

Resource Efficiency

Minimisation of water use

Our gross daily average water use in 2020 was 325.69m³. This includes water that was used in our finished product.

Our Net daily water use in 2020 was 318m³.

We recover the concentrate from our RO and NF water plants and use this for rinsing apples and some other applications in the factory.

We use metered chemical foamers and high pressure cleaners for cleaning inside the factory. These methods help to reduce the water used for cleaning.

We track our water usage by area daily and investigate any high uses and put any necessary fixes in place.

Minimisation of raw material usage

We are working with our customers to produce more product using recycled PET and minimise virgin PET usage.

Minimisation of Waste

We aim to minimise waste where possible. We will follow the waste hierarchy when it is possible to do so.

Reduce

- We work with our customers to minimise the materials used in the final product. For example by removing layer pads and using lighter pre forms to produce the bottles.

Reuse

- Some of the larger boxes our raw materials are supplied in are returned to the user to be reused.
- The metal & plastic drums frozen raw materials are supplied in are sold and reused.
- Chemical IBC's and drums are returned to the supplier to be reused.
- Water bottles are sent back to the supplier to be reused.

Recycle

- Any cardboard that is not reused is sold for recycling.
- Waste plastics are sent for recycling.
- Metal is stored in the metal skip and sold for recycling.
- Wee waste is sent for recycling.
- Wood is stored in the wood skip and recycled.

Recover

- The pomace (crop residue) that is left when the apples are pressed is sold to the farm next door. This is then used in their anaerobic digester to create electricity which we then buy from the farm and use on site.
- Solids from the waste water treatment plant are processed in a squeezer and the left over cake is transported to an AD plant to produce electricity.
- In the event that we are unable to discharge from the WWTP the effluent is transported to an AD plant and used to generate electricity.

Dispose

Waste will only be disposed of when it is not possible

Minimisation of product loss

We track the following metrics on a weekly basis to ensure that product loss is kept to a minimum,

Material	Target
Apple yield (Pressed)	71%
Apple yield (Depected)	83%
Ingredient waste (excl. Apple)	£0
Packaging Waste	£0

- We have written procedures for most processes at site. Operators are trained against these procedures and the documents are used whilst undertaking tasks. Helping us to get things right first time.
- For each production task at site there is an order, the ERP system tells the operator exactly what should be used and via barcoding everything is scanned to the order, this is then booked immediately as the order is completed so any wastage can be investigated immediately.
- All juice interfaces are controlled via computer systems and using data these have been setup to ensure the least possible juice is lost whilst still maintaining product quality.
- If there is failure of vital equipment, it will fail safe and protect the juice.
- Wastage is reviewed each week in the SLT meeting.
- Preventative maintenance & CONMON programs anticipate equipment failures prior to them becoming an issue avoid wastage.