

Food & Drink Businesses excel at VIBES Awards



VISION IN BUSINESS FOR THE ENVIRONMENT OF SCOTLAND

On 29 November 2011, Sustainable Food & Drink went along to the 12th annual Vision in Business for the Environment of Scotland (VIBES) Awards.

The VIBES Awards recognise the commitment, actions and achievements of Scottish companies, in reducing their impact on the environment.

Twenty nine of Scotland's most environmentally friendly organisations were shortlisted for awards in the following categories: Management (for

large, medium and small organisations); Changing Behaviour; Energy; Environment & Clean Technologies; Transport; Waste & Resources and Best Micro-Business.

The Food & Drink Sector won two out of the nine awards, with Dr Maitland Mackie, Chairman of Mackie's of Scotland being presented with the first Lifetime Achievement Award and Freshlink Foods receiving the Best Management Award for medium sized businesses.

Wiseman Dairies also received a commendation for their approach to tackling environmental issues.

However, like the Olympics, the VIBES Awards are not just about winning, but also about taking part. TIO Ltd, Petrie Fine Foods, Whitmuir Organics and UWI Technology were also recognised for their initiatives and commitments with nomination to the shortlists for various categories.

Pete Richie of Whitmuir Organics and Howard Wilkinson of Petrie Fine Foods commented that the application process forced candidates to reflect on their values, performance and direction and required them to put in place processes to help them focus on achieving their environmental ambitions. Howard Wilkinson praised VIBES approach, which took contenders' size into consideration and avoided comparing micro-businesses with large multi-nationals.



Sophie Hogg, Technical Manager at TIO Ltd., said that being shortlisted was a great recognition of her organisation's efforts and felt that it would encourage others in her organisation to engage more in their sustainability journey.

To read the full article, please visit our [website](http://www.sfd.org.uk).

What's New with Sustainable Food & Drink?

The Green Club visits MacSween Haggis and Tio Ltd

In September 2011, Sustainable Food & Drink and the Scottish Manufacturing Advisory Service (SMAS) hosted the first Green Club visits to **TIO Ltd** and **MacSween Haggis**. These visits gave food manufacturers the opportunity to exchange experiences and learn how others had overcome specific environmental challenges.



TIO shared how they: cut their energy use by 20%; are aligning their practices with Tesco's environmental expectations and how they're motivating staff through fun and engaging initiatives such as 'The Big Switch Off' and 'The Big Dump.'

MacSween explained how, through good housekeeping, they now generate income from their waste, how they reduced water use by 30%, engaged staff on the sustainability agenda and, in the process, raised their environmental profile.



Both visits included a tour of the production areas, presentations from the host companies, SMAS and Sustainable Food & Drink, as well as an informal question and answer session. You can watch a video of the presentations from both visits from: www.sfd.org.uk/GreenClub

Low Cost, Zero Carbon & Wildlife Friendly Approach to Wastewater Treatment

Sustainable Food & Drink recently visited **Simon Howie Foods'** factory in Dunning (Perthshire) to find out about their low cost, zero carbon and wildlife friendly wastewater treatment system: an Ecological Treatment System (ETS).

Live Beer Menu

St Augustines in Vancouver have a live, online beer menu that displays how much of their 40+ beers they have left.

Check it out at: www.sfd.org.uk/Latest/Details/livebeermenu

Conventional wastewater treatment systems rely on a combination of mechanical action and/or bacterial processes to breakdown and reduce wastewater contamination. ETS on the other hand, create habitats that support complex food webs between a wide range of bacteria, microorganisms, invertebrates, fungi and plants to clean wastewater.

ETS have low capital and operational costs; attractive pay-back periods and have an inherent flexibility to cope with effluent peaks. Another advantage of ETS is that they require virtually no maintenance (occasional pruning and weeding).

Visit the '[Case Studies](#)' section on our website to learn more about the ETS at Simon Howie Foods.



Coming Soon



Matthew Algie welcome The Green Club!



Following the successful Green Club visits in September 2011, the Green Club is back with a visit to Glasgow based coffee roaster **Matthew Algie** on the 18 January 2012.

Matthew Algie have been involved in the tea and coffee trade since 1864. With a strong ethical focus, they were the first UK roaster to roast Fairtrade espresso in 1997 and in 2004 launched a 'triple certified' espresso (Fairtrade, Organic, and Rainforest Alliance).

They "know their coffee" and proactively develop partnerships with suppliers and clients to improve quality, drive environmental innovation and make their business more sustainable.

To register for this, visit the Green Club pages on Sustainable Food & Drink's website.

www.sfd.org.uk/GreenClub



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#greenvisits

Stuff We Like

Sustination - Joining the Dots in Local Food

Sustination is the answer to the age-old question of "how can people who want to buy locally meet those that want to sell locally?" Sustination uses a social media platform to join the dots and link local producers with local businesses. Visit our website for more information about, and links to, Sustination.

New Lighting Guide from the Carbon Trust

A must read guide for those with facilities management responsibilities, the guide provides an update on lighting systems and highlights associated energy saving opportunities. Links to the guide, videos and publications on a variety of energy saving opportunities and technologies are available on our website.

Electricity & Heat from Used Cooking Oil

Turning used cooking oil into biodiesel is a well established process. It was therefore interesting to come across what looks like a generator that uses used-cooking oil to produce electricity and heat. This technology could be suited to areas without used cooking oil collections.

Interested in learning more about the stories featured here? Visit the '**Stuff We Like**' section at www.sfd.org.uk

Pop Up Solar Restaurant Using Solar Energy for cooking

In the midst of winter and with the summer sun now to a distant memory, a Finnish restaurant's pop-up solar kitchen caught our eye.

Check out their video - you will find it on the '[Stuff We Like](#)' section of our website!

The Green Club visit to **Matthew Algie** will give you the opportunity to learn first hand how: environmental initiatives were identified and implemented; waste to landfill cut by over 50% in one year; behaviour and process changes reduced energy use and route planning software is cutting business miles and transport costs.

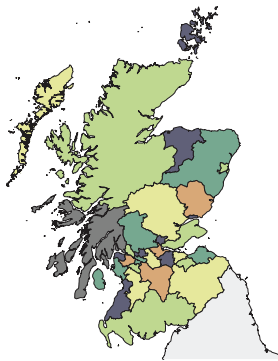
Green Updates from the Food & Drink Industry

For more information on any of these stories, please visit the 'Stuff We Like' section on our website.

Sainsburys launch new sustainability plan

In October 2011, Sainsbury's launched its "20 by 20" sustainability plan. Part of the "Respect for our environment" theme, Sainsbury commits to: reducing packaging by 50%; an absolute reduction in its operational carbon footprint by 30% and by 50% across

own brand products; and developing a sustainable approach to water stewardship across its supply chain.



Scotland's Zero Waste Regulations - Don't Get Caught Out!

In October 2011, proposed Zero Waste regulations were set out by Scottish Government. The Regulations will help implement aspects of Scotland's Zero Waste Plan (ZWP 2010).

A full version of this article with links to further support and case studies of how other food and drink companies have tackled the zero waste challenge is available on our [website](#).

Food & Drink Federation's Five Fold Environmental Ambition

The Food and Drink Federation reported on the sector's significant progress towards its Five-Fold Environmental Ambition targets.

To see the full story, please visit our [website](#).

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