

FOB STATEMENT ON WATER USE IN THE UK BAKERY SECTOR

Water is a vital resource in bakeries and is used for a variety of uses including as an essential ingredient in the recipe for bread.

The amount of water involved will depend on the particular bread being baked. It is worth noting that the wheat used in the UK for bread making is not irrigated like many other food products such as vegetables and potatoes.

A commitment between the FDF and WRAP, known as the Federation House Agreement, was a commitment which achieved significant savings in water to help reduce stress on the nation's water supplies and contribute to an industry wide absolute target to reduce water use which excludes that embedded in products by 20% by 2020 compared to 2007.

The majority of the large bakers have signed up to this important commitment (more than 70%).

Water savings to date through the Federation House Commitment are savings of 1.3m cubic meters of water which is equivalent to 520 Olympic sized swimming pools.

In addition to its use as an ingredient in the making bread it is used in a variety of different ways in running a bakery. Water is used for vehicle cleaning and the cleanliness of the premises. Being a food handling business cleanliness is important and water plays an important role in hygiene management.

Bread is delivered in plastic trays which are returnable and environmentally friendly but these trays also have to be washed regularly at the bakery usually in a specially designed basket washing facility.

There are clear commitments from bakers that they have an objective, as per the Federation House Agreement, to reduce the amount of water used by developing better systems of water management and continuing to monitor the total use at the business.

The FDF Water Group has put together a short guide on water management which is available on the FDF website at www.fdf.org.uk/water.