











## FDF's Ambition 2025:

## SHAPING SUSTAINABLE VALUE CHAINS PROGRESS REPORT 2017

The food and drink manufacturing industry has an essential interest in protecting and enhancing the natural environment because of its reliance on a continuous, adequate supply of raw materials. As such, a sustainable value chain is a business imperative, alongside the delivery of safe, high-quality food that satisfies consumer demands.

The industry is aware that it faces challenges that will require a transformation in the way it currently does business at all levels – from the ingredients used and products made, to how they are packaged and transported. However, despite the challenges, including political uncertainty, FDF believes the industry can play a positive role in building resilient and sustainable value chains into the future. In particular, businesses increasingly recognise the cost of waste to their business and to wider society, and are actively working to reduce it wherever it occurs in the supply chain.

Our members continue to show industry-leading dedication to sustainability. The Food and Drink Federation's (FDF) <u>Ambition 2025</u>, launched in October 2016, carried forward the success of the FDF Five-Fold Environmental Ambition. The adoption of Ambition 2025 by members expressed a strong desire to go even further and take strides towards shaping future value chains and increasing awareness of natural capital. This report outlines the progress made by members to deliver our Ambition 2025.

> food & drink federation passionate about food & drink

## **OUR CORE AMBITIONS**

	OUR CURRENT TARGETS	2017 PROGRESS
CO2 EMISSIONS	Achieve a 55% absolute reduction in $CO_2$ emissions by 2025 against a 1990 baseline.	FDF members reported an absolute reduction of 51% in CO <sub>2</sub> emissions from their use of energy in manufacturing operations in 2016 compared to the 1990 baseline. This headline result is very welcome and can in part be attributed to the continued focus on energy efficiency and decarbonisation. However, it is also due in part to a fall in production in a number of sub-sectors which could be reversed in future years.
FOOD WASTE	Send zero food waste to landfill from members own direct operations and reduce food waste across the whole supply chain from farm to fork, including within members own operations.	Members participating in our latest waste survey achieved our target of <u>reducing</u> food and packaging waste sent to landfill to effectively zero (<0.1%) in 2015. Additionally, FDF and other signatories to Courtauld 2025 have continued to make good progress on reducing food waste across the agri food chain as set out in WRAP's first <u>annual review</u> report. WRAP will publish supporting data every three years under Courtauld 2025 instead of annually.
PACKAGING	Minimise the impact of used packaging associated with food and drink products and to encourage innovation in packaging technology and design that contributes to overall product sustainability.	Members participating in our latest waste survey achieved our target of <u>reducing</u> food and packaging waste sent to landfill to effectively zero (<0.1%) in 2015. In 2017, FDF published <u>"Packaging for people, planet and profit – sustainability</u> <u>checklist"</u> to help companies optimise their packaging systems in order to improve the sustainability of their value chain. FDF members continue to work with other parts of the packaging chain on improving the recycling of packaging, particularly plastics, including through a focus on design aspects.
WATER	Deliver continuous improvement in the use of water across the whole supply chain and take action to ensure sustainable management and stewardship whilst contributing to an industry-wide target to reduce water use by 20% by 2020 compared to 2007.	Between 2007 and 2016, reporting FDF members have <u>reduced their</u> <u>absolute water consumption by 35.8%;</u> the amount of water consumed per tonne of product was reduced by 36.6% over the same period. These results represent a major contribution to the wider Food Industry Sustainability Strategy (FISS) industry target.
TRANSPORT	Reduce the environmental impact of our members' transport operations, whether from own fleet operations or third- party hauliers, in terms of both carbon intensity and air quality aspects and embed a 'fewer and friendlier food miles' approach within food transport policies.	Results for the seventh year of the Logistics Carbon Reduction Scheme showed that manufacturers contributed to a 7% reduction in average kilogram $CO_2$ equivalent emissions per vehicle km in 2015 compared to 2010 and based on the sample of members who consistently provided data since the launch.
SUSTAINABLE SUPPLY CHAINS	To promote the recognition and uptake of sustainability standards and initiatives in the food and drink sector.	FDF have created a web tool called the <u>Sustainability Resource Hub</u> which contains information on voluntary certifications, collaborative platforms and practical tools available to businesses looking to further their sustainability agenda. This was launched to FDF members in July 2017 and to the public in January 2018.
NATURAL CAPITAL	Work to increase awareness of natural capital amongst members, promoting the business benefits and supporting a shift towards integrating natural capital into decision making.	Since joining the <u>Natural Capital Coalition</u> in 2015, FDF has helped to deliver the first <u>Natural Capital Protocol</u> and <u>Food Sector Guide</u> , launched in 2016. Several member companies also work directly with the coalition. FDF continues to work with its member companies to understand and protect natural capital, especially in light of the new 25-year environment plan, which places natural capital at the centre of future environmental policy.
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