

Measuring food waste identifies £36k in savings



Background

Paterson Arran Ltd are an independent food business in Livingston, manufacturing a range of baked products for retail and food service.

Everything you need to start measuring the value of your food waste can be found in your **Free Starter Pack**



Paterson Arran has taken a number of steps to monitor and measure their waste.

An eight-week student work-placement was the ideal opportunity to provide the resource necessary to establish a robust monitoring programme.

Food waste at each of the company's four production lines is now **measured and logged at source**, allowing waste to be attributed to specific plant areas and to individual products and recipes.

With guidance from Resource Efficient Scotland, a programme of Zero Waste Scotland, simple improvements have been made. Potential annual savings of over £36,000, via equipment and process upgrades, have been identified.



"Being able to attribute data to specific processes could present significant future opportunities, particularly with regard to identifying inefficient processes and justifying future investment."

Adam Wilson,
QHSE Manager, Paterson Arran Ltd