

90  
Aubrey Allen

1933 - 2023

# Sustainability *Report* 2023



# Contents

- Page 3 - Leading the way
- Page 4 - Mission Statement
- Page 5 - Our achievements
- Page 6 - Accountability
- Page 7 - UN Sustainable Development Goals
- Page 8 - Goals we work with
- Page 9 - Goal 2 Zero Hunger
- Page 10 - Goal 3 Good Health & Well Being
- Page 11 - Goal 15 Life on Land
- Page 12 - Current Carbon Footprint
- Page 13 - Building Emissions
- Page 14 - Fleet Emissions
- Page 15 - Business Travel Emissions
- Page 16 - Waste Emissions
- Page 17 - Water Usage
- Page 18 - Paper Usage
- Page 19 - Packaging & Green Team
- Page 20 - Carbon Emissions
- Page 21 - Charity Involvement
- Page 22 - Education Matters
- Page 23 - Farm Visits
- Page 24 - Contact Us



# Leading the way *since* 1933

**90**  
Aubrey Allen  
1933 - 2023



Aubrey our founder, was the first butcher in Coventry to be granted a slaughter licence back in 1933 and the first national butcher to offer a boutique butchery service.



Aubrey passed the reins over to son Peter in the 1970's. Peter trained on the continent and brought 'seam butchery' into the UK.



Aubrey's grandson and Peter's son Russell took over the business in 2012. Shortly followed the granting of the Royal Warrant and investment in state of the art maturation fridges to bring the best dry aged beef.

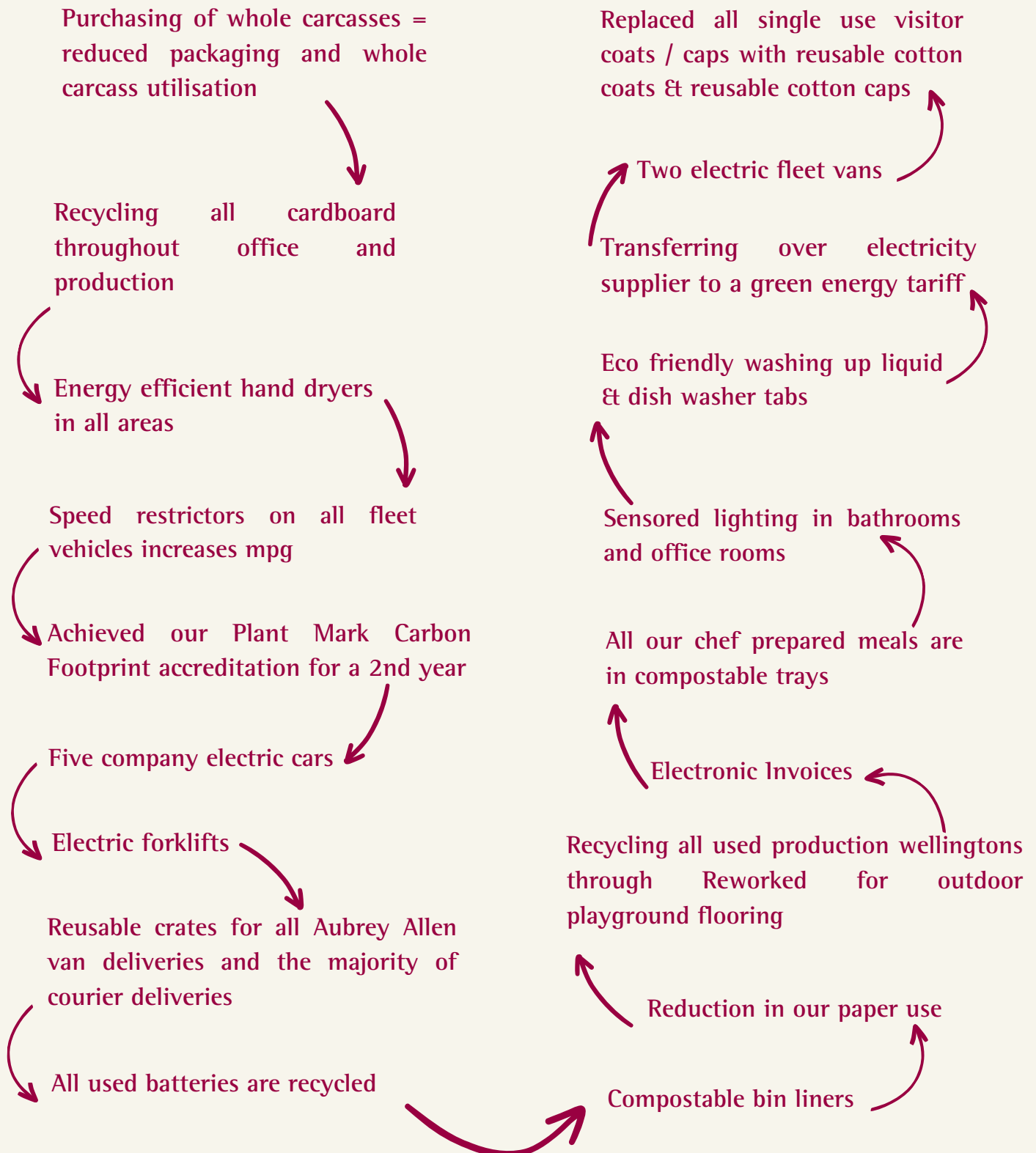
# Mission *statement*

Aubrey Allen is committed to reducing carbon emissions year on year. We feel it is our responsibility not only as a business but for our industry as a whole to show environmental commitment now and for the future.

We look at all aspects of our business and how we can make constant improvements ensuring sustainable change occurs. We already have in place many systems and new projects to ensure we always have environmental wellbeing at the forefront of our work. Improving our sustainability is not just a sole business goal, we aim to be industry leaders to ensure we are setting high standards for all companies to follow.



# Our achievements



# Accountability

Planet Mark are 'a sustainability certification and net zero provider for organisations and the built environment.'



In 2021, we received our first carbon footprint measurement and have now had our second year measurement.

We have achieved our carbon reduction target for the first year of 5%.

Our Planet Mark report has allowed us to target areas which emit our largest emissions, we now have plans and targets for this coming year and beyond to help us become a more sustainable business.



# UN Sustainable Development *Goals*

**90**  
Aubrey Allen  
1933 - 2023

In 2015 the United Nations published 17 Sustainable Development Goals (SDG's) as part of the 2030 Agenda for Sustainable Development.

There is an urgent call for all countries, both developed and developing to help tackle the biggest issues which humanity currently faces. This includes poverty and hunger, climate change and biodiversity losses, gender equality and decent working conditions, clean energy and responsible resource consumption.

We support the 17 goals set for the United Nations to achieve.



# Goals we work with

**1 & 2**

Continue to support more charities, alongside existing ones to work towards ending poverty and food hunger.

**15**

We only purchase grass fed beef, ensuring biodiversity is aided through rotation grazing and correct land use.

**13**

We strive to decrease our carbon outputs year on year with the aim towards becoming carbon neutral

**17**

We aim to contribute towards all UN sustainable goals in the future, through our different projects and goals.

# Goal 2 *Zero Hunger*



## *nose to tail butchery*

We promote full carcass utilisation and educate chefs on utilising unfashionable cuts of meat, ensuring no element of the carcass is wasted.

## *Christmas*

Every Christmas we donate meat to local charities, ensuring hot meals are available to the most vulnerable during the festive period.

## *Food banks*

Twice a week we donate fresh meat to local food banks. Items include sausage, chicken legs, gammon, burgers and bacon to help families put food on their table.

## *Lockdown*

During the Covid-19 lockdowns we donated food from our wholesale site, to local charities which made over 17,000 meals for the most vulnerable.

## *Homeless*

We donate weekly, batches of freshly cooked food for local homeless shelters to feed the less fortunate.

# Goal 3 *Good health & Well being*

We hold a well-being month promoting awareness to physical and mental health - as a company we are big advocates for supporting our team and offering the correct support. We will be holding a 'Menopause workshop' in 2023 for all employees.

We have dedicated staff members that are trained in mental health well being as a first point of contact for constant onsite support with access to an external company for further support and counselling.



All our employees have had access to on-site health checks undertaken by a professional with guidance on ways to improve their well being.

Our office based team have access to flexible working hours, allowing a healthy work life balance.



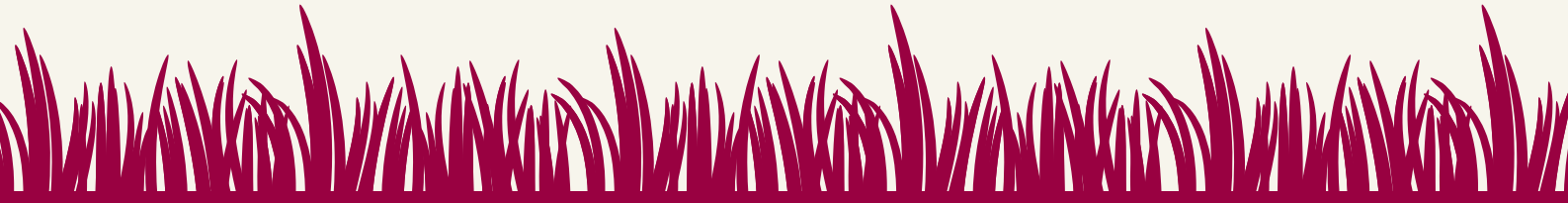
At Christmas every staff member receives a fresh turkey & a bottle wine, for recognition of all the hard work during our busiest period.



# Goal 15

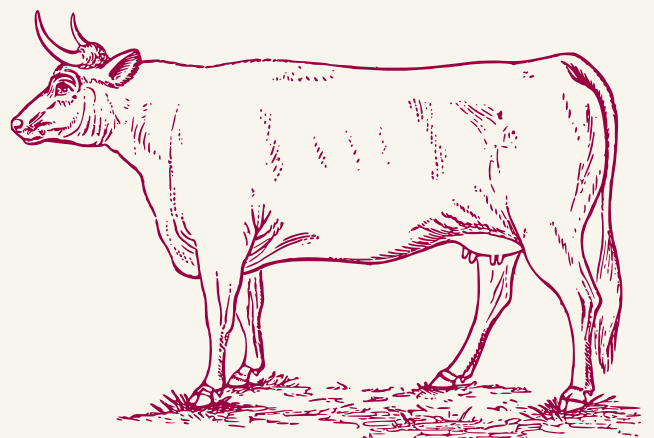
# Life on land

Protect, restore and promote sustainable use of ecosystems



All of our beef and lamb is sourced from within the UK & Ireland and is grass-fed. Grazing animals aid biodiversity and carbon sequestration allowing plant species and insects to thrive through the correct grazing ratios.

There is much more to be achieved here, we aim to work with our suppliers to ensure our products are some of the most sustainably produced on the market.



# Current carbon footprint

Direct emissions from owned or controlled sources

Scope 1 - 375.4tCO<sub>2</sub>e



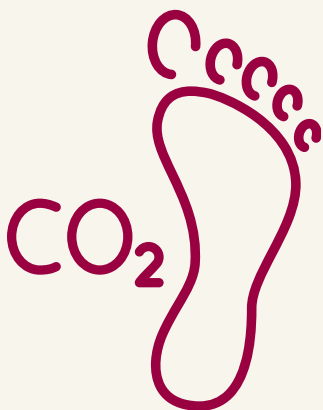
Direct emissions from the generation of purchased heat, electricity and cooling.

Scope 2 - 325.0tCO<sub>2</sub>e

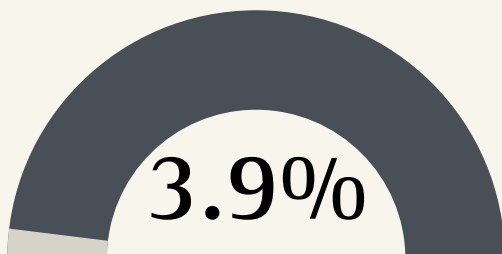


All other indirect emissions from outsourced companies e.g. waste collection

Scope 3 - 45.8tCO<sub>2</sub>e



746.2tCO<sub>2</sub>e total carbon footprint



per employee

Our buildings are the biggest factor to our carbon footprint, so we have installed 640 solar panels which will provide us with 25% of our annual energy needs, helping to reduce both cost and carbon emissions



We have a number of green energy tariffs in place, but we aim to change over to 100% renewably sourced energy when our contracts expire.

We have sensed lighting, LED light bulbs and energy efficient hand dryers.



# Fleet emissions

Our fleet emissions count for 305.2tCO<sub>2</sub>e

Over the last couple of years, we have worked in partnership with our clients to consolidate orders and streamline deliveries so that full route optimisation can be achieved and our emission targets are met.

In November 2020 we undertook route optimisation for our van fleet and it saved the equivalent of two vans being retired. Route optimisation is a continual process for our logistics team so that we can meet the requirements of our customers whilst keeping our emissions at a minimum and our fleet efficient.

To achieve full route optimisation, driving routes, delivery days, delivery times, order value and fuel consumption as a minimum are taken into consideration to help us achieve our emissions target and remain effective.

We currently have two electric vans in our fleet. Due to limited mileage on electric vehicles we use one for a local route and the other for one of our London routes through our partner.

When mileage range requirements are met, we will increase our electric vehicle fleet.

All our vans have speed restrictors for safety and fuel optimisation as well as trackers. They leave our site in the very early hours to reduce the time on the road and meet customers requirements.

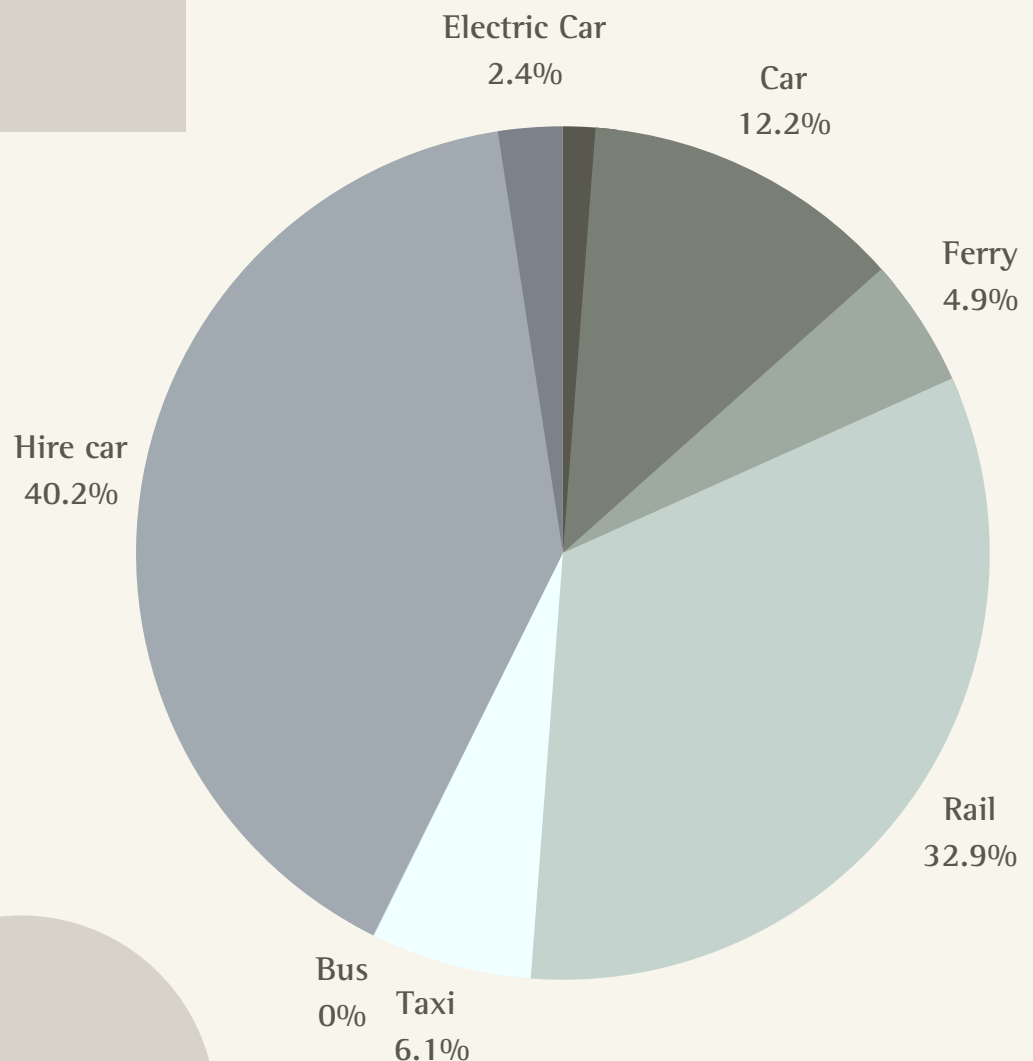


# Business Travel

## emissions

Our emissions  
count for  
7.7tCO<sub>2</sub>e

We hold many meetings over video call., however we still very much value a face to face approach, and love getting to know our customers!

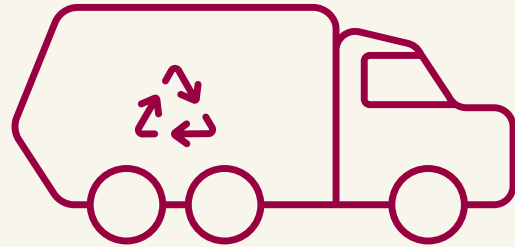


Five company cars are now electric, helping to reduce our largest emissions contributor in this area.



# Waste emissions

Our emissions  
count for  
5.2tCO<sub>2</sub>e



There is no simple waste solution for the meat industry, due to contamination and disposal and we work tirelessly with companies to find alternative ways to recycle products.

Our minimal carcass waste gets taken away and is used in other products, ensuring even the bones of the carcass don't get wasted.



We track our waste weights by monthly records, allowing us to monitor and set reduction goals for improving our recycling methods.

The waste management company we work with ensure that all of our waste gets re-purposed.

# Water usage

Our water emissions count for 2.2tCO2e

Reducing our water usage is challenging, due to high health and hygiene standards that we meet. We monitor our water usage and aim to reduce where possible.



We require water usage for production clean downs twice a day, with a water temperature of 65 degrees meeting FSA requirements.

Our fleet of vans are washed down post deliveries, to ensure they go back out on the road clean.

We have sensor taps and dual flush toilets, to ensure minimal water usage in bathrooms

# Paper usage

**90**  
Aubrey Allen  
1933 - 2023

Our emissions  
count for  
0.9tCO<sub>2</sub>e

All delivery drivers have handheld PDA's, ensuring limited print outs for delivery information

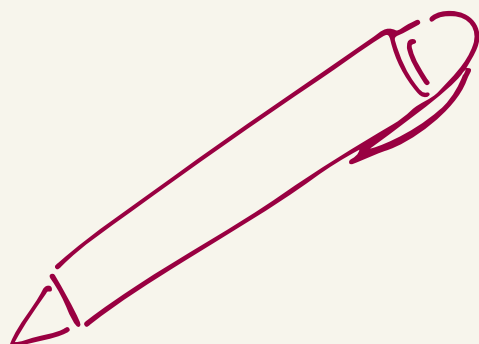
We use 100% recycled paper and 60% of our office staff are using reusable / wipeable jotter books instead of paper notebooks.

All of our offices have white boards instead of noticeboards, encouraging less paper use

All of our wholesale orders are sent to production via electronic systems with PDA devices for all staff to pick orders.

All of our invoices are sent electronically, saving tens of thousands of sheets of paper a month

One of our sales managers are using a reusable bamboo business card with built in NFC technology that transfers their contact details directly over to the persons smart phone when held next to it, eliminating the need to order business cards.



# Packaging

We have worked continuously for years to improve the sustainability of our packaging from the external packaging we use to send orders via courier to how our products are packaged with the goal of our products arriving with the customer as they left us.



All deliveries sent on our van fleet are transported in crates, ensuring we use no additional unnecessary packaging.

FSC sustainable paper pulp compostable gastro trays are used for high value products, which are kerbside recyclable and compostable.

RPET burger and cheese trays, made out of recycled content and recyclable in kerbside schemes

All labels and peach paper is FSC approved and recyclable.

## Green team

The Aubrey Allen Green Team involve everyone in the business with our sustainability journey, it has been a great success!

We hold regular meetings to discuss our progress and any news ideas that have arisen.

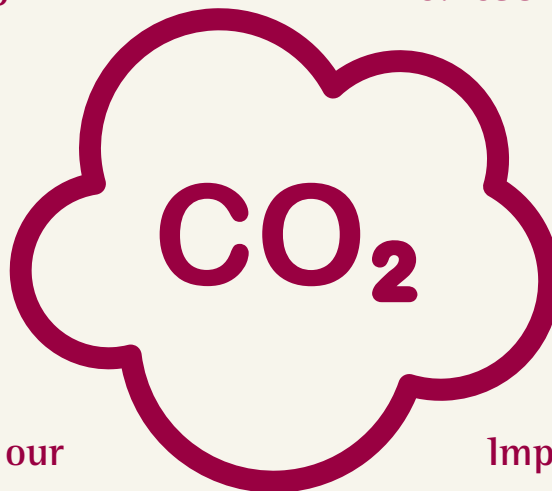


Colleagues from all departments joined, allowing us to share ideas from every aspect of the business. Each member is able to inform others on the progress and plans we are making.

# Carbon *emissions* targets

Reduce our total carbon footprint by a minimum of 37.3tCO<sub>2</sub>e (5%) in 2023

Reduce our carbon footprint per employee by a minimum of 0.2tCO<sub>2</sub>e (5%) in 2023



Work with our suppliers to make change throughout our supply chain

Implement energy conservation methods, 66% of our total carbon footprint is energy related

# Charity involvement

90  
Aubrey Allen

1933 - 2023

All year we ensure we support many charities through fundraising events and providing food to local food banks and shelters

Our chef cooks weekly meals for Leamington Night Shelter



Twice weekly food is delivered to local food banks

Every year we deliver turkey & meat at Christmas, ensuring food shelters in the local area are able to provide hot meals to those in need - Coventry Open Christmas, Warwick Town Christmas & Birmingham Christmas, to name a few...



During Covid-19 lockdowns, surplus food from our wholesale department was donated to local charities, we provided over 17,000 meals!

We continue to support a local charity by providing packaging for relief boxes sent to Ukraine



# Education *matters*

**90**  
Aubrey Allen

1933 - 2023



Our butchers share their exceptional skills, in order to teach and train others. Our Leamington Shop butchery school proves very popular.

We offer apprenticeships, both at our main wholesale unit and retail butchery shop and currently have 5 training with us. Young butchers are the future of Aubrey Allen, training the correct way is highly important to us.



Our butchery techniques differ to others, as we pride ourselves in seam butchery, utilising every part of the carcass possible. We strive for minimum waste, to ensure the whole animal is utilised.



# Farm visits

90  
Aubrey Allen  
1933 - 2023

Scottish Farm Visit Peter Allen  
and Clive Dixon - 1996

We have been undertaking farm visits for over 30 years, it is important that chefs see how the products they receive are produced - from farm to fork.



We like to be able to educate where and how the animals are produced, all our meat is sourced from the British Isles so we have great access to our suppliers.



Showing how an animal is raised and cared for is essential to creating a quality product, the UK have some of the highest welfare standards.

The time and nurture that goes into rearing the animals is clear to see, they live a fulfilled and natural life.



Education is key, sourcing from British farms is paramount. Knowing how and where food is produced is the future of sustainable eating.

For more information on any part of our  
*sustainability* journey please contact us



[marketing@aubreyallen.co.uk](mailto:marketing@aubreyallen.co.uk)



[aubreyallenbutchers](https://www.instagram.com/aubreyallenbutchers)



[aubreyallen](https://twitter.com/aubreyallen)



024 76 422 222



[aubreyallen.co.uk](http://aubreyallen.co.uk)