



Wexford Home Preserves is a small family business, run by Tom and Laura Sinnott, making jams, marmalades and other delicious preserves for more than 25 years. The company produces all products using age-old recipes and 100% natural ingredients. All products are prepared and made using the traditional open pot boiling method. This method has seen them gain accolades such as the highly coveted [Christmas Gold Q award and the Christmas Q Category](#) award for their Simply Better Ham Glaze.



The company's main range is Wexford Home Preserves jams, marmalades and other preserves, however the company also has an "Ellen's Choice" brand and supplies own brand products to over 300 retailers.

Developing sustainability

Throughout its 25 years, the company has progressed and expanded, whilst always keeping mindful of the need to grow in a responsible manner. In 2013, production began in a new larger facility and since then, significant changes have been made to improve energy efficiency.

The Origin Green charter has helped the company to set goals to further strengthen the sustainability of their supply chain, reduce their impact on the environment and to encourage the growth of their local community.

Company Sustainability Commitment Highlights:

- To reduce overall energy usage by a third by end of 2018
- To reduce overall waste by 35% by 2019
- To source 100% of fruit from Irish growers by 2018

Social Sustainability

The company plays a large role in the local community supporting their local [GAA](#) club (Gaelic Athletic Association), the local pantomime society and purchasing local services such as marketing services and office supplies. They also support local charities, such as the [RNLI](#) (Royal National Lifeboat Institution). Wexford Preserves is part of a local network of food companies called '[The Wexford Food Family](#)'. This initiative supports local jobs, families and businesses and has proved hugely beneficial to the local area.

Educational experiences are provided by the company to Food Science students from UCD through work placements and French students interested in learning more about the Irish food industry, for one month each year. The company also gives tours to local schools to show the production process and mentors local enterprises through a programme called 'the Future is Food', once more showing their commitment to social sustainability and the local community.



Website: <http://wexfordpreserves.ie/>

Social: <https://www.facebook.com/WexfordHomePreserves>

Twitter: <https://twitter.com/wexpreserves>
