



WHITE'S
BAKERY
EST 1934

Ey up! It's
Yorkshire Day



White's Bakery

- Founded 1934 Great Grandma
- 4 Generations
- Team of 44
- 250 Schools Nationally
- BRC AA Grade Factory
- Nut Free
- Net Zero Business

CARBON TRUST



Why it matters

- As a business we have a responsibility to understand the impact our operations have on the environment around us
- A 20% cut in energy costs represents the same bottom-line benefit as a 5% increase in sales for many businesses.
- We are a high energy use business's so we know we needed to make change
- It is now important to expect ethical sourcing and sustainable practices in school meals.



Regenerative Farming

- **As part of our sustainability journey, back in November we visited Fraser Farms at Denby Hall Farm in Huddersfield, alongside Fix Our Food and the Yorkshire Grain Alliance, to explore the future of local grain production.**
- Fraser Farms employs regenerative farming practices wherever possible, focusing on enhancing soil health and supporting biodiversity. Their low-input growing methods avoid the use of harmful pesticides and weed killers—an approach that’s both environmentally responsible and reassuring to see so close to home.
- We are proud to support suppliers who embrace these principles. While we acknowledge that more sustainable sourcing can involve higher costs, we continually strive to balance ethical supply chains with delivering great value for our customers.



Sustainability

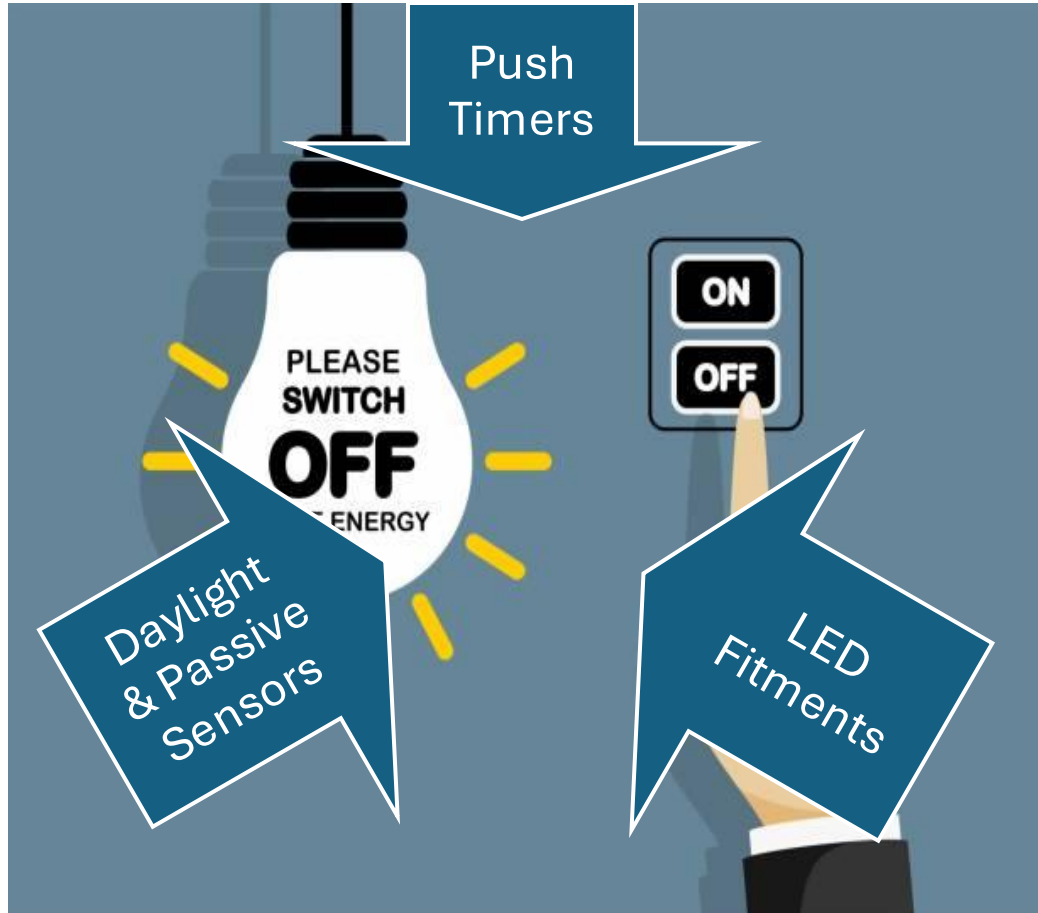
- Back in June 2019, the UK passed a law to bring all greenhouse gas emissions to net zero, relative to 1990 levels, by 2050. Barnsley Council responded by declaring a climate emergency. They set a target to achieve net zero carbon across the borough by 2045.
- We are proud to be part of the first cohort in the **Net Zero Accelerator programme**, which provided tailored support and specialist consultation to 43 forward-thinking businesses committed to reducing their environmental impact

Measuring our current waste level



WASTE TYPE	KG	%AGE	KG
Food Waste	118.5	38%	13454
Plastic	59.15	19%	6715
Flour Sacks	54.95	18%	6239
General (Landfill)	33.2	11%	3769
Paper	25.7	8%	2918
Plastic Buckets	21.8	7%	2475
	313.3	100%	35570

Lighting





Ingredient use

- **Ingredients use**

- We are swapping all our butter for a palm free alternative
- RSPO certified for ingredients in our chocolate

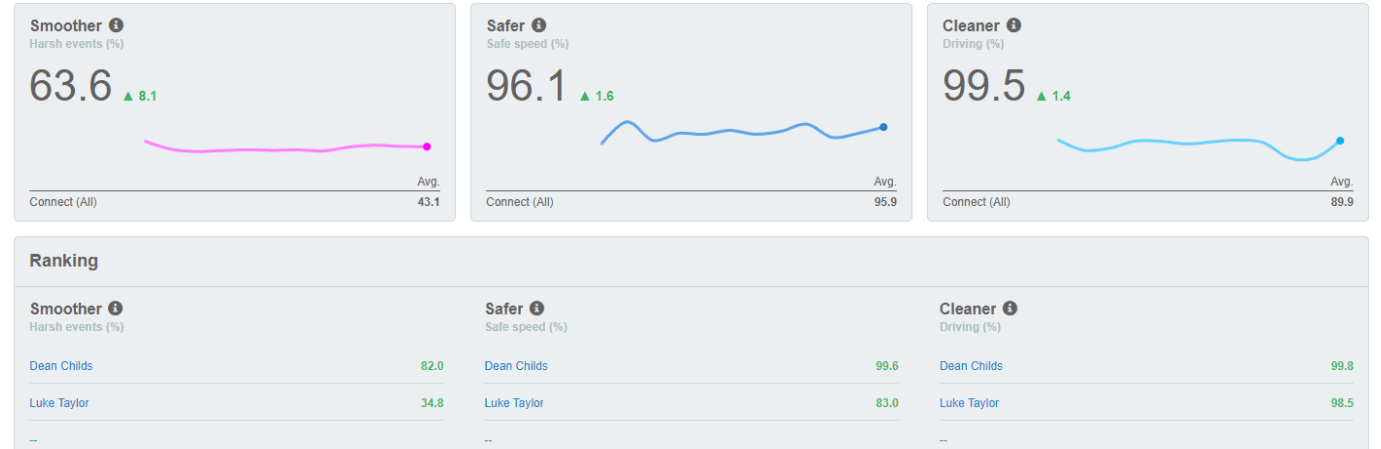
- **Innovation**

- Working alongside Sheffield Hallam University to innovate our products to be healthier for our market

Reducing carbon footprint

Vehicles

- Vehicle Tracking
- Optimise van routes
- Driver Performance
- Fuel Costs



Source Ingredients locally

- **89% of suppliers** are within a 100-mile radius
- Cuts down emissions from ‘food miles’

Reduce the number of deliverers to site from suppliers

All company cars are fully electric current challenges with making our fleet greener



Thank you, any questions?
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