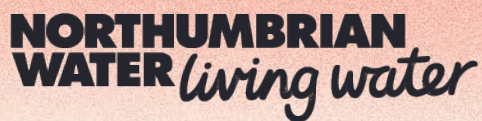


INNOVATION FESTIVAL 2026

FOOD SUPPLIER GUIDE



OUR LOCAL FOOD PARTNERS...



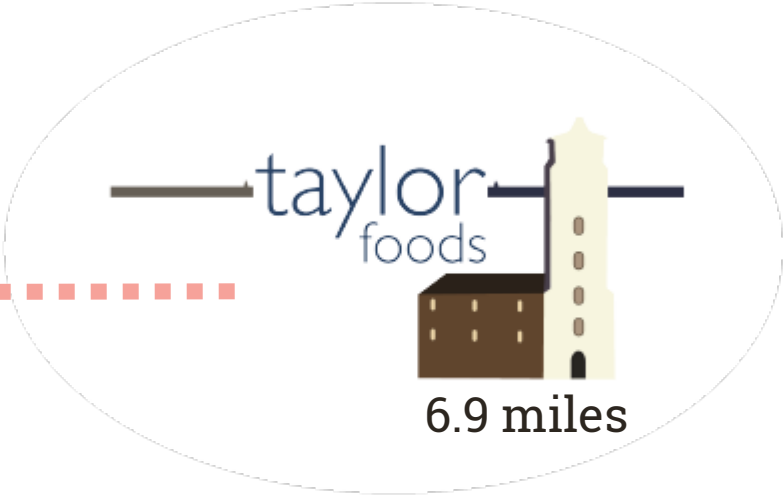
NORTH EAST...

FOOD
MILES

 **GREGGS**

2 miles


7.5 miles



taylor
foods

6.9 miles


27.3 miles



44.8 miles

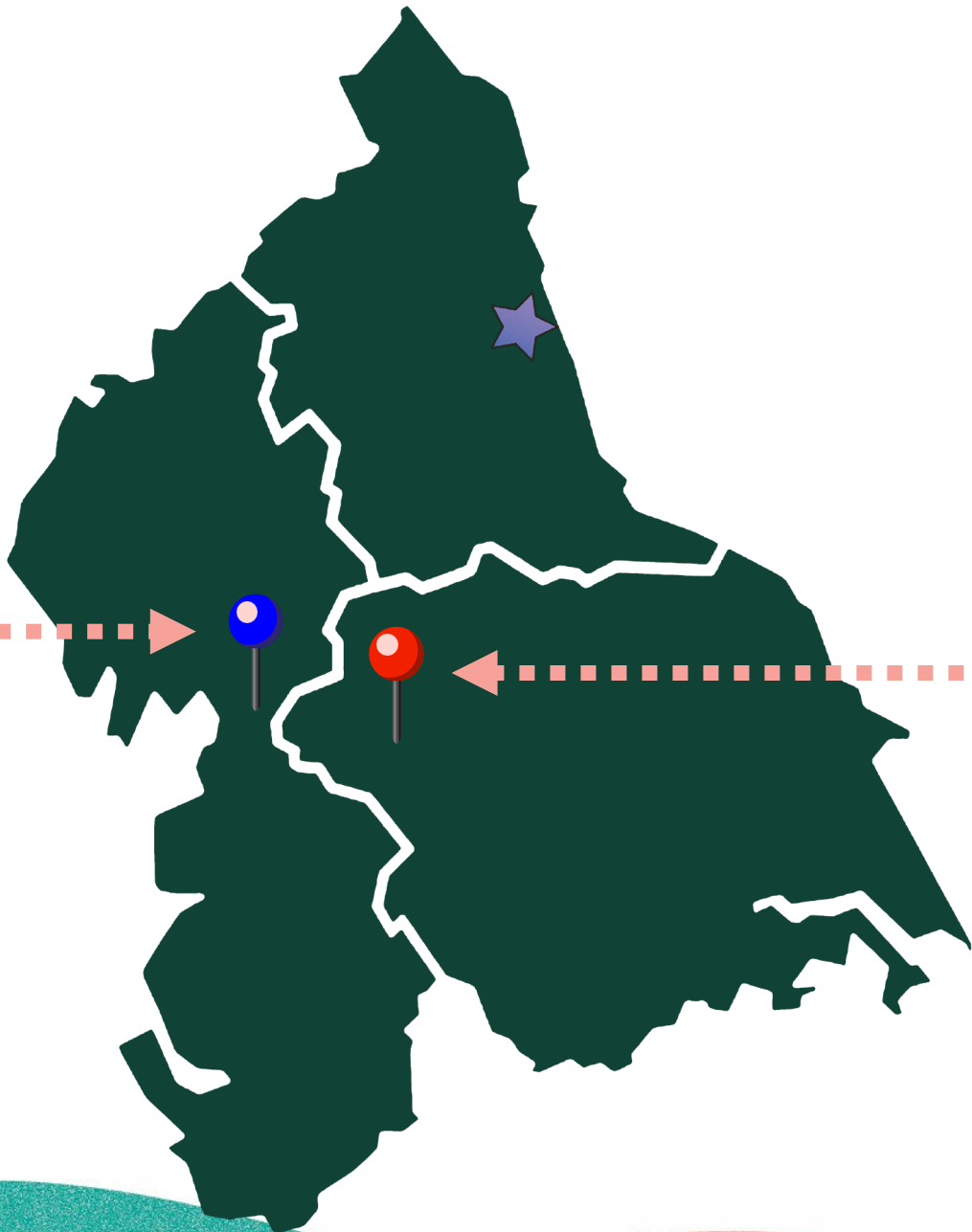
NORTHUMBRIAN
WATER *living water*



NORTH OF ENGLAND...

FOOD
MILES

Pasta for the People
**NORTHERN
PASTA Co.**
99.5 miles



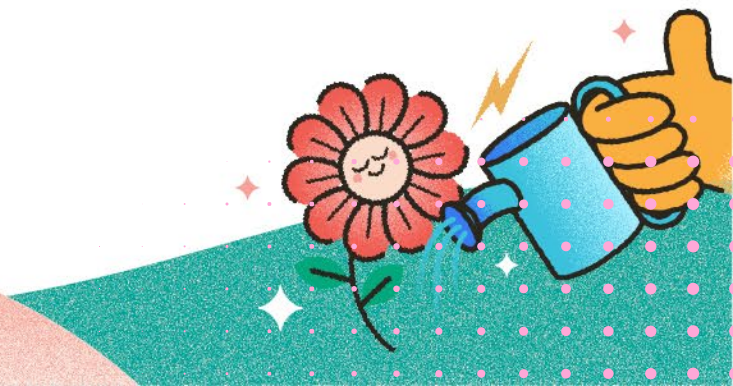
111 miles



ANNABEL'S
DELICIOUSLY BRITISH

BRITISH
— *PREMIUM* —
MEATS

**NORTHUMBRIAN
WATER** *living water*





SUSTAINABILITY

We take food seriously!



Responsibly sourced seafood

Sourcing fish and seafood responsibly is paramount to our business. We believe in promoting the most sustainable seafood available to us, and work with organisations such as the MSC to develop sustainable products.



Sustainable fish

We buy locally wherever possible and only transport fish across the country if they are not available locally. Minimising food miles helps to reduce our carbon footprint and ensures the fish is as fresh as possible.

A significant amount of seafood is wild caught which can lead to overfishing, unwanted by-catch and destructive catch methods. We take the view that we need to work within the industry to guide our customers towards sustainable choices. Our Seafood Sustainability principles dictate that we:

- Seek third party independent accreditation wherever possible and give preference to suppliers that are accredited.
- We demand to know the source and origin of the seafood we sell and endeavour to shorten the supply chain wherever possible.
- We never knowingly sell products that damage the environment or risk the survival of a species without a plan to rectify the products sustainability credentials.

We believe that the process of investigating sustainability options for customers is a task without end. Nothing will ever remain completely sustainable and often unsustainable choices may become sustainable through proper management. Therefore we treat the search as a journey rather than a destination.



Our Ingredients

All our spelt is grown regeneratively in the UK. And it is all traceable right back to the field.

What is Regenerative Agriculture?

Regen is all about arming with nature to improve it. Rather than extracting from it. It is a way of growing food that improves biodiversity and soil organic matter. At its centre are several core principles:

- **Reduce Soil Disturbance:** Minimising chemical and physical soil disturbance. Dragging a big plough through a field releases carbon into the atmosphere and destroys living roots.
- **Crop Diversity:** Growing a diverse range of plants to encourage biodiversity and increasing plant and microbial diversity.
- **Integrate Animals:** Integrating “mob grazing” livestock into the system to help develop organic matter.
- **Maintain Living Roots:** Keeping the roots of plants intact which is vital for feeding organisms in the soil. Achieve through no or minimal till process.
- **Protect Soil Surface:** Using “Cover Crops” increases water penetration into the soil by opening tiny channels, contribute to producing organic matter by feeding the grazing livestock. These methods nurture our soil while creating a more nutrient dense, more delicious grain!

Pasta for the People
**NORTHERN
PASTA CO.**

**NORTHUMBRIAN
WATER** *living water*



Our Progressive Approach

At Annabel's Deliciously British, what we leave behind matters as much as what we produce which is why we are committed to achieving top-notch quality with a sustainable, local supply. We believe in a better future for British farmers, producers, and consumers alike. To achieve it, we believe that growers need the space to be more dynamic – to follow trends, supply what consumers want, and be creative, filling the gaps in the market that consumers don't even know exist.

We are very proud to have achieved Carbon Neutral status in 2023.

Mission Statement

Our mission is to produce the highest quality products with honesty and integrity. We are determined to find the best and the most ethical route for generations to come. We are committed to examining every aspect of our business, B Corp is the most rigorous audit social scheme out there, we are very proud that we have achieved this. Ensuring companies meet the highest standards of environmental AND social performance, transparency, and accountability. Learning, improving quality and striving to be better people and a better company. We believe in a better future for British farmers, producers, and consumers alike. To achieve it, we believe that growers need the space to be more dynamic – to follow trends, supply what consumers want, and be creative, filling the gaps in the market that consumers don't even know exist.



ANNABEL'S
DELICIOUSLY BRITISH

NORTHUMBRIAN
WATER *living water*



SUSTAINABILITY

At Annabel's Deliciously British, we care as much about what we produce as that we leave behind, which is why we are so committed to achieving top-notch quality with a sustainable, local supply. We believe in a better future for British farmers, producers, and consumers alike.

ZERO WASTE

For a carbon neutral future, we use our waste in botanicals, preserves and even packaging, resulting in year-round productivity.



PRODUCTS

We innovate and collaborate with Yorkshire food companies to create local delicacies that support our countryside.

RAINWATER

The water in our 25-million gallon lake sustains everything from insects to our award-winning strawberry crops.



BEEES

Naturally pollinated plants support our honey bees, and vice versa, for biodiversity and balance.

PRODUCE

Free from nasties, our acclaimed eco foods are picked for perfection, providing the ultimate in health and flavour.

Infrastructure

We cut the carbon footprint of our estate, by improving efficiency and transitioning to renewable energy. The buildings and trucks we operate have a significant impact. We've set an ambitious science-based target to cut our scope 1 and 2 carbon emissions by 27.5% by 2030, and are investing in the future of fleet and generating our own renewable energy.

Zero Emission Vehicles

We have introduced zero-emission multi-temperature vehicles, which can save around 52 tonnes of carbon per HGV each year.

Lower Emissions

We are committed to making material reductions in our carbon emissions, and have cut emissions by over 30% since 2010.

Renewable Energy

We are investing in renewable energy, starting with a 1MW solar arrays at our depots in Harlow and Aylesford.

Sustainable palm oil

All palm oil & palm oil fractions used in Brakes brand products are sourced from certified sustainable crop



Our biodiesel refinery is the largest in the UK solely dedicated to recovering used cooking oil. It produces biodiesel of the very highest quality reducing vehicle carbon emissions by 88%.

What's more, the food waste scraps and particles contained in the oil we collect from you are filtered out and used to fuel an onsite anaerobic digestion plant that provides the heat and power to fuel the refinery. This ensures nothing goes to waste and that the biodiesel we make from your cooking oil and fats is among the greenest in the world.

Using the same vehicle to collect and deliver also reduces the carbon impact of the cooking oil you use. This all combines to create a positive environmental story for your customers, more and more of whom are looking for a sustainability story in everything they buy.

The facility can create enough renewable biodiesel to fuel 1,632 HGVs or 57,000 cars every year.

Our biorefinery operates to the very highest environmental standards. The biodiesel it produces is made even more sustainable because the refinery has an integral anaerobic digestion plant that generates the heat and power required to run it. Both are fed from different wastes collected from our customers which effectively creates a closed loop recycling process for those customers who provide us with used cooking oil and purchase the resulting biodiesel.



89 % less GHG

The exceptional quality of our biodiesel means it can be used to completely replace fossil-derived diesel. This gives an 88% reduction in greenhouse gases.



Food waste

If you know Greggs, you know we really love food - and that's why we send none of it to landfill. By 2025, we're also committed to 25% less food surplus than in 2018.

Our famous bakes and Sausage Rolls are all freshly baked, while our selection of sandwiches are prepared daily in shop to make sure your breakfast, lunch or dinner is packed full of fresh flavour and fun. Because much of our tasty menu is fresh, a lot goes on behind the scenes to prevent surplus. We have brilliant shop teams who manage stock levels, while a forecasting system that helps us plan so we know what our customers will want so we don't over order.

We achieved our food waste reduction target in all of our manufacturing sites in 2023 and we're still working hard on cutting food surplus within our shops.

More than a third of our unsold food has a second chance to be enjoyed via donations to good causes, such as Greggs Outlets, charity partners and foodbanks.

We also work with Too Good To Go, a brilliant food app that offers our customers a 'Magic Bag' of unsold food worth around £8 for under £3.



Animal welfare

The welfare of animals in our supply chain is really important to us – and we only work with suppliers who align with our values.

To make sure we're working with the right people, we've implemented the 'Greggs Farm Animal Welfare Standards' and we monitor how animals are treated through a number of measures, including site visits and animal welfare audits.

Our suppliers must meet and exceed our rules to ensure both the mental and physical well-being of animals reared to provide ingredients or products.

We recognise that animals are sentient beings that deserve to be treated with respect.

We ensure all animals in our supply chain are provided with fresh food and water, have shelter, are protected from pain, injury, disease or distress and have the freedom to express normal behaviours.

Net zero carbon business goals

Our Net Zero Taskforce is challenging the climate impact of every area of our operations and driving action to reduce it. We aim to be Net Zero by 2040 - a decade earlier than the UK government's plan.



Development Goals

Introducing our Climate Controls, our innovative approach to mitigating environmental impact and cultivating a more sustainable food eco-system.

In recognition of the pressing need for climate-conscious solutions within our industry, we proudly unveil a system that goes beyond traditional standards.

Delifresh Climate Controls harness cutting-edge technology to optimise every aspect of our supply chain, from sourcing to delivery, ensuring that we operate with the utmost efficiency while minimising our carbon footprint.

This initiative is not merely a response to a global call for environmental responsibility; it is a proactive stride towards pioneering transformative change. By implementing state-of-the-art climate controls, we are not only securing the freshness and quality of our products but also taking a significant step towards a future where businesses and the environment harmoniously coexist.



Climate Action: Reduce our own emissions!

We want to be net zero and halve our emissions before 2030 by prioritising and reducing Scope 1 and 2 emissions.

Our carbon footprint analysis include:

- Refrigerant leaks
- Renewable energy
- Heat pumps
- Purchased electric.
- Packaging
- Low-emission fleet
- Biofuel for fleet
- AD plant
- Business travel



Key aspects of Red Tractor certification:

Food Safety

Red Tractor standards ensure that food is produced and handled in a way that minimizes the risk of contamination and foodborne illness, according to the scheme.

Animal Welfare

The scheme includes standards related to animal housing, feeding, and handling, aiming to ensure that animals are kept in conditions that are suitable for their needs, says the Red Tractor Assurance Scheme.

Traceability

Red Tractor certification allows consumers to trace the product back to the specific farm where it was produced, giving them confidence in the origin of their food, according to the Red Tractor Assurance Scheme.

Environmental Protection

The standards also address environmental issues, such as reducing pesticide residues and promoting sustainable farming practices, says the scheme.

British Origin

Red Tractor certification guarantees that the food has been born, grown, and reared in the UK, according to the Red Tractor Assurance Scheme.

B R I T I S H
— P R E M I U M —
M E A T S



87%

We've reduced the emissions per tonne of production by 87% compared to 2012 base year.

44 tonnes

We avoided 44 tonnes of plastic packaging between 2021 and 2023 through packaging innovation

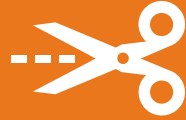
19%

We've reduced our water usage per tonne of product by 19%



1/5

We've joined WRAP's Courtauld 2025 initiative to reduce waste and emissions by one-fifth



We're working closely with WRAP to cut waste throughout our supply chain and in the home

32%

We've achieved a 32% reduction in food waste 2023 vs 2019

