

Product FOOD WASTE



What are we doing?




We are targeting to half the food waste in our business by 2030 in line with UN Sustainable Development Goal 12.3. In order to achieve this we are continuing to minimise food waste through our 'Lean Management' programme, investing in new technology and promoting the 'Love Food Hate Waste' campaign.

Lean Management – Foyle have embedded Lean Management at the core of our business. We have specially trained green belt leaders at all sites, communication structures that encourage bottom up problem solving and daily performance evaluation at the department level.

Investment in technology – We have invested to ensure that our processes are as ergonomic for our operatives as possible. We find easier processing and decision making results in less waste. One standout investment in this regard is our grading and contamination prevention equipment – Sensor X. This machines allows us to accurately grade product, eliminate contamination onsite, reduce product returns and ensure the highest standard of quality for our customers.

Less wasteful behaviour – As an employer of 1,300 people we appreciate that a significant contribution to reducing food waste can be made at home by our employees. We have become advocates of the 'Love Food Hate Waste' project to foster positive behaviour change at home. We will continue to promote their campaigns, for example – 'food is our business' campaign.

Did you know...

-  There are 4.2 million tonnes of avoidable food waste thrown away annually in the UK.
-  We reduced our food waste by 22% from 2017 to 2019.
-  By reducing our food waste we reduced our annual CO₂ footprint by 1,869 tonnes Coe. That's equivalent to 39 households in the UK annually.

