



Gold Member East Coast Bakehouse

Spotlight Target Area: Packaging

Sustainability is a key element of East Coast Bakehouse' DNA and is incorporated into its mission and values. The company are committed to ensuring **sustainability is high on the agenda, throughout every part of the business.**

East Coast Bakehouse set a target to approve a **minimum of three products** in sustainable recyclable trays by **the end of 2020**. The company is performing strongly in reducing its packaging use, surpassing its set target, **having five trays transitioned from black plastic to clear plastic.**

About

East Coast Bakehouse, established in 2015 by Alison Cowzer and Michael Carey, manufactures biscuits for the domestic and export markets from its factory in Drogheda, Co. Louth. "Baking Better Biscuits", the factory features one of the largest biscuit ovens and the longest single production line in Europe, manufacturing and packing 90,000 biscuits per hour. The company's products are available in 26 countries including the UK, Kenya, Portugal and Australia.



Sustainability Programme
GOLD MEMBER
2021

Membership Tier 4

Minimum Origin Green Targets Required Annually = 5

Origin Green Target Areas

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

"We're delighted to receive Origin Green Gold Membership for our efforts in moving towards a greener future for our community and environment. Island Seafood Ltd was established by my father Mick O'Donnell in the mid 80's and he was always such an innovative thinker, concerned about sustainability, the supply chain and the efficiency of production."

Sean Murphy, Managing Director