



CASE STUDY JOLANDA SOONS-DINGS

Sustainability Program Leader at Lamb Weston / Meijer





Our contribution to the SDGs

Creating Shared Value for society

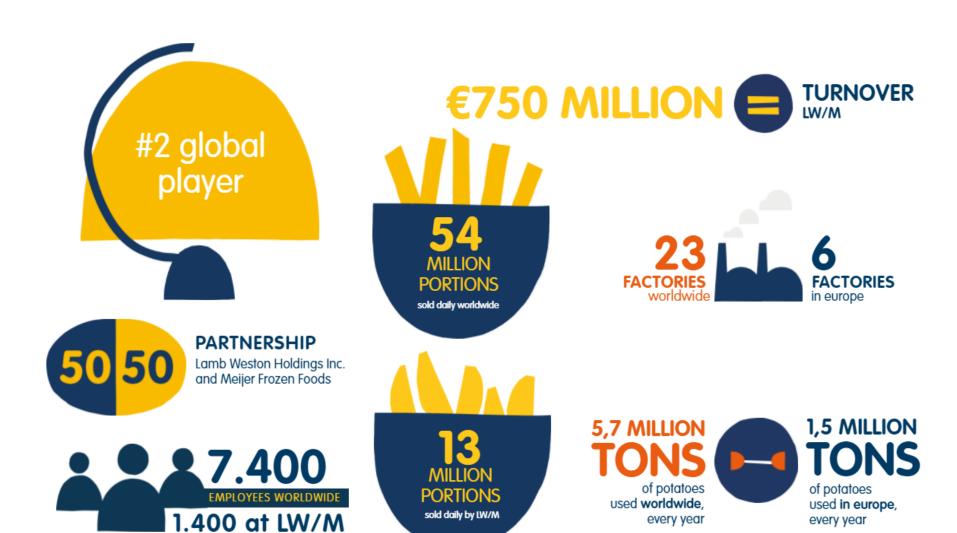
Europatat Congress, 4 May 2018 - Brussels

Jolanda Soons-Dings Lamb Weston / Meijer



WHO we are, what we do



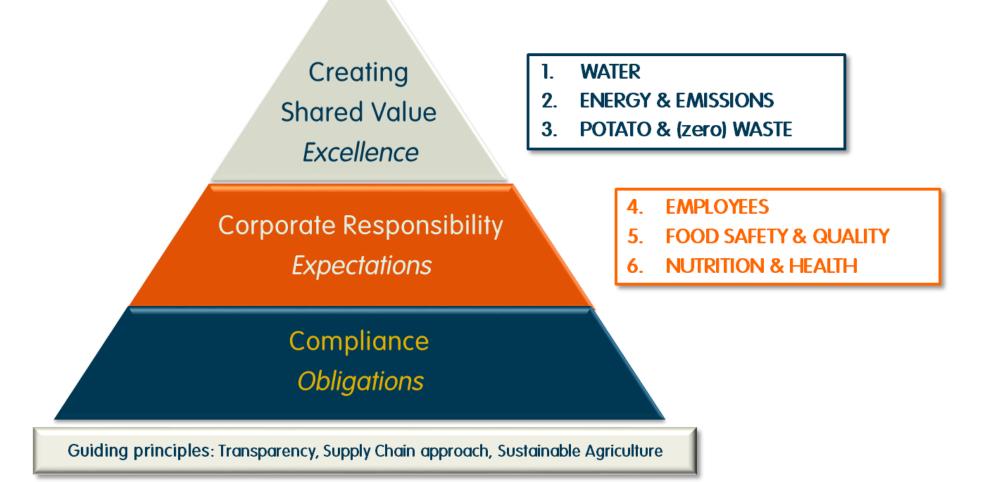




WHY – our Sustainability Strategy



We **focus on 6 key themes** and want to **lead on top-3**, having the <u>largest impact</u> on our core business and making a difference in our total supply & value chain:





HOW – our Sustainable Six











Employees

Improved workplace safety,
Great Place to Work



Food Safety & Quality

Improved consistency, deliver safe food



Nutrition & Health

Improved nutritionals, clear nutrition information

Guiding principles: Supply Chain approach, Transparency and Sustainable Agriculture



Relevance SDGs for our business – define your impact



SUSTAINABLE GEALS DEVELOPMENT GEALS





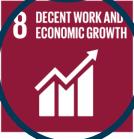


































Our contribution to the SDGs – our key impactors



Sustainable Six

& the connected Sustainable Development Goals

Nutrition & Health

consumers

- Improve nutritional value LW branded products
- Clear nutrition information to
 direct customers &

Food Safety & Quality

 Improve consistent quality
 Meeting implicit customer needs and expectations (deliver safe food)

Employees

- Improve 'work place safety'
- Improve employee health and well-being
- Improve employee development
- Improve employee engagement
 Improve employee satisfaction,
 LW is a 'Great Place To Work'



Water

- Reduce direct water use by 50%
- Lower blue water footprint in water stressed areas
- Improve quality of processed water

Energy & Emissions



- Reduce direct energy use by 30%
- Reduce GHG emissions from energy by 30%
- Lower carbon footprint in the supply chain

Potato & Waste

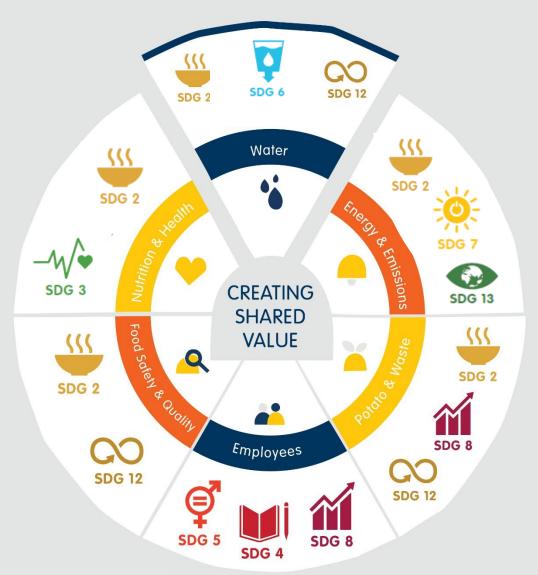


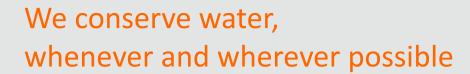
- Increase potato utilization by 10%
- Zero waste to landfill; <0.5% incinerated waste
- Maximize the reuse of by-products and waste streams
- Stimulate conscious consumption in our total value chain
- Reduce our ecological footprint (land needed to grow raw materials)



Our contribution to the SDGs - Water







Water goals 2020



- Reduce direct water use by 50%
- Lower blue water footprint in water stressed areas
- Improve quality of processed water





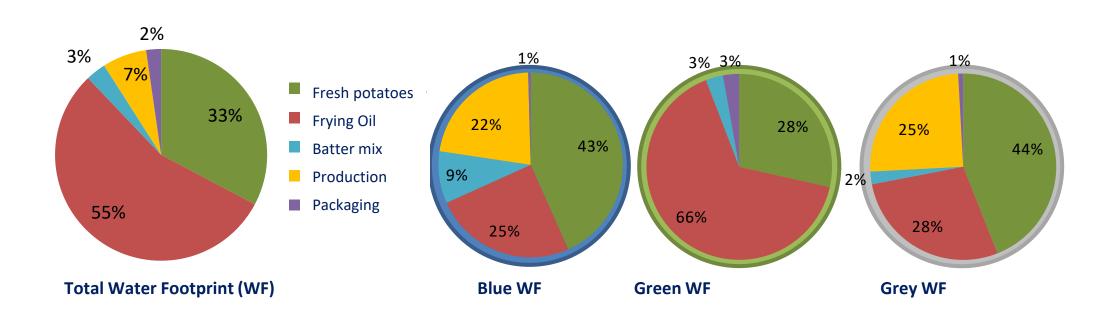




Understanding our total Water Footprint – define impact



Agriculture main impactor (91%) in WF of our finished products:



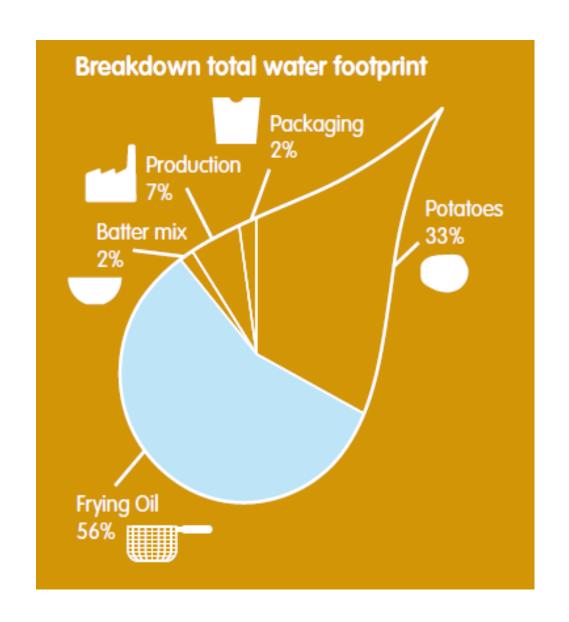
Water needed to grow crops is **91% of our WF** (=potatoes, sunflower oil, batter)

- Total WF: Frying oil (55%), Potatoes (33%), Production (7%), Batter (3%)
- (Blue WF: Potatoes (43%)) Frying Oil (25%), Production (22%), Batter (9%)



Understanding our total Water Footprint – define impact





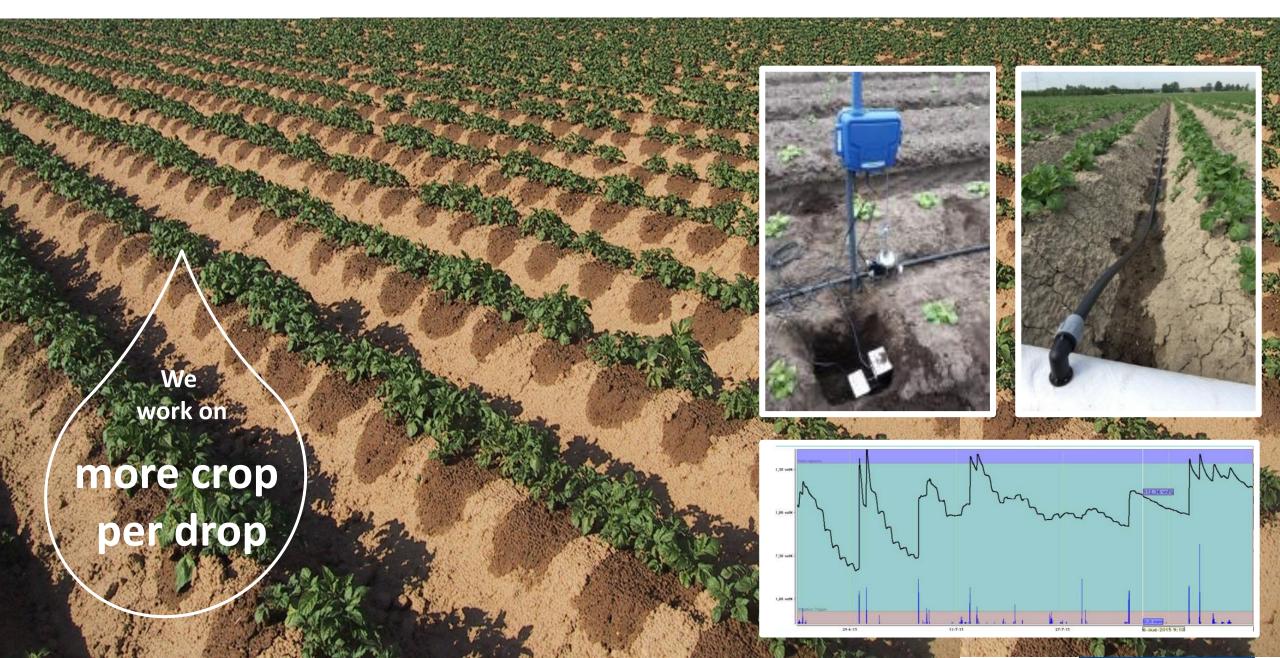


WF potatoes 95 l./kg, WF sunflower oil 5,600 l./kg



Our climate action on water scarcity – drip irrigation UK

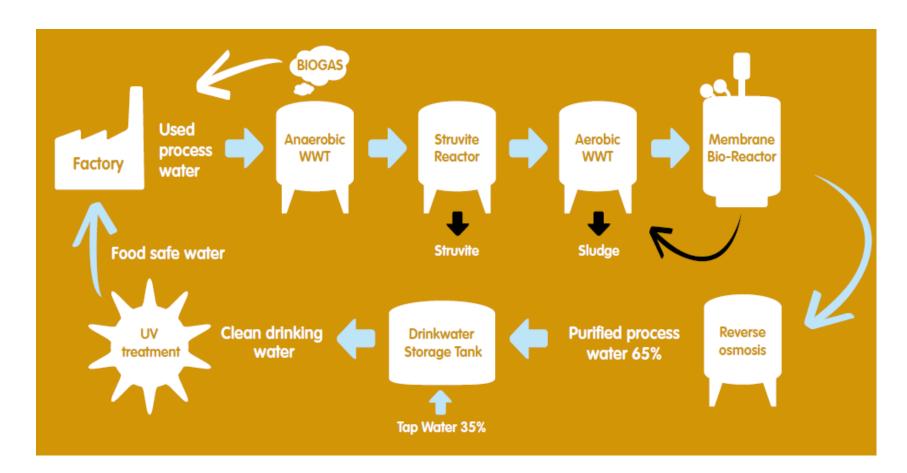




Our climate action on water scarcity - reuse it



Closing the loop with 'Innowater' technology will reduce our fresh water intake for processing by 50% and save 2 million m3 fresh water versus our water use in 2008.



"In 2014, the Innowater project won one of McDonald's global Best of Sustainable Supply (BoSS) Awards, in recognition of its future contribution to water sustainability."









Our contribution to the SDGs – Energy & Emissions





We cut CO2 emissions from field to factory to fork

Energy & Emissions



- Reduce direct energy use by 30%
- Reduce GHG emissions from energy by 30%
- Lower carbon footprint in the supply chain





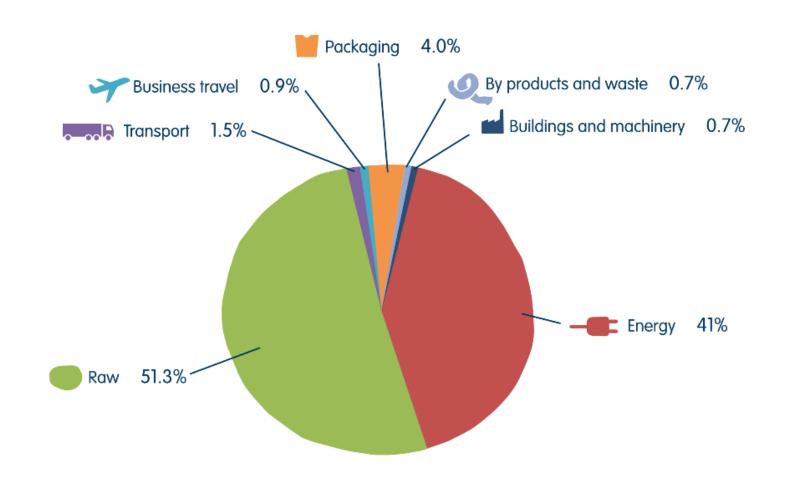


Understanding our total Carbon Footprint - define impact



Raw materials (potatoes, oil) main impactor, energy for processing 2nd

Breakdown 2016 Total Product Carbon Footprint (Scope 1, 2 + 3 - CO₂ emissions)



Our results 2018 vs 2008:

-24% Energy intensity -34% Emission intensity

20% lower CF / ton finished

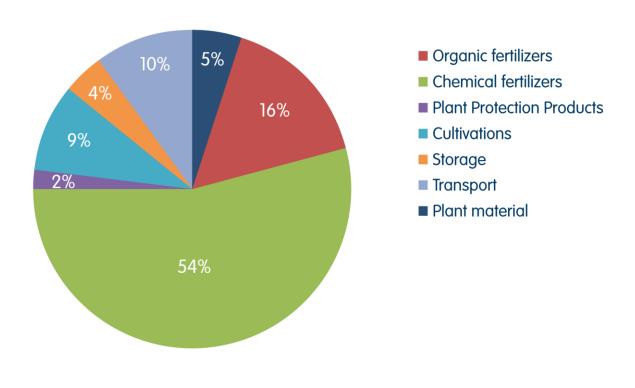


Understanding our Potato Carbon Footprint - define impact

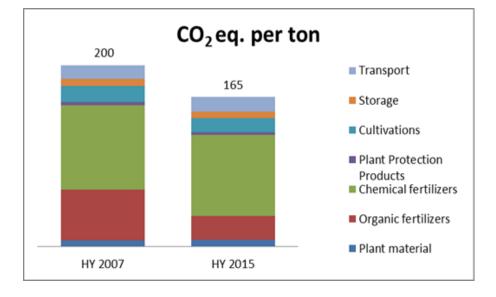


Fertilizers main impactor (70%), chemical fertilizers 1st, organic manure 2nd, transport 3rd

Breakdown 2016 Potato Carbon Footprint



Lower CO2 eq. / ton due to higher yield / ha





Our measures against climate change – **sustainable transport**

Lamb Weston SEEING POSSIBILITIES IN POTATOES

-6.2 million road km per year vs 2008, multimodal transport solutions

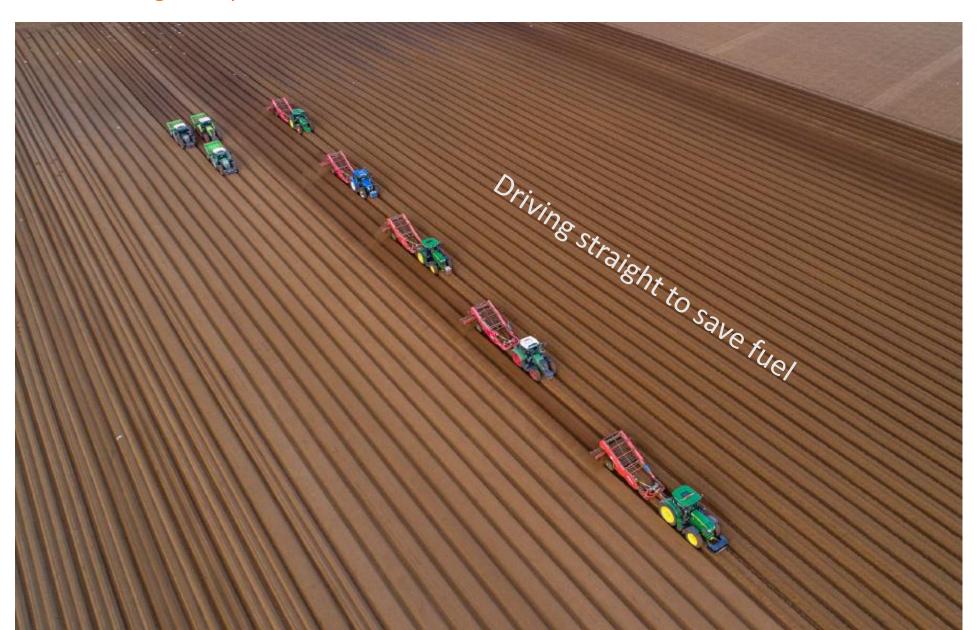




Our measures against climate change – **sharing best practices**

LambWeston® SEEING POSSIBILITIES IN POTATOES

Farmers doing their part to reduce GHG emissions





Our contribution to the SDGs – Potato & (no) Waste





We utilize the whole potato

Potato & Waste



- Increase potato utilization by 10%
- Zero waste to landfill; <0.5% incinerated waste</p>
- Maximize the reuse of by-products and waste streams
- Stimulate conscious consumption in our total value chain
- Reduce our ecological footprint (land needed to grow raw materials)





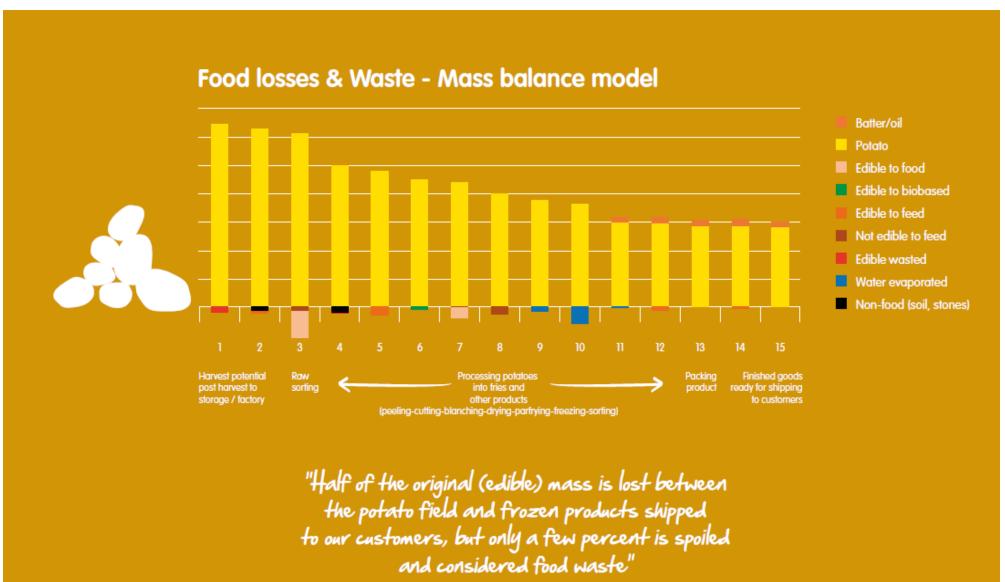




Understanding our Food Loss and Waste (FLW)

LambWeston SEEING POSSIBILITIES IN POTATOES

Approx. 5.6% gets lost between field and freezer, with <1% food 'wasted'

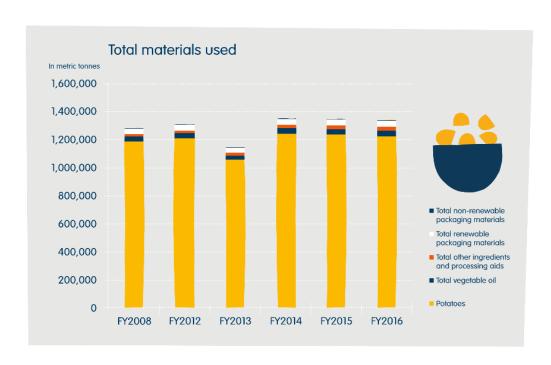


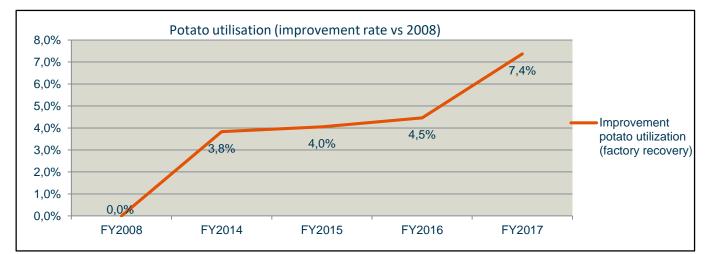


Our measures against climate change – resource efficiency



+7% higher potato utilisation in 2018 vs 2008

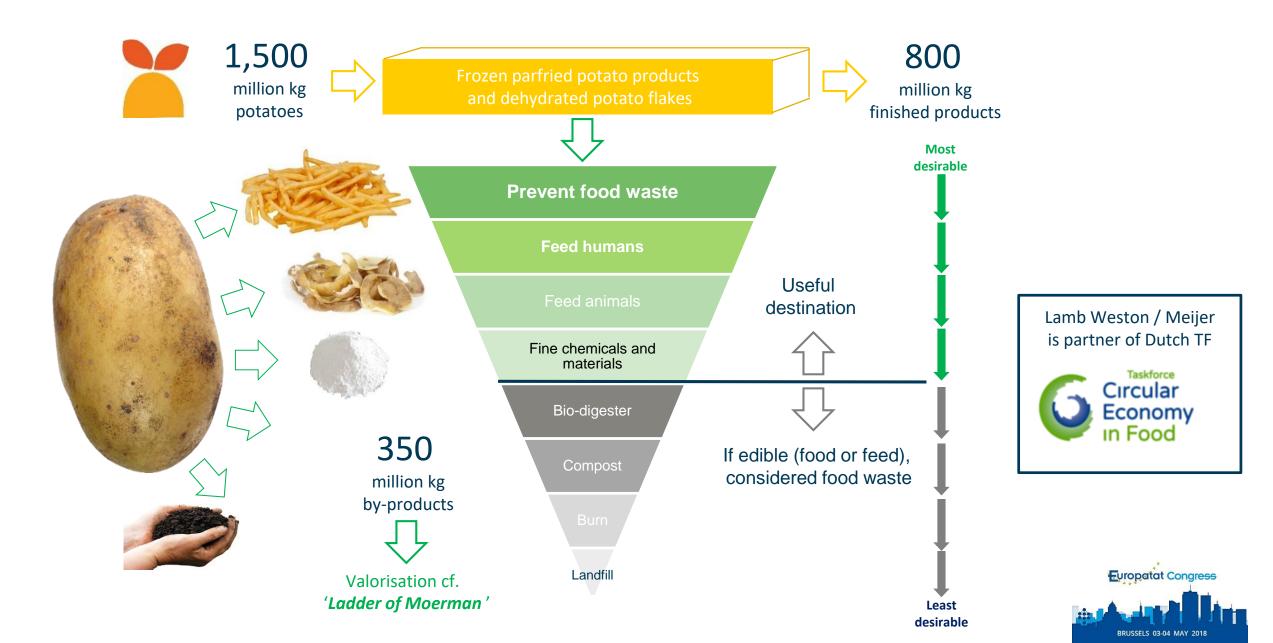






We utilize the whole potato – how?

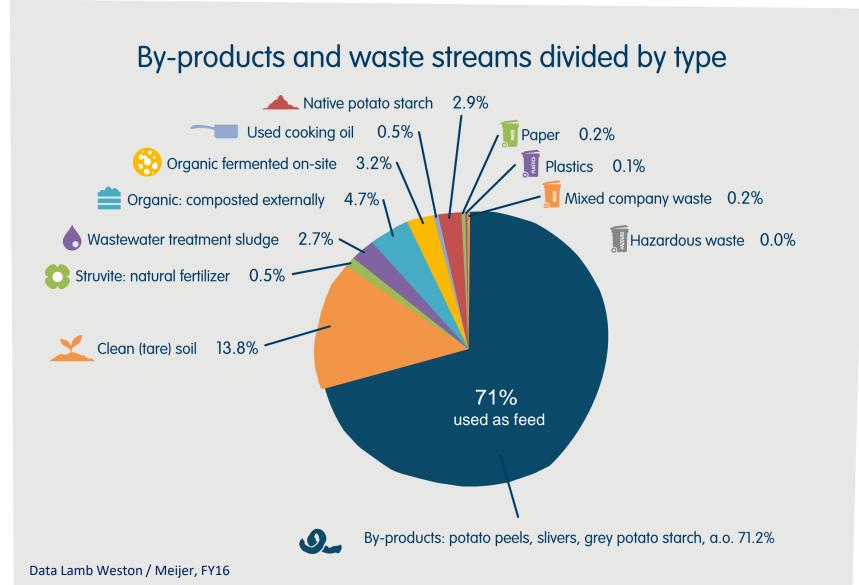




Valorisation of our by-products & waste streams

Zero waste to landfill, 99.8% by-products gets useful destination







350
million liters water evaporates during processing



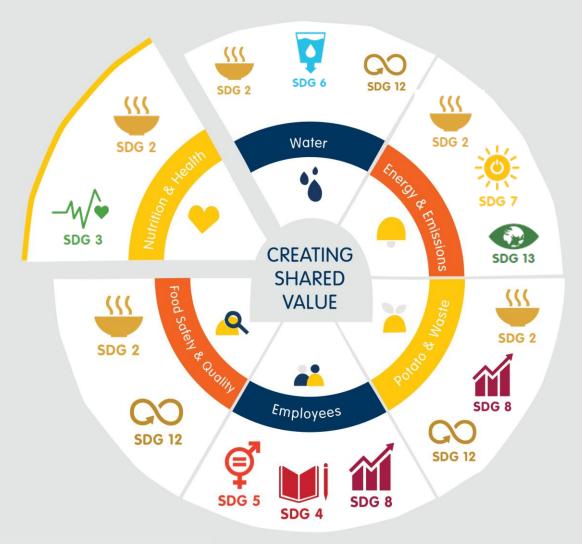
350 million kg by-products per year



Our contribution to the SDGs – Nutrition & Health



Improving nutritional value: 75% less saturated fat, 30% less salt



Creating enjoyable eating moments that fit into a balanced diet

Nutrition & Health



- Improve nutritional value LW branded products
- Clear nutrition information to direct customers & consumers

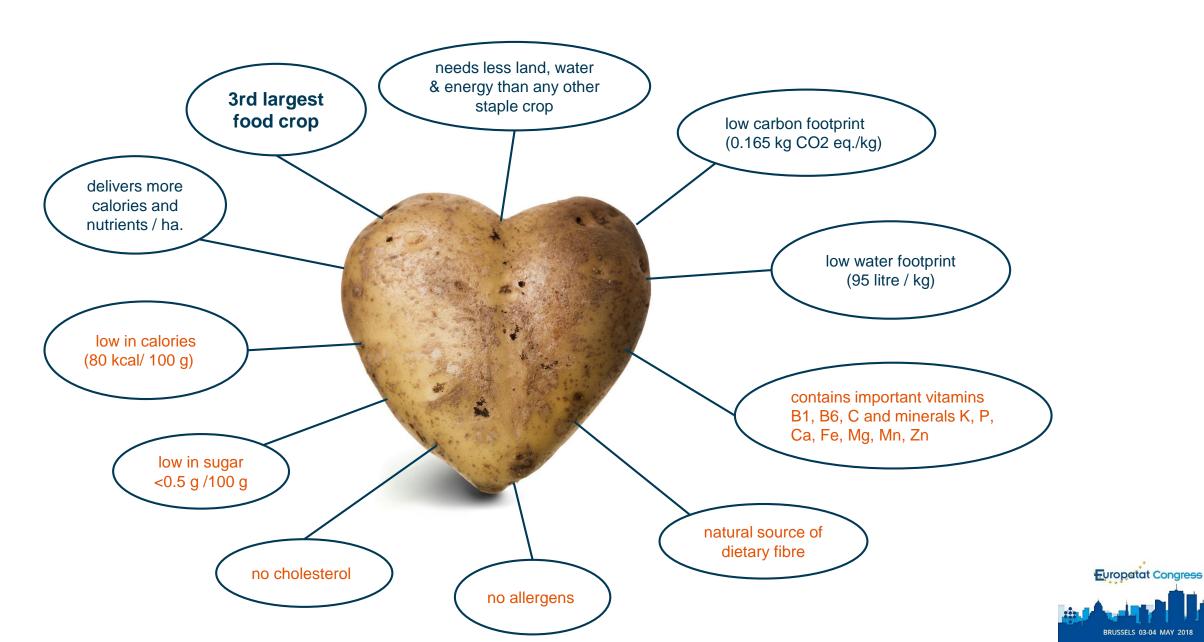






The potato - our natural 'goodie bag'





The 'baddies' in our parfried potato products







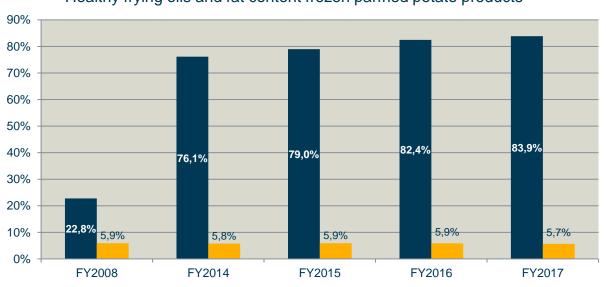


How we improve the nutritional value



84% products fried in healthy sustainable oil, reduced oil content

Healthy frying oils and fat content frozen parfried potato products



- Healthy potato products (% frozen parfried in oil of max.12% SAFA)
- Average oil content frozen product (% oil used to parfry frozen product)

Since 2012 we have removed 10 million kg of saturated fat per year, (vs 2008) from our total parfried potato products portfolio.

LWM was awarded in 2016 by the Dutch TF Sustainable Palm Oil for our efforts to switch to 100% SG CSPO for the palm oil we buy.





Goodies versus 'baddies' - progress to date



Actions LW	/M	Actual conten
, totions Ett,		/ totali conten

2005: -80% trans fats <1% trans fat (in oil)

2007: -50% salt in retail products 0.5% salt

2009: -20% salt in premium fries (*PR*, *Stealth*) 0.55% salt

2012: -75% saturated fat (total portfolio) ≤12% saturated fat (in oil)

2015: -10% salt in premium fries 0.5% salt

2016: -30% salt in potato specialties 0.69% salt

2017-2020: reduce total fat, develop non-fried 5.7% oil (average) increase fibre content ≥3% fibre



Questions?





Download the summary as PDF in these languages



















THANK YOU for your attention



If you want to go fast, travel alone

if you want to go far travel with others,

- African proverb -



