



As part of our vision to be a positive force for change, we've produced a series of factsheets to help our customers better understand sustainability issues, and what we're doing about them.

Overview

The calls for climate action are increasing from every stakeholder – customers and employees are keen to see that we are playing our part.

This factsheet aims to explain our carbon footprint and what we're doing to try and minimise it.

What's the problem?

Our net zero ambition has been set in response to the climate crisis and the excessive intensity of global atmospheric greenhouse gases. All stakeholders want to see us taking action; our customers want a supplier that is active in decarbonisation and our employees want us to play our part.

Our targets and plans

We've set an overall ambition to achieve net zero GHG emissions by 2045. Please refer to the Carbon Footprint factsheet for a breakdown of these targets into interim milestones across each scope.

SCOPE 1:

Diesel: We've established an Alternative Fuels working group to closely follow EV and hydrogen developments.

Refrigerants: We've mapped out our use of refrigerants and are creating a plan for phasing out high GWP (Global Warming Potential) refrigerants.

SCOPE 2:

We've been running a solar project for some time, which has resulted to date in 5 of our depots having solar panels installed, and 17 further sites are up for review, subject to practical and legal restrictions.

SCOPE 3:

The most challenging and significant element of our carbon footprint. We've started a project with CarbonCloud to measure the carbon footprint of all our products across our range, with three objectives:

- To give customers better data at product level (expected late 2024)
- To engage with suppliers on their products, encouraging them to provide us with better carbon data over time, not only measuring it but reducing it
- To enable customers to measure the total scope 3 footprint for the food they buy from us annually



What can you do?

Foods vary a great deal as to their climate impact; most GHG is created by agricultural practices at farm stage. It's well accepted that generally speaking, meat and dairy have the highest climate impact, although the severity of this impact varies a great deal depending on the category and how it's produced.

For this reason, many catering establishments are not only increasing plant-based options but also decreasing the proportion of meat in menus, facilitating flexitarian approaches for people looking for better outcomes for both health and planet, and in some cases, the wallet too, amidst the cost of living crisis.

Whilst we're doing all we can to engage our suppliers in decarbonisation, we're also working on giving you the carbon footprint of all the food you buy from us, to help you measure and reduce the carbon impact of your menus.

There's a lot more to food production than its carbon footprint, but hopefully this information will equip you to reduce your organisation's carbon footprint, which you can report to investors, employees, wider stakeholders and your customers.

Find out more

To find out more, check out [our blogs](#) and [podcasts](#) on climate friendlier menus and food waste reduction

Share your feedback

We hope you find this fact sheet helpful, we'd love your feedback using the QR code or by clicking [here](#)

