

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.

The Federation of Bakers along with other key stakeholders including the Food and Drink Federation (FDF) has signed up to a commitment with WRAP called the Courtauld Agreement which includes the Courtauld 2025 Water Ambition. This seeks to deliver continuous improvement in water use across the food and drink industry supply chain and to ensure sustainable water management and stewardship. This commitment has already achieved significant savings in water and contributed to an industry wide absolute target to reduce water use by 20% by 2020 compared to 2007.

In addition to its use as an ingredient in the making of 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 Courtauld 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.

To find out more about the [Courtauld Commitment 2025 Water Ambition](#) please click the link.