

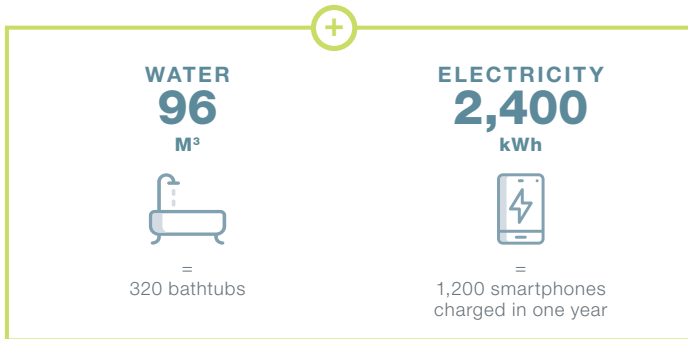
Food Loss + Waste Assessment

Case Study: Chicken & Turkey Processor



Company: Eden Valley Poultry

Provision's partner, Enviro-Stewards, conducted an on-site waste assessment utilizing Provision's award-winning Food Loss + Waste Toolkit, based on Enviro-Stewards' approach, and quantified five opportunities for food waste prevention. By implementing the recommendations, **Eden Valley Poultry has the potential to realize the following annual savings:**



*WE CALCULATE THIS BASED ON CALORIES, ASSUMING 750 CALORIES/MEAL.

OPPORTUNITY 1 - WHICH BONE IS BREAST

As a result of different product inputs to the breast deboner machine, good product was mistakenly being sent to rendering. An operator is now able to collect and re-introduce the product (eventually this process will be automated and the original inputs will be improved through equipment upgrades).

\$306,000 SAVINGS OF CHICKEN BREAST



OPPORTUNITY 3: MIND THE GAP

Since the gap between the leg cutter and intended combo are too wide, chicken thighs are lost to the floor. This can be avoided by having staff make observations to better place the combo or install a guard to direct the thighs to the combo.

\$27,000 SAVINGS OF CHICKEN THIGHS



OPPORTUNITY 2 - TENSION IN PROCESSING

Chicken legs were being sent to rendering due to excessive chain and gear tension in the equipment. Cleaning the mechanism during the lunch break reduces the tension and therefore product loss. In addition, dedicated staff re-introduce good quality product that would otherwise be lost.

\$95,000 SAVINGS OF CHICKEN LEGS



"The Food Loss & Waste Prevention Program aligned well with Eden Valley's culture of continuous improvement and social responsibility. The program provided that extra focus on areas that could help reduce food waste and improve operational efficiency. Also, that additional focus demonstrated to all staff the challenges and opportunities associated with food waste."

- Dean Gurney, Director, Corporate Social Responsibility