



For the life
you're after

Food Manufacturing Sustainability Guide

Sustainability is at the heart of our strategy.

At AIB we want to empower people to build a sustainable future. We are doing this by greening our own business and supporting our customers so that, together, we can be better protected against the impacts of climate change.

We will continue to be a catalyst for positive climate action in Ireland and beyond, providing sustainable finance, investments, and expert advice to drive progress across all sectors, including food and beverage manufacturing.

To support our customers, we have developed a series of sector specific sustainability guides. These guides aim to provide practical tips and information which can be used by businesses to transition their operations to a more sustainable footing.

This series has been produced in partnership with Mabbett, a leading environmental consulting and engineering firm. To view the full series of guides, please visit www.aib.ie/business.

Contents

Section 1	
Sustainable Food Manufacturing in Ireland	1
1.2 Sustainability Priorities in Food Manufacturing	2
Section 2	
Developing a Sustainability Strategy	4
2.1 Developing a Sustainability Strategy	4
2.2 SMART Targets	5
Section 3	
Raw Materials and Supply Chain Sustainability	6
3.2 Supplier Sustainability Credentials	7
Section 4	
Energy & Emissions	9
4.2 Energy and Carbon Management Opportunities	10
4.2.1. Processing Equipment	10
4.2.2. Refrigeration	10
4.2.3. Compressors	12
4.2.4. Heat Recovery	12
4.2.5. Lighting	13
4.2.6. Heating, Ventilation and Air Conditioning (HVAC)	13
4.2.7. Heating	13
4.3 Renewables	14
Section 5	
Transport Sustainability	16
Section 6	
Sustainability in Water and Wastewater	18
6.1 Water Saving Techniques for Food Manufacturing Processes	18
Section 7	
Packaging	20
Section 8	
Waste Management	22
8.2 Other Waste Streams	26
8.3 Circular Economy	28
Section 9	
Social Sustainability	30
Section 10	
Biodiversity	31
Section 11	
Funding Streams and Additional Resources	32



Section 1

Sustainable Food Manufacturing in Ireland

1.1 Food Manufacturing in Ireland

Ireland has a large number of food and drink businesses, manufacturing high quality products for domestic and international markets.

Irish food, drink and horticulture exports totalled c.€17 billion in 2024, with the value of exports increasing by almost 55% in the past 10 years. Consumers are increasingly prioritising sustainability in food manufacturing businesses. According to AIB's proprietary consumer survey conducted in conjunction with Amarach in Q4 2024, one-third of consumers agreed that the importance of sustainability has risen over the past year. Furthermore, 58% of consumers agreed that they think of sustainability when considering food choices.

Nowadays, employees are also more environmentally and socially conscious and want to align their personal values with their professional lives. As a result, companies that adopt sustainable practices can benefit both the environment and their employee retention. Regulation also plays a part in food manufacturing and other industries sustainability focus. One example is the Corporate sustainability reporting directive (CSRD), which is already affecting large corporations in Europe, and requires significant disclosures on climate and ESG risks and impacts. Whilst SME's are currently out of scope of CSRD, many smaller companies are subject to sustainability information requests when they are included in the value chain of larger in-scope companies. Currently there is a proposal at EU level to adopt a voluntary standard for all companies out of scope, the 'VSME Voluntary Standard'.⁽¹⁾

Having a strong focus on embedding sustainability will offer Irish food and drink manufacturers a competitive advantage in an ever-changing global marketplace.

This guide is crafted specifically for the Irish small and medium food and drink manufacturing companies and looks at key resource intensive areas for the industry, including:

- Raw material and supply chain sustainability
- Energy
- Transport
- Water and wastewater
- Packaging
- Waste management
- Social sustainability
- Biodiversity

Each section identifies challenges faced by food manufacturing businesses across a broad range of sub-sectors highlighting potential 'hot spot' areas. To assist, actionable ideas and practices are presented to empower businesses with the knowledge and tools required to address these issues.

Through the implementation of these strategies, businesses can make a tangible impact on both their environmental footprint and financial bottom line, contributing to a more resilient and sustainable food manufacturing sector.

For SMEs embarking on their sustainability journey, AIB also has a dedicated 'Steps to Sustainability' guide on its website, with six easy to follow sections. These are practical actions that businesses can undertake straight away to become more sustainable. See section 11.0.

⁽¹⁾ Source: https://ec.europa.eu/commission/presscorner/detail/en/qanda_25_615

1.2 Sustainability Priorities in Food Manufacturing

Ireland's commitments surrounding food and drink sustainability is driven by key legislative requirements such as the Climate Action and Low Carbon Development (Amendment) Bill 2021 to reduce emissions to a climate neutral economy no later than 2050 and the Government strategy of 'Food Vision 2030' for Ireland.



The 'Food Vision 2030' strategy is that Ireland will become a world leader in sustainable food systems (SFS) over the next decade delivering benefits for the sector, Irish society, and the environment.

The Food Vision 2030 strategy is a 10-year plan consisting of 22 goals with

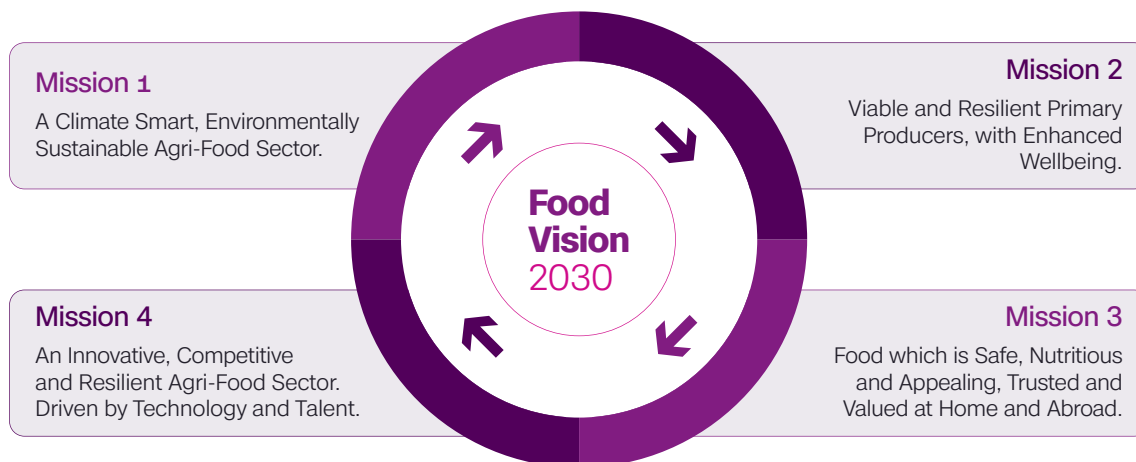
four high level missions for the Irish agri-food sector that encompasses primary agriculture, food and drink processing and manufacturing, fisheries, aquaculture and fish processing, forestry and forestry processing and the equine sector.

The overall aim for the sector is a climate-neutral food system by 2050, with verifiable progress achieved by 2030. This includes, reducing emissions, sequestering carbon, improving air quality, restoring and enhancing biodiversity, and improving water quality.

The strategy states that the food and beverage industry will continue to drive down green house gas (GHG) emissions and develop zero waste approaches. How much, and how fast this occurs, will in part be supported by Irish food and drink manufacturers.

The Government, including public services bodies such as Bord Bia, Bord Iascaigh Mhara, Enterprise Ireland, the Environmental Protection Agency and the Sustainable Energy Authority of Ireland is critical in providing support to businesses for climate action, energy efficiency, sustainability mentoring and green support programmes. This ensures companies keep pace with the increasing sustainability demands of global customers.

In line with the commitment in the Waste Action Plan and Sustainable Development Goal 17, there is a desire to collaborate with all stakeholders to develop a National Food Waste Prevention Roadmap. The roadmap outlines actions to halve per capita food waste by 2030, meet any other related targets, and promote Ireland's transition to a circular economy.



Bord Bia Origin Green Programme

BORD BIA
IRISH FOOD BOARD



The Origin Green programme is Ireland's national food and drink sustainability programme, involving Government, the private sector, and the full supply chain from farmers to food producers and right through to the food-service and retail sectors.

The programme enables the food manufacturing industry to set and achieve measurable sustainability targets that respect the environment and serve local communities more effectively.



Martin Hofler, Senior Sustainability Manager with Bord Bia says:

"Implementing sustainable practices not only reduces the environmental impact of manufacturing processes but also improves production efficiencies and reduces costs. Companies that build strong sustainability credentials can better meet customers' sustainability requirements and foster long-term relationships".



Section 2

Developing a Sustainability Strategy

Food and drink manufacturing businesses in Ireland will traditionally be delivering on sustainability indirectly or directly through operations such as procurement (supply chain sustainability credentials), lean manufacturing processes (resource efficiency and waste minimisation), facilities (energy efficiency) and health and safety (safe storage of hazardous materials and wastes).

Sustainability specific roles are now becoming more significant across the sector, bringing operational practices together with their own sustainability priorities such as legal compliance, customer requirements and corporate sustainability aims under a 'sustainability strategy' approach.

2.1 Developing a Sustainability Strategy

Consider these key factors to enhance your business's sustainability strategy and credentials:

1. Understand the environmental impact of your business: Some of the sustainability frameworks, policies and reference points to consider include the United Nations Sustainable Development Goals (SDGs), Environment, Social and Governance (ESG) frameworks such as Global Reporting Initiatives (GRI), the Corporate Sustainability Reporting Directive and Bord Bia's Origin Green Programme. Further details are available in Section 11.

2. Create a sustainability role or team to implement and manage sustainability within the business. This may require some training internally and externally on sustainability to improve awareness and competence dependent on responsibilities.

3. Conduct an environmental review or a materiality assessment. Consider customer sustainability demands, your surrounding environment and business strategy among others and outline priority areas to set targets across the short and longer-term.

7. Set targets for each priority sustainability topic across the strategy period. Share with management and sustainability teams for feedback before finalising.

6. Ensure buy-in from leadership to ensure adequate resourcing (human, technological and financial) for the sustainability strategy. Agree a suitable time-frame for your sustainability strategy, example, a 3-5 year period is most common with an annual review of progress and updating of the strategy.

5. Consider behavioural change measures such as training and standard operating procedures (SOPs) as well as **engineered controls and equipment upgrades.**

4. Consider internal and external sustainability reporting to monitor, measure and report progress to demonstrate good governance.

2.2 SMART Targets

Follow the SMART acronym below for a sustainable strategy. This helps set out appropriate targets and achieve positive outcomes.

- **Specific:** ensure the focus is clear to all.
- **Measurable:** ensure the target performance is measurable and compared to a baseline.
- **Achievable:** ensure actions have been identified and implementation can support meeting the target.
- **Responsibility:** ensure responsible employees are assigned where they are competent and available.
- **Time-bound:** ensure milestones and a time-line is set to ensure progress up to the target date.



Section 3

Raw Materials and Supply Chain Sustainability

3.1 Raw Materials Sustainability Credentials

Sustainability improvements for food and drink products start with their raw materials. Food and drink manufacturers often show their sustainability by increasing the percentage of raw materials certified by credible third parties.

These certifications can be reported separately for key raw materials or combined into a single metric, such as the percentage of raw materials with sustainability certification. Below are some examples:

- Quality Assurance schemes such as Bord Bia Sustainable Quality Assurance Schemes for beef, dairy, horticulture, eggs, poultry, pig-meat, lamb and feed.
- Red Tractor - UK's largest food chain assurance scheme.
- Irish Grain Assurance Scheme.
- Irish Organic Association, Organic Trust.
- Forestry Stewardship Council (FSC) (relating to packaging materials).
- UTZ Rainforest Alliance.
- Fairtrade.

The raw materials used in food manufacturing processing contribute to environmental impact and sustainability performance. One of the most effective ways to improve the efficiency of raw materials is to

ensure they are being used to their fullest potential and used at their highest value possible. Often, collaboration with procurement and suppliers can improve material efficiency.

Things to consider when purchasing raw materials:

- Is the raw material sustainably sourced? Is it covered by a credible sustainability certification?
- Is the raw material necessary? Are there more sustainable alternatives or could its use be minimised?
- Is the raw material sourced locally and if not, could it be?
- Are you maximising utilisation of the raw material? What is the yield (material in vs material out)?
- Are raw material offcuts reusable in a secondary product? For example, fruit or vegetable offcuts being used for juice/smoothie production.



3.2 Supplier Sustainability Credentials

Many businesses are looking to their suppliers' 'organisational' certifications as a route to improve sustainability. This may increase with the knock-on effect to suppliers from the phased introduction of the European Corporate Sustainability Reporting Directive

(CSRD) from this year. Your business can request information from its supply chain with a target to improve the percentage of suppliers holding valid sustainability certifications. Examples may include but are not limited to the below:

- ISO 14001 Environmental Management System.
- ISO 50001 Energy Management System.
- Bord Bia Origin Green membership.
- Sedex certification - store, analyse, share and report on sustainability practices for supply chain assessments.
- Forestry Stewardship Council (FSC) Chain of Custody is a certification that traces the path of products from forests through the supply chain, verifying that FSC certified material is identified or kept separated from non-certified material throughout the chain.
- The Business Working Responsible Mark for responsible business is administered by Business in the Community.
- Additionally, a business may develop a SMART target surrounding one or more key suppliers on sustainability initiatives such as financially supporting projects to support the supplier's sustainability performance. For example, sourcing from local suppliers or responsible waste management.



Section 4

Energy & Emissions

4.1 Understanding your Energy Consumption

Developing an organisational carbon footprint is high on the agenda of food and drink businesses and their stakeholders' expectations. Your business should aim to have access to good data, such as energy bills with actual meter readings or any energy usage reports related to specific equipment.

The Greenhouse Gas Protocol methodology is a popular methodology to calculate carbon emissions and scope 1, 2, and 3 emissions are fundamental in the sustainability efforts of businesses, particularly in the food manufacturing industry. These categories are pivotal for effective carbon accounting and reduction strategies.

- **Scope 1** emissions that are direct GHG emissions which occur from sources that are owned or controlled by the business. For food manufacturing companies these include emissions from the manufacturing process and company owned vehicles.
- **Scope 2** emissions account for GHG emissions from the generation of purchased electricity consumed by the business.
- **Scope 3** is a reporting category that allows for the treatment of all other indirect emissions in the company's up stream and downstream value chain. Scope 3 emissions are a consequence of the activities of the business, but occur from sources not owned or controlled by the business. Some examples are emissions from raw materials, packaging materials, retailer emissions (from storage of product in a freezer) and customer usage emissions from cooking the product (if applicable) and disposing or recycling of packaging.

Here are some examples of how Food Manufacturing businesses can reduce / manage energy consumption:

Energy Elimination and Reduction: Can energy be saved by turning off equipment that's not necessary? For example during production breaks, cleaning shifts, breaks, out of hours (overnight, weekends).

Energy Efficiency: Is the energy being used providing the desired effect? For example, the equipment in use does not match the requirement (motors are oversized). Is the equipment an energy efficient model with sufficient controls?

Low Carbon and Renewable Energy: While these options can have a positive impact on your carbon footprint, they should be considered after prioritising minimising use and energy efficiency. This is due to the capital cost but also to size them correctly to meet future energy demands if efficiencies are made.

The Sustainable Energy Authority of Ireland (SEAI) offer a range of grant supports for energy audits, energy efficient equipment, controls and for renewable energy as well as financial supports towards the cost of electric vehicles. See section 11 for further information.

4.2 Energy and Carbon Management Opportunities

4.2.1. Processing Equipment

Food manufacturing sites use many and varying types of processing equipment depending on the nature of the sector they are operating in.

There are many things that can be done to improve energy efficiency, no matter what type of equipment is being used.

Measure	Description
Data collection & management	→ Data collection, management and analysis can be done by compiling historical data, installing panel-mounted power meters, and using data analysis software.
Slow down or shut off	<ul style="list-style-type: none">→ Power measurement data combined with variable speed drives/motors means machines and equipment can be shut down when not needed or turned down where possible.→ Identify key areas of inefficiency and wastage to know where and when to shut off or slow down equipment. Adjust speeds and run time to match production demands.
Operator control	<ul style="list-style-type: none">→ Employees must receive machine handling training to understand best practices and improve equipment efficiency.→ Regular refresher courses are essential to maintain commitment to energy efficiency.
Sizing	→ Consider replacing larger, partially loaded motors with smaller, fully loaded ones.
Maintenance, servicing	→ Regular servicing will ensure motors are running as efficiently as possible and highlight where further improvements can be made. Regular cleaning and maintenance of motors is a crucial step in preventing damage and supporting longer life of the machinery.

There are many benefits to increasing the energy efficiency of your site's process equipment. These include:

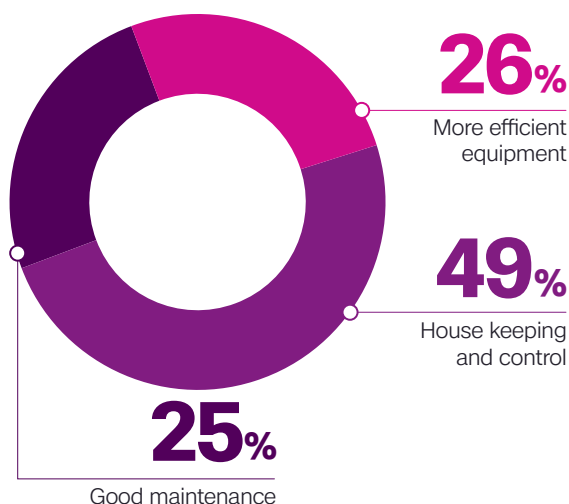
- Increased output efficiency
- Reduced cost-of-production
- Reduced downtime
- Streamlining production

4.2.2. Refrigeration

Refrigeration is essential for many food manufacturing sites, as it can account for a significant proportion of overall site energy costs. No matter what type of refrigeration equipment you have, the Carbon Trust estimates that up to 74% of energy savings can be made from improving maintenance, housekeeping, and control.

Cold rooms are typically the most common method of food manufacturing product refrigeration. Here are the most effective actions you could implement to reduce your site's cold room energy requirements.

Typical Sources of Savings in Refrigeration:



General housekeeping measures

- **Keep doors closed:** Introduce good door management procedures and keep cold store doors closed whenever possible. This will keep warm air and moisture out, and energy costs down.
- **Do not obstruct evaporators:** Ensure airflow from the evaporators are not obstructed. Obstructing air flow can lead to warm air build up, making your refrigeration system work harder to keep temperatures low.
- **Run at the highest temperature for product:** Run your cold store at the highest possible temperature for the product. The Food Safety Authority of Ireland can provide helpful information on the appropriate ways to store chilled or frozen food.
- **Keep the product cold during transfer:** Make sure it does not warm up before entering the cold room.
- **Switch off lights:** Turn off lights when not needed or out of hours to save energy.
- **Ensure the cold room is appropriately stocked:** Overstocking can cause refrigeration systems to work harder to keep things at an appropriate temperature, using more energy.

Maintenance and low-cost saving measures

- **Repair any damaged door seals:** If you have automatic or rapid-closing doors, make sure they are not overridden and are maintained in good working order.
- **Install strip curtains:** Well-maintained strip curtains will keep warm air and moisture out. Insulated curtains are available, offering an improved thermal barrier.
- **Upgrade lighting to LED with auto control:** Consider low-power, instant-on lighting which switches off automatically if the store is unoccupied.
- **Maintain and repair all wall panel seals:** Ensuring the outside of the cold store is sealed air-tight and well insulated will keep air infiltration and heat gain to a minimum.
- **Interlocking doors with evaporator fans:** Install interlocks so fans are switched off when the doors are opened, to prevent cold air from escaping.
- **Ensure regular servicing of the system:** Servicing including cleaning can improve the energy efficiency of the system.

Investment measures

- **Fit automatic/rapid close doors:** If regular access is required, rapid close doors can reduce opportunity for temperature increase.
 - **Install defrost on demand system:** Doing so can keep the evaporators in better condition.
 - **Install a variable speed drive on the evaporator fans:** Doing so will match the evaporators fans to the demand of the system.
 - **For forklift accessible cold rooms:** Install a dehumidifying airlock to reduce ice build-up and the need for defrosting.
 - **Invest in sliding doors:** When purchasing or replacing a cold room, choose sliding door entry. These have better seals and are less prone to damage.
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4.2.3. Compressors

The average manufacturer changes air compressors every 7-10 years, meaning that the initial capital expenditure is only a fraction of how much the compressor will cost in total.



Did you know?

- For every degree that temperature lift is reduced, you will save around 4% of the compressor energy for chill temperature systems and 2% for low temperature systems.
- A typical condensing temperature in a refrigeration system is 40°C all year round. Setting this to float down to 20°C when the weather allows, would typically reduce compressor energy consumption by 25% to 35% for a chill temperature system.

When looking at reducing energy usage at your food manufacturing site, consider the following:

Are compressors located effectively?

- Make sure the initial air temperature in the location is cool. Air compressors generate their own heat, which means additional heat can cause your machine to overheat and shut down.
- Avoid installing compressors in areas higher than 40°C. Compressors should be located in spaces where there is good air circulation and ventilation to ensure they operate efficiently.

Checking and maintaining your compressors regularly

- Refrigerant loss is a major cause of direct emissions and system inefficiency. Undercharged systems need to operate for longer to achieve the same cooling capacity, reducing efficiency and putting strain on the system. Systems should be cleaned regularly as part of servicing schedules.

Making use of variable speed drives (VSDs)

- Production processes often have varying demand levels, causing the compressor to run off-load or idle. Great savings can be made if a fixed speed compressor can be replaced by a VSD as it only produces compressed air as and when required. A VSD compressor saves an average of 35% of energy usage. They can be retrofitted to existing units or new compressor packs can be bought that include variable speed drives.

4.2.4. Heat Recovery

Refrigeration systems produce a lot of heat which is usually 'dumped' externally and lost. Some, or all, of the heat generated by refrigeration systems can be recovered and used elsewhere on site to reduce heating bills associated with space heating, heating for food manufacturing processes and/or for hot water. Consider conducting a walk-round assessment to identify any potential areas for heat recovery from your refrigeration systems.

Heat available from typical refrigeration systems:

- Up to 10% at 50 – 60°C: Hot water / thermal processes.
- Remainder at 20-30°C: Supporting space heating / underfloor heating.
- Heat pumps can be used to boost temperatures by design.

4.2.5. Lighting

Proper lighting is essential for health and safety, but food manufacturers should consider the following to enhance lighting efficiency.

- **Switch off policy:** Encourage everyone to switch off lighting in areas of low occupancy (for example, offices, storage areas and corridors).
- Maximise use of natural daylight by **installing photocell control** to turn off lighting.
- **Upgrade to more efficient lighting:** Replace tungsten light bulbs with compact fluorescent lamps (CFLs) or light emitting diode (LED) bulbs to achieve up to 80% cost savings. CFLs and LEDs have the added benefit of longer lifespan, providing additional savings in reduced replacement costs.

→ **Maintenance:** Ensure lighting systems including the lamp and automatic sensors are cleaned regularly to remove dust and other debris which will reduce their effectiveness.

→ **Replace flickering, failed or blown lamps:** These continue to consume energy so remove or replace them immediately.

→ **Occupancy and daylight sensors:** Automatic sensors can achieve savings of 30% to 50% on lighting costs and energy consumption. They are particularly handy in stock rooms, toilets and zoned areas such as areas with skylights and good levels of daylight.

4.2.6. Heating, Ventilation and Air Conditioning (HVAC)

Heating, ventilation, and cooling systems can contribute to significant energy usage in the food manufacturing sector. Here are some quick wins for energy efficiency in each of these areas.

4.2.7. Heating

Space heating management	<ul style="list-style-type: none">→ Do you know the recommended temperature for different areas of your site? Check your thermostat for each area to ensure you are not heating spaces higher than you need to.→ Do you have zoning in place? Space heating systems can be zoned into appropriate areas (for example, offices, corridors, and production). Timing and temperatures can be optimised for areas that may be less frequently inhabited.→ Keep boilers in good condition to ensure maximum efficiency. Leaks and equipment damage make boilers work harder than needed.
Insulation	<ul style="list-style-type: none">→ All hot process pipework should be insulated to reduce heat loss. Foil-backed pipe insulation is highly effective and can reduce heat loss by more than 90%.→ Valves and pipe fittings lose more heat than pipes due to high surface areas. Consider targeting these areas as a priority.
Heat recovery	<ul style="list-style-type: none">→ There may be many areas on site where lost heat could be recovered. Consider whether you could capture heat from: ventilation systems, air compressors, refrigeration systems, steam vents or hot water drains.

4.3 Renewables

Switching to renewable energy can help improve your site's environmental performance by reducing carbon emissions.

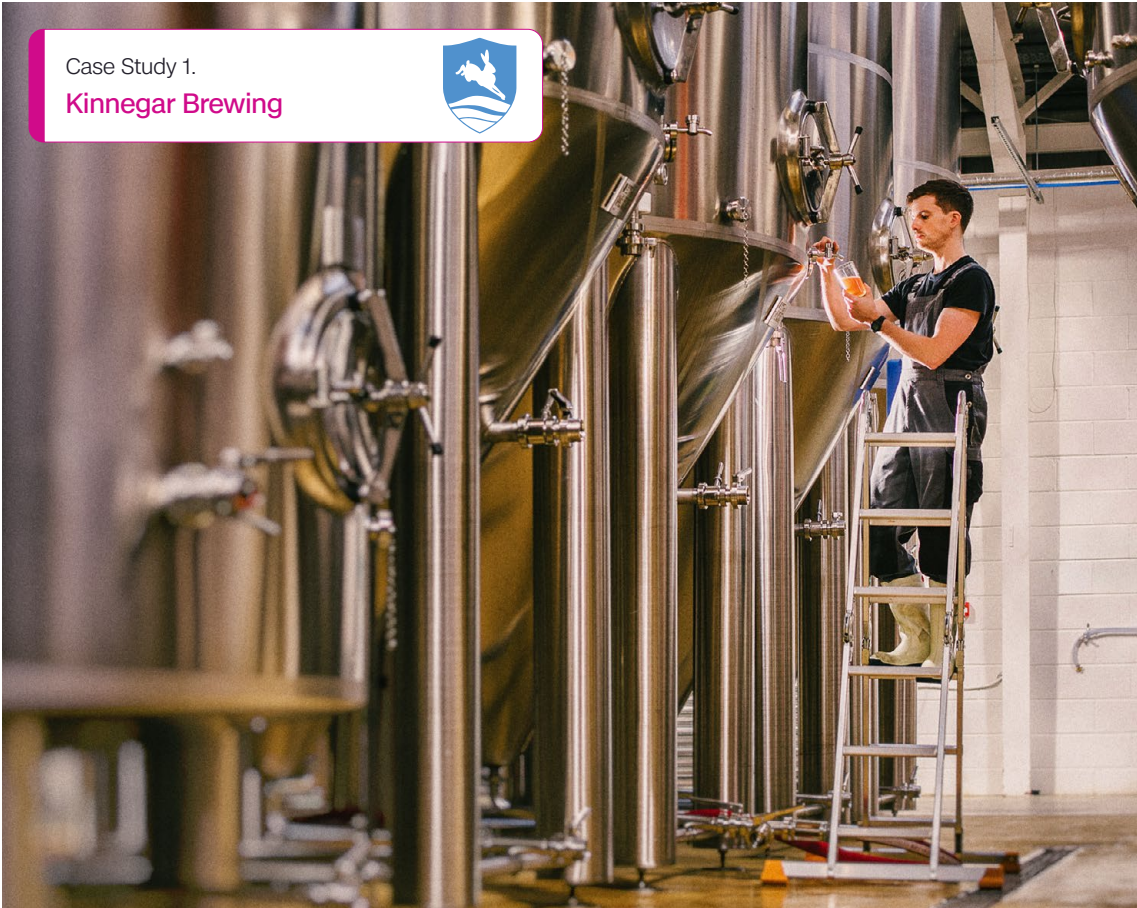
Consider various renewable sources based on your budget, energy demands, location and operations.

The renewable options include:

Solar Photovoltaic (PV)	<p>Do you know the recommended temperature for different areas of your site? Check your thermostat for each area to ensure you are not heating spaces higher than you need to.</p> <p>Keep boilers in good condition to ensure maximum efficiency. Leaks and equipment damage make boilers work harder than needed.</p>
Solar thermal	<p>Solar thermal panels are highly efficient for heating water and require less surface area and light than solar PV. Regular maintenance is essential for smooth operation.</p>
Heat pumps	<p>Consider installing heat pump water heaters, which extract heat from the surrounding air to heat water. Heat pump water heaters are highly energy-efficient and can provide significant savings compared to traditional electric water heaters.</p>
Wind turbines	<p>These large and heavy structures require a structurally sound ground foundation, as they exert significant force. Turbines generate noise and require optimum wind speeds to operate efficiently. Planning permission will also be required which can limit opportunities in more urban areas.</p>
Battery storage	<p>Can be used to store excess renewables energy from solar and wind during low consumption periods.</p>
Biomass	<p>Biomass boilers can replace oil, gas, and other fossil fuels to provide heating for buildings, water, and other process heat demands. Space and cost of fuel are key considerations.</p>

Case Study 1.

Kinnegar Brewing



Kinnegar Brewing was founded in 2013 in Rathmullen, Co. Donegal.

Kinnegar produce high-quality beer using traditional methods and sell their award-winning products both domestically and in Europe.

In 2023, Kinnegar Brewing improved their energy efficiency, reducing energy intensity at their brewing facility from 10.3 Kilowatt hour/hectolitre in 2022 to 8.67 Kilowatt hour/hectolitre. The company surpassed their target milestone by an impressive 25.1%, reflecting its proactive approach to sustainability and resource management.

The reduction in energy consumption was achieved through employee awareness courses, maintenance reviews, and continuous progress monitoring. Reliance on renewable energy sources increased from 23% in 2022 to 34% in 2023.

This was due to the implementation of a solar array system, which allowed the brewery to use solar power and reduce dependence on grid energy. The integration of solar energy supported the company's sustainability efforts and showed its approach to energy management.

Section 5

Transport Sustainability

The transport used across your business activities both on site and the outbound transportation of food and drink products can have a significant impact on your environmental footprint. Food manufacturing operations often require heavy duty fuel intensive vehicles, designed to carry large and heavy loads.

Ensuring transport is used as efficiently as possible has the potential to generate significant environmental and financial savings.

Consider the following measures for improved efficiency in your own fleet or indirectly through contractual agreements with external transport partners and distributors:

Vehicle efficiency	<ul style="list-style-type: none">→ Look for vehicles with excellent fuel economy and low CO2 emissions.→ Larger, heavier vehicles will generally be less fuel efficient, so consider vehicle size and aim for the smallest appropriate vehicle for the operation.→ Speed limiters can improve fuel efficiency.→ Use of stop start technology reduces fuel consumption from idling.
Fuel management	<ul style="list-style-type: none">→ Monitoring fuel management is considered best practice. Fuel consumption can be tracked through fuel card invoices or employee expense claims.→ Telematics software is increasingly being used to accurately collect fuel use data within vehicle fleets. It can provide operators with information such as location, speed, engine diagnostics and driver behaviour.
Replacing inefficient vehicles	<ul style="list-style-type: none">→ Data such as mileage, fuel efficiency, disposal costs, salvage value, expected maintenance costs and fuel cost estimates, can all be used to calculate the optimal replacement time for older vehicles.→ Setting key performance indicators can highlight when vehicles are past their peak performance.→ Leasing can be a useful option for fleet operators who wish to replace vehicles during optimal windows.→ Some consultancy expertise may prove useful to assess which routes are viable for electric vehicles.
Driver training	<ul style="list-style-type: none">→ Poor driving behaviours such as speeding, frequent braking, and idling are strongly associated with inefficient fuel consumption, contributing to higher fuel and maintenance costs. Sustainable driving awareness training could be offered during fresh start induction sessions or employee refresher sessions. Topics may include:<ol style="list-style-type: none">1. Accelerating only when necessary.2. Going downhill and slowing down present opportunities to activate the fuel cut-off switch by removing the foot from the accelerator at the earliest opportunity and remaining in gear as the vehicle travels, reducing fuel flow.3. Early gear changing: The higher the gear (relative to the desired speed), the lower the revolutions per minute (RPM), the better the fuel economy. Moving to a higher gear earlier can help reduce fuel consumption.

Going electric / using alternative fuels

- Different options have emerged over the last few decades. Multiple models of electric and hybrid vehicles are now available and hydrogen is seen as a longer-term option.
 - Electric (EV), battery powered electric (BEV) and plug-in hybrid (PHEV) trucks are becoming more popular amongst urban operators.
 - Increasingly, a 'sustainable last mile strategy' is being adopted by some firms, whereby cargo is delivered to local fulfilment centres such as a smaller warehouse, upon which a lower-carbon vehicle (for example, a bicycle, motorbike, EV or E-van) completes the final delivery to customer homes.
 - Alternative fuels such as hydro-treated vegetable oil (HVO) and bio-gas have offered lower emission fuel alternatives for internal combustion engines. These can often be used as drop-in replacements for diesel and can have up to 96% less carbon emissions.
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Section 6

Sustainability in Water and Wastewater

The food and drink sectors have a high demand for fresh water. In addition to agriculture, significant water use in the food industry includes the cleaning of processing equipment, plants and food products.

Understanding where and how water is used in your business on a quantifiable basis will help manage water usage:

Facts to consider when developing a water profile for daily usage:

- Is water being used unnecessarily during out-of-hours?
- Does water use reduce during breaks?
- Are employees leaving water equipment on?
- Are there irregular spikes in water usage?

6.1 Water Saving Techniques for Food Manufacturing Processes

Below are some examples of water saving techniques:

Clean-in-Place (CIP) systems

Clean-in-Place (CIP) systems can achieve significant savings through the more efficient in-situ cleaning of pipes, tanks, and other process equipment. This technology is generally used in businesses that regularly clean food preparation/mixing vessels, pipework, and fittings. A good CIP system saves water and has other benefits like reduced use of cleaning chemicals, lower energy and labour costs, and the ability to recover and reuse food ingredients.

Flow controllers

A lot of food manufacturing equipment requires pre-set water flow rates to operate effectively. Equipment often wastes water due to pressure fluctuations, operator interference, or poorly designed control systems. The use of in-line process control or flow limiting technology can minimise water wastage. Consider installing process control devices or flow limiting devices to limit water usage.

Nozzle and spray technology

New advanced nozzle and spray device technology can reduce water use. Nozzle configurations include flat spray, hollow cone and full cone. The nozzle configuration should be matched to process requirement as well as considering nozzle parameters (for example, flow rate, spray pattern, physical and chemical properties of material to be rinsed, spray impact and droplet size). For existing nozzle systems, ensure they are well maintained as blocked nozzles can result in increased water use.

Rainwater harvesting equipment

Increased mains water charges and increasing water supply risks have led to renewed interest in a wide range of technologies for the collection, storage, and treatment of rainwater. Rainwater can be useful in non-potable applications such as cooling and cleaning. Rainwater harvesting equipment has collection, storage, pumping, control and treatment system(s) which can reduce demand for mains water and in turn save money.

Leakage detection equipment

Due to the complex and inaccessible nature of a water distribution network, it is often difficult to identify leakage without the help of leakage detection equipment. Several technologies exist for logging data, monitoring systems, and identifying inconsistencies that may indicate leakage in your water distribution network.

Industrial cleaning equipment

Alternative cleaning equipment can reduce the need for water. For example, scrubber/driers operate by recovering dirty wash water from the floor surface, processing it and then reusing it with dirty effluents stored in a reservoir in the machine. Steam cleaners use high temperature steam to sterilise an area and can kill bacteria and breakdown grease without the need for chemicals.

Case Study 2.**Keohane's of Bantry****Keohane's of Bantry is a family run seafood company in Bantry Bay, a small fishing harbour nestled on the rugged West Cork coastline.**

Michael Keohane and his two sons Colman and Brian have built up their seafood production business, selling a vast range of fresh and frozen seafood products which have earned them multiple awards over the past decade.

The business has grown significantly in the past few years, working with local hotels and restaurants as well as select retailers. Additionally, their highest-quality premium products are exported internationally to Europe and the US. Keohane's made it their three-year mission to reduce their water consumption in their Bantry facility where most of their production is based.

In 2022, the business achieved a 17.5% reduction of water usage for their site, placing them 15.5% ahead of their milestone target. To achieve the successful improvement on their targets, Keohane's developed a water usage training programme for their employees.

This was successfully rolled out and delivered across the business to all employees involved in cleaning processes during which water is predominantly used the most across the factory. Consequently, Keohane's increased awareness on water reduction techniques and strengthened their commitment to sustainable business practices in their production processes.

Section 7

Packaging

Consider the packaging used for your food or drink product. Different packaging materials have different properties which can make them more or less effective for protecting and transporting specific products. The EU has a directive that includes measures for the recycling of packaging waste, with key targets for December 2025 (65% of all packaging waste to be recycled) and

December 2030 (at least 70% by weight of all packaging weight to be recycled). Ireland is currently on course to miss the EU waste recycling targets for 2025 (EPA Circular Economy Report 2023). To help you assess if you are using the most effective packaging type for your product, consider these areas:

Material sourcing	<ul style="list-style-type: none">→ What type of material is it?→ Where is it produced / supplied from?→ Is it produced sustainably (e.g. FSC cardboard, made from recycled plastic)?→ Is your packaging made from a renewable source?→ Can the packaging be sourced with increased quantities of certified recycled materials?
Company policy and awareness	<ul style="list-style-type: none">→ Commit to a packaging policy which will influence any decisions made regarding changes to packaging type or materials.→ Train employees to identify the value of packaging, where it is, if it is necessary and to operate equipment applying it efficiently.
Functionality and design	<ul style="list-style-type: none">→ Can you switch to a more sustainable material without impacting packaging functionality?→ How does the weight and size of your packaging impact outbound transportation?→ Can your packaging be made smaller to fit more products into a delivery load?→ Can you redesign packaging to reduce the number of materials used while maintaining product protection and quality levels?
Minimising packaging	<ul style="list-style-type: none">→ Supplier agreements: Partner with suppliers to introduce returnable packaging upstream.→ Lightweight packaging elements: Reduce plastic film thickness on paper and board products.→ Identify and eliminate causes of defects in the packaging of raw materials and finished goods.→ Optimise the thickness of pallet wrap for the weight of the load.→ Train employees to use palletisation machines effectively to improve cycle rate, reduce rework and reduce resource use.
Disposal	<ul style="list-style-type: none">→ Can your packaging be reused? Introduce returnable secondary or tertiary packaging.→ Is your packaging recyclable? Design plastic linings or windows so that they can be easily removed from the carcass of the pack to improve purity of waste streams.→ Are sustainable disposable methods labelled on the packaging? Make recycling information more salient on packaging to improve waste management.

Repak is an environmental not-for-profit organisation, with a social mission. Their purpose is to lead the recycling and sustainability of Ireland's packaging; advocate for a new circular economy; and educate businesses and consumers on reducing and recycling packaging.

As a Repak member, you can avail of their Prevent and Save Programme, which helps optimise packaging systems, design packaging to maximise recycling and prevent packaging waste. Repak help businesses increase the sustainability of their packaging to help achieve environmental goals.



Kearney's Home Baking was established in 1992 by sisters Maura and Siobhan Kearney and is located in Ballyhahill, Co Limerick.

Kearney's Home Baking started from a love of baking at home and is now a trusted local brand known for its quality and dedication.

Kearney's source 90% of raw materials from suppliers with recognised sustainability certificates. In 2023, Kearney's Home Baking made significant strides towards sustainability through a packaging transformation initiative, exceeding targets for recyclable and reusable packaging by 14%.

This success stemmed from eliminating plastic bags and adopting reusable crates for delivery, while also achieving a reduction in packaging intensity.

The company's steadfast commitment to sustainable practices was evident in continued emphasis on reducing environmental impact through packaging innovation. In 2023, they achieved exemplary performance in their raw materials certification, packaging, energy/emissions and community engagement targets.

Section 8

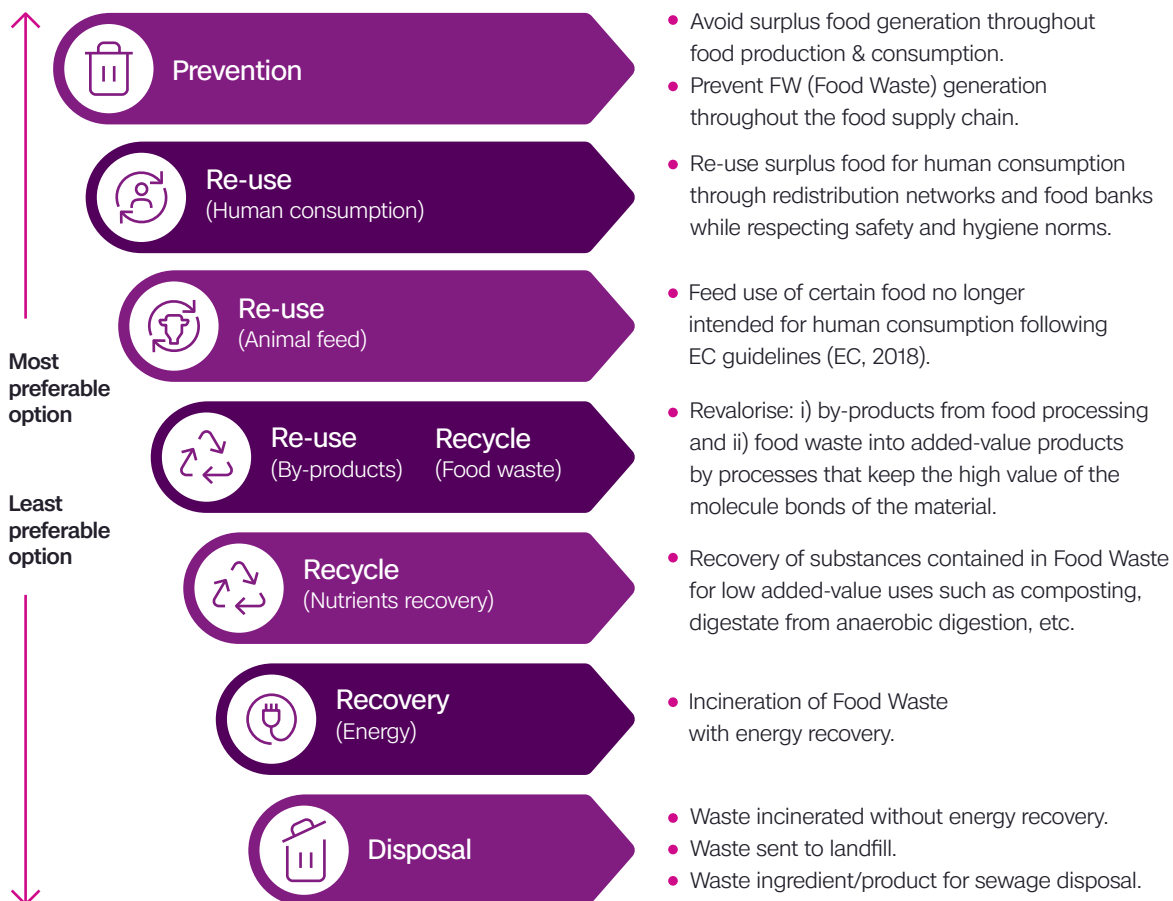
Waste Management

8.1 The Food Waste Hierarchy

There are a variety of streams to manage waste in a food and drink environment, however, the focus is on minimising food waste.

A starting point for any business might be to set food waste reduction targets for the business and measure the waste in a consistent way before taking actions to reduce food waste.

The food and drink waste hierarchy, as below, sets out steps for dealing with food waste and surplus to minimise the impact on the environment and maximise the potential of unavoidable food waste. Identifying opportunities that will prevent food and drink waste from occurring should come first, before considering recycling and recovery options.



Examples of food waste measures to consider are outlined below:

Material sourcing

Procurement agreements: Early engagement with suppliers to identify opportunities to reduce or eliminate incoming produce that is not required by your process.

Grade produce on acceptance as effective. Grading allows more time for redirection to other users.

Plan production to reduce opportunities for waste such as:

→ Make to stock rather than make to order if possible.

→ Just in time production to extend shelf life.

→ Reduce the number of changeovers where possible.

Employ lean-based thinking such as redirect a production line to reduce the distance to the chiller as this may reduce the potential for spillage or contamination.

Resize portions to match the average weight of cuts of meat or fish and prevent offcuts.

Reduce changeovers such as increasing length runs or reducing the number of stock keeping units (SKU's) can reduce the amount of waste from the start and end of production runs.

Include potential wastes under hygiene control systems as this preserves the opportunity for them to be reused or redistributed as by-product. If this is not controlled, they can only be waste.

Conserve surplus production by chilling or freezing surplus to allow it to be introduced into future production runs if appropriate for your products.

Internal traceability: by capturing and using data about product journeys you can unlock previously discarded material to be used, e.g. ingredients in damaged packaging are assessed in a segregated area and if necessary or possibly reworked before going into production.

Manage and service equipment: Operational availability, quality and efficiency may be increased by an enhanced service schedule, or by quickly re-mediating faults or realigning interfaces between different pieces of equipment.

Modify equipment (where safe to do so) to be more easily serviceable. For example, chutes that can be rotated to make blockages easier to clear allowing product to be recovered.

Install catch-plates and belt guards under and around equipment to intercept product that may be ejected from the production line.

Place filters at drain points for any water-mediated process, such as gutting fish. These materials may be reused to an internal product depending on hazard analysis and critical control point (HACCP) systems and regulations or if not can be more efficiently salvaged for redistribution or recovery.

Anticipate seasonality: Quality rejects for many fruits and vegetables increase substantially towards the beginning and end of the growing season. Whilst this may not be avoidable, it can be accounted for in production planning and preparation made to maximise value.

Modified atmosphere packaging can help to extend the shelf life of certain products.

Redistribution

Donate for human consumption: Edible food waste such as quality rejects for aesthetics or short date unfilled orders can be redistributed to organisations such as FoodCloud.

Donate for animal consumption: Noting that this may require registration as a feed supplier.

Recovery

New product design: Create new products from ingredients previously considered waste.

Make into other products such as feedstock for another process, for example surplus or quality fail bread could be a feedstock for a microbrewery.

De-packaging systems: Final product that fails quality inspection is removed from packaging before disposal, allowing better recovery of the individual elements.

Waste controls: Colour coding bins helps keep wastes separate and increases the opportunity for recovery.

Disposal

Collaborate with contractors to identify opportunities and different disposal routes and opportunities, for example moving up the waste hierarchy such as from incineration to recycling or reuse of waste.

Anaerobic digestion: The organic content of the waste is recovered into a soil additive in a large reactor that captures methane and heat to generate electricity.

Composting: The organic content of the waste is recovered into a soil additive.

Land spreading: Some liquid wastes can be spread directly to land where they add nutrients to the soil.

Waste management groups: Outside large cities the waste management options may be limited, but businesses working together may be able to drive the development of new services or offer a viable collection route to another contractor.



Case Study 4.
FoodCloud



FoodCloud is a registered Irish charity that tackles the twin issues of food waste and food insecurity by redistributing surplus food from food businesses to community groups.

FoodCloud collaborates with leading retailers, food companies, non-profit organisations, government and the wider business community using surplus food to build resilience in all types of communities, driving progress towards a circular economy for our food systems.

Across 6 markets, since 2013 up to the end of H1 2024, FoodCloud redistributed more than 317 million meals, that is 133,277 tonnes of surplus food redistributed, to over 7,000 charities nationally and internationally, saving approximately 404,599 tonnes of CO₂-equivalent emissions from going to waste.

8.2 Other Waste Streams

General Waste

Typically, general waste is considered any waste that is disposed of in a mixed waste bin that cannot be segregated for recycling, is non-hazardous and not food waste.

Examples can include personal protective equipment and food hygiene materials such as gloves, hairnets, boot covers, food contaminated plastics, among others.

Regular audits of general waste bins will improve recycling rates by identifying sources of poor segregation and challenging this behaviour.

Using transparent bin bags on operational floors helps identify opportunities as will two-way communication with employees to generate ideas on a regular basis.

Case Study 5.
Clonakilty Food Co.



Clonakilty Food Co. is a family-run business dating back to the 1880s when Clonakilty black pudding was first made.

Over the years the business has grown significantly. They now have a range of products such as puddings, rashers, sausages, and a veggie range which are available in retailers, independents, and food service outlets nationwide.

Clonakilty Food Co. is committed to reducing food waste, running an increasingly energy efficient business and evolving their product offering to help reduce food waste, packaging and increase the health credentials of their products. In 2023, the company updated all product specification sheets to ensure accurate packaging, palletisation, and nutrition information.

In 2023, Clonakilty Food Co. launched new products, this included two new frozen products, Clonakilty black pudding bites and Clonakilty cocktail sausages.

These frozen products support a lower food waste model and their customers' general health by creating individual portions of frozen product.

Packaging Waste

Consider if efficiencies can be made:

- By purchasing in bulk, larger order quantities often mean that more units can be delivered in the same volume of packaging.
- By returning packaging to the supplier for reuse.
- By reusing inbound packaging internally.
- Selection of more sustainable packaging materials such as renewable materials, recycled content.



Case Study 6.
GoBia



GoBia is based in Co. Limerick and specialises in butteroil, anhydrous milk fat (AMF), butter fat blends, bespoke fat/dairy blends, fermented dairy products, natural dairy and cheese concentrates.

The company offer customised, high-quality, cost-effective solutions developed by their expert team to meet the evolving demands of the global food industry.

GoBia have implemented several initiatives to optimise waste management and reduce waste intensity. The company purchases raw materials in bulk, using tankers to minimise supplier packaging, and reuses supplier pallets for delivering finished goods to European customers.

The company segregate food waste from general waste, with food waste being a small percentage of the output, primarily from retained samples, trial work, and office waste. As a result of these efforts, GoBia has successfully decreased total waste intensity from 0.025 tonne per tonne in 2022 to 0.020 tonne per tonne in 2023, surpassing their milestone target by 20.6%.

The company continues to use wooden pallets and has implemented practices for reuse and recycling.

8.3 Circular Economy

The circular economy is an economic model that is restorative and regenerative by design.

The circular economy aims to keep materials, components, and products in-use in the economy for as long as possible.

In circularity, the key objective is to design consumption and production systems to create and retain value. Key areas that are tackled in Ireland's circular economy plan (The Circular Economy | Environmental Protection

Agency) that could be relevant to food manufacturers include packaging; plastics; textiles; food, water & nutrients; construction & buildings; electronics, batteries and vehicles.

Re-framing waste as a resource could also support food manufacturers' move up the waste hierarchy and improve their environmental impact. Consider if you could adapt your current practices to more circular ones by exploring your wasted resources:

- Is there a need for it to be used at all?
- Is it possible to recover and reuse it?
- Is it possible to use this as a resource within your current product?
- Is it possible to use it to create another product?
- Can another company use it instead of wasting it? Or can you use their waste instead of new materials?
- Can it be a part of a take-back scheme to keep items in circulation?



The poster features a dark blue background with colorful illustrations of food waste (worms, bones, vegetables) on the sides. At the top, it says 'Food Waste CHARTER' with a small icon of a factory and a house. The main title is 'Sign the Food Waste Charter' in large white letters, followed by 'A NATIONAL CALL TO REDUCE FOOD WASTE' in smaller white letters. Below this, there are four icons in white boxes: a hand writing, a bar chart with an upward arrow, a bar chart with a downward arrow, and a pie chart. Each icon has a title and a description: 'PLEDGE Commit to reduce food waste', 'MEASURE Measure your food waste', 'REDUCE Set a target and take action', and 'REPORT Report annually on achievements'. At the bottom, there are logos for 'THE CIRCULAR ECONOMY PROGRAMME', 'EPA Environmental Protection Agency', 'Rialtas na hÉireann Government of Ireland', and the website 'foodwastecharter.ie'.

Food Waste CHARTER

Sign the Food Waste Charter

A NATIONAL CALL TO REDUCE FOOD WASTE

- PLEDGE**
Commit to reduce food waste
- MEASURE**
Measure your food waste
- REDUCE**
Set a target and take action
- REPORT**
Report annually on achievements

THE CIRCULAR ECONOMY PROGRAMME
The Driving Force for Ireland's Move to a Circular Economy

epa Environmental Protection Agency
An tAonad Náisiúnta do Chosruithe Ceimiceacha

Rialtas na hÉireann
Government of Ireland

foodwastecharter.ie

Case Study 7.
BiaSol



BiaSol is an innovative food company, based in Tullamore, Co Offaly, focused on creating sustainable food solutions through the circular economy.

Launched in July 2020 by siblings, Ruairi and Niamh Dooley, BiaSol focuses on nutrition, sustainability and supports the growing Irish bio-economy and the circular economy.

BiaSol converts spent grain from local breweries into high-fibre, high protein, nutrient-rich ingredients for both food manufacturers and consumers. Their products can be added to smoothies, baked goods, and porridge. They also produce a wide range of own brand products, including their award-winning Oat Bites.

By up-cycling by-products like spent grains from breweries, BiaSol is helping to reduce food waste and lower carbon emissions. They are dedicated to addressing food security, health, and sustainability challenges. Picture above: Ruairi and Niamh Dooley co-founders of BiaSol.

Section 9

Social Sustainability

Social sustainability is becoming increasingly part of the discussion when businesses look to set sustainability targets. Key areas include:

9.1 Employee Wellbeing

- Prioritise the well-being of your employees by providing fair wages, safe working conditions, and opportunities for professional development.
- Implement policies that promote work-life balance, mental health support, and inclusivity within the workplace.

9.2 Employee Wellbeing

- Promote diversity and inclusion within your workforce, reflecting the demographics of the community.
- Depending on your business size and progress with diversity, equality and inclusion (DEI), you may plan to start some simple actions considering the focus areas below or creating a DEI strategy. The Agri-Food Diversity & Inclusion Forum (AgDIF) is a collaborative initiative with industry, led by Bord Bia and Aon in partnership with The 30% Club. See link in section 11 Customer Education and Empowerment
- Educate customers about sustainable choices, offering information on healthy products, and providing incentives for making environmentally and socially responsible purchases.
- Empower consumers with the knowledge and tools to make informed decisions, fostering a sense of responsibility and consciousness about their shopping and eating habits.

9.3 Community Engagement

Community Engagement is about considering your wider stakeholders in the local community and those communities where your business operations interact with internationally such as your suppliers or customers.

- Establish partnerships with local community organisations to support initiatives that address social issues, such as poverty, education, and health.
- Contribute to community development projects, leveraging resources to positively impact the areas surrounding business premises.

9.4 Charitable Initiatives

- Engage in charitable initiatives and events that align with your company's values, contributing to social causes and reinforcing your commitment to community betterment.

Section 10

Biodiversity

The importance of biodiversity is increasingly gaining traction at a global level. The Irish Government has a goal to 'Mainstream biodiversity into decision-making across all sectors'. The food production industry is well positioned to foster sustainability by consumption and to support the protection of biodiversity.

Furthermore, consumers can be influenced by biodiversity, with 19% of Irish consumers saying that supporting ecosystems/biodiversity influences their grocery shopping (Source: Bord Bia: Biodiversity).

Consider the following points for integrating biodiversity into a sustainability strategy for your business.

- Trees and woodland planting.
- Orchards planting.
- Hedgerow planting.
- Riparian / River fencing.
- Bird boxes and bat boxes.
- Hedgerow fencing and nest boxes.
- Green roofs.
- Bee banks, bug hotels.
- Wildflower meadows.
- Ponds.
- Peatland restoration.

After selecting your focus, conduct a baseline survey for annual comparison to track project or site improvement.



Section 11

Funding Streams and Additional Resources

Click the links below to explore funding opportunities and resources.

- **AIB Green Living Business Hub** contains support and guidance to help businesses become more sustainable.
Steps to Sustainability
- **Agri-food Diversity and Inclusion Forum (AgDiF)** is a collaborative initiative industry led by Bord Bia and Aon in partnership with The 30% club.
Agri-Food Diversity & Inclusion Forum (AgDiF) - Bord Bia | Irish Food Board
- **CIRCULÉIRE** is Ireland's first Circular Innovation Network. Their mission is to demystify, de-risk, and deliver circular business model innovation by unlocking the value that resides in an Irish circular economy.
Homepage | CIRCULÉIRE (circuleire.ie)
- **Enterprise Ireland** has a range of supports and funding to help your business implement sustainable practices and processes.
Improve sustainability | Business Support | Enterprise Ireland (enterprise-ireland.com)
- **FoodCloud** is a social enterprise with a mission to transform surplus food into opportunities to make the world a kinder place.
FoodCloud: Hungry for a kinder world
- **Government Climate Toolkit for Businesses.** This toolkit provides a clear and accessible starting point for any business, signposting them to useful climate action resources.
Climate Toolkit 4 Business | Zero Carbon Journey
- **Ireland's Food Waste Charter** is a national initiative led by the EPA supporting Irish businesses to reduce food waste
Measuring Food Waste - Food Waste (foodwastecharter.ie)
- **Local Enterprise Office:** The Local Enterprise Offices are a local first-stop shop for information and support on starting or growing a business in Ireland. Whether you are a new entrepreneur or an existing small business owner.
Local Enterprise Office
- **Origin Green** is Ireland's pioneering food and drink sustainability programme, supporting food and drink manufacturers to set a sustainability strategy and achieve measurable sustainability improvements more effectively.
Origin Green
- **Repak:** Repak's Prevent & Save Programme offers free packaging optimisation and design advice to Repak Members, helping them to reduce packaging and waste.
Packaging Optimisation & Design | Repak

- **Sustainable Energy Authority of Ireland** is Ireland's national sustainable energy authority, working with businesses to create a cleaner energy future.

Business Energy Efficiency and Improvement | SEAI

- **The Environment Protection Agency** advise on and regulate many waste management topics and are a good source for compliance and good practice advice and publications.

Publications | Environmental Protection Agency (epa.ie)

- **The Greenhouse Gas Protocol** provides standards and tools that help countries and cities track progress toward climate goals.

Homepage | GHG Protocol

- **The Carbon Trust** provides advice and support to businesses looking to improve their environmental performance.

Climate Action Plans & Business Sustainability | The Carbon Trust

- **Uisce Eireann / Irish Water** provides a business focussed water stewardship programme which helps business understand their water use and opportunities to save water.

Water Stewardship | Conservation | Uisce Éireann (formerly Irish Water)

- **The Waste Framework Directive** sets the basic concepts and definitions related to waste management, including definitions of waste, recycling, and recovery.

Waste Framework Directive - European Commission (europa.eu)



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