



# KP Snacks Ltd

UK - Head Office, Slough

Food waste inventory – 30/12/2018 – 28/12/2019



Part of the Intersnack Group 



# About KP Snacks

**KP Snacks is the UK's number one manufacturer of nuts and popcorn, and number two manufacturer of bagged snacks. We have been making some of Britain's best-loved snacks for nearly 70 years. Our iconic snack brands include McCoy's, Hula Hoops, Tyrrells, Butterkist, KP Nuts, Pom-Bear and popchips. We also produce many fantastic products for the UK's retailers.**

We employ over 2,000 people at our seven manufacturing sites across the UK and our Head Office in Slough, Berkshire.

KP is part of the Intersnack Group, which with nearly 50 years' combined experience in savoury snacks is now Europe's No. 2 snack producer.

We constantly strive to do good for our consumers, the environment, our people and our local communities – we call this 'Our Taste for Good'.

From the ingredients we use to the way we develop our colleagues, the local causes we support, to the amount of energy we use – 'Our Taste for Good' means our business is working to create more happy snacking moments each day.

We have long monitored and challenged waste levels within our business. We are proud that in our operations none of our food goes to waste and continue to challenge ourselves to reduce surplus food by 5% each year .

**We are a business that is committed to produce 0% food waste.**



# What we are doing to tackle food waste

We have developed close working partnerships with our suppliers both in the UK and abroad. Through these partnerships we are working to improve our raw materials, both with farmers and with regards to storage, to ensure we maximise quality and minimise waste.

All KP sites have been zero waste to landfill since 2012. Any potential food waste is tracked, monitored and diverted at each of our production sites. Everything is either recycled into animal feed or re-processed for other uses, including starch from the potato process which has a range of industrial uses. We support farmers in our local communities by providing potato peelings for animal feed.

We have undertaken a number of projects to review and improve the shelf life of our products. This has resulted in longer life for many products within the supply chain and reduced levels of surplus food due to aged stock. Significant time has been spent on data cleaning, so we have improved the visibility of stock and stock life which has again driven down finished stock losses.

Work has been carried out to review the testing, sampling and quality checks made throughout our food operation to reduce the number of incidents that lead to product holds and stock disposal.

Although we are already a business that produces 0% food waste, we also aim to reduce our total food surplus levels by more than 5% per year. The key driver for KP in being able to further reduce our food surplus will be to further embed the lean manufacturing IWS (Intersnack Work Systems) principles across all our sites. IWS focuses on the elimination of all losses. We will continue with the integration of our Tyrrells business into KP, ensuring we bring best practice into all aspects of the operation.



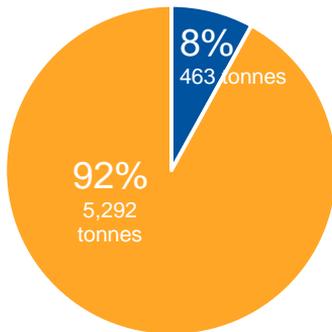
Total food handled\*  
**104,206**  
tonnes

Waste as a % of food handled\*  
**0.0%**

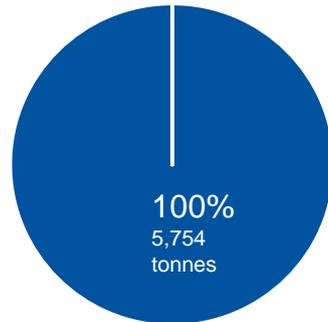
Overall food  
waste  
**0** tonnes

Overall food  
surplus  
**5,754** tonnes

**Surplus Food by category**



**Surplus Food by destination**



■ Finished goods surplus ■ Process surplus

■ Other Destinations (Animal Feed)

## Food waste data commentary

- This data covers seven sites in the UK, including two Tyrrells sites which we acquired in mid 2018. In addition, a pellet making facility was transferred from Europe into one of our existing factories. One popcorn site was closed in 2019 with production being amalgamated into an existing site.
- Our total food handled for 2019 was 104,206 tonnes. We calculated our surplus food as 5,754 tonnes which equates to 5.2% of our total food handled. Our food waste is 0% which is the same as last year.
- The majority of our food surplus (92%) is created at the production stage with a small proportion (8%) being generated as finished goods. A significant improvement has been made on finished goods with the % being halved in 12 months, from 16% in 2018 to 8% in 2019. This has been driven by greater visibility of stock data and targeted extensions to product life. This equates to a reduction of 184 tonnes in comparison to 2018.
- The majority of the production of food surplus is due to processing wastes, end of run cleans and out of specification material. Throughout the year there were a number of one offs with commissioning surplus from a new pellet plant and the integration of two new sites into the KP business. These sites' current surplus run rate is significantly higher than the KP standard. This will be addressed over the coming year as processes are standardised.
- The majority of the finished goods surplus is due to aged stock within the supply chain.
- 100% of our surplus food goes to animal feed where its high calorific content adds value back into the food chain, or is re-processed for other uses.

\* 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.