

Food and Drink Federation

**Five-fold Environmental Ambition
&
Sustainability Aims**

Andrew Kuyk

Director of Sustainability & Competitiveness

Food and Drink
Federation



Making a real difference

Five-fold Environmental Ambition: Progress Report 2010

Building on Success

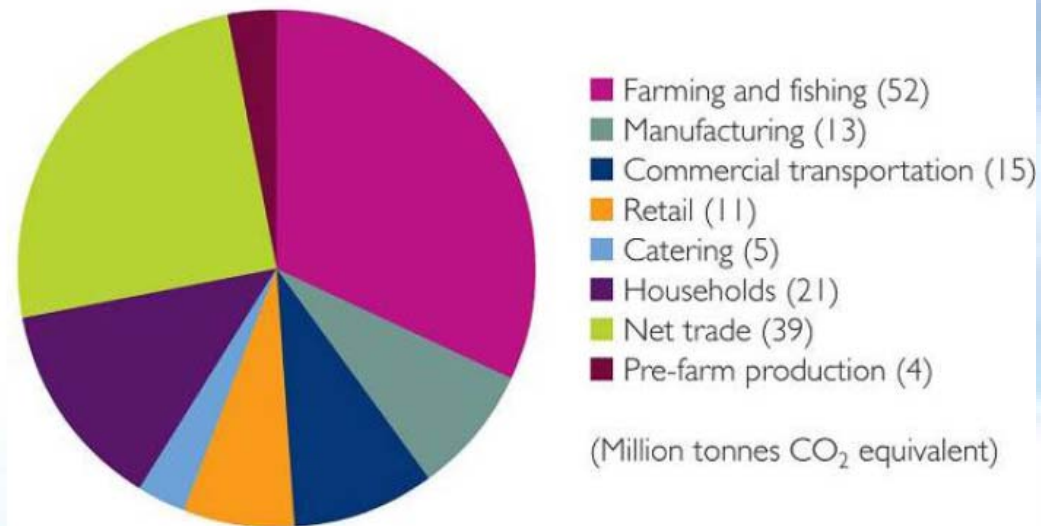


Five-fold Environmental Ambition

- Achieve a 35% absolute [reduction in CO₂ emissions](#) by 2020 compared to 1990.
- Seek to send [zero food and packaging waste to landfill](#) at the latest by 2015 and make a significant contribution to WRAP's Courtauld Commitment 2 target to reduce product and packaging waste in the supply chain by 5% by end of 2012 against a 2009 baseline.
- Make a significant contribution to WRAP's work to reducing the carbon impact of packaging by 10% by 2012 against a 2009 baseline.
- Achieve significant [reductions in water use](#) to help reduce stress on the nation's water supplies and contribute to an industry-wide absolute target to reduce water use by 20% by 2020 compared to 2007.
- Embed environmental standards in their [transport practices](#), including contracts with hauliers as they fall for renewal, to achieve fewer and friendlier food transport miles and make a contribution to IGD's Efficient Consumer Response UK Sustainable Distribution Initiative to save 80 million HGV miles over the period 2010-12 in the grocery sector.

Food system contributes to climate change

- 10-12% GHG emissions
- 30% including land conversion
- CH₄ from ruminants and irrigated rice
- N₂O from fertilisers



Include in climate change negotiations

Source: Foresight. The Future of Food and Farming (2011)
The Government Office for Science, London.

Our Sustainability Aims

- Our role as food and drink manufacturers is to supply consumers with safe, nutritious, appetising and affordable food and to help them make sustainable choices which will secure these benefits for the future
- We will lead by example, building on the success of FDF's Five-fold Environmental Ambition to extend our influence across the supply chain as part of a longer term food strategy
- We will work with our suppliers, customers, employees, policy makers and other stakeholders to develop the necessary information, skills and business environment to deliver continuous improvement in the use of energy, water and other natural resources to help address the pressing global issues of climate change and loss of biodiversity
- We will encourage the development of life-cycle thinking throughout the supply chain and try to remove systemic barriers to improving resource efficiency, from the sourcing of raw materials to the disposal of post-consumer waste
- We will promote innovation and technology to reduce waste and extract maximum value from the resources we use and to help consumers get the most from our products