

# Slaney Foods International



Sustainability Programme  
**GOLD MEMBER**  
2020



Slaney Foods International, “The Beef Specialists”, prides itself on its reputation for sourcing and producing the highest quality Irish beef. Situated in the heart of the Slaney Valley, one of Ireland’s prime farming regions, Slaney Foods has been part of Ireland’s beef story for over 50 years. The company has developed strong and successful long-term relationships with a variety of customers including leading multiples and food service companies in Ireland, the UK, Europe and worldwide.

Slaney Foods are dedicated to working in partnership with farmers to produce top-class grass-fed beef and to ensure the livestock they process is sourced from farms that uphold high standards for animal welfare and the environment. Slaney Foods combines this best-quality Irish beef with ultra-modern processing facilities to offer a product range of superb quality, prepared precisely to the customer’s specification.

The company employs approximately 500 people at their site in Bunclody, Co. Wexford.

## Exemplary Performance Target Areas

Minimum Origin Green Targets Required Annually = 7

Raw Material Sourcing	Supplier Certification	★
	Primary Producer Sustainability	
	Packaging	★
Manufacturing Process	Water	★
	Waste	★
	Energy/Emissions	
	Biodiversity	
Social Sustainability	Employee Wellbeing	
	Community Engagement	
	Health & Nutrition	
	Diversity & Inclusion	

## Spotlight Target Area: Waste



Slaney Foods became a member of Origin Green in 2013. They have successfully completed their first Origin Green sustainability plan in 2017 and are now on their second plan that runs 2018 to the end of 2020. Their sustainability plan is led by Paul Nolan, Environmental Officer with the support of the department managers and their staff who drive and monitor sustainability performance across the site.

The team set waste reduction targets of 10%kg waste tonne output of general waste and 10% kg per tonne output increase in their recycling waste by 2020. Staff awareness initiatives and waste segregation

procedures and practices were implemented in 2018 and 2019 which led to improvements in relation to waste generation. These included:

- **Increasing staff awareness especially amongst new staff during their induction programmes**
- **Increasing signage of correct bins and skips for certain materials**
- **Increasing cages for storing cardboard and plastic waste for bailing**
- **Increasing collection days by their waste and recycling contractor**
- **Monitoring monthly records of their recycled materials collected**

## Ahead of Targets

The member is ahead of its 2019 recycling target by 17.9% kg waste/ tonne output and is ahead of its general waste target by 10.42% per tonne and generally, has seen significant reduction in both recycling and general waste in 2019 compared to previous years.



The team will be looking to make further improvements in this area in 2020 as it has been included in the LEAN Master Schedule for 2020 and the site will be signing up to a number of Repak initiatives in 2020.

“The Slaney Team and farmer suppliers think of the future generations and minding the Earth as we continually improve the sustainability credentials of Irish beef: top quality, healthy and enjoyable food.”

Rory Fanning, MD