meetings. As part of this process we ensure waste reduction continues to be a central focus to our manufacturing process where we can continually look for improvements and challenge our colleagues for ideas.

The main source of waste in our operations is 'floor waste' which includes material from leaks and spillages and regular machine wash downs. In order to tackle this we are ensuring measurement and weighing of this waste is done on an individual line level so we can identify which products and packaging drive the majority of this waste so we can introduce improvements, such as belt guards.

Below is an overview of the food that we stop going to waste. Around 60% of this material is sent to a specialist processor to make animal feed, for example, parts from Cod and Haddock that were never intended for human consumption are made into dog treats. We also send meat waste to a bio-material processing facility which is rendered down to make useful product such as pet food and tallow.



Total food handled*
125,432
tonnes

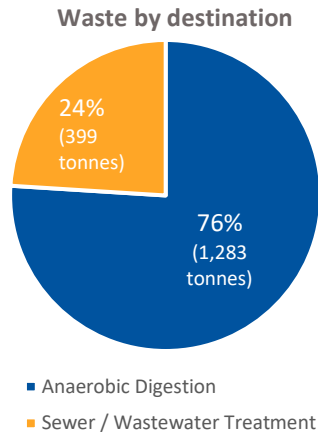
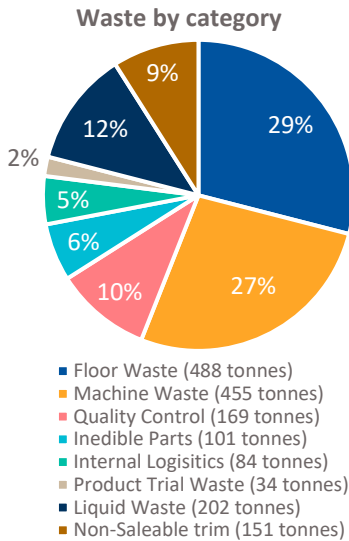
Food waste as a % of food handled*

1.3%



Overall food waste

1,682 tonnes



Food waste data commentary

- Our food waste data covers our two UK processing sites. The reporting time frame is the same as 2018 which is February – February.
- Our total food waste is 1,682 tonnes which equals 1.3% of the total food handled.
- Our biggest waste destination is anaerobic digestion, which in turn creates electricity which is supplied back to the UK grid. This material is made up of anything which we don't redistribute to humans or animals currently, for example leftover batter when making coated products.
- Our other waste destination is sewer / wastewater treatment which includes some fluid loss during production along with small solids through our wash-down processes.
- Inedible parts that were never intended for human consumption make up around 5% of our food waste total. These inedible parts are largely sent to anaerobic digestion, while some possible waste is diverted to animal feed.
- We have reduced food waste by 439 tonnes since last year from 2.1% of food handled in 2018/19 to 1.3% in 2019/20. We've achieved this mainly through redistributing more material to bio-material processing along with continuous improvement in our factories.

* Note: to be consistent with industry best practice and the UK's [Food Waste Reduction Roadmap](#), we've updated our terminology this year from "total food produced" to "total food handled" (which, as last year, includes food sold as intended as well as food waste and surplus). This is also reflected in our calculation of waste as a % of food handled.



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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