**Corporate Social Responsibility**

The Federation continues to develop its policy for corporate social responsibility for the plant bakery industry. Our position is a working policy and will be reviewed and revised on an ongoing basis, covering areas such as carbon footprint, energy use, water management, landfill commitment, packaging waste and transportation. Federation members have also individually signed up to the Food and Drink Federation's (FDF) Five-Fold Environmental Ambition.

**Carbon Footprint** - The plant baking industry is making a conscious effort to reduce its carbon footprint in worldwide sourcing and supply of food and materials.

**Energy Use** - For many years, bakers have been conscious of the need to reduce energy consumption. Our members are part of the Food and Drink Federation (FDF) Climate Change Levy Scheme and are working continually, collectively and as individual companies to look at the opportunities for greater efficiencies – for example looking at the possibility of recycling heat from our ovens.

The purchase of large bakery equipment is a long-term investment but as investments are made and new bakeries built, an increasing emphasis is made on efficiency and opportunities are taken to utilise those that are the most modern and energy efficient.

**Water Management** - The vast majority of water used by the baking industry is used in the recipe and production of the finished products. Further up the chain, flour milling uses little water and the areas the UK millers source their wheat from are not reliant on irrigation.

**Landfill Commitment** - The baking industry is continually sourcing environmentally friendly options for the management and disposal of waste. Like other sectors of the food industry the baking industry consumes both renewable and non renewable materials and it is constantly seeking improved efficiency of energy and material utilisation.

It is difficult to quantify how much waste is produced by the baking industry. It can be classified into up to 30 different types of waste ranging from bread waste directly from the production process, to packaging waste from raw materials, to oil from delivery vehicle maintenance. Throughout the production and distribution process there will always be a proportion of waste. The industry is continually looking at means to divert waste away from landfill.

**Packaging Waste** - Bread uses minimal packaging in terms of its wrapping. Deliveries are made direct to supermarkets in returnable plastic breadbaskets so there is no outer/intermediate packaging.

**Transportation** - The majority of UK bread is made from UK sourced ingredients. The few ingredients that are imported are in low volume. Wheat that is imported is usually transported by ship, which minimises the environmental impact.

Raw materials such as flour, yeast, salt and vegetable oil are delivered in bulk.

Bread is supplied direct to store in most cases minimising the food miles whilst ensuring a daily delivery.

Consolidation of transport is an ongoing challenge as by its very nature bread is a product that all consumers, quite correctly, expect to be made available fresh on a daily basis. The Federation urges members to consider the environmental impact of the transport they use and some members have vehicles that run on Compressed Natural Gas. Some members have also introduced double-decker delivery units to transport bread in bulk over longer distances, which carry much more bread per journey and so reduces fuel usage.

[**Courtauld Commitment 2025**](http://www.wrap.org.uk/content/courtauld-commitment-2025)

Individually, FOB members have contributed and signed up to the FDF Five-Fold Environment Ambition which includes reducing CO2 emissions, diverting factory and food waste away from landfill, reducing the amount of packaging produced in households, reducing the amount of water used outside of that embedded in products and achieving fewer and friendlier food miles.