Dina Foods

Background:

Dina Foods is an artisan producer of specialist Mediterranean foods including a variety of flatbreads, confectionery and savoury products. They supply major food and retail outlets throughout the UK and Europe, while manufacturing their goods locally in several facilities across London.

The Industry's Impact Opportunity

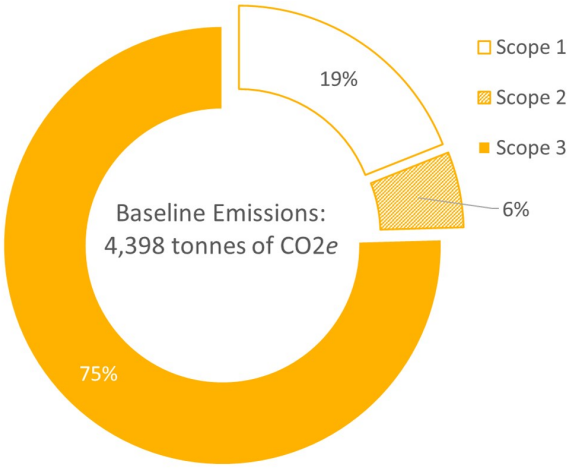
Over a third of all food produced globally goes to waste and contributes 8-10% of man-made greenhouse gas emissions. If food waste were a country, it would be the world's third largest emitter after China and the USA.

In the UK, 1.85 million tonnes of food is wasted during processing alone, usually due to strict cosmetic requirements from customers, e.g. it looks 'odd'. (WRAP)

Conventional farming methods use up approximately 70% of all global freshwater and degrades 39 million hectares of soil are degraded each year globally (AQUASTAT) (CEMF)

Dina foods Baseline year:

Using the climate essential toolkit, Dina foods calculated their baseline emissions for 2019. Their baseline year produced 4,398 tonnes of CO_2e. The largest source of greenhouse gas emissions was from their scope 3.



Dina food's baseline CO_2e emissions a quarter of 2019 across scopes 1,2 and 3.

Dina foods' carbon footprint Pledge:

To reduce 50% of their baseline carbon emissions by 2025 and reach net zero by 2030.

mediterranean food at its best...

CASE STUDY:FOOD

"We are only at the very start of an exciting journey with Better Futures+, which has helped equip us with the tools to assess our carbon footprint, and through the educational input and work with our consultants we will always look at ways in which we can reduce it moving forwards."

Wilda Haddad

Project Director

DINA FOODS ZERO JOURNEY

The Sustainable Restaurant Association and Think! Hospitality were selected to help Dina Foods create their net-zero plan.

Their net zero strategy includes the following five key areas:

PROCUREMENT

The biggest source of emissions comes from Dina's food procurement at 75% of their total footprint. Within that, dairy ingredients account for nearly 30% their total carbon related to food and 10% of the total carbon footprint.

Dina Foods will analyse the supply chain for ingredients that can be sourced closer to home and expand the use of certified foods. Dina Foods already uses certified UTZ chocolate which shows a commitment to more sustainable farming with better opportunities for farmers, their families and

ENERGY

The largest contributor to Dina's energy emissions is gas, accounting for over 80% of emissions, as this is used to heat the bakery ovens.

Dina Foods will switch to a green gas tariff that puts profits into renewables to help offset emissions from the Bakery and switch to LED lighting throughout the business tor reduce emissions and save on energy bills.

WASTE AND RECYCLING

No waste to landfill; bakery waste is converted to animal feed and energy, with an approximate annual saving of 38 tonnes of CO_2e.

Dina Foods produces around 31 tonnes of waste each year, 12% is recycled and the rest is combusted for energy. Dina Foods will:

- Require commitments from suppliers to reduce packaging to cut down on waste.
- Conduct staff training to ensure waste is being effectively sorted.
- Conduct waste audits to see how waste streams can be optimised.
- Segregate food waste in all kitchen and canteen areas and ensure recycling within their HQ.
- Build a roadmap towards eliminating single use items and work with suppliers to create novel ways to keep product quality while reducing waste.

PACKAGING

Dina Foods uses 46 tonnes of plastic packaging annually.

Dina Foods will:

- Work with suppliers to increase the amount of recycled product in the packaging.
- Explore non-plastic materials for packaging where possible and use Tesco's UK packaging and Formats Guidelines 2021 to conduct an audit of their packaging materials

TRANSPORT

Dina Foods has a small fleet of company vehicles made up of mostly diesel and some hybrid vehicles. The majority of employees commute by bus, while approx. 25% walk or cycle. Company vehicles are responsible for 43 tonnes of CO_2e and staff commuting is responsible for another 66 tonnes including 2-3 trips to European food conventions each year.

Dina Foods will convert their fleet to electric vehicles and upgrade their internal green policies to ask staff to commit to commuting

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If you would like more guidance and support – please email barney.close@westlondon.com