

FOB STATEMENT ON CSR IN THE UK BAKERY SECTOR

Industry Facts and Figures

Food is one of the largest manufacturing sectors in the UK employing over 430,000 people.

The UK's bread and bakery sector is worth £3.9 billion at retail sales value. We employ over 75,000 people and supply the majority of the nation's bread, around 80% of the bread and bakery products consumed in the UK. There are approximately 150 large plant bakeries in the UK (over 100 staff), 350 medium sized bakeries and 4,500 small craft bakeries.

The turnover of the food and drink sector is just over £105 billion per year.

UK grocery retailers sell some £192 billion worth of product in over 95,000 stores throughout the UK. There are approximately 43,000 convenience retailers, 35,000 traditional retailers, 6,000 supermarkets, 4,700 discounters and 7,200 forecourts. All of these outlets will sell bread.

Bread is purchased by 99% of UK households, this equates to almost 11 million loaves and bakery packs produced each day and 5.5 million wrapped loaves per day.

Distribution of Bread

Bread is baked and delivered to order every day and is delivered fresh to the smallest corner shop to the largest supermarket. Because of its shelf life every product is made daily and delivered direct to store.

Bakers do a lot to ensure they are minimising the environmental impact of bakery distribution. This ranges from low emission vehicles, to more efficient routing of vehicles and driver training.

As many deliveries as possible take place in the early morning so as not to take up space on the roads during the day.

Bread is delivered on a daily basis and this does result in 'food miles', about 130m miles a year, however it is only by delivering daily that the freshest product is made available to consumers.

80% of UK consumers live within 30 miles of a large bakery.

Bread is delivered in returnable plastic trays minimising the amount of single use packaging. When the plastic trays come to the end of their useful working life they are recycled.

Carbon Footprint Reduction

The baking industry has been very conscious for many years of the need to take steps to reduce its carbon footprint. An example of this has been some members of the sector already show progress towards reducing carbon footprint by their on-pack information.

By the very nature of bread a lot of the issues which are addressed by other sectors are not pertinent to the baking industry.

For example we do not have excess packaging. There is minimal packaging on bread - gram for gram the product uses the least packaging in the whole food and drink sector except for fruit and vegetables which in the large part do not require any packaging.

Bread is delivered in returnable plastic trays. Over recent years considerable steps have been taken to minimise losses of bread trays and at the end of their working life they are recycled.

The FOB members who have signed up to the FDF and Courtauld Agreements represents at least 75% of the industry's output. Any co-products are minimised and are suitable for animal feed and disposed of in this way. Therefore zero product is sent to landfill from our sites.

FOB Members' CSR Commitment

The Federation of Bakers has conducted a CSR survey with members with the following conclusions:

- Members are committed to operating their businesses in an ethical manner and contributing to sustainable economic development.
- Members are committed to improving the health and wellbeing of their workforce by being a good employer, offering a safe working environment and giving them opportunities for learning and development.
- Members produce a wide range of bakery products with clear nutrition information to help consumers make informed, healthy choices.
- Members invest in a range of local and charitable initiatives to ensure a positive impact on the local communities where their bakeries are located.