Foodsteps

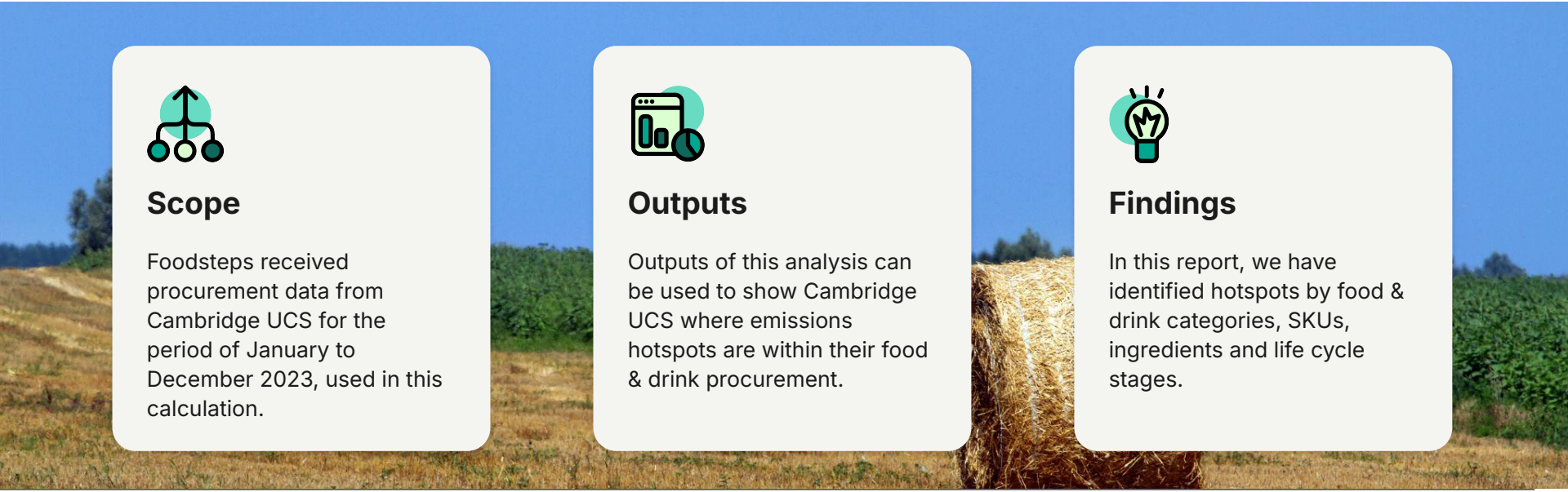
Food & Drink Purchasing Report

Findings from our assessment of Cambridge UCS' Scope 3 emissions

August 2024

Project Overview

Foodsteps has performed a greenhouse gas (GHG) emissions baseline calculation of Cambridge UCS' food & drink procurement.



Scope

Foodsteps received procurement data from Cambridge UCS for the period of January to December 2023, used in this calculation.

Outputs

Outputs of this analysis can be used to show Cambridge UCS where emissions hotspots are within their food & drink procurement.

Findings

In this report, we have identified hotspots by food & drink categories, SKUs, ingredients and life cycle stages.

Methodology

Foodsteps has performed calculations on the Food and Beverage Scope 3, Category 1 greenhouse gas emissions (GHG) for Cambridge UCS. Procurement data received from Cambridge UCS for the period of January to December 2023 has been assessed for this report.

This report has been calculated by Foodsteps in line with the Greenhouse Gas Protocol Corporate Value Chain (Scope 3) Standard. Foodsteps has also applied the WRAP Scope 3 GHG Measurement & Reporting Protocols: Sector Guidance for Food & Drink Businesses.

These calculations were performed on a SKU level, including breaking down complex food and beverage items into sub-ingredients. The emissions factors applied to the food and beverage items were representative.

Each food item in the data provided by Cambridge UCS was matched to our LCA database of emissions factors. Where an exact match was not available, the food item was linked to a relevant group of LCA studies. If a relevant group was unavailable, then proxy items with similar production systems, for which we have accurate LCA studies, were utilised.

More information on the methodology can be found in the *'Foodsteps x UCS FY23 Scope 3 Assessment Methods Report '* document provided by Foodsteps.

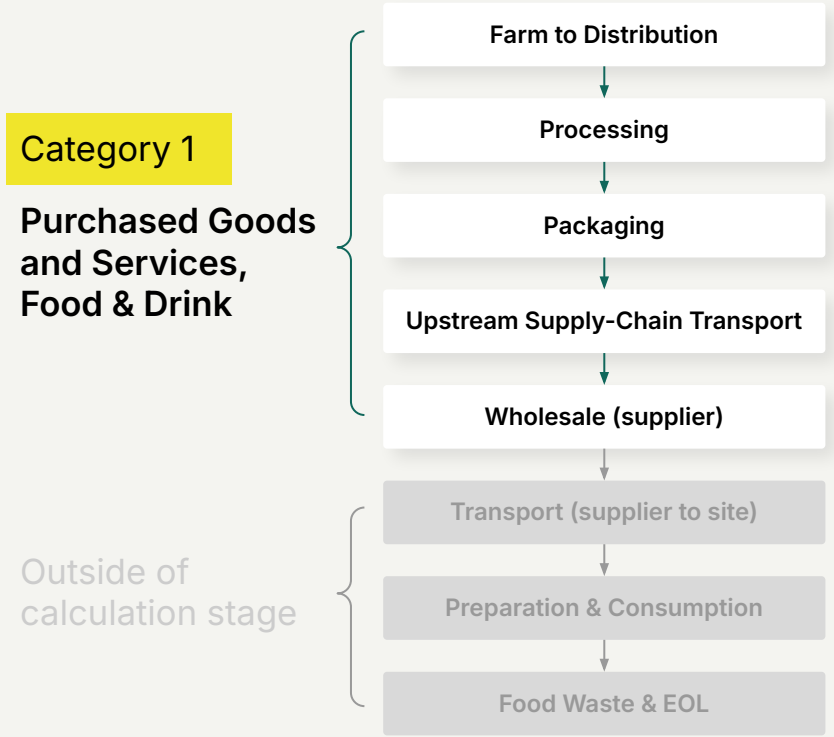
Methodology Overview

Foodsteps calculates GHG emissions in line with the Greenhouse Gas Protocol Corporate Value Chain (Scope 3) Standard.

The category of Scope 3 emissions in the calculation is **Category 1, Purchased Goods and Services**, limited to food & drink items. The system boundary used was therefore cradle-to-gate.

Foodsteps uses a mass-based approach to account for the Customer's GHG emissions of food & drink, applying emissions factors to procurement items based on their kilogram weight.

These calculations are performed on an ingredient and SKU level, including breaking down complex ingredients into sub-ingredients. The emissions factors applied to the items were representative of UK&I food systems.



Summary Findings

Total Emissions

From January to December 2023

887,570

kg CO_2e

That's the same as **887.57** tonnes CO_2e

Weighted Carbon Intensity of Procurement*

3.76 kg CO_2e / kg

Total Item Count

4,075

items procured

Total Volume

236.18

tonnes procured

*Weighted Carbon Intensity of Procurement is the measure of carbon emissions normalised by the volume procured (calculated as: total CO_2e/total kg of volume for all items procured)

Summary Findings

Emissions Breakdown

By Category

This table breaks down emissions from food & drink across Product Categories.

Typically, there is some correlation between the mass of items procured and their emissions. For example, the greater the amount procured, the greater the emissions.

But often, such as in the case of meat items, high emissions are driven by their high carbon intensity - instead of the amount procured.

Emissions Rank	Product Category	Total Emissions (Tonnes CO_2e)	Total Volume Procured (Tonnes)	Carbon Intensity (kg CO_2e per kg)
1	Meat	216.06	21.66	9.97
2	Dairy	146.83	35.26	4.16
3	Prepared Meals	143.29	24.95	5.74
4	Bakery	89.66	29.25	3.07
5	Drinks	83.12	27.19	3.06
6	Vegetables	68.09	50.26	1.35
7	Seafood	33.87	4.90	6.90
8	Oils	24.15	5.30	4.56
9	Sauces & Condiments	21.62	8.21	2.63
10	Grains	13.52	4.38	3.09
11	Fruit	10.34	8.11	1.28
12	Plant Based Alternatives	9.60	10.11	0.95
13	Nuts & Seeds	8.92	1.01	8.85
14	Eggs	8.29	1.93	4.29
15	Snacks	6.99	2.02	3.46
16	Spices & Seasonings	3.22	1.64	1.96

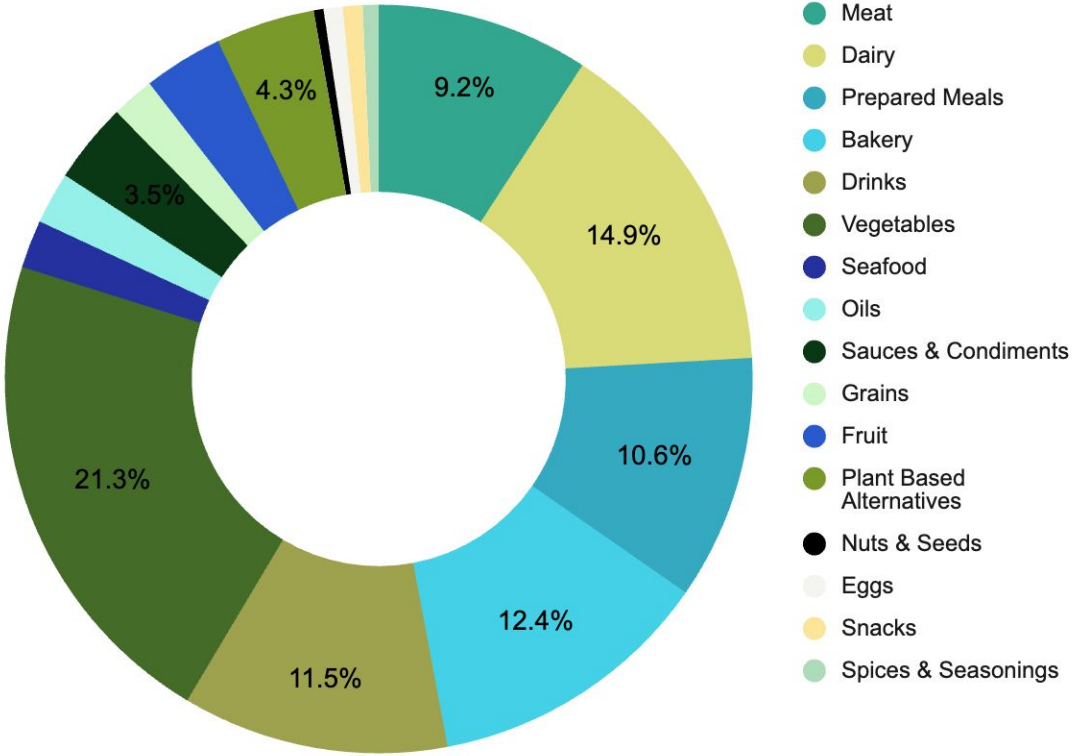
Category Spotlight

By Volume

As showcased in the previous table, the volume of items procured varies between product category.

Vegetables comprise the greatest volume of items procured (21%), followed by Dairy (15%) and Bakery (12%).

Items procured on a much smaller scale include Snacks, Eggs, Spices & Seasonings and Nuts & Seeds (<1%).



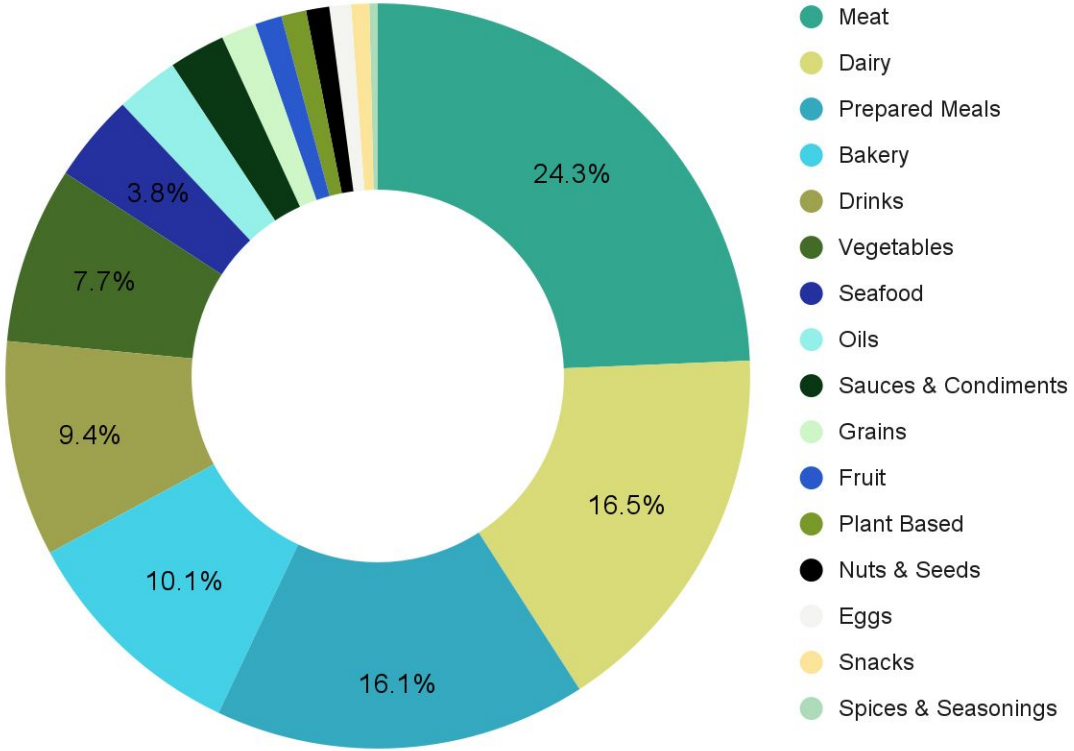
Category Spotlight

By Emissions

Emissions contributed by the various food categories do not strictly correlate to the volume procured.

For example, Meat comprises 9% of the total procurement volume and 24% of emissions, making it a disproportionately high emitter.

Conversely, Vegetables make up 21% of volume, and just 8% of emissions, making it a disproportionately low emitter.

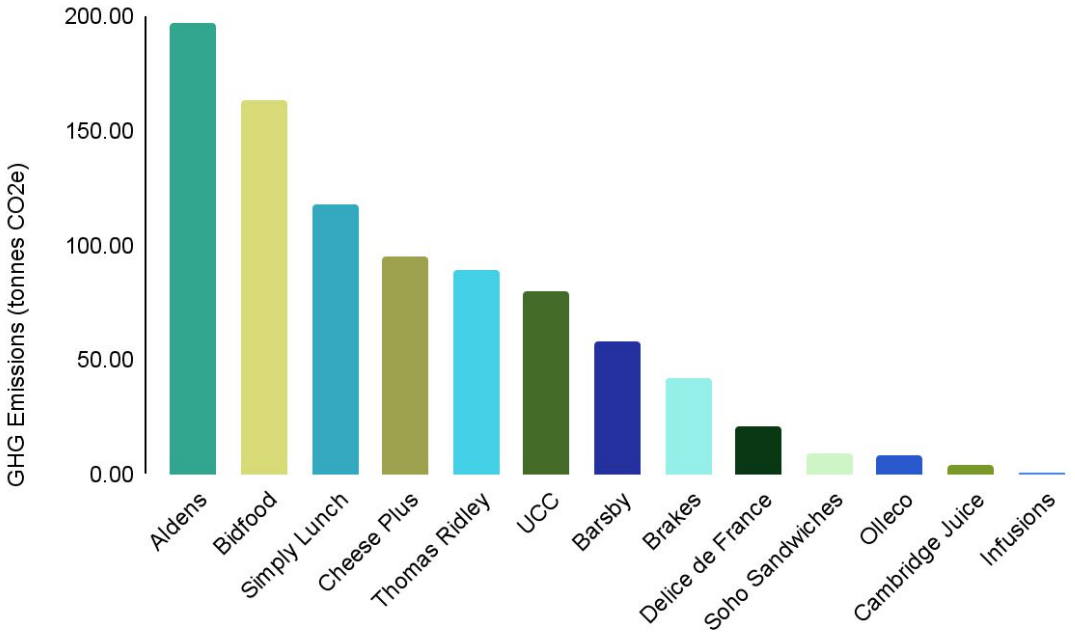


Impact by Supplier

Together, Aldens, Bidfood, and Simply Lunch account for ~54% of Cambridge UCS' supplier food & drink emissions with **GHG emissions of 479 tonnes.**

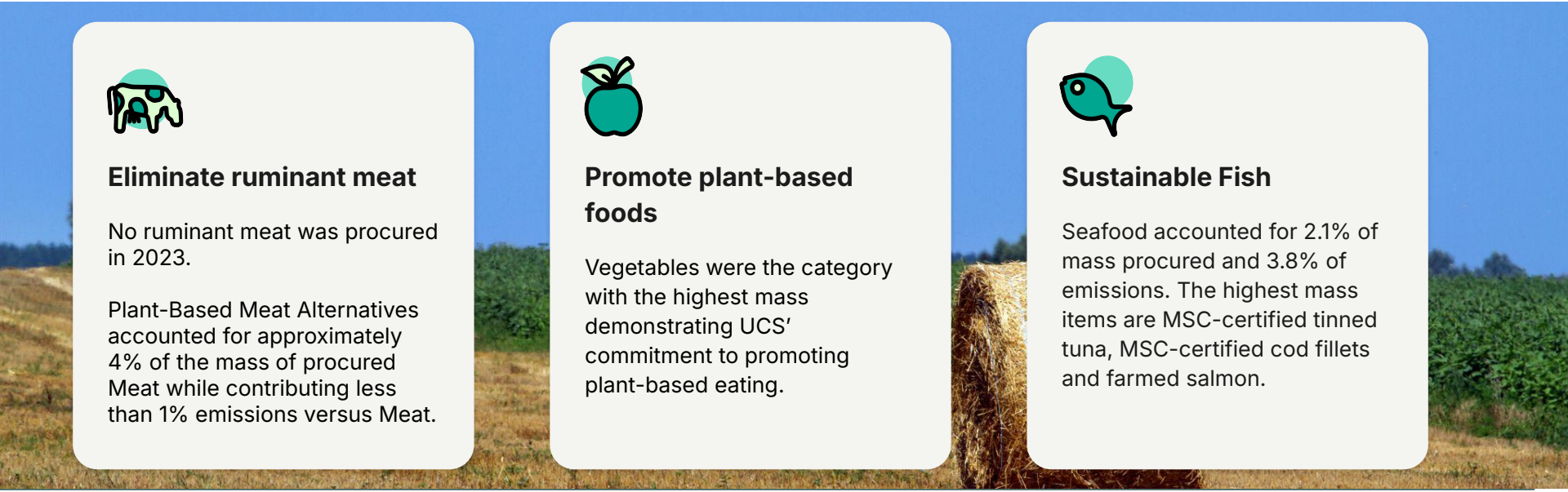
As Aldens only supplies products in the Meat and Savoury Pies categories, this is unsurprising. The volume of meat and cheese-based sandwiches procured from Simply Lunch contributes ~77% to the impact from that supplier.

Conversely, Cambridge Juice Company and Infusions contributes only 4 tonnes of GHG emissions.



Sustainable Food Policy

In 2019, Cambridge UCS introduced an updated Sustainable Food Policy with three* key pillars. Excellent progress has been made towards these targets as detailed below:



Eliminate ruminant meat

No ruminant meat was procured in 2023.

Plant-Based Meat Alternatives accounted for approximately 4% of the mass of procured Meat while contributing less than 1% emissions versus Meat.

Promote plant-based foods

Vegetables were the category with the highest mass demonstrating UCS' commitment to promoting plant-based eating.

Sustainable Fish

Seafood accounted for 2.1% of mass procured and 3.8% of emissions. The highest mass items are MSC-certified tinned tuna, MSC-certified cod fillets and farmed salmon.

Eliminate ruminant meat

If 50% of the meat UCS procured in FY23 had been **ruminant meat***

An extra **292 tonnes of CO_2e** would have been emitted.

That's equivalent to **1.14 million car miles** driven in an average UK car.**

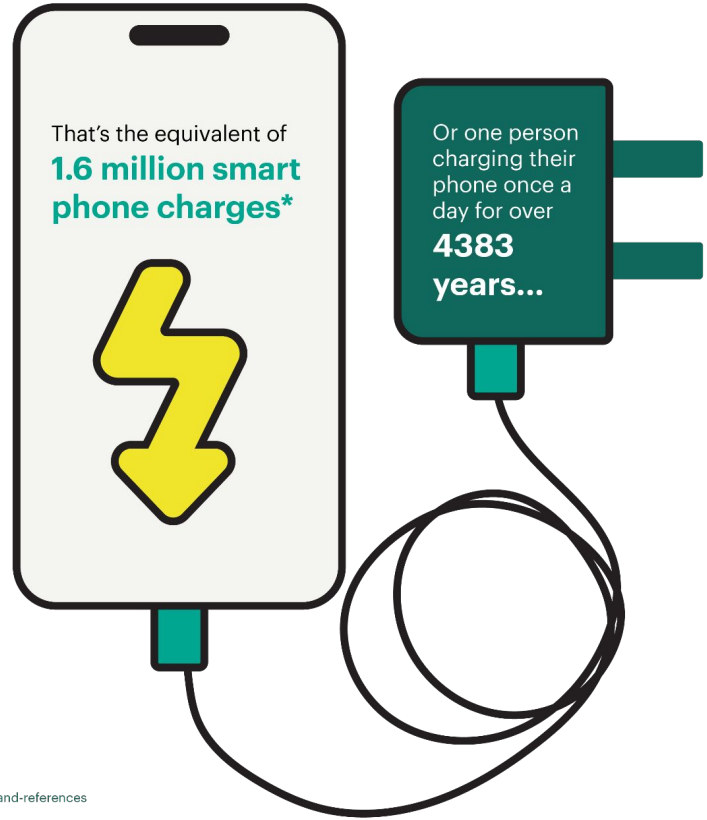
And the same as driving from John O'Groats to Lands End and back **681 times...**

* Ruminant Meat is calculated as 79.59% Beef and 20.41% Sheep based on global consumption metrics for both meats
**https://www.gov.uk/government/statistics/transport-and-environment-statistics-2022/transport-and-environment-statistics-2022#results

Reduce the consumption of dairy products

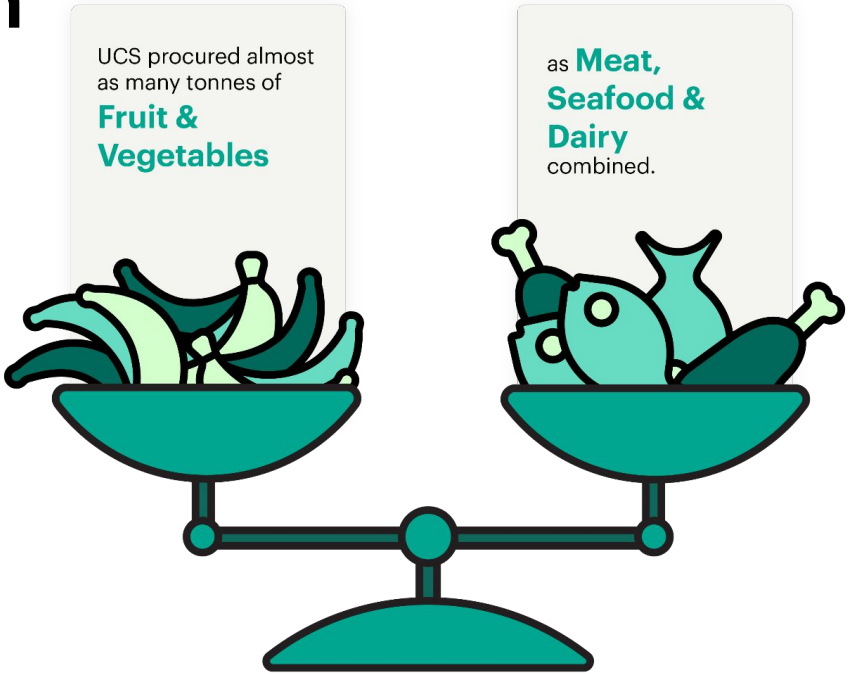
Plant-based milk accounted for **22% of all milk procured by UCS in FY23.**

Increasing the proportion of plant-based milk to 50% would save an additional **13.4 tonnes of CO_2e a year.**



*https://www.epa.gov/energy/greenhouse-gases-equivalencies-calculator-calculations-and-references

Promote the consumption of more plant-based foods

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