Lucozade Ribena Suntory

Coleford, Gloucestershire

Food waste inventory – 1st January, 2018 - 31st December, 2018

LUCOZADE RIBENA SUNTORY

Target Measure Act

About LRS

Lucozade Ribena Suntory (LRS) 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 ikuru 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

Waste at our Coleford site, the source of our food waste data, 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

In 2018 this food waste was sent to animal feed. During 2019, we started trialling sending our food waste to anaerobic digestion. This process produces biogas, a methane-rich gas that can be used as a fuel, cutting reliance on fossil fuels such as oil and coal. Food waste has three times the methane production potential as biosolids and due to the high calorific value of our waste, anaerobic digestion is a good option for disposal. By using anaerobic digestion we are creating a renewable source of energy and this process keeps organic materials out of landfill, which is beneficial for the environment. This is something we will be able to report on as part of our 2019 data.

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 product is given to local charities via FareShare, who have been a partner since 2017
- We also share surplus product with local food banks near our Coleford site
- Our staff shops stock surplus products and we also provide product in fridges around the site for staff and visitors
- 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 already operates under the ISO 9001 (Quality), 14001 (Environmental) standards, and is currently working towards ISO 2200 (Food Safety). 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 produced in 2018

443,203

tonnes

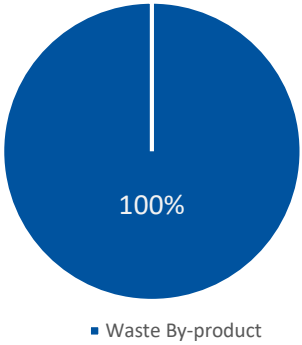
Waste as a % of production

1.3%

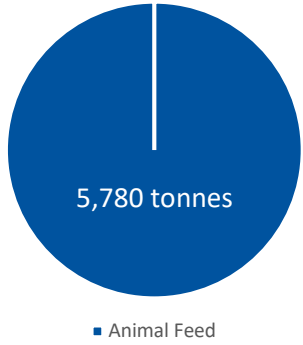
Overall food waste (**includes animal feed**)

5,780 tonnes

Waste by category



Waste by destination



Food waste data commentary

- We measured our food waste for the 2018 calendar year at our Coleford factory site in Gloucestershire.
- Total food production was 443,203 tonnes for this period. Food waste was 5,780 tonnes, which is 1.3% of total production. Note that our LRS 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 0 tonnes.**
- This year we achieved a 8% reduction in total food waste, from 6,303 tonnes in 2017 down to 5,780 tonnes in 2018. This is equivalent to a 16% reduction in waste as a percentage of production, from 1.6% down to 1.3%.
- The food waste produced is a result of errors in the production process, such as fallen or underfilled bottles, and changes in production runs due to fluctuations in consumer demand.
- As these figures are based on 2018, all food waste was sent to animal feed. In 2019, we are currently trialling our food waste going to anaerobic digestion with very good results and this will be our preferred disposal route for this waste stream in the future, creating a renewable source of energy via this process.
- At LRS we take reducing all our waste streams seriously and we are a zero to landfill site.