

Bakkavor cuts waste in half.....

Bakkavor Group is a leading international food manufacturing company specialising in fresh prepared foods and produce. Their site in Holbeach St Mark's specialises in the production of state-of-the-art pizza bases and pizzas.

Bakkavor decided to work with Business Envestors as they hoped to reduce the company's impact on the environment and at the same time save the company money. They also wanted to tie in the existing safety, health and environmental manual with the improved environmental management system.

Following on from his training and on-site support, Rob analysed where wastage was occurring within the company, and began targeting the specific areas producing the most waste. Several initiatives were run, including an awareness raising campaign, reducing food waste from the assembly line and re-structuring workloads so that the night shift were moved onto day shifts, enabling lighting and equipment to be switched off during the night, saving significant amounts of electricity and money for the organisation.

Savings made:

- Reduction of warehouse electricity by 3000-3500 kWh per week;
- A reduction in waste to landfill of 15% in 2007 (355 tonnes);
- A saving of over £16,000 per year as a result of selling their waste dough to be used as animal feed instead of sending to landfill; and
- Further targets for 2008 to reduce the amount of waste recycled from 50% to 80% is looking more than achievable

BAKKAVOR



Rob King, Logistics Manager and his team

"I learned a lot through this project, especially from the CIEH Environmental Management course. It was quite daunting to begin with, if we hadn't been given a starting point with a basic format, I wouldn't have known where to start. We also found it very helpful to have the on-site support and the advice on the system we drafted up."

Rob King, Bakkavor

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