



F&D MANUFACTURING - ENERGY AND ENVIRONMENTAL DIAGNOSTIC

Company Name & Contact	Kitchen Prep Ltd – Emily Willis.....30/10/23
Meeting Date & Advisor	October 2023 – Steve Peace, Director F&DF

Section 1 - Environmental Management, Leadership & Workforce			
Management Systems			Notes
1.1	Why are environmental issues important to you and your business?	Future proofing	Open question
1.2	Are you aware of the UN Sustainable Development Goals?	No	
1.3	Does your company maintain an Environmental Sustainability accreditation, such as ISO 14001, SME Climate Framework or B-Corp? If not, what policies and procedures are in place?	No - will consider in 2024	Does the company need support with management systems? Increased uptake of SME Climate Commitment
1.4	Do you collaborate with other businesses around shared facilities/service, energy sources and circularity?	n/a	
1.5	What are your top 3 KPIs and do they include elements of sustainability?	Cost, waste, service	
1.6	Do you know the carbon footprint of your business?	Will be calculated in 2024 by F&DF	Uptake of support TBC
1.7	Have you ever modelled the sustainability of your products?	Are doing this as part of R&D project with F&DF	

1.8	Does your business have an Energy Management System/Carbon Reduction Plan in place which is fully implemented?	F&DF developing this plan with us in 2024, see attached	Creation of a Decarbonisation Plan
1.9	Does your company report on environmental performance to staff and stakeholders?	No	
1.10	How do you monitor environmental regulations and ensure you are compliant?	Membership of F&DF	Need for regulatory support

Section 2 - Operations and Innovation

Products and Packaging

2.1	How knowledgeable are you about the negative impact your ingredients have on our natural environment? Consider elements such as food miles, farming and processing.	Always consider this in creating recipes, will be modelled by F&DF in 2024	
2.2	How has your knowledge of the impact of climate change encouraged you to purchase raw materials from sustainable sources, local sources (food miles) or growing schemes, such as RSPO Palm Oil to reduce environmental impact?	Yes	
2.3	How do you/or plan to reduce waste in terms of raw materials, Work In Progress, finished products and packaging?	Efficiency measures	
2.4	What actions have been taken to minimise the environmental impacts of your production of your products and packaging?	Batch control, freezer monitoring	
2.5	Is a formalised and managed system in place for new product introduction from concept to launch that considers environmental impact to create green products?	Yes, spreadsheet costing and recipe calculation mode	
2.6	What steps have you taken to reduce carbon emission using alternative ingredients, especially for meat products?	Bought in trimmed veg, reduced waste	
2.7	What healthier variations of your products have you considered to either reduce sugar, fat or salt or to produce a "free from" version (plant based, dairy, gluten)?	Vegetarian based and meat alternatives	

2.8	What do you do to minimise the packaging of your products? Is packaging 100% recyclable?	Not possible currently, will adapt when packaging technology catches up	
2.9	Can your product shelf life be increased and improved to reduce waste? If yes, how?	Freezer temperature monitoring	
2.10	Do you provide customers with information about the environmental impacts of your products in a legal, transparent and clear manner on your packaging?	Not currently	

2.11	Do you minimise distribution costs through careful packaging design to maximise the utilisation of pallets?	Yes	
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Premises

2.12	Have your buildings and boilers etc. been insulated to reduce energy usage?	Yes	
2.13	How is the company monitoring energy (gas and electric) usage with the aim to reduce usage?	Yes	
2.14	How is the company monitoring water usage with the aim to reduce usage?	Yes	

Waste

2.15	What waste products do you dispose of? And how?	Minimal	
2.16	Do you understand the environmental effects of waste the company generates?	Not yet - will assess with F&DF	
2.17	What are your primary sources of waste?	Packaging	

Production

2.18	As a business how do you respond to the National Food Policies agenda for healthier eating when developing new products?	Offer healthy recipes	
2.19	Can any of your processes be automated without reducing product quality attributes?	Not currently	
2.20	How does the company assess its production line efficiency, line balancing and energy consumption? Are individual pieces of equipment metered/monitored to identified energy use?	N/a - small batch manufacture	
2.21	Are production equipment investment decisions made with environmental impact in mind?	Yes - particularly power consumption	
2.22	Is R&D conducted to formulate greener processes?	Yes	

2.23	Are start-up & close down procedures in place in the business to reduce energy usage?	Yes	
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Section 3 - Marketing Strategy, Product Offering and Communications

3.1	How do you keep in touch with future market trends for your product category, for UK or export markets?	Social media	
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3.2	Do you believe there is a marketing advantage that can be levered by being greener?	Yes	
3.3	How are you identifying consumer trends and flavours relating to environmentally concerned consumers?	Social media and feedback from customers	
3.4	To what degree are your products targeted at environmentally concerned consumers? Are you aiming to (further) access environmentally concerned consumers?	Not directly	
3.5	How do your marketing plans access and communicate with environmentally concerned consumers? Do you promote the reduction of consumption of resources and polluting emissions to your customers?	Awareness building through Social media	
3.6	How do you use customer feedback to help you with producing healthier versions of your products?	Monitor feedback	Routes to market
3.7	What social media presence do you have and are you actively working to increase communication to environmentally concerned consumers?	X and Facebook	

Section 4 - Supply Chain Optimisation

4.1	Do you regularly review your methods of distribution to reduce your environmental impact?	Yes - have just reviewed	
4.2	How do you manage your supply chain and relationship with suppliers with sustainability criteria?	Sending sustainable sourcing questionnaire in 2024	
4.3	How do you reduce food miles such as by working with local suppliers?	Buy local as possible, use in season produce	
4.4	Do you map your value stream with an aim to reduce waste?	No	
4.5	Do you maintain long-term cooperative relationships with its suppliers that support the environment?	Yes	