

B3 - 020

6e - Avoidance of Waste

The site has a constant drive to reduce materials waste, machinery breakdowns and processing issues which all lead to pre-sale waste. The business has set up Waste Teams across the production areas who are targeted with improving operations so that waste dough and bread, produced during the manufacturing process, are minimised.

As part of the re-use aspect, dough and unsold / returned bread, alongside production process waste, is sent for use in animal feed production.

Some over production of bread is sent to local food banks and charities for distribution and / or to the on-site Company Shop.

The site has a range of waste streams which are managed. To maximise the amount of waste that is re-used or recycled:

- Cardboard and waste paper are compacted and collected for recycling;
- General waste is compacted and is collected for sorting at an MRF where, if not recyclable, is used for waste to heat.
- Metals; oils and vehicle maintenance items are collected for recycling or reprocessing.

The business is also investing in different types of packaging materials (e.g. paper bags) so that the end consumer is able to place our packaging in either their domestic recycling system or take to stores in the carrier bag collection, dependent on which loaf type they purchase.