Leading the Way to Net Zero



WILTSHIRE EST: FARM 1991 FOODS

Making a real difference



Making a real differen

Our values are at the heart of everything we do.

Setting the standard



As an ethical and sustainable organisation, apetito is dedicated to taking action on Net Zero, making clear in this document how we're:





Setting challenging 2025 targets

Working in partnership



Enhancing

A passion for service

23

WILTSHIRE EST. FARM 1991 FOODS

Great food of

Sustainable

+180 COMMINER

apetito

Making a real difference

All backed by science based targets to meet our goal of Net Zero.

Our commitments

In 2021 we set out our clear carbon commitment to Net Zero.

By setting out our three stage carbon commitment we're taking action now; being held accountable for our actions and not simply making claims without a commitment to act.

All independently validated by the Science Based Targets initiative to actually decarbonise our business on the right pathway. We believe our three stage carbon commitment is one of the strongest of any company in the UK.

"Too many websites appear to be pushing misleading claims onto consumers, which means that companies offering products with a genuine environmental benefit are not getting the customers they deserve."

Andrea Coscelli, Chief Executive of the Competition and Markets Authority



green claims are misleading.

Source: Competition and Markets Authority

2025 Commitment 1

33.5% Scope 1 & 2 reduction

15.7%

Scope 3 reduction

2035

Scope 1 & 2

reduction

41%

Scope 3

reduction

2040

78.1%

Deliver clear and immediate progress with challenging interim targets



• Taking action ourselves to reduce our carbon footprint

• Supporting customers and partners to do the same



The Climate Action 100+ 2021 Progress Update shows that only 5% of companies have set credible 2025 targets.

Commitment 2

Deliver substantial decarbonisation with credible science based targets

• Driving us to decarbonise rather than just offset our carbon

• All backed up by targets for decarbonisation, independently validated and approved by the Science Based Targets initiative

WE'VE HAD OUR SCIENCE-BASED TARGET APPROVED



Commitment 3 Achieve Net Zero carbon emissions

Why should we address climate change?

As you will no doubt have seen in the media, particularly in recent years, climate change is at a critical juncture.

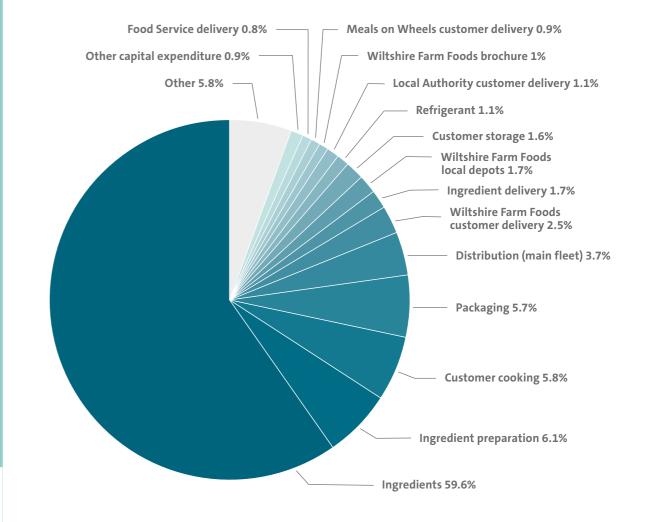
It is therefore key that organisations tackle climate change now, not only because of the long term benefits to our planet, but also the moral impact of doing what's right.

As well as this, businesses that are acting now are seeing a competitive advantage over those that do nothing.





We have analysed our carbon footprint across all areas of our business and our entire supply chain, and are taking action **now.** We are committed to making a real difference to climate change.



CIPETITO WILTSHIRE

	% of Footprint	CO₂e tonnes	
Scope 1: Our Operations		8,747t	
Scope 2: Our Energy	2.8%	3,933t	
Scope 3: Our Supply Chain	91%	127,672t	
Total	100%	140,353t	

Learn what decarbonisation means to apetito

Taking action now

We are focused on the decarbonisation of our whole business, not simply offsetting the challenge.

It's why we're not only looking at our own business, but supporting our supply chain and partners to take action and focus immediately on 2025 targets.

We're focused on six pathways.





Ingredients

Ingredients make up two thirds of our carbon footprint. It is therefore key that we work with our suppliers and farmers to drive reductions in their operations.

SPOTLIGHT: DAWN MEATS

Our beef and lamb supplier, Dawn Meats, is the first of its kind in Europe to have an approved science based target.

This sustainability push is core to its business strategy and they are committed to reducing operational emissions by 30% before 2030.

So far Dawn Meats has reduced its emissions by 248,000 tonnes of CO₂e, saving 189,000 tonnes of CO₂e in its agricultural emissions alone, while ensuring its livestock is sourced from Red Tractor and Bord Bia assured farms. So important is sustainability within its business, Dawn Meats has invested 1 million Euros annually in on-farm sustainability projects, while working in partnership with other organisations to reduce the environmental impact of the whole sector and participate in Bord Bia's Sustainable Beef and Lamb Assurance scheme.

These commitments, combined with the commitments of our other ingredient partners, aid us in reducing the carbon footprint of our food.









Beef in general has a high carbon footprint. Although reducing it by sourcing solely from farm assured British and Irish Farms, it still represents 37% of our carbon footprint.



SPOTLIGHT: YORKSHIRE GREENS

Yorkshire Greens is unique in the industry as its processing and packing facility is carbon neutral.

Any food waste from the processing of peas, normally around 18%, is turned into biogas, ensuring all electricity used on-site is generated from 100% green energy. This makes Yorkshire Greens part of a virtuous circle – taking food waste, converting it to electricity and using that power to produce a high-quality pea.

By producing its own green energy, it avoids the emission of 1,000 tonnes of CO_2e per year. In addition, as the biogas facility converts on-site food waste into energy, it also avoids the transportation of waste to external processing facilities, saving another 54 tonnes of CO₂e.

In the long term, the business is working with its farmers to produce a carbon neutral pea, so it can be processed in a carbon neutral factory and delivered through carbon neutral logistics.

It demonstrates how our suppliers are looking to reduce the overall carbon footprint of producing ingredients.

Everything Yorkshire Greens does around power and energy is driven to reduce their environmental impact.



"We all know the effects of carbon on climate change, and we all have a responsibility as businesses to have a positive impact on that, as climate change is having an impact on how we grow peas."

Ian Keyes, Yorkshire Greens



Discover how Yorkshire Greens is making a positive impact



Recipes

The meals our customers order are a key factor in reducing our carbon footprint.

Red meat alone represents more than half of the carbon footprint of our ingredients and this has traditionally been a staple of customer orders and menus. We've therefore collaborated with customers to look at the impact of their menu choices on the environment to try and influence change.

Impact of ingredients on carbon emissions

	Per l'		E.	0°0		
% of apetito ingredients by weight	5%	2%	5%	6%	3%	
% of apetito ingredients carbon footprint	37%	13%	7%	12%	4%	





SPOTLIGHT: ST. GEORGE'S UNIVERSITY HOSPITALS NHS FOUNDATION TRUST

The NHS have an ambition to become the world's first Net Zero health service. However, we questioned whether all hospital patients would embrace making radical changes to their menu choices, such as replacing red meat with plant-based options.

We therefore worked with St George's Hospital to introduce the first reduced carbon menu for the NHS, while maintaining choice for patients. The reduced carbon menus have been achieved through prioritising ingredients with a lower carbon footprint, such as white meats, fish, and vegan options. This is not about demonising any one ingredient or red meats in particular, it's about making small changes to menus that can have a significant, yet surprising, impact to the carbon footprint.

So far we've reduced the carbon footprint of St. George's menu by nearly 10% and have developed alternatives that have delivered carbon reductions of nearly 20% without making disruptive changes to patient choice or nutritional value.

Across the hospital's two-week menu, we reduced the number of red meat options from just 22 to 20. The patient sees very little change in choice, as the menu still offers 46 meat dishes, 7 fish dishes, 21 vegetarian meals and 10 vegan; but these small changes have made a significant difference to the overall carbon footprint, while meeting the British Dietetic Association Standards.

The concept of reduced carbon menus is an important factor in supporting the NHS Greener Plan as it moves towards Net Zero. And, whilst vegetarianism may be on the rise, so is 'flexitarianism' – where consumers reduce their meat consumption and opt for alternative protein sources.



"This is a significant commitment to delivering the overall green plan at St George's as well as national and NHS Net Zero carbon targets, while supporting an even more sustainable food service for our patients. We're so pleased this has been a successful collaboration with apetito, MITIE and the Trust teams and it shows what can be done in the NHS – an amazing achievement and we're very proud to be one of the first NHS Trusts to lead the way."

Jenni Doman, Deputy Director of Estates and Facilities, St. George's University Hospitals NHS Foundation Trust



We've carbon footprinted every one of our Healthcare dishes





Cooking

Within our Production Kitchens, we're taking action on two key areas to help meet our 2025 targets.

This includes not only how we cook our food, but how we use cutting edge technology to manage quality and consistency.

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Food waste

Food waste is a challenge we've continually strived to reduce. In 2019, we signed the **Step Up To The Plate** pledge: a ground-breaking initiative to drive down food waste, following a call to action from the UK Government. And as signatories to the **Courtauld Commitment,** we're committed to halving food waste.

We've introduced our Artificial Intelligence system dedicated to food waste. The system features a series of cameras across our kitchens monitoring all of our meals and unused ingredients. It ensures each meal contains the right ingredients, avoiding missing components, while monitoring the number of waste ingredients that end up going to our Anaerobic Digestion partner to be turned into energy.

This allows us to analyse and reduce the amount of food waste produced in meal preparation; reducing our carbon footprint while improving efficiency.

It ensures we're at the forefront of delivering the highest quality and sustainable meals to customers. To THE ALT E. JOZS



"We're taking action now to halve our food waste by 2025, saving over 2600 tonnes CO₂e. Through leveraging AI, we're leading the way and breaking new ground."

Lee Sheppard, Director of Corporate Affairs and Policy, apetito UK

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Energy

To increase the efficiency of our kitchens while reducing the energy used and therefore carbon produced, we've moved forward with two cutting edge projects.

This £4.8 million investment involves upgrading the kitchens with new technology to meet our challenging Net Zero targets.

Kitchen Capacity

- Generating hot water for eight of our cooking pots using direct steam injection, which is far more efficient than heating the water through an external jacketed vessel.
- A Cook-Quench-Chill system to batch cook vegetables, which uses direct contact with chilled water to remove the heat from the vegetables.
- New cooking vessels with direct steam injection, speed up cooking times and reduce the total energy required for each kilogram of sauce or casserole produced.
- All saving approximately 100 tonnes of CO₂e per annum.

Steam Capacity

- Investing in new boiler technology to increase efficiency and reduce our carbon footprint.
- The efficiency of steam production will increase from 79% to 95%.
- The new boiler will save 348 tonnes of CO₂e – a near 20% improvement in carbon emissions compared to the previous system.





A world first in sustainable packaging.

SPOTLIGHT: WILTSHIRE FARM FOODS

We never use cardboard sleeves around our meals and always reuse our delivery cardboard boxes and crates. More recently we moved our Wiltshire Farm Foods meals to new trays made from up to 80% recycled material that are fully recyclable. We estimate this will save 850 tonnes of CO₂e per year.

In the UK, only one third of ready meal trays are recycled. That's why in 2021 we took our dedication to sustainable packaging a step further; introducing the world's first industrial scale closed loop recycling system for ready meal trays. We collect the trays from our Wiltshire Farm Foods customers, guaranteeing that any tray we collect will be recycled into a new tray right here in the UK.

In the first few months we have already collected over 100,000 trays from our customers. For every 100 trays recycled, it saves the equivalent of boiling 35 electric kettles.





"It's fantastic to know that I'm doing my bit to help the environment and Wiltshire Farm Foods has made it so easy for me. I can just hand the used trays back to my lovely driver, Paul, and look forward to my meals the following week, safe in the knowledge that nothing has gone to landfill."

Lilah, Wiltshire Farm Foods customer

We've taken significant steps to improve our food packaging

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Distribution

As an organisation, we're not only responsible for the preparation of our food, but the distribution and delivery to our customers.

We're working hard to reduce the carbon footprint of our distribution by over 2,000 tonnes of CO_2e per year by 2025, with a focus on three key projects to help us achieve this.

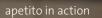
Electric vehicles



Since 2021, we've started introducing electric delivery vans into our Meals on Wheels business when the current vehicles are replaced. In early 2022, we also began using electric delivery vans for our Wiltshire Farm Foods customers.

Our ambition is to have at least 50% of our fleet of vans electric by 2025.







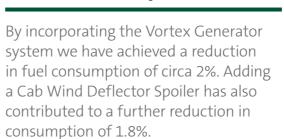
Eco drive



We are aiming to remove 40,000 litres of diesel (107 tonnes of CO_2e) from our trunking trailer fleet.

To achieve this, we are trialling a Carrier Eco Drive unit which is fitted to the Tractor unit engine Power Take off and will convert power generated from the engine when running. This will create 415 Volts / 30Kva of electricity to power the refrigeration, rather than requiring a separate diesel motor.

Fuel consumption



Our use of the Solomons Full Slipstream system created another reduction of fuel consumption of 2.2%. Our total fuel reductions reach a figure of 6%, which annually achieves a saving of 69,000 litres of diesel (185 tonnes of CO_2e).



Support



We are currently in the process of moving our company car fleet to electric vehicles, saving over **100 tonnes of CO₂e per year**.

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We have developed a **carbon calculator** that enables us to thoroughly carbon footprint our own products.



Our investment process accounts for the cost of carbon.

We have trebled the number of **electric vehicle charging points** at our head office car park in 2021.



of apetito employees believe that apetito takes action to reduce its environmental impact.



What our partners say

"From the start of our work with apetito, there has been serious commitment firstly to understanding their total emissions and secondly to detailed decarbonisation planning.

I've had a series of sessions with the CEO and other Board members, and working sessions with newly formed internal groups tasked with hitting short term targets for each of the emissions hotspots.

In fact, I would see apetito's approach of committing to a science based target, and then developing a clear plan, as best in class."

This is only the beginning

"Our goal is to achieve Net Zero by 2040.

However, we know that organisations which focus solely on long term targets are at risk of failing to gain momentum.

We're therefore committed to taking action now, ensuring by the time 2035 and 2040 come around we'll be continuing to lead the way to Net Zero."

Paul Freeston, CEO and Chair, apetito UK

2040

Achieve Net Zero carbon emissions

2035

Deliver substantial decarbonisation, independently assessed and validated by the Science Based Targets initiative.

> **78.1%** Scope 1 & 2

reduction **41%** Scope 3

reduction

15.7% Scope 3 reduction

2025

Deliver clear and

via challenging

interim targets.

33.5%

Scope 1 & 2

reduction

immediate progress

· 2035 ·

apetito Ltd. Canal Road, Trowbridge, Wiltshire, BA14 8RJ T. 01225 753 636 **www.apetito.co.uk**

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