

FOB STATEMENT ON CARBON FOOTPRINT REDUCTION

The bakery industry has over many years taken steps to reduce its carbon footprint and some members of the sector already show progress towards reducing carbon footprint by on-pack information.

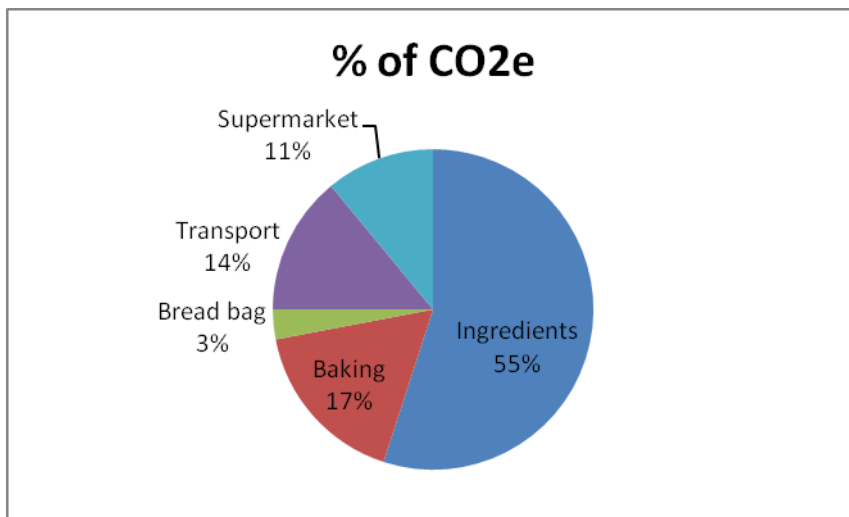
However, due to the nature of the product, a lot of the issues which have to be addressed in other sectors are not pertinent to the bakery sector. For example, we do not have excess packaging as bread has always been delivered in returnable plastic trays.

In recent years steps have been taken to considerably reduce loss of these plastic trays further reducing our carbon footprint.

There is minimal packaging on bread, only the bread bag which is used to package it hygienically and safely. The amount of CO₂ used in the packaging is less than 5%.

As bread is delivered in re-usable plastic baskets there nothing else that needs to be disposed of, just the bread package itself. Gram for gram the product we sell uses the least packaging in the whole food sector except for fruit and vegetables which on the whole do not require packaging.

The following pie-chart shows the carbon footprint of bread at the supermarket checkout.



Source: How bad are bananas? The Carbon Footprint of Everything – Mike Berners-Lee

The contribution of production of FOB members who have signed up to the FDF and Courtauld Agreements represents at least 75% of the industry’s output.

The by-product from plant bakeries in production is minimized as all bread is suitable for animal feed and is disposed of in this way. There is zero product wastage to land fill.

The following chart shows how bread's carbon footprint compares to a range of other products. The carbon footprint of bread is less than cereal and milk.

Product	Brand/Source	CO2 per serving	CO2 per gram of product
Soft White Loaf	Kingsmill	1kg per 800g (50g per slice)	1.25g
Semi-Skimmed milk	Tesco	800g per pint	1.41g
Porridge Oats	Quaker	80g per serving (32g)	2.5g
Homegrown Granulated White Sugar	British Sugar	0.6g per gram	0.6g
Dairy Milk Chocolate	Cadbury	169g per serving (49g)	3.45g
Lamb (cooked)	EWG Report	12g per serving (300g)	0.04g
Orange	Jaffa	25g per serving (200g orange)	0.12g

Sources:

Product packaging/Carbon footprint label and Meat Eater's Guide to Climate Change and Health – Karl Hamerschlag, Environmental Working Group (EWG)