



# Gold Member East Coast Bakehouse

## About the Company

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.

## Spotlight Target Area: Supplier Certification

Sustainability is a key element of Eastcoast Bakehouse’s DNA, the company is committed to ensuring sustainability is high on its agenda, throughout every part of the business.

Eastcoast Bakehouse ensures that its supply base reflects the company’s dedication to sustainability. In a variety of raw materials, packaging, and service domains, the company has sourced many top-tier suppliers. To verify that supplier qualifications and commitments align with Eastcoast Bakehouse’s sustainability charter, all suppliers must either complete a questionnaire or are suitably accredited in schemes such as Origin Green, Red Tractor, RSPO, etc. The company increased the percentage of sustainably certified food suppliers from 24.7% in 2020 to 62.5% in 2021 meaning they are 37.5% ahead of its initial 25% target in this area, an outstanding achievement which showcases the company’s ongoing commitment to robust sustainable procurement.

**Membership Tier 4**  
Minimum Origin Green Targets Required Annually = 5

## Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials & Suppliers	★
	Packaging	
Manufacturing Process	Energy/Emissions	
	Water	
	Waste	
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	★
	Diversity & Inclusion	
Additional Targets	Biodiversity	
	Approved Sector Specific Target	



Sustainability Programme  
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2022