Our Planet Targets for 2020

At Bettys & Taylors we are committed to continuously improving our environmental impact – whether it be in the countries where we source our products, at our operational base in Yorkshire, or in partnership with our local community.

At operational level we manage the risks and impacts associated with our business activities through our Environmental Management System and in line with our Environmental Policy.

Our main areas of impact relate to our energy use, travel and transport, waste and water. We set targets to measure and minimise our impact against these areas in 2012. These targets were reviewed and refined in 2016 and our progress to 2018 is below.

PLANET TARGET 2020	ON TRACK?	PROOF POINTS/ NEXT STEPS
TO CUT ABSOLUTE GHG EMISSIONS BY 20% COMPARED TO A 2012 BASELINE	Yes Operational emissions cut by over 60% since 2012 through energy efficiency, onsite renewable energy, and sourcing low carbon energy through our electricity and gas suppliers.	• Retrofitted LED lights in our Craft Bakery and Café Tea Rooms. • Invested in onsite renewable energy generation at our Taylors tea and coffee factory – for example, solar panels on our packaging warehouse and a Biomass boiler used to heat our packaging warehouse.
TO SOURCE ALL ELECTRICITY FROM RENEWABLE SOURCES	Yes	• Switched both our electricity and gas supply contracts to renewable energy tariffs in 2017.
TO REDUCE RELATIVE TRANSPORT EMISSIONS BY 5%	No Improved fuel efficiency through the operation of our own vehicles but not yet hit the 5% target.	• Reduced Bakery van emissions by 3.2% through route planning, fuel monitoring, and maintenance. • Installed an electric car charging point for staff and visitors. • Launched a staff lift share scheme in 2017, saving approximately £1,000 in fuel costs, 8,000 miles and a tonne of CO2 to date. • Will select low-emission vehicles as Bakery vans are renewed in 2019.
TO REDUCE NON-PRODUCT WATER USE BY 20%	No Total water use has increased since 2012 as the business has grown.	• A water audit at the Bakery resulted in an 18% drop in water use. Audits are being extended to all branches.

		• Planned improvements to our tea and coffee factory will include key areas where we use water (eg kitchens/WCs), and will be designed to meet BREEAM standards.
TO INCREASE ON SITE RAINWATER HARVESTING	Yes	• Installed a rainwater harvesting system at our Craft Bakery which collects water to wash our vans. • Installed a rainwater harvesting system at Taylors offices which collects water to flush WCs.
TO SEND ZERO PACKAGING AND FOOD WASTE TO LANDFILL BY 2017	Yes	• Food waste from our branches is segregated and sent for anaerobic digestion – creating both energy and fertiliser. • The Cone Exchange, our community scrap store, receives waste items from our sites which we sell directly to the public for craft making or hobbies, or which we donate to other charitable organisations for up-cycling with proceeds going to local charities. • Set up agreements with local allotments to collect coffee grinds from our branches for use as a soil conditioner on their grounds. • All tea dust and coffee chaff (the husk of the coffee bean) is segregated and sent for anaerobic digestion. • Hessian sacks that are used to deliver coffee beans are segregated and collected by a company who uses them to create carpet underlay.
TO SEND ZERO (NON-HAZARDOUS) WASTE TO LANDFILL BY 2020	Yes – achieved early as above	
TO BASELINE ABSOLUTE WASTE AND REDUCE IT BY 3% BY 2020	Partly A baseline has been established and we are now working to accurately measure our progress in reducing our waste figures.	• Waste reduction initiatives in place around the business – e.g. ensuring our Yorkshire Tea carton redesign minimised carton use and improved processes to avoid tea waste during bagging.