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Sustainability Programme  
**GOLD MEMBERS**  
**2024**



## Gold Member ABP Foods



Sustainability Programme  
**GOLD MEMBER**  
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### About the Company

ABP Foods founded in 1954 by Larry Goodman, in Ardee, Co. Louth is one of the largest animal product processors in Europe. The company is known for supplying high quality beef, lamb, and pork products to retailers, food service providers, and wholesalers. The company operate across several countries and are recognised for their innovative approach to meat production.

### Spotlight Target Area: **Biodiversity**

**ABP Foods made significant advancements, enriching their local biodiversity, surpassing the target milestone by over 100%.**

ABP Foods is committed to elevating biodiversity in the areas surrounding its operations, recognising the vital role it plays in creating a more sustainable and balanced ecosystem. In pursuit of this goal, the company launched five significant biodiversity-based initiatives, each aimed at fostering environmental resilience and ecological diversity. These initiatives included extensive tree planting efforts, both on site, off-site, and on farms, all of which significantly exceeded the milestone targets.

In addition, ABP Foods has actively contributed to the development of wildlife habitats on their land, and in collaboration with local farmers. By working collaboratively, these initiatives have not only supported the flourishing of native flora and fauna but, have also, laid the foundation for more sustainable agricultural landscapes. Through these comprehensive actions, ABP Foods continues to demonstrate its leadership in promoting biodiversity, ensuring the health and vitality of the environment for future generations.

### Membership Tier 1

**Minimum Origin Green Targets Required Annually = 8**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	
	Water	
	Waste	★
	Biodiversity	★
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	★
	Community Engagement	★
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



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## Gold Member Aran Ard Teoranta

### About the Company

Since new ownership in 2017, Aran Ard Teoranta has undergone transformation with a multi-year investment programme, enhancing operations at Ardara Bakery, and launching Promise Gluten Free and Gallaghers Bakehouse brands. The company now produces premium gluten-free and conventional baked goods and is now the fastest growing bakery brand in the UK and the market leader in Ireland and Canada.

### Spotlight Target Area: **Community Engagement**

**Aran Ard Teoranta significantly expanded its community engagement efforts, increasing total donations, exceeding the milestone target by 55%.**

In 2023, Aran Ard Teoranta significantly expanded its community engagement efforts, increasing total donations by more than 1.5-fold compared to 2022, exceeding their milestone target by 55%. This includes substantial contributions to the Coeliac Awareness Society, Ardara Senior Men's Football GAA Team, and to local schools. The company has maintained its commitment to local schools, continuing six visits per year and participating in the Business in the Community programme, which pairs employees with schools for mentorship and factory tours. Additionally, Aran Ard Teoranta has supported various community events, like the Mary from Dungloe festival and the Ardara festival and provided weekly bread donations to the St. Vincent De Paul charity. This active engagement not only aids local causes but also fosters future talent through educational initiatives and employee involvement.

### Membership Tier 3

**Minimum Origin Green Targets Required Annually = 6**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	★
	Water	
	Waste	★
Social Sustainability	Biodiversity	
	Product Health and Nutrition	★
	Employee Wellbeing	
	Community Engagement	★
Additional Targets	Diversity, Equity and Inclusion	
	Approved Sector Specific Target	



# Gold Member Atlanfish Ltd

## About the Company

Established in 1976, Atlanfish is a leading Irish seafood processor, specialising in crustaceans and shellfish. Based in Carndonagh, Co. Donegal, they use state-of-the-art technology for efficient production. Their focus on quality and traceability sets them apart. They serve global retail, wholesale, and foodservice industries and have a strong commitment to sustainability.

## Spotlight Target Area: Water

Atlanfish Ltd surpassed their milestone target by reducing the water consumption rate by 5.5% in part due to upgrades and installations.

In 2023, Atlanfish Ltd surpassed their milestone target by 5.5% by reducing their water consumption from 29 m³/tonne in 2022 to 22.4 m³/tonne. This reduction was credited to strategic upgrades in cooling infrastructure, particularly the installation of new cooling towers. These towers replaced an outdated system, leading to enhanced efficiency and a substantial decrease in water usage. Additionally, a new water softener system implemented in May 2023 further reduced water consumption by preventing scale accumulation and enabling the boiler to operate more efficiently. These measures reflect Atlanfish Ltd’s commitment to sustainable practices and underscore the importance of investing in modern infrastructure and adopting innovative solutions for water efficiency.



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## Membership Tier 4

Minimum Origin Green Targets Required Annually = 5

## Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	
	Packaging	
Environment	Energy/Emissions	★
	Water	★
	Waste	
	Biodiversity	
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	★
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



## Gold Member Ballykilcavan Brewing Company

### About the Company

Established in 2016 at Ballykilcavan Farm, Co. Laois, Ballykilcavan Brewing Company has been the Walsh family's ancestral home for 13 generations. Initially focused on tillage with malting barley, the brewery ensures a sustainable future, by embracing innovative practices. Their diverse range of beers, introduced since 2017, is enjoyed nationally and exported to Europe.

### Spotlight Target Area: **Packaging**

**Ballykilcavan Brewing Company continued to advance sustainability by using exclusively recycled plastic for bottle labels, exceeding their milestone target by 12%.**

Since 2022, Ballykilcavan Brewing Company has been dedicated to revolutionising the brewing industry's approach to sustainability. A significant achievement, which has demonstrated the company's dedication to practicing sustainability, has been the complete transition to pre-printed labels for all beer cans, eliminating plastic labels and showcasing their commitment to eco-friendly practices. In 2023, the company continued to advance sustainability by using exclusively recycled plastic for bottle labels, exceeding their milestone target by 12%. Despite the higher cost, these labels offer enhanced durability and a superior feel. Ballykilcavan Brewing Company plan to introduce innovative solutions, such as wearable cup holders at beer and food festivals, promoting reuse and minimising waste while incentivising attendees to retain their cups and avoid deposit losses.



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### Membership Tier 5

**Minimum Origin Green Targets Required Annually = 4**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	★
	Water	★
	Waste	★
	Biodiversity	★
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	★
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



## Gold Member Ballymaloe Foods



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### About the Company

Ballymaloe Foods began in the 1930s in Shannagarry, Co. Cork, with Myrtle Allen's tomato relish. Her daughter Yasmin expanded it in the 1990s, growing the range to 18 products. From their kitchens in Little Island, they export globally, maintaining a focus on quality ingredients and taste.

### Spotlight Target Area: **Supplier Certifications**

**Ballymaloe Foods made notable progress in sustainability, increasing the proportion of suppliers with sustainability certifications, surpassing the milestone target by 5%.**

In 2023, Ballymaloe Foods faced significant challenges in sourcing raw materials due to climate impacts, leading to shortages and price hikes for key ingredients like tomatoes, peppers, and sultanas. Despite these difficulties, the company made notable progress in sustainability, increasing the proportion of suppliers with sustainability certifications from 77% in 2022 to 81% in 2023, surpassing the milestone target by 5%. This improvement was largely driven by the inclusion of the Mimosa+ sustainability programme operated by one of their main suppliers, Pure Ingredients.

Additionally, Ballymaloe Foods introduced a new seasonal product, Cranberry and Vodka Sauce, with vodka sourced from Origin Green members, emphasising their commitment to local and sustainable sourcing. The procurement team also worked to encourage suppliers without sustainability certifications to adopt environmental policies, aiming for greater sustainability accreditation. Although only minor changes were made to the supplier list, the company's focus on sustainable sourcing remained steadfast, even in a year marked by sourcing difficulties and climate-related disruptions.

### Membership Tier 4

**Minimum Origin Green Targets Required Annually = 5**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	
Environment	Energy/Emissions	★
	Water	
	Waste	
	Biodiversity	
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	★
	Community Engagement	★
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



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## Gold Member Bantry Bay Premium Seafoods

### About the Company

Bantry Bay Premium Seafoods, founded by the Murnane family, grows organic blueshell mussels in Bantry Bay, following local mussel harvesting traditions. Their facility in Gearhies, Co. Cork, processes mussels for global markets. Employing 42 locals, they use natural techniques and biodegradable ropes to nurture high-quality mussels enjoyed worldwide.

### Spotlight Target Area: **Product Health and Nutrition**

**Bantry Bay Premium Seafoods exceeded its target milestone by launching five healthy sauces with reduced fat and sugar, with two more in development.**

In 2023, Bantry Bay Premium Seafoods prioritised the nutritional quality of their produce, reflecting a deliberate commitment to promoting health-conscious consumption. Mussels are an affordable and nutritious protein source, low in carbohydrates (less than 5g/100g) and fat (less than 1g/100g). Promoting mussels both locally and globally is essential, given their low carbon footprint. To sustainably feed our growing population, Bantry Bay Premium Seafoods have focused on extensively produced proteins like mussels. In 2023, the company exceeded its target milestone by 66% due to the launch of five healthy sauces with reduced fat and sugar, with two more in development, therefore demonstrating a commitment to healthier food options.

### Membership Tier 4

**Minimum Origin Green Targets Required Annually = 5**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	
	Packaging	★
Environment	Energy/Emissions	★
	Water	
	Waste	
Social Sustainability	Biodiversity	
	Product Health and Nutrition	★
	Employee Wellbeing	
	Community Engagement	
Additional Targets	Diversity, Equity and Inclusion	
	Approved Sector Specific Target	



## Gold Member Beara Distillery Ltd



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### About the Company

Beara Distillery Ltd, a family-run business located in the Beara peninsula in Co. Cork, prioritises the production of a variety of ocean inspired spirits. They offer products online and locally, a gin and whiskey tasting experience, and an array of cocktail recipes to be made using their products.

### Spotlight Target Area: **Packaging**

**Beara Distillery Ltd increased the recycled content of their packaging by 85% in 2023.**

In 2023, Beara Distillery Ltd continued their production of ocean inspired spirits while expanding their sustainability portfolio by means of raw material sourcing and an increase in recycled packaging. By increasing the recycled content of their cardboard boxes from 75% in 2022 to 85% in 2023, dedicated to robust orders, Beara Distillery Ltd exceeded their milestone target by 7.5%. Beara Distillery Ltd aim to utilise these high percentage recycled packages across their entire range once current stock is used.

### Membership Tier 5

**Minimum Origin Green Targets Required Annually = 4**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	
	Packaging	★
Environment	Energy/Emissions	
	Water	
	Waste	
	Biodiversity	
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	★
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	





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## Gold Member Belview Egg Farm Ltd

### About the Company

Belview Egg Farm Ltd, a family-owned business established in 1978, produces high-quality eggs using advanced technology and sustainable practices. Based in Co. Louth, the company operates 29 production houses with 459,110 hens and emphasises environmental responsibility, including solar power and LED lighting. Belview Egg Farm Ltd is BRC certified.

### Spotlight Target Area: **Community Engagement**

**Belview Egg Farm Ltd significantly increased its charitable donations, surpassing the milestone target by more than 90%.**

Belview Egg Farm Ltd has maintained a strong commitment to community engagement through various charitable initiatives. In 2023, the company significantly increased its charitable donations by more than two-fold compared to 2022, surpassing their milestone target by 90.7%. This achievement was driven by several key strategies, including encouraging staff involvement in selecting charities to support and matching the funds raised by employees annually. The company's charitable contributions continue to support diverse causes, including ongoing donations to Food Cloud, Alzheimer's Centre and John of Gods, reflecting their dedication to both customer-related and community-based initiatives. Additionally, Belview Egg Farm Ltd facilitated a staff Christmas Jumper charity day, where they matched staff donations, further exemplifying their commitment to fostering a culture of giving within the organisation.

### Membership Tier 3

**Minimum Origin Green Targets Required Annually = 6**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	★
	Water	
	Waste	
Social Sustainability	Biodiversity	
	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	★
Additional Targets	Diversity, Equity and Inclusion	★
	Approved Sector Specific Target	



## Gold Member Blenders

### About the Company

Blenders, a family-owned business, is a top producer of sauces operating in Ireland and the UK. Best known for its high-quality range of mayonnaise, the Blenders brand is produced specifically for the foodservice market and includes mayonnaise, dressings, table sauces, cooking sauces, dipping sauces, relishes, gravies and carvery sauces.

### Spotlight Target Area: **Waste**

**Blenders significantly reduced the volume of waste produced in 2023, exceeding their milestone target by 55.4%.**

In 2023, Blenders' waste initiative aimed to reduce waste per case by 1.5% by using lean techniques. This included offering short shelf-life stock to FoodCloud, resulting in 26,190 meals and saving 35.2 tonnes of CO<sub>2</sub> equivalent. Improvements were made in waste handling through better planning, fewer changeovers, and recycling validation, resulting in the company exceeding their milestone target by 55.4%.



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### Membership Tier 3

**Minimum Origin Green Targets Required Annually = 6**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	
Environment	Energy/Emissions	★
	Water	
	Waste	★
	Biodiversity	
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	★
	Community Engagement	
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



## Gold Member Boann Distillery Ltd



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### About the Company

Boann Distillery Ltd, a family-owned business in the Boyne Valley, blends tradition with innovation through nano-copper pot stills and locally sourced ingredients to craft distinctive whiskeys, apple brandy, and gin. Their award-winning spirits are enjoyed in over 55 countries, with a visitor centre opening soon for immersive brand experiences.

### Spotlight Target Area: **Supplier Certifications**

**Boann Distillery Ltd increased the number of their suppliers with sustainability certifications, exceeding their milestone target by 14.7%.**

Over the past five years, Boann Distillery Ltd has committed to sourcing sustainable raw materials by partnering with suppliers who prioritise environmental responsibility. The distillery developed a comprehensive sustainability questionnaire to evaluate suppliers across areas such as resource efficiency, emissions, packaging, and ethical practices. This assessment is conducted annually, with accepted certifications including SEDEX, Origin Green, and ISO certification.

In 2023, Boann Distillery Ltd increased the number of suppliers with sustainability certifications from 11 in 2022 to 16 in 2023, exceeded their milestone target by 14.7%. Additionally, 100% of their grain raw materials are IGAS certified, with all barley and grains sourced exclusively from certified Irish suppliers, ensuring a fully sustainable supply chain from farm to bottle.

### Membership Tier 4

**Minimum Origin Green Targets Required Annually = 5**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	
Environment	Energy/Emissions	★
	Water	★
	Waste	
	Biodiversity	★
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	★
	Community Engagement	
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



## Gold Member Carbery



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### About the Company

Founded in 1965 as a joint venture of four creameries, Carbery remains farmer-owned in West Cork. Now global, they provide nutritional ingredients, flavours and natural cheeses to over 50 countries. Carbery's expert team innovates with grass-fed, hormone-free Irish ingredients, upholding values of integrity, quality, collaboration, innovation, and sustainability.

### Spotlight Target Area: Community Engagement

**Carbery increased charitable donations, surpassing their milestone target by more than 100%, and contributing to numerous local organisations.**

In 2023, Carbery actively engaged in various community initiatives. They sponsored the Active Community Awards to honour local sports and wellness efforts and partnered with FoodCloud to combat food waste, donating surplus food and providing volunteer support. Carbery also collaborated with UCC to offer a diploma programme in environmental science for dairy farmers and supported an MSc Sustainable Development scholarship, emphasising their dedication to education. Additionally, they sponsored the West Cork Business and Tourism Awards and the SCAR charity race, significantly contributing to local charities.

Carbery's commitment to community well-being was further demonstrated through increased charitable donations, surpassing their milestone target by more than 100%, and contributing to numerous local organisations. Employees completed 173.5 volunteer hours, including beach clean-ups with Cork Nature Network and a new farm school tour program educating children about farm-to-fork processes. Carbery's enhanced financial contributions and expanded volunteer hours underscore their dedication to improving quality of life in their communities, fostering sustainability, and supporting local economies.

### Membership Tier 1

**Minimum Origin Green Targets Required Annually = 8**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	★
	Water	
	Waste	
	Biodiversity	★
Social Sustainability	Product Health and Nutrition	★
	Employee Wellbeing	
	Community Engagement	★
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



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# Gold Member Cashel Farmhouse Cheesemakers

## About the Company

Cashel Farmhouse Cheesemakers is an esteemed Irish cheese maker known for its award-winning blue cheese. Founded in 1984, the company blends traditional methods with innovative practices to produce premium, handcrafted cheeses that celebrate rich flavours and quality.

## Spotlight Target Area: **Water**

**Cashel Farmhouse Cheesemakers reduced the volume of water usage through a proactive water management scheme, surpassing the milestone target by 9.5%.**

In 2023, Cashel Farmhouse Cheesemakers successfully reduced its water consumption from 20.37 m<sup>3</sup>/tonne of product sold in 2022 to 20.06 m<sup>3</sup>/tonne of product sold, surpassing their milestone target by 9.5%. This reduction is attributed to the implementation of advanced water recovery techniques, such as reusing rinse water for initial cleaning stages, and enhanced monitoring practices.

Despite an 11% increase in water use in 2019 due to new cheese-making processes, ongoing improvements, including site controls, production scheduling, and regular inspections, have led to a 19.6% reduction in water usage compared to the base year. Cashel Farmhouse Cheesemakers' commitment to sustainability is reflected in its proactive approach to water management, ensuring efficiency while prioritising food safety.

## Membership Tier 4

**Minimum Origin Green Targets Required Annually = 5**

## Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	★
	Water	★
	Waste	
Social Sustainability	Biodiversity	
	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	
Additional Targets	Diversity, Equity and Inclusion	
	Approved Sector Specific Target	



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# Gold Member Clonakilty Food Co.

## About the Company

Clonakilty Food Co. is a family-run business whose story dates back to the 1880s when Clonakilty Black pudding was first made. Since then, they have grown their collection of products, and subsequently, business significantly. Their puddings, rashers, sausages, and veggie range are available in retailers, independents, and food service outlets nationwide.

## Spotlight Target Area: Product Health and Nutrition

Clonakilty Food Co. launched three new products, expanding their portfolio and exceeding their milestone target by over 100%.

Clonakilty Food Co. is committed to reducing food waste, running an increasingly energy efficient business, and evolving product offering to help reduce food waste, packaging, and increase health credentials. In 2023, the company updated all product specification sheets to ensure accurate packaging, palletisation and nutrition information. Clonakilty Food Co. maintained the salt content in their rashers at 2.59g/100g.

Additionally, the company expanded their retail rasher line with Clonakilty Traditional Wet Cure Rashers and Clonakilty Smoked Wet Cure Rashers. Throughout 2023, Clonakilty Food Co. launched three new products, surpassing their target milestone by more than 100%. This included two new frozen products, Clonakilty Blackpudding Bites and Clonakilty Cocktail Sausages. These frozen products support a lower food waste model and their customer's general health by creating individual portions of frozen product that consumers can select from as and when required.

## Membership Tier 3

Minimum Origin Green Targets Required Annually = 6

## Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	
Environment	Energy/Emissions	★
	Water	
	Waste	
Social Sustainability	Biodiversity	★
	Product Health and Nutrition	★
	Employee Wellbeing	★
	Community Engagement	
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



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# Gold Member Clover Hill Food Ingredients Ltd

## About the Company

Clover Hill Food Ingredients Ltd is a leading Irish food company renowned for its premium quality baked goods. With a rich history spanning over 30 years, the company combines traditional baking techniques with innovative practices to deliver exceptional products. Committed to excellence, the company ensures freshness and flavour in every bite.

## Spotlight Target Area: Waste

**In 2023, Clover Hill Food Ingredients Ltd increased their volume of recycled waste while decreasing the amount of food waste, exceeding their milestone target by 14%.**

In 2023, Clover Hill Food Ingredients Ltd achieved an increase in total production output compared to the previous year. Consequently, projections for 2024-2026 will be revised. Despite a deviation from projected figures, waste management improvements were notable in 2023 and total recycling waste surged due to the inclusion of Envirogreen recycling, while food waste decreased by 9% and general waste by 1.5%.

A detailed analysis revealed that waste from warehouses, not directly related to production output, inflated the waste figures. The introduction of a weekly monitoring system and revised weight tolerances addressed food waste issues linked to HAP hazard weighing, leading to a reduction in unnecessary waste. Recycled waste as a percentage of total waste increased from 33% in 2022 to 49% in 2023, surpassing their milestone target by 14%. Going forward, Clover Hill Food Ingredients Ltd aims to reduce food waste by an additional 5% by 2026, building on successful initiatives such as extending product shelf life and refining blending mix tolerances.

## Membership Tier 3

**Minimum Origin Green Targets Required Annually = 6**

## Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	
Environment	Energy/Emissions	
	Water	
	Waste	★
	Biodiversity	
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	★
	Community Engagement	
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	





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# Gold Member Codd Mushrooms

## About the Company

Codd Mushrooms, established by the Codd family in 1989 in Tullow, Co. Carlow, has evolved from a small shed into a modern facility featuring 45 growing rooms. The company now produces over 6,000 tonnes of mushrooms annually and employs 240 people, showcasing significant growth and development in the mushroom industry. As a leading supplier in Ireland, they prioritise innovation and environmental sustainability.

## Spotlight Target Area: Energy/Emissions

**In 2023, Codd Mushrooms reduced kerosene use by 43% and advanced renewable energy projects for sustainability.**

In 2023, Codd Mushrooms achieved a significant increase in on-site renewable energy generation from 0 kWh/kg in 2022 to 0.0073 kWh/kg, and reduced their reliance on kerosene, surpassing their milestone target by 43%. They generated some of the total electricity consumption from renewables, with 90 kW roof-mounted PV panels installed since May 2023. Progress was also made in kerosene reduction, a 10% decrease from the previous year due to a wood chip boiler installation in late 2022. They plan further reductions with a third wood chip boiler and silo by spring 2024, alongside ongoing installation of 300 kW ground-mounted PV panels, set for operation by March 2024. Energy-efficient measures from an audit include variable-speed drives (VSD) for pumps and electronically commutate (EC) fans. They've secured planning for a 600 kW wind turbine in 2025, reflecting their long-term commitment to sustainable energy. These initiatives position Codd Mushrooms as a leader in sustainability, driving positive environmental impact and setting industry benchmarks.

## Membership Tier 3

**Minimum Origin Green Targets Required Annually = 6**

## Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	
Environment	Energy/Emissions	★
	Water	
	Waste	★
	Biodiversity	
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	★
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	





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## Gold Member

### Connemara Distillers Ltd T/A Micil Distillery

#### About the Company

Connemara Distillers Ltd T/A Micil Distillery, named after Micil Mac Chearra, a poitin distiller who inspired the trade of distilling within the family for six generations. Based in Salthill Village, Co. Galway, they specialise in handcrafted Irish spirits, using local botanicals, and the knowledge of over 170 years of distilling.

#### Spotlight Target Area: **Raw Materials Certification**

**In 2023, Micil Distillery increased IGAS-certified grain, surpassing their milestone target by 31%.**

In 2023, Micil Distillery made significant strides in enhancing the quality and sustainability of its raw materials. By working with two distinct grain suppliers - one small, specialised supplier providing unique peated grain from a single local farm, and one large, established supplier offering consistent but less differentiated grain - the company has found a balance between distinctive quality and reliability. The minimal transportation of the small supplier's grain adds to its appeal by reducing environmental impact, while the large supplier ensures high-quality, homogeneous grain.

Notably, the distillery has surpassed its milestone target by 31% by increasing its sourcing of IGAS-certified grain from 33% in 2022 to 66% in 2023. Additionally, Micil Distillery maintained its target of sourcing 100% of the cream used in its Irish cream production from SDAS-approved suppliers. Looking ahead, Micil Distillery plan to strengthen supplier relationships and place a greater focus on sustainability certifications, striving for even greater transparency and environmental responsibility in its supply chain.

#### Membership Tier 4

**Minimum Origin Green Targets Required Annually = 5**

#### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	★
	Water	★
	Waste	
	Biodiversity	
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	★
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



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## Gold Member Connemara Organic Seaweeds Ltd

### About the Company

Under the guiding hands of founder Noel Lee, Connemara Organic Seaweeds sustainably harvest local, edible seaweed, continuing a family tradition from the West of Ireland. Hand-cut and processed in Connemara, Co. Galway, their nutritious seaweed is sold directly and to wholesalers, enjoyed across Ireland and Europe as a local alternative to imported products.

### Spotlight Target Area: **Biodiversity**

**Connemara Organic Seaweeds Ltd exceeded the biodiversity target milestone by 100% through continual monitoring and recording harvest efforts.**

Seaweed is crucial for coastal and marine ecosystems, acting as a key habitat-forming species and food source. Connemara Organic Seaweed Ltd collaborate with harvesters to ensure sustainable practices, performing annual water quality checks and monitoring harvest quantities to maintain compliance with sustainable thresholds. In 2023, they achieved 100% compliance, updated harvest records, and completed water quality checks, reflecting their dedication to responsible seaweed management and ecosystem preservation.

### Membership Tier 5

**Minimum Origin Green Targets Required Annually = 4**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	
	Water	
	Waste	
	Biodiversity	★
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



## Gold Member Connolly Meats

### About the Company

Connolly Meats, established in Scotstown, Co. Monaghan, is a family-owned business spanning three generations, centred around sourcing and producing pork-based products. The company prioritise their consumer-focused business methods by offering both online and in person services to their customers, which includes Ireland and Europe.

### Spotlight Target Area: Packaging and Water

**In 2023, Connolly Meats increased the amount of cardboard consumed and decreased water usage, surpassing their milestone targets by 26.1% and 1.8% respectively.**

Connolly Meats aim to replace cardboard boxes with reusable plastic crates for their 2kg ham fillet product by the end of 2027, with the view of lowering their carbon footprint. Key initiatives include surveying retailers on their willingness to transition from boxes to crates, researching more recyclable packaging options, and initially focusing on educating smaller retailers about the importance of these sustainability efforts. As the demand for this product has risen, packaging needs have also increased from 9,788 kg in 2022 to 11,060 kg in 2023, however the company has successfully exceeded their milestone target by 26.1%. This transition is expected to significantly reduce the volume of packaging sent to recycling centres, further enhancing Connolly Meats' commitment to sustainability.

Connolly Meats also performed particularly well in their Water target, reducing water usage by 1.16 m<sup>3</sup>/t in 2022 to 1.12 m<sup>3</sup>/t in 2023, surpassing their milestone target by 1.8%. The company achieved this reduction by fixing several leaks onsite, updating poor quality taps, continuously providing staff with water conservation training, and replacing high volume tap nozzles with high pressure, low volume heads.



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### Membership Tier 3

**Minimum Origin Green Targets Required Annually = 6**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	
	Packaging	★
Environment	Energy/Emissions	★
	Water	★
	Waste	
	Biodiversity	
Social Sustainability	Product Health and Nutrition	★
	Employee Wellbeing	
	Community Engagement	
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



# Gold Member Cybercolors

## About the Company

Cybercolors, founded in 2000 by chemist and food ingredient expert Noel Sexton, specialises in natural food colorants. Based in Co. Cork, the company is renowned for its research and development, leading to patented innovations. Their team of experienced food scientists and recent graduates ensures ongoing advancements in food technology and sustainability.

## Spotlight Target Area: Product Health and Nurtition

**In 2023, Cybercolors increased their research investment in relation to nature-based products, exceeding their milestone target by over 100%.**

Cybercolors is deeply committed to advancing the health benefits of natural ingredients, with its nature-based products offering a superior nutritional profile when compared to synthetic alternatives. In 2023, the company demonstrated its unwavering dedication to scientific exploration by significantly increasing its investment in research and development by more than three times the contribution given in 2022, surpassing their milestone target by more than 100%. This substantial investment underscores Cybercolors' sustainability mission to validate the health advantages of natural colorants through empirical evidence, positioning the company as a leader in the intersection of nutrition, science, and innovation.

A key focus of this initiative involves three advanced Master's research projects, each dedicated to examining the profound health effects of carotenoids when used in food and drink products. These projects explore a range of critical areas, from the fortification of cheese with carotenoids, to the impact of natural food colouring on gut health, and the production of functional foods for eye and brain health. These projects involve rigorous scientific methods and ongoing collaboration with academic institutions. Through this strategic focus on research and evidence-based health benefits, Cybercolors is shaping the future of the natural food industry, pushing the boundaries of what is possible in nutrition science.



Sustainability Programme  
**GOLD MEMBER**  
2024

## Membership Tier 4

**Minimum Origin Green Targets Required Annually = 5**

## Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	
Environment	Energy/Emissions	
	Water	
	Waste	
	Biodiversity	★
Social Sustainability	Product Health and Nutrition	★
	Employee Wellbeing	
	Community Engagement	★
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



Sustainability Programme  
**GOLD MEMBER**  
2024

# Gold Member Dairygold Food Ingredients

## About the Company

Dairygold, established over 30 years ago in Munster, blends traditional dairy farming with innovation to produce high-quality cheese and dairy ingredients for the global business-to-business market. The company offer specialty cheeses, whey and casein-based nutritional's, alongside a premium agri-business and retail stores under the Co-Op SuperStores and Co-Op Stores brands.

## Spotlight Target Area: Emissions

**In 2023, Dairygold exceeded its farm emissions targets through its €10 million sustainability bonus, achieved significant carbon savings, and advanced with a €50 million factory decarbonisation plan.**

In 2023, Dairygold achieved notable progress in managing farm emissions, consistently outperforming the national average due to its innovative Dairygold Grassroots sustainability bonus. This €10 million initiative encourages the adoption of protected urea, soil quality improvements, and reduced fertilizer use, significantly cutting carbon emissions. It also includes mandatory water quality participation and comprehensive training for farmers on decarbonisation pathways. A dedicated team drove these initiatives, resulting in improved on-farm carbon intensity from 0.89 kgCO<sub>2</sub>e/kg FPCM in 2022 to 0.88 kgCO<sub>2</sub>e/kg FPCM in 2023, surpassing their milestone target by 1.1%.

Dairygold has committed to Science-Based Targets (SBTi) aligned with the 1.5°C pathway and has incorporated FLAG (Forest, Land, and Agriculture) targets into their sustainability strategy. Their ongoing efforts include developing a comprehensive decarbonisation pathway from farm to factory, optimising energy efficiency, reducing fossil fuel dependency, and exploring renewable energy sources.

## Membership Tier 1

**Minimum Origin Green Targets Required Annually = 8**

## Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	
	Water	
	Waste	★
	Biodiversity	★
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	★
	Community Engagement	
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



## Gold Member Dawn Meats Group

### About the Company

Dawn Meats Group, founded in 1980 in Co. Waterford, is a family-owned business that has grown into one of Europe's largest beef and lamb processors. With operations spanning several European countries, the company serves a broad range of customers with high-standard products.

### Spotlight Target Area: Diversity, Equity & Inclusion

**In 2023, Dawn Meats Group grew apprenticeships and launched 13 DEI initiatives, exceeding their target by 100%.**

A primary focus at Dawn Meats Group is the growth of a diverse and inclusive workstream. In 2023, the number of new generation apprentices that entered the company grew from six in 2022 to eight, in accordance with Dawn Meats Group's plan. To maintain an attractive and mutually beneficial working relationship apprentices receive comprehensive training and development to effectively perform their job duties while their work schedule accounts for theoretical and practical opportunities. Apprentices spend four days per week working for Dawn Meats Group, and one day per week at college, highlighting the companies understanding of both academic importance and on-site training. Dawn Meats Group recognise the requirement of a diverse workforce; hence, the milestone target was maintained for 2023.

To further the inclusive nature of the company, 13 Diversity, Equity and Inclusion training initiatives were introduced in 2023. The variety of initiatives include dignity at work engagements, 'Meat Businesswomen', IBEC D&I Webinar, Pride Month engagements, and communication workshops, all in the practice of advancing the company toward unique success. The target milestone was exceeded by over 100%.



Sustainability Programme  
**GOLD MEMBER**  
2024

### Membership Tier 1

**Minimum Origin Green Targets Required Annually = 8**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	
	Water	
	Waste	★
	Biodiversity	★
Social Sustainability	Product Health and Nutrition	★
	Employee Wellbeing	
	Community Engagement	★
	Diversity, Equity and Inclusion	★
Additional Targets	Approved Sector Specific Target	



Sustainability Programme  
**GOLD MEMBER**  
2024

## Gold Member Dawn Pork and Bacon

### About the Company

Dawn Pork and Bacon is a leading producer of high-quality pork products, committed to excellence in animal welfare, sustainability, and innovation. With a focus on delivering premium bacon and pork to consumers, the company ensures top-notch standards from farm to fork.

### Spotlight Target Area: **Energy/Emissions**

**Dawn Pork and Bacon made significant strides in their energy/emissions initiatives through the installation of energy saving equipment.**

In 2023, Dawn Pork and Bacon reduced their scope1 and 2 emissions from 2,113 tCO<sub>2</sub>e in 2022 to 1,935 tCO<sub>2</sub>e, surpassing their milestone target by 13.4%. This change is due to the installation of energy efficient equipment onsite, such as a second compressor. Before purchasing and installing the heat exchangers, the company conducted extensive research into their potential benefits. A feasibility study was completed, supporting the decision to install the machines in 2023.

Furthermore, in 2023, solar energy production saw a significant increase, with 12% of the company's electricity coming from solar panels. With the latest phase now complete, the company aims to increase solar energy production to over 15%. Dawn Pork and Bacon has demonstrated its commitment to reducing its environmental footprint by more than doubling the amount of solar energy produced onsite.

### Membership Tier 2

**Minimum Origin Green Targets Required Annually = 7**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	
	Water	★
	Waste	
	Biodiversity	★
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	★
	Community Engagement	
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	





Sustainability Programme  
**GOLD MEMBER**  
2024

## Gold Member Dromod Boxty Ltd

### About the Company

Dromod Boxty, an Irish family business since 1990, specialises in crafting traditional boxty, pancakes, and potato bread using time-honoured recipes and locally sourced ingredients, delivering the authentic taste of Leitrim's culinary heritage to homes and businesses across Ireland and beyond.

### Spotlight Target Area: Sustainability Certification

**Dromod Boxty increased the number of their suppliers with sustainability certifications, exceeding the target milestone by 4%.**

In 2023, Dromod Boxty Ltd increased its sourcing of solid food raw materials from suppliers with sustainability certifications from 91% in 2022 to 92%, surpassing their milestone target by 4%. This achievement included verifying food raw material supply from certified companies. A new initiative aims to increase sustainably certified sugar raw material supply.

Dromod Boxty Ltd also reduced electricity consumption per unit of output from 208 kWh/t in 2022 to 180.55 kWh/t in 2023, exceeding their milestone target by 3.8%. This was accomplished through continuous monitoring and a new initiative, Climate Toolkit 4 Business.

### Membership Tier 4

**Minimum Origin Green Targets Required Annually = 5**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	
Environment	Energy/Emissions	★
	Water	
	Waste	
	Biodiversity	★
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	★
	Community Engagement	★
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	





Sustainability Programme  
**GOLD MEMBER**  
2024

## Gold Member E Flahavan & Sons Ltd

### About the Company

Flahavan's, one of Ireland's oldest food companies, has been milling local oats in Kilmacthomas, Co. Waterford for over 230 years. Now in its seventh generation, the family business remains committed to local sourcing, delivering uniquely flavoured oat products that cater to evolving health and lifestyle needs.

### Spotlight Target Area: **Products Health and Nutrition**

**In 2023, Flahavan's increased non-HFSS compliant products, exceeding their target milestone.**

Flahavan's prioritises their customers' health by developing nutritious and healthy products. In 2023, Flahavan's increased their non-high fat, sugar, and salt (HFSS) compliant products from 72% in 2022 to 76%, surpassing their target milestone by 1%. They focused on reducing sugar and fat, completing a product review in Q3 2023, leading to a new oat drink recipe, a reduced-sugar muesli range, and smaller portion-size flapjacks. These options not only meet health-conscious demands but also encourage responsible consumption. In 2023, the company developed four new products with added health benefits, exceeding their target milestone by 100%. The new products included a gluten-free option and three with no added sugar claims. By focusing on the improvement of the nutritional quality of their products, Flahavan's promotes healthier consumer choices, reducing the environmental impact associated with excessive production of unhealthy alternatives.

### Membership Tier 3

**Minimum Origin Green Targets Required Annually = 6**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	
	Water	
	Waste	
	Biodiversity	
Social Sustainability	Product Health and Nutrition	★
	Employee Wellbeing	
	Community Engagement	★
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



Sustainability Programme  
**GOLD MEMBER**  
2024

## Gold Member East Coast Bakehouse

### About the Company

East Coast Bakehouse, Europe's newest large-scale biscuit manufacturer in Drogheda, Co. Louth, founded in 2015, produces biscuits emphasising sustainability, creativity and efficiency. Its flagship facility boasts one of Europe's largest biscuit ovens, manufacturing 90,000 biscuits per hour, available in the Republic of Ireland and 25 other countries.

### Spotlight Target Area: Community Engagement

In 2023, East Coast Bakehouse boosted community engagement by increasing this community donations tenfold.

In 2023, East Coast Bakehouse saw a significant success in community engagement, achieving a notable increase in donation value, exceeding their target milestone by more than 100%. They collaborated with the Irish Girl Guides and Vodafone Foundation to create 800 digital champions, who provided crucial support to older relatives and friends alongside supplying them with Bakehouse biscuits. In addition, the company partnered with GOAL, the Drogheda Men's Shed, and the Irish Wheelchair Association, and continued its support for the Ronald McDonald House Charity through their annual Charity Golf Day. Furthermore, East Coast Bakehouse provided employment opportunities for 47 local students through TY programmes and summer work, demonstrating a strong commitment to enhancing community well-being through their initiatives and partnerships.

### Membership Tier 3

Minimum Origin Green Targets Required Annually = 6

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	★
	Water	
	Waste	
Social Sustainability	Biodiversity	★
	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	★
Additional Targets	Diversity, Equity and Inclusion	
	Approved Sector Specific Target	



Sustainability Programme  
**GOLD MEMBER**  
— 2024 —

# Gold Member Finnegan's Farm

## About the Company

Finnegan's Farm, operated by brothers Paul and Joe Finnegan, in Co. Meath, specialises in high-quality Rooster potatoes, along with other fresh vegetables. This fifth-generation farm focuses on sustainability and quality, through the production of their versatile and healthy products.

## Spotlight Target Area: **Biodiversity**

**In 2023, Finnegan's Farm met or exceeded all their biodiversity targets.**

In 2023, Finnegan's Farm made notable advancements in biodiversity initiatives, surpassing several of their targets. They increased the number of beehives from ten in 2022 to 11 in 2023, meeting their milestone target. The number of bird boxes that were installed increased from 42 in 2022 to 48 in 2023, aligning with their 2023 milestone target. Tree planting efforts doubled in 2023, exceeding their milestone target by 66%, while bat boxes also increased from five in 2022 to seven in 2023, surpassing their milestone target by 75%. Additionally, wildflower planting around the Brussel Sprout crop expanded to 1.6 hectares, further enhancing their biodiversity efforts.

## Membership Tier 3

**Minimum Origin Green Targets Required Annually = 6**

## Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	
Environment	Energy/Emissions	
	Water	
	Waste	★
	Biodiversity	★
Social Sustainability	Product Health and Nutrition	★
	Employee Wellbeing	
	Community Engagement	★
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



## Gold Member Folláin



Sustainability Programme  
**GOLD MEMBER**  
2024

### About the Company

Founded 41 years ago, Folláin Teoranta is a family-run business in West Cork making a wide variety of jams, marmalades, relishes, and chutneys from natural ingredients. Folláin is ranked number one in the Irish preserve category. With a modern production facility, they offer no-added-sugar fruit preserves and seasonal premium products, selling in all Irish supermarkets, an online shop, and to wholesale/catering customers.

### Spotlight Target Area: Biodiversity

In 2023, through the introduction of a community project, Folláin surpassed their Biodiversity target milestone by 7.8%.

In Cúil-Aodha, Folláin has spearheaded an impactful and far-reaching community project focused on habitat protection and biodiversity education. This initiative involves the transformation of a three-hectare area into a vibrant green space that not only supports and enhances local flora and fauna, but also provides educational opportunities for nearby schools, fostering environmental awareness among future generations.

Folláin's unwavering commitment to this initiative extends beyond the immediate scope of the project, with financial support significantly increasing from €3,850 in 2022 to €18,100 in 2023, surpassing their target milestone by more than 100%. This funding not only supports the maintenance of the green space but also contributes to other community projects, including sponsorship of a new AstroTurf playing field. This remarkable achievement underscores Folláin's dedication to the long-term sustainability and growth of the project.

### Membership Tier 3

Minimum Origin Green Targets Required Annually = 6

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	★
	Water	★
	Waste	★
	Biodiversity	★
Social Sustainability	Product Health and Nutrition	★
	Employee Wellbeing	
	Community Engagement	★
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



## Gold Member Foyle Food Group

### About the Company

Foyle Food Group, a family-owned business with over 45 years in the beef industry, is one of the largest processors in the UK and Ireland. They export premium beef globally, emphasising quality, traceability, and animal welfare through traditional farming and innovative technology.

### Spotlight Target Area: **Supplier Sustainability Initiatives**

**In 2023, Foyle Food Group surpassed their Supplier Sustainability Initiative target by 40%, enhancing farm practices and communication.**

Foyle Food Group prioritises farm sustainability through comprehensive supplier engagement programmes designed to strengthen relationships within their supply base. In 2023, the company facilitated seven events, including farm walks and nutrition meetings, focusing on essential topics such as grassland management, climate change mitigation, and enhancing farm profitability, surpassing their target milestone by 40%. These engagements, supported by dedicated Farm Liaison Officers, allow for direct knowledge exchange, enabling farmers to implement best practices effectively. The exclusive Foyle producer's website and regular newsletters ensures that updates on sustainability certifications are communicated efficiently, further promoting continuous improvement at the farm level.

As Foyle Food Group looks toward the future, they are planning their 2025-2030 Sustainability Strategy, focusing on animal welfare, greenhouse gas emissions and the rural economy, ensuring a resilient beef system that benefits both producers and the environment.



Sustainability Programme  
**GOLD MEMBER**  
2024

### Membership Tier 2

**Minimum Origin Green Targets Required Annually = 7**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	
	Water	
	Waste	★
	Biodiversity	
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	★
	Community Engagement	★
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



## Gold Member GoBia Ltd

### About the Company

GoBia Ltd, based in Co. Limerick, specialises in Butteroil, 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.

### Spotlight Target Area: **Waste**

**GoBia Ltd is committed to the reduction of waste, surpassing this target milestone by more than 20%.**

GoBia Ltd has 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 Ltd has successfully decreased total waste intensity from 0.025 t/t in 2022 to 0.020 t/t in 2023, surpassing their milestone target by 21%. The company continues to use wooden pallets and has implemented practices for reuse and recycling. Additionally, food waste is collected and recycled. The increased processing of cream delivered via tankers has significantly reduced the need for additional packaging, contributing to the overall reduction in waste.



Sustainability Programme  
**GOLD MEMBER**  
**2024**

### Membership Tier 3

**Minimum Origin Green Targets Required Annually = 6**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	
	Water	
	Waste	★
	Biodiversity	
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	★
	Community Engagement	
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



Sustainability Programme  
**GOLD MEMBER**  
2024

## Gold Member Ina's Kitchen Desserts Ltd (Broderick's)

### About the Company

Broderick's, established in Co. Dublin, is renowned for its handmade, high-quality treats. Founded by Ina Broderick and later joined by Barry and Bernard, the company produces indulgent cake bars and desserts using premium ingredients like Belgian chocolate and Irish butter. Broderick's products are enjoyed globally, known for their unique names and vibrant packaging.

### Spotlight Target Area: **Energy/Emissions**

**In 2023, Broderick's reduced energy intensity, exceeded their energy-saving target by 38%.**

In 2023, Broderick's made significant strides in energy efficiency by launching a comprehensive energy-saving awareness programme. This included the installation of LED lighting and a Building Management System (BMS) at their new Tallaght facility in 2023, which led to a reduction in energy intensity from 651.5 t/kWh in 2022 to 410.6 t/kWh, exceeding their milestone target by 38%. The company also implemented sensor lighting in warehouses and offices, and designated employees to manage machinery shutdowns during factory closures, all contributing to a notable decrease in electricity usage and reinforcing their commitment to energy conservation.

### Membership Tier 3

**Minimum Origin Green Targets Required Annually = 6**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	★
	Water	
	Waste	★
	Biodiversity	
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	★
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	





Sustainability Programme  
**GOLD MEMBER**  
**2024**

# Gold Member Irish Country Meats

## About the Company

Irish Country Meats is Europe's leading lamb processor known for innovation and quality. With facilities in Camolin, Navan, and Belgium, Irish Country Meats offers a wide range of lamb and mutton products, ensuring high standards of traceability and food safety, serving customers in over 30 countries.

## Spotlight Target Area: **Energy/Emissions**

**In 2023, Irish Country Meats exceeded its Scope 1 and 2 GHG reduction target by 26.1%, reflecting their commitment to the Paris Agreement and SBTi goals.**

In 2023, Irish Country Meats, being part of ABP Food Group, made notable strides towards its goal of reducing absolute Scope 1 and 2 GHG emissions by 27% by 2030 from a 2017 base year. The company surpassed its interim target milestone by 26.1%. This achievement underscores Irish Country Meats' commitment to global climate goals, validated by the Science Based Targets initiative (SBTi) and aligned with the 2015 Paris Agreement. The reduction was largely driven by the procurement of zero-carbon electricity. Irish Country Meats' targets cover both its own operations and those of the ABP Food Group, with progress tracked through the sectoral decarbonisation approach (SDA) and a bespoke model developed by the Carbon Trust. Additionally, Irish Country Meats commits to reduce absolute Scope 3 GHG emissions from its purchased goods and services (raw materials and packaging) by 17% by 2030 from a 2017 base year.

## Membership Tier 1

**Minimum Origin Green Targets Required Annually = 8**

## Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	
	Packaging	★
Environment	Energy/Emissions	★
	Water	★
	Waste	★
	Biodiversity	★
Social Sustainability	Product Health and Nutrition	★
	Employee Wellbeing	★
	Community Engagement	★
Additional Targets	Diversity, Equity and Inclusion	
	Approved Sector Specific Target	





Sustainability Programme  
**GOLD MEMBER**  
2024

## Gold Member Kearney's Home Baking

### About the Company

Established in 1992 by the Kearney sisters, Kearney's Home Baking began from a passion for home baking. With a diploma in bakery production and management, they blended family recipes with market research, meeting local demand for traditional treats in Ballyhahill, County Limerick. Today, their bakehouse remains a beloved local brand, known for quality and dedication.

### Spotlight Target Area: Packaging

**Kearney's Home Baking exceeded their target milestone by 14% in 2023.**

In 2023, Kearney's Home Baking made significant strides towards advancing its sustainability agenda through a comprehensive packaging transformation initiative, exceeding targets for recyclable and reusable packaging by 14%. This success stemmed from eliminating plastic bags from their packaging options while also achieving a reduction in packaging intensity. Kearney's Home Baking continued to use crates for their deliveries, a choice that enhances the recyclability of its packaging.

This initiative exemplifies Kearney's Home Baking's steadfast commitment to embedding sustainable practices into its operations, which was evident throughout the year, with continued emphasis on reducing environmental impact through packaging innovation. The company's dedication to creating a more sustainable future by integrating eco-friendly packaging solutions at every level of its supply-chain, reflecting a holistic approach to responsible business practices.

### Membership Tier 4

**Minimum Origin Green Targets Required Annually = 5**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	★
	Water	
	Waste	
Social Sustainability	Biodiversity	
	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	★
Additional Targets	Diversity, Equity and Inclusion	
	Approved Sector Specific Target	



Sustainability Programme  
**GOLD MEMBER**  
2024

## Gold Member Keogh's

### About the Company

Keogh's, established in 2011, is a beloved Irish brand rooted in the Keogh family's long tradition of farming in North County Dublin. Known for crafting premium crisps from homegrown potatoes, Keogh's embodies Irish heritage, quality, and sustainability, delivering the authentic taste of Ireland to snack lovers worldwide.

### Spotlight Target Area: **Employee Wellbeing**

**Keogh's is committed their employee's wellbeing, surpassing the milestone target by 40%.**

Keogh's Farm has prioritised employee well-being by establishing a 'Culture Committee' and introducing a 'Farm Culture and Wellness Calendar.' In 2023, the company organised 28 diverse activities, surpassing the milestone target by 40%, with initiatives like yoga sessions, health talks by nutrition experts, and safety briefings. These activities were designed to promote holistic well-being, including physical health, safety, and mental wellness.

Beyond health-focused activities, Keogh's celebrated their employees through various recognition programmes and seasonal events. Awards like the Innovation Awards and Spud Award honoured individual achievements, while celebrations such as a summer outing to Croke Park and seasonal parties fostered team spirit. These initiatives not only enhanced employee engagement but also cultivated a positive and supportive workplace culture, demonstrating Keogh's deep commitment to their team's overall well-being.

### Membership Tier 3

**Minimum Origin Green Targets Required Annually = 6**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	
Environment	Energy/Emissions	★
	Water	
	Waste	★
	Biodiversity	★
Social Sustainability	Product Health and Nutrition	★
	Employee Wellbeing	★
	Community Engagement	★
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



## Gold Member Kepak Group

### About the Company

Starting as a Dublin butcher shop in the 1960s, Kepak Group has grown into a top Irish supplier of fresh meat, foodservice solutions, and convenience foods. With over 4,000 employees across Ireland and the UK, the company emphasises sustainability and animal welfare, earning the trust of over 15,000 farmers.

### Spotlight Target Area: **Energy/Emissions**

**Kepak Group decreased scope 1 and 2 emissions, location and market based. Scope 3 emissions were also reduced, exceeding the target milestone by close to 3%.**

In 2023, Kepak Group experienced a modest increase in energy consumption per unit output from 518 kWh/t in 2022 to 535 kWh/t, surpassing their milestone target by 2.9%. The increase in energy use is linked to the execution of several strategic initiatives aimed at enhancing resource efficiency. These included appointing resource efficiency champions at all sites, conducting comprehensive electricity mapping, and instituting monthly site meetings focused on water and energy consumption. Despite this, the company has made notable progress in reducing greenhouse gas emissions. Absolute scope 1 and 2 location-based emissions decreased in 2023, exceeding the milestone target by more than 11%. Market-based scope 1 and 2 emissions also declined, surpassing the milestone target by more than 55%.

Furthermore, Kepak Group achieved a reduction in scope 3 emissions in 2023, exceeding the milestone target by 9.5%. Key initiatives contributing to these reductions included integrating an emissions calculator into the internal sustainability dashboard and leveraging Kepak's farm to showcase new sustainable farming technologies. The company also actively communicated these sustainable practices to its supply base. The introduction of Rowan Engineering Consultancy to support energy and resource efficiency, alongside the development of a standardised template for reporting metrics, has bolstered Kepak's efforts. The company's Resource Efficiency team continues to implement training, strategic investments and routine improvements, setting a solid foundation for ongoing progress in energy management and emissions reduction.



Sustainability Programme  
**GOLD MEMBER**  
2024

### Membership Tier 1

**Minimum Origin Green Targets Required Annually = 8**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	★
	Water	★
	Waste	★
	Biodiversity	
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	★
	Community Engagement	
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



Sustainability Programme  
**GOLD MEMBER**  
2024

# Gold Member

## Key Ingredients Ltd

### About the Company

Founded in 2013, Key Ingredients Ltd supplies seasoning blends for the meat and food industry, including sausage, chicken breeding, and burger seasoning. Based in Limerick, the company also offers rusk, crumb, starches, phosphates, and colours, serving customers in Ireland, the UK and the USA.

### Spotlight Target Area: Energy/Emissions

**Key Ingredients Ltd reduced the level of energy consumed in 2023, surpassing the milestone target by 47%.**

Energy reduction is a critical target for Key Ingredients Ltd, both environmentally and financially. In 2023, energy intensity dropped significantly from 78.96 kWh/t in 2022 to 49.91 kWh/t, surpassing the target milestone by 47%. This achievement was realised despite an increase in production volume. Notably, grid energy consumption decreased by more than 50% from the baseline year, aided by the successful operation of the solar panel installation, which led to a further reduction in electricity usage and a decrease per kilo of finished product. The company also benefited financially by selling excess solar energy back to the grid. Encouraged by these results, Key Ingredients Ltd plan to install additional solar panels at another high-demand location in 2024 and aim to replace outdated machinery with energy-efficient units to further reduce its environmental footprint.

### Membership Tier 3

**Minimum Origin Green Targets Required Annually = 6**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	★
	Water	
	Waste	★
	Biodiversity	
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



Sustainability Programme  
**GOLD MEMBER**  
2024

# Gold Member Kilbeggan Organic Foods

## About the Company

Kilbeggan Organic Foods is a family-owned business located in Co. Westmeath. Established in 2011, the company specialises in producing premium organic oat-based products from Ballard Organic Farm, which has been in the Lalor family for six generations. Their offerings include award-winning porridge oats and handmade oat cookies, grown without artificial additives.

## Spotlight Target Area: Supplier Certifications

**Kilbeggan Organic Farms increased its suppliers, simultaneously increasing the number certified for sustainability, exceeding the target milestone by nearly 9%.**

Kilbeggan Organic Foods has increased its total number of suppliers to 17, with a strong emphasis on sustainability. The company sources packaging from six direct suppliers, four of which have sustainability certifications, and aims to have all packaging suppliers certified by the end of their plan.

Additionally, Kilbeggan Organic Foods sources ingredients from nine suppliers, including their own farm, with six having company-level sustainability certifications. Despite challenges in finding local certified Origin Green ingredient suppliers, the company maintains rigorous organic certification processes for both farm and food business, ensuring compliance with EU regulations through annual inspections and detailed returns. This commitment to sustainability is reflected in the significant increase in certified suppliers from 33% in 2022 to 64.7% in 2023, exceeding the milestone target by almost 9%.

## Membership Tier 5

**Minimum Origin Green Targets Required Annually = 4**

## Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	
	Water	
	Waste	
	Biodiversity	
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	★
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



## Gold Member Killowen Farm



Sustainability Programme  
**GOLD MEMBER**  
2024

### About the Company

Killowen Farm, a family-owned business in Co. Wexford, has been producing high-quality, natural yogurt since the 1980s. Spanning nine generations, the Dunne family uses traditional methods, making Killowen Farm the only Single Origin Dairy yogurt producer in Ireland, renowned for its artisanal approach to dairy production.

### Spotlight Target Area: **Packaging, Water**

**In 2023, Killowen Farm, following an intensive review of its packaging methods, were proficient in reducing their packaging intensity.**

Since 2018, Killowen Farm has been a member of Repak, marking a significant step towards sustainable packaging practices. Following a comprehensive review of its packaging, Killowen Farm identified that 90% of its current packaging is recyclable by households. However, the company is committed to further reducing its packaging by 10% and has already decreased packaging intensity from 0.082 t/t in 2022 to 0.047 t/t in 2023, surpassing the milestone target by 39%.

Moving forward, Killowen is actively engaging with packaging suppliers to introduce fully recyclable lids for its Aldi glass jars, set to launch in 2024, along with plans to reuse label backing paper. These initiatives, alongside a steep decline in overall packaging placed on the Irish market, underscore Killowen Farm's dedication to sustainability and reducing consumer waste, positioning the brand for continued growth and environmental leadership.

### Membership Tier 3

**Minimum Origin Green Targets Required Annually = 6**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	
	Water	★
	Waste	
	Biodiversity	★
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



# Gold Member Kinnegar Brewing



Sustainability Programme  
**GOLD MEMBER**  
2024

## About the Company

Kinnegar Brewing, founded in 2013 in Rathmullen, Co. Donegal, moved to larger facilities in Letterkenny in 2017 due to rapid success. They produce high-quality beer using traditional methods, develop new unfiltered beers, offer taproom tastings and export their award-winning products domestically and to Europe.

## Spotlight Target Area: Energy/Emissions

**In 2023, Kinnegar Brewing decreased their energy intensity, through staff awareness measures, surpassing their milestone target by 25.1%.**

In 2023, Kinnegar Brewing made remarkable strides in improving its energy efficiency, achieving a substantial reduction in energy intensity at the Kinnegar Brewing facility from 10.3 kWh/HL in 2022 to 8.67 kWh/HL.

The company surpassed their target milestone by an impressive 25.1%, reflecting its proactive approach to sustainability and resource management. This reduction was achieved through staff awareness courses, maintenance reviews, and progress monitoring. Renewable energy usage increased from 23% in the previous year to 34% in 2023, aided by a fully operational Solar Array system. However, anticipated production increases may challenge these efficiency gains. Kinnegar Brewing also reduced water consumption intensity, outperforming the target milestone by 31%. This improvement results from ongoing efficiencies and previous initiatives' impact. However, target projections remain unchanged due to uncertainties associated with increased automation and its potential effects on water usage.

## Membership Tier 4

**Minimum Origin Green Targets Required Annually = 5**

## Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	★
	Water	★
	Waste	
	Biodiversity	
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	★
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	





Sustainability Programme  
**GOLD MEMBER**  
2024

## Gold Member Knockanore Farmhouse Cheese

### About the Company

Knockanore Farmhouse Cheese, founded in 1987 in Co. Waterford, is renowned for its artisanal, hand-crafted cheeses. Committed to traditional methods and local ingredients, the family-owned business combines heritage with innovation, producing a diverse range of high-quality cheeses celebrated for their unique flavours and craftsmanship.

### Spotlight Target Area: **Energy/Emissions**

**Knockanore Farmhouse Cheese reduced gasoil usage and dependency on the grid, surpassing the milestone targets by 41% and 32.25% respectively.**

In response to rising energy costs and environmental concerns, Knockanore Farmhouse Cheese has set ambitious targets to enhance their energy efficiency. The company's primary focus is on reducing reliance on fossil fuels by replacing the 20-year-old gas oil boiler with a more environmentally friendly option. They are evaluating alternatives such as HVO and Biomass, aiming for a 10% reduction in gas oil usage per tonne over the duration of the plan.

Knockanore Farmhouse Cheese's efforts to generate renewable energy include installing solar panels, which are projected to supply 30% of the electricity needs and exploring the feasibility of a wind turbine. This initiative is part of a broader target to reduce grid electricity use to 60% of total consumption within five years. In 2023, the company successfully cut gas oil usage from 137.42 l/t in 2022 to 78.75 l/t, and reduced dependency on the grid per unit output from 903.23 kWh/t in 2022 to 611.92 kWh/t, exceeding the milestone targets by 41% and 32.25% respectively, despite increased output. The company is also in the final stages of acquiring a new steam boiler to further decrease their carbon footprint. Overall, these measures have significantly lowered the energy use and environmental impact, positioning the company for continued growth in sustainability.

### Membership Tier 4

**Minimum Origin Green Targets Required Annually = 5**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	
Environment	Energy/Emissions	★
	Water	
	Waste	★
	Biodiversity	★
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	





# Gold Member Kush Seafarms Ltd

## About the Company

Kush Seafarms Ltd is a leading supplier of premium quality shellfish, committed to sustainable practices. With a heritage rooted in Ireland’s coastal regions, the company provide a diverse range of fresh seafood to discerning customers worldwide, ensuring both taste and environmental responsibility.

## Spotlight Target Area: Supplier Certifications, Packaging

Kush Seafarms maintained 100% of their own certifications, sustaining the target milestone and sustained their packaging target.

In 2023, Kush Seafarms Ltd achieved 100% compliance with Organic, BioSuisse and Naturland certifications, participating in ongoing audits and preparing for re-auditing in 2024. The company met their target of using 100% recyclable mesh bags and explored options for reusable bags by seeking quotes from suppliers. After analysing the quotes and consulting their main supplier, the company found that only single-use toggle closure bags were feasible. Consequently, they are currently searching for a second supplier to achieve their sustainability goals.

## Membership Tier 4

Minimum Origin Green Targets Required Annually = 5

## Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	
	Water	
	Waste	
	Biodiversity	★
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



## Gold Member Lakeland Dairies

### About the Company

Lakeland Dairies is a leading Irish dairy co-operative, formed in 1990, but with a heritage dating back 130 years. With 3,200 farm families from 17 counties, supplying two billion litres of high-quality milk, Lakeland Dairies service customers and consumers in over 100 global markets. Lakeland Dairies produces 240 dairy products, ensuring that sustainability is at the core of everything it does.

### Spotlight Target Area: **Waste**

**Lakeland Dairies made significant steps in surpassing both product health and nutrition, and waste target milestones, exponentially.**

In 2023, Lakeland Dairies made significant strides in increasing the volume of material sent for recycling from 23.39% in 2022 to 30.65% in 2023, exceeding their milestone target by 10.7%. To achieve this, the company hosted an annual meeting with waste contractors, located at a variation of sites, to identify the areas with excess material that could be used for by-products. Increased awareness and understanding amongst staff at Lakeland dairies, aids in the progression of this initiative.

At its Ballyrashane facility, Lakeland Dairies is maximising the use of Anaerobic Digestion (AD), which is the biological practice of organic matter breakdown, in the absence of oxygen. This process reduces the amount of greenhouse gases emitted, encourages nutrient recovery of the soil and is a highly successful form of renewable energy. By diverting waste products to AD, Lakeland Dairies exceeded the milestone target by a notable 95.6% in 2023, ultimately eradicating this practice. Through its ongoing efforts, the company is reducing its carbon footprint while actively contributing to a more sustainable future for generations to come.



Sustainability Programme  
**GOLD MEMBER**  
2024

### Membership Tier 1

**Minimum Origin Green Targets Required Annually = 8**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	
Environment	Energy/Emissions	
	Water	★
	Waste	★
	Biodiversity	★
Social Sustainability	Product Health and Nutrition	★
	Employee Wellbeing	★
	Community Engagement	
	Diversity, Equity and Inclusion	★
Additional Targets	Approved Sector Specific Target	



## Gold Member Liffey Meats

### About the Company

With over a century of beef production, Liffey Meats has evolved from a local butcher shop to one of Ireland's top beef producers and exporters. Their success stems from strong supplier relationships, full farm-to-fork traceability, and a commitment to traditional methods and native breeds, backed by five generations of industry expertise.

### Spotlight Target Area: **Energy/Emissions**

**Liffey Meats made significant strides in reducing their carbon emissions under scope 1, 2, and 3 through upgrading equipment, utilising renewable energy resources and implementing a sustainable farming program.**

As part of Ireland's Climate Action Plan, Liffey Meats has made notable progress in reducing its carbon emissions. The company achieved a 27% reduction in Scope 1 and 2 emissions from 2018 levels. In 2023, Liffey Meats reduced Scope 1 and 2 emissions from 6,683.67 tCO<sub>2</sub>e in 2022 to 5,954.06 tCO<sub>2</sub>e, surpassing their milestone target by 9.1%. This improvement is attributed to a range of initiatives, including energy efficiency measures, such as upgrading equipment and optimising processes, and a transition to renewable energy sources like solar panels and wind turbines. Additionally, Liffey Meats trialed hydrotreated vegetable oil, which significantly cuts carbon emissions compared to diesel, and enhanced its energy management through ISO50001 certification.

In addressing Scope 3 emissions, which are primarily linked to cattle purchases, Liffey Meats reduced emissions intensity from 9.78 tCO<sub>2</sub>e/t in 2022 to 9.26 tCO<sub>2</sub>e/t in 2023, exceeding their milestone target by 4.8%. Key efforts include optimising transportation logistics, promoting sustainable practices among suppliers, and implementing the Positive Farming Programme. This programme, in collaboration with experts from Teagasc and other organisations, provides practical advice to farmers on reducing emissions at the source. The introduction of advanced technology for emissions tracking and data analysis has been crucial in managing and verifying progress.



Sustainability Programme  
**GOLD MEMBER**  
2024

### Membership Tier 1

Minimum Origin Green Targets Required Annually = 8

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	★
	Water	★
	Waste	★
	Biodiversity	
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	★
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



Sustainability Programme  
**GOLD MEMBER**  
2024

## Gold Member Lough Ree Distillery

### About the Company

Lough Ree Distillery, a family-owned Irish distillery near Lough Ree, produces premium spirits using local ingredients and traditional methods. With a strong commitment to sustainability and community, the distillery offers an award-winning portfolio of whiskey, gin, and vodka, blending modern innovation with Ireland's rich distilling heritage.

### Spotlight Target Area: **Waste**

**In 2023, Lough Ree Distillery surpassed their target milestone by 49.5% through implementing waste management tools to reduce waste output.**

In 2023, Lough Ree Distillery took significant steps to enhance its waste management practices, reinforcing its commitment to sustainability and environmental stewardship. One of the primary initiatives has been maximising the reuse of as much incoming packaging materials, allowing the distillery to reduce its environmental impact by minimising waste at the source. This strategic shift not only reduced the volume of waste generated but also contributed to a more circular and resource-efficient production process.

Additionally, Lough Ree Distillery implemented thorough audits of its waste streams to identify and reduce non-recyclables. Their efforts have decreased waste from 0.057 kg/l 2022 to 0.052 kg/l in 2023, surpassing their milestone target by 49.5%. Lough Ree Distillery are focused on introducing lightweight bottles across their range and are introducing the ecoSPIRITS circular economy spirits distribution system to the Irish market. This innovative system is designed to significantly reduce the carbon footprint of spirits distribution by minimising single-use glass and cardboard waste, aligning with the distillery's ongoing efforts to create more sustainable supply chains.

### Membership Tier 5

**Minimum Origin Green Targets Required Annually = 4**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	
Environment	Energy/Emissions	
	Water	★
	Waste	★
	Biodiversity	
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	★
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



## Gold Member Mallow Mia



Sustainability Programme  
**GOLD MEMBER**  
2024

### About the Company

Founded in 2014 by food scientist Linda McClean, Mallow Mia specialises in premium, handcrafted marshmallow treats made from high-quality, natural ingredients. Committed to innovation and sustainability, the company offers a wide range of delicious flavours and unique products while minimising waste through efficient production practices and new product development.

### Spotlight Target Area: **Packaging**

**In 2023, Mallow Mia transitioned to compostable packaging, minimising their unsustainable packaging and exceeding their milestone target by over 100%.**

In 2023, Mallow Mia made significant strides in sustainability by overhauling its packaging practices. Initially using 100g marshmallow bags with satin ribbons and coloured tissue paper, the company transitioned to Natureflex compostable bags and replaced satin ribbons with heat sealing, aligning with its target to minimise unsustainable packaging elements. Additionally, the coloured tissue paper in gift boxes was reduced by 50% and replaced with more sustainably produced wood wool packaging. This change not only cut down on waste but also met the milestone reduction target.

Furthermore, Mallow Mia successfully removed foil trays from its 1 kg Rocky Road products, replacing them with more sustainable alternatives ahead of schedule. Ongoing efforts include recipe reformulations to extend the marshmallows' shelf life, with current micro tests aiming to achieve a 6-month shelf life, which would enable bulk shipments and open more retail opportunities. The company is also considering acquiring a cardboard shredder to further reduce reliance on wood wool, addressing production mess and dust.

### Membership Tier 5

**Minimum Origin Green Targets Required Annually = 4**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	★
	Water	
	Waste	
	Biodiversity	★
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



## Gold Member McCabe's Coffee Ltd



Sustainability Programme  
**GOLD MEMBER**  
2024

### About the Company

McCabe's Coffee Ltd, founded in 1997, is an award-winning specialty coffee roaster based in County Wicklow. They are dedicated to sustainable and ethical coffee production, sourcing organic beans, and investing in eco-friendly projects like solar panels and electric vehicles. Their commitment to reducing their carbon footprint includes initiatives such as tree planting.

### Spotlight Target Area: **Biodiversity**

**In 2023, McCabe's Coffee Ltd exceeded their tree planting target by more than 100%, showcasing their strong commitment to biodiversity enhancement.**

In 2023, McCabe's Coffee Ltd made significant strides in environmental sustainability. The company increased the number of trees planted from 2,400 trees in 2022 to 2,846 trees in 2023, exceeding their milestone target by more than 100%. The company engaged with tree planting organisations monthly, demonstrating ongoing dedication to their initiatives. In addition to surpassing their milestone, they introduced two biodiversity projects, doubling expectations. McCabe's Coffee Ltd also launched the '1% for the Planet' initiative, committing 1% of annual sales to global climate-positive efforts. Locally, they contributed to Hometree and supported a solar project in India through donations to Gold Standard, thus reducing reliance on fossil fuels within their supply chain. These actions highlight McCabe's Coffee Ltd's holistic commitment to sustainability and environmental responsibility.

### Membership Tier 4

**Minimum Origin Green Targets Required Annually = 5**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	
	Water	
	Waste	
	Biodiversity	★
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



Sustainability Programme  
**GOLD MEMBER**  
2024

## Gold Member McCormack Family Farms

### About the Company

Established in 1984 by Eddie McCormack, McCormack Family Farms, now run by his son, Stephen McCormack, has become Ireland's largest producer of baby leaf salads, herbs, microgreens and edible flowers. By blending traditional farming techniques with advanced agri-tech solutions such as smart sensors and satellite systems, they extend their growing season, guaranteeing high-quality produce for retailers and food services providers, and reduce the need for imports.

### Spotlight Target Area: Community Engagement

**In 2023, McCormack Family Farms increased community support, exceeding their milestone target by more than 100%.**

In 2023, McCormack Family Farms strengthened its commitment to community engagement, significantly increasing support for local initiatives. As the main sponsor of Moynalvey GFC and underage sponsor of Kiltale Hurling Club, they contributed to GAA clubs, exceeding their milestone target by more than 100%. Additionally, McCormack Family Farms donated to a local school and supported a charity run. In partnership with Meath Feeding the Homeless, they expanded their annual collection drive, involving eight schools and businesses, and providing food for 180 families. These initiatives reflect the company's commitment to positively impacting the local community, with active participation from staff members in engaging schools and businesses.

### Membership Tier 3

**Minimum Origin Green Targets Required Annually = 6**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	★
	Water	★
	Waste	
	Biodiversity	
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	★
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	





Sustainability Programme  
**GOLD MEMBER**  
2024

## Gold Member Meade Farm Group

### About the Company

Meade Farm Group is a family farm business, established in Lobinstown, Co. Meath in 1977 by Philip Meade Sr. and his late wife Emily. Their passion for cultivating, packaging and distributing fresh produce - especially root crops and brassicas - has driven the company's growth and established its reputation as a producer of high-quality horticultural products.

### Spotlight Target Area: **Biodiversity**

**Meade Farm Group improved their local biodiversity opportunities, exceeding their milestone target by more than 100%.**

In 2023, Meade Farm Group made significant strides in advancing their biodiversity goals, reflecting the company's deep commitment to environmental stewardship. Through careful monitoring and in-depth research, the company identified the most effective locations for supporting local wildlife. This strategic approach resulted in the installation of five owl boxes in an optimal area, surpassing their milestone target by 66.7%. These measures will aid natural pest management. This nature-based solution aligns with the company's broader goal of creating a more sustainable and ecologically balanced farming environment.

Furthermore, Meade Farm Group expanded the acreage of pollinator strips, from 4.755 acres in 2022 to 19.59 acres in 2023, by planting nutrient-rich clover swards across multiple fields, creating a thriving habitat for bees and other pollinating insects. Additionally, the company designated a wetland to a pollinator reserve, offering a safe and sustainable environment for native species to flourish. This effort led to the company exceeding their milestone target by more than 100%, showcasing Meade Farm Group's strong commitment to sustainability.

### Membership Tier 2

**Minimum Origin Green Targets Required Annually = 7**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	★
	Water	
	Waste	
	Biodiversity	★
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	★
	Community Engagement	
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



Sustainability Programme  
**GOLD MEMBER**  
2024

## Gold Member Meitheal Trá na Rinne Teo

### About the Company

Meitheal Trá na Rinne Teo (Waterford Oysters) offers packing, grading, selling, and marketing services for oyster growers in Dungarvan Bay. Established in 1990, the company supports four member farmers, prioritising quality and sustainability. While their main market is continental Europe, they are gradually expanding into Asia.

### Spotlight Target Area: **Packaging**

**Meitheal Trá na Rinne Teo eradicated the use of polystyrene packaging and elevated their recyclable packaging to surpass the milestone target by 87%.**

In a recent initiative to improve packaging sustainability, Meitheal Trá na Rinne Teo has made significant strides in reducing their environmental footprint. Previously, the company faced challenges in introducing new and novel packaging types for purified oysters, primarily using EPS boxes for exports to Asia despite resistance to alternatives. However, in 2023, they successfully eliminated the use of polystyrene boxes, reducing their EPS packaging from 90% in 2022 to 0%. This shift was facilitated by a decrease in purified product sales and a transition to timber boxes for domestic sales.

For bulk sales, Meitheal Trá na Rinne Teo has adopted various eco-friendly packaging options, including recyclable mesh and onion bags, half-tonne reusable bags, and growing bags returned to growers. In 2023, the company sold 65 tonnes of oysters in reusable bulk bags and continues to engage with customers to further reduce single-use plastics. The positive feedback from these efforts highlights their commitment to sustainable practices and innovation in packaging.

### Membership Tier 4

**Minimum Origin Green Targets Required Annually = 5**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	★
	Water	
	Waste	
	Biodiversity	★
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	★
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



## Gold Member Miena's

### About the Company

Miena's is a handmade nougat enterprise established by Miena Rust in Co. Wicklow. For over ten years, Miena's has drawn inspiration from nature, local ingredients and creative combinations to produce bespoke nougat for their widespread audience. Miena's offers both online and in person shopping experiences and the ability to personalise orders.

### Spotlight Target Area: Packaging

**In 2023, Miena's reduced packaging waste, surpassing their sustainability target by 6.7%.**

In 2023, Miena's made significant strides in reducing their carbon footprint, particularly by minimising packaging waste. A key area of progress was the significant reduction in plastic film usage from 0.003 kg/kg in 2022 to 0.0028 kg/kg in 2023. This was accomplished through a series of strategic initiatives that reflect Miena's commitment to minimising environmental impact and promoting more eco-friendly business practices. By reusing containers from ingredient and equipment purchases, the company found practical ways to extend the life cycle of materials already in use, thereby reducing the demand for single-use packaging.

Moreover, Miena's embraced natural packaging options, and buying in bulk to avoid excess waste. As a result of these comprehensive efforts, Miena's surpassed their milestone target by 6.7%.

To further enhance their operations and strengthen their sustainability credentials, Miena's also made significant investments in advanced packaging technologies. The installation of a new packing machine and flow wrapper played a pivotal role in reducing packaging waste while simultaneously improving production efficiency. These technologies allowed for more precise packaging, reducing excess materials while optimising the overall process.



Sustainability Programme  
**GOLD MEMBER**  
2024

### Membership Tier 5

**Minimum Origin Green Targets Required Annually = 4**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	
	Water	
	Waste	★
	Biodiversity	
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	★
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



Sustainability Programme  
**GOLD MEMBER**  
2024

## Gold Member Moran's Mega Jam

### About the Company

Moran's Mega Jam Ltd, originally Moran's Homestore, specialises in homemade jams, chutneys, and relishes. Co-founders Kieron and Claire Moran, trained at DIT Cathal Brugha Street, have decades of hospitality experience. Located in Ballinagh, Co. Cavan, they exclusively use fresh, local ingredients, distributing through artisan shops, craft butchers, and Supervalu stores.

### Spotlight Target Area: **Energy/Emissions**

**Moran's Mega Jam achieved an impressive reduction of 33% in electricity usage in 2023.**

Following their participation in the LEAN for Micro programme, Moran's Mega Jam is dedicated to further enhancing energy efficiency through new initiatives. They plan to actively involve staff by providing training on sustainability plans. In 2023, the company achieved a 33% reduction in electricity usage from 1.61 kWh/kg in 2022 to 1.20 kWh/kg, exceeding their target milestone by 24.5%. To maintain this success, they will continue optimising heating usage and consolidating staff work areas to minimise energy consumption. Additionally, measures like turning off computers and appliances at day's end are implemented to reduce office energy consumption. Moran's Mega Jam ensures progress through daily checks and staff support for energy reduction targets.

### Membership Tier 5

**Minimum Origin Green Targets Required Annually = 4**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	★
	Water	
	Waste	
Social Sustainability	Biodiversity	
	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	★
Additional Targets	Diversity, Equity and Inclusion	
	Approved Sector Specific Target	



Sustainability Programme  
**GOLD MEMBER**  
**2024**

## Gold Member Morgans Fine Fish

### About the Company

Morgans Fine Fish based in Omeath, Co. Louth, specialises in high-quality seafood products, including fresh fish, shellfish, and smoked fish. Offering delivery direct to the doors of restaurants, hotels and healthcare sectors. They pride themselves on obtaining the highest quality and sustainably sourced fish, to advance their customer centred business model.

### Spotlight Target Area: **Energy/Emissions**

**In 2023, Morgans Fine Fish reduced grid electricity, surpassing the milestone target by 21.4%.**

In 2023, Morgans Fine Fish reduced grid electricity consumption from 380.1 t/t in 2022 to 286t/t, surpassing the milestone target by 21.4%. The key energy-saving initiatives included installing solar panels, a CUES system for chilled rooms, and upgrading freezer fridges. The CUES system, which monitors internal fish temperatures, reduced cooling energy demand by 20-30%, while solar panels cut external power reliance by 11%. Morgans Fine Fish also received Brexit Adjustment Reserve (BAR) funding which supported these upgrades.

### Membership Tier 3

**Minimum Origin Green Targets Required Annually = 6**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	
	Packaging	
Environment	Energy/Emissions	★
	Water	★
	Waste	
	Biodiversity	
Social Sustainability	Product Health and Nutrition	★
	Employee Wellbeing	
	Community Engagement	★
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



Sustainability Programme  
**GOLD MEMBER**  
2024

## Gold Member Murphy's Ice Cream

### About the Company

Murphy's Ice Cream, founded in 2000 in Dingle, Co. Kerry, crafts natural ice cream using local ingredients like fresh milk from Kerry cows, cream, free-range eggs and organic sugar. The company focuses on creating memorable flavours without artificial additives, ensuring high quality and authentic taste.

### Spotlight Target Area: **Energy/Emissions**

**In 2023, Murphy's Ice Cream improved energy efficiency by 19% and plans to install solar panels in 2025/2026 for further energy savings.**

In 2023, Murphy's Ice Cream made significant advancements in energy efficiency, demonstrating a strong commitment to sustainability and operational improvement. One of the key initiatives was upgrading to a larger, more efficient ice cream freezing machine, reducing preparation time by 50%. This upgrade not only streamlined production but also reduced energy consumption. Additionally, the company implemented optimised cleaning procedures, further enhancing its energy-saving efforts across its operations.

Murphy's Ice Cream promotes sustainability by using fresh, local ingredients, such as cow's milk from a Kerry farmer and avoiding additives. The company only uses a third storage freezer during the summer and has improved efficiency at its production facility with a new water boiler. Murphy's Ice Cream maintains a strong focus on environmental responsibility while delivering a superior product. In 2023, energy intensity decreased from 0.96 kWh/l in 2022 to 0.76 kWh/l, surpassing their milestone target by 19%, aided by the new freezing equipment and lighting upgrades. Future plans for a new building in 2025/2026 include installing solar panels to further reduce energy usage.

### Membership Tier 4

**Minimum Origin Green Targets Required Annually = 5**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	★
	Water	
	Waste	★
	Biodiversity	
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	★
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



## Gold Member Nibbed



Sustainability Programme  
**GOLD MEMBER**  
2024

### About the Company

Nibbed is an artisan cacao business based in Ireland. They craft small-batch, organic cacao products sourced ethically from social enterprises in the Dominican Republic and Nicaragua. Their offerings include pure cacao, chocolate bark, cacao tea and more, all plant-based and free from gluten and dairy.

### Spotlight Target Area: **Community Engagement**

**In 2023, Nibbed increased the number of community wellbeing events, exceeding their Community Engagement target by 18%.**

In 2023, the number of community wellbeing events organised by Nibbed surged from one in 2022 to 26 in 2023, surpassing their milestone target by 18%. These events included community yoga, mindfulness, meditation, and sea swim sessions, all free to the public with tickets used to manage attendance. The chosen events embraced the local amenities and brought positive attention to the area. Additionally, Nibbed initiated a monthly community meet-up, offering free hot cacao. Charitable donations also saw a significant increase from 2022 to 2023, meeting the milestone target. These donations supported the RCSI Christina Nobel Charity Cycle. The number of hampers donated increased in 2023 from zero to five, benefiting charities such as Galway Ladies, Ballintuber Local Community, Breastfeeding Awareness and Christina Nobel fundraising efforts, showcasing the company's dedication to philanthropic organisations serving locally and nationally to achieve a unified purpose.

### Membership Tier 5

**Minimum Origin Green Targets Required Annually = 4**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	
	Water	
	Waste	★
	Biodiversity	
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	★
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	





## Gold Member O'Brien Fine Foods



Sustainability Programme  
**GOLD MEMBER**  
2024

### About the Company

Since 2000, O'Brien Fine Foods has become a leading supplier of premium cooked meats in Ireland, operating three sites and employing over 600 workers. They supply branded and private label products to national and international retailers, focusing on care, commitment, and trust, with innovation driving their mission for sustainability and customer satisfaction.

### Spotlight Target Area: **Product Health and Nutrition**

**In 2023, O'Brien Fine Foods surpassed its salt reduction target by 17%, increased low-salt SKUs to 68.4% and introduced two fortified products to boost nutritional value.**

In 2023, O'Brien Fine Foods made significant strides in enhancing product health and nutrition by reducing salt levels in alignment with FSAI guidance. The company exceeded its milestone target by 17.4%, increasing the proportion of SKUs with reduced salt content from 48.2% in 2022 to 68.4%. The new product development team worked closely with customers to create low-salt recipes. Additionally, O'Brien Fine Foods introduced two fortified SKUs, enriching their products with essential vitamins and minerals. This achievement, which met their milestone target, was supported by five key initiatives, including recipe reviews and internal taste testing.

### Membership Tier 2

**Minimum Origin Green Targets Required Annually = 7**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	
Environment	Energy/Emissions	★
	Water	★
	Waste	★
	Biodiversity	★
Social Sustainability	Product Health and Nutrition	★
	Employee Wellbeing	★
	Community Engagement	★
	Diversity, Equity and Inclusion	★
Additional Targets	Approved Sector Specific Target	



Sustainability Programme  
**GOLD MEMBER**  
2024

## Gold Member Oliver Carty & Family

### About the Company

Oliver Carty & Family, based in Athlone, Co. Westmeath, operates a state-of-the-art meat production facility, creating retailer-branded and own-branded pork products. Known across Ireland, the UK, and Europe, they focus on innovation, quality and teamwork, continually expanding their product line through research and development.

### Spotlight Target Area: Employee Wellbeing

**In 2023, Oliver Carty & Family increased charitable donations by 7.92% and exceeded wellness goals with new health initiatives and social events.**

Oliver Carty & Family has made significant strides in enhancing employee well-being through a comprehensive range of health and wellness initiatives, exceeding the milestone target by 19%. The company maintains the ability to recognise that employee satisfaction and safety are integral to their long-term success, therefore, Oliver Carty & Family introduced several key programmes aimed at promoting a healthier, safer, and more supportive work environment.

These key initiatives included voluntary health assessments, a confidential reporting system for health and safety concerns, and an award system promoting workplace safety. Oliver Carty & Family empowered staff to take charge of their health while simultaneously reinforcing its commitment of supporting its employees physical and mental wellness. In addition to these health and safety measures, Oliver Carty & Family also, placed a strong emphasis on fostering a positive and connected workplace culture through quarterly social events. These events, included bake sales, a bowling night, and a fully funded Christmas party, providing employees with opportunities to bond, relax, and create space for social interaction outside of a professional setting. Oliver Carty & Family's commitment to fostering a positive work culture stands a testament to the company's values, highlighting their belief that a happy and healthy workforce is the key to long-term success.

### Membership Tier 3

**Minimum Origin Green Targets Required Annually = 6**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	
Environment	Energy/Emissions	
	Water	★
	Waste	
	Biodiversity	
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	★
	Community Engagement	★
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



## Gold Member Rangeland Foods



Sustainability Programme  
**GOLD MEMBER**  
2024

### About the Company

Established in 1982, Rangeland Foods, based in Co. Monaghan, is a leading producer of premium frozen and chilled food products. Committed to innovation and sustainability, the company use fresh, local ingredients and advanced technology to ensure top food safety and quality standards, delivering exceptional ready-to-eat and ready-to-cook products to global markets.

### Spotlight Target Area: **Community Engagement**

**In 2023, Rangeland Foods exceeded their global donation target by 1.3%, through monetary and collaboration-based initiatives.**

In 2023, Rangeland Foods significantly boosted their community engagement efforts, increasing donations by 1.25-fold in 2023, surpassing their milestone target by 76.7%. The company maintained strong local ties by supporting local GAA clubs, where employees are members, and provided burgers for various club events, showcasing a deepened commitment to the local community. Contributions were made to local charities including Carrick Cancer Society and Shabra Charity, as well as to other fundraising events such as Cuan Mhuire, Merchants Quay and Irish Motor Neurone.

Rangeland Foods made significant progress in their global initiatives, exceeding their milestone target by 1.3%, despite a decrease in international donations. Rangeland Foods continued the progression of the agricultural and food project for the Spiritans and Jesuits in Rumbek, South Sudan. Additionally, the company funded the construction of a new four-classroom school for St. Patrick's Missionary Society in Riwoto, South Sudan, and supported life skills training for 104 youths in Nairobi, Kenya, through Sr. Miriam Duggan's programme.

### Membership Tier 3

**Minimum Origin Green Targets Required Annually = 6**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	
Environment	Energy/Emissions	★
	Water	
	Waste	★
	Biodiversity	
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	★
	Community Engagement	★
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



Sustainability Programme  
**GOLD MEMBER**  
2024

# Gold Member Rebel City Distillery

## About the Company

Rebel City Distillery, founded by Robert and Bhagya Barrett in 2020, is based in Cork's historic Ford factory. The distillery blends innovation and tradition, producing premium spirits like Maharani Gin, inspired by Robert's biochemistry expertise and Bhagya's cultural heritage from Kerala, India.

## Spotlight Target Area: Community Engagement

In 2023, Rebel City Distillery exceeded their donation and internship Community Engagement targets by 6.6% and 100% respectively.

In 2023, Rebel City Distillery, showcasing their dedication to their locality, made notable progress in community engagement, exceeding their donation target by 6.6%. Among the beneficiaries of these contributions were well-respected groups such as the Surgeon Noonan Society, the Circus Factory, and the Cork Community Film Festival. Additionally, Rebel City Distillery supplied product for Cork City Mayor's charity fundraiser, further showcasing its proactive role in uplifting the community.

Beyond monetary contributions, Rebel City Distillery also achieved significant progress in creating opportunities for the next generation of professionals. Surpassing their internship target, the company offered two student internships through Partnership International, compared to the milestone of one. These interns played an integral role in the company's operations, with their contributions spanning key areas such as social media, brand design, and visitor centre activities, enhancing the overall community and cultural engagement.

## Membership Tier 5

Minimum Origin Green Targets Required Annually = 4

## Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	
	Water	
	Waste	
	Biodiversity	
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	★
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



Sustainability Programme  
**GOLD MEMBER**  
2024

## Gold Member Rye River Brewing Company

### About the Company

Established in 2013, Rye River Brewing Company is based in Celbridge, Co. Kildare. The company is known for producing award-winning craft beers, focusing on quality and innovation, with a commitment to sustainable brewing practices. Rye River Brewing Company exports its craft beers to various international markets.

### Spotlight Target Area: **Water**

**In 2023, Rye River Brewing Company reduced water usage, exceeding their milestone target by 26%.**

In 2023, Rye River Brewing Company made significant strides in reducing water waste, particularly through improvements to its Reverse Osmosis system, which is a method of water filtration. These improvements have allowed the company to decrease water output from 11.16 hL/hL in 2022 to 8.05 hL/hL in 2023, surpassing its water efficiency target by 26%, with further improvements expected from new equipment, such as a new Reverse Osmosis system and new Clean-in-Place (CIP) skid systems, set to be introduced in 2023. The company's CIP system uses automated technology to wash tanks, vats and pipework circuits, ensuring the optimal amount of water is utilised. Key initiatives that contributed to this success include installing a water filter and low-level probe on the CIP skid to prevent overfilling. The introduction of a new CIP system offers even more potential for reducing water usage, through optimised flow paths, automated control systems and more precise monitoring of cleaning cycles. The introduction of these high quality and efficient machines, provide insight into the efforts made by Rye River Brewing Company throughout their sustainable practices.

### Membership Tier 4

**Minimum Origin Green Targets Required Annually = 5**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	★
	Water	★
	Waste	
Social Sustainability	Biodiversity	
	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	
Additional Targets	Diversity, Equity and Inclusion	
	Approved Sector Specific Target	

# Gold Member

## Sam Dennigan and Co. UC

### About the Company

Over the past 38 years, family-run Sam Dennigan and Co. UC has grown into one of Ireland's top agri-businesses. Led by brothers Sam and Joe Dennigan, the company employs 700 people, emphasising tradition, loyalty, and hands-on experience. The company supplies fresh produce to retailers, wholesalers and foodservice companies in Ireland and Europe.

### Spotlight Target Area: **Energy/Emissions**

**In 2023, Sam Dennigan and Co. UC reduced grid electricity, surpassing their milestone target by 21.5%.**

In 2023, Sam Dennigan and Co. UC significantly reduced their grid electricity consumption from 0.099 kWh/t in 2022 to 0.089 kWh/t in 2023, surpassing the milestone target by 21.5%. This achievement is primarily attributed to upgrades in refrigeration systems, decreasing the level of energy required while also increasing the efficiency of the workflow. Throughout the year, Sam Dennigan and Co. UC completed two key initiatives: monitoring solar power generation and consulting with electrical contractors to optimise power factor correction (PFC) unit capabilities. While the company's scope 3 emissions intensity increased, it remains below the milestone target. This outcome highlights the company's ongoing efforts and commitment to sustainability, as they work diligently to manage and reduce emissions across their value chain. To mitigate emissions, Sam Dennigan and Co. UC implemented several initiatives, including the installation of an electric vehicle charger in March 2023, with additional chargers planned, hinting at the success of the first installation, which aided in the promotion of an eco-driving system to reduce diesel usage among employees.

### Membership Tier 2

**Minimum Origin Green Targets Required Annually = 7**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	
Environment	Energy/Emissions	★
	Water	
	Waste	
	Biodiversity	★
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	★
	Community Engagement	★
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



Sustainability Programme  
**GOLD MEMBER**  
2024

## Gold Member

# Sean Loughnane's Galway Ltd

### About the Company

Founded in 1975 by Sean Loughnane, a former butcher, Loughnane's began as a retail shop in Galway and has since evolved into a specialist in diverse meat products. They now offer sausages and puddings in chilled and frozen forms across Ireland and beyond, incorporating innovation and R&D to meet customer demands and enter the plant-based meat alternative market.

### Spotlight Target Area: Energy/Emissions

**In 2023, Loughnane's reduced energy usage, surpassing their milestone targets at both the Galway and Birr sites by 44.4% and 23.3% respectively.**

In 2023, Loughnane's achieved substantial improvements in energy efficiency across their two sites, reflecting a significant reduction in their energy costs associated with electricity and natural gas. The company targeted a range of energy-saving measures to enhance efficiency, resulting in a notable decrease in energy consumption. At their Galway site, energy usage per unit of output decreased from 188 kWh/t in 2022 to 165.3 kWh/t in 2023, exceeding their milestone target by 44.4%. Similarly, for the Birr site, energy usage decreased from 580.39 kWh/t in 2022 to 568.1 kWh/t in 2023, surpassing their milestone target by 23.3%.

The company achieved these reductions by implementing several key initiatives to drive these improvements. They replaced electrically heated water systems, used for plant washing and product cooking, with a gas powered steam generation boiler, which led to substantial energy savings. Timer devices were installed to regulate lighting and prevent unnecessary energy use. A comprehensive preventative maintenance programme was introduced, focusing on periodic inspections of critical equipment, which enhanced operational efficiency and reduced energy consumption. Additionally, Loughnane's introduced new, energy-efficient boilers and cookers at their Birr site and promoted practices to minimise energy waste, such as turning off conveyors during breaks. These measures underscore the company's dedication to energy efficiency and sustainability, significantly contributing to their overall reduction in energy consumption and emissions.

### Membership Tier 2

**Minimum Origin Green Targets Required Annually = 7**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	
Environment	Energy/Emissions	★
	Water	★
	Waste	
	Biodiversity	
Social Sustainability	Product Health and Nutrition	★
	Employee Wellbeing	★
	Community Engagement	
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	





## Gold Member Silver Hill Duck

### About the Company

Established 60 years ago, Silver Hill Duck is a fully integrated duck producer, known for its award-winning fresh and convenient duck products. Their exclusive hybrid breed ensures consistent quality and flavour. With growing production and strong success in Asia and the Middle East, they are committed to enhancing their global product offering.

### Spotlight Target Area: **Product Health and Nutrition**

**In 2023, Silver Hill Duck reduced salt in their confit spice, exceeding their milestone target by 12%.**

As a food producer, Silver Hill Duck acknowledges its responsibility in promoting a healthy lifestyle. Therefore, they continuously strive to improve their existing product ranges by reducing salt, sugar, and artificial ingredients. In 2023, they surpassed their milestone target by reducing salt levels from 1.4g/100g in 2022 to 0.88g/100g in 2023, in their confit spice by 12% and other spice blends achieved a 3% reduction ahead of target. Silver Hill Duck collaborates closely with their ingredient suppliers to develop new spice blends with reduced salt content. To maintain high quality, they rigorously test each newly developed blend with their taste panel team. Consequently, they have enhanced their products' nutritional values, contributing to healthier lifestyles among their customers.



Sustainability Programme  
**GOLD MEMBER**  
**2024**

### Membership Tier 3

**Minimum Origin Green Targets Required Annually = 6**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	★
	Water	
	Waste	★
Social Sustainability	Biodiversity	
	Product Health and Nutrition	★
	Employee Wellbeing	★
	Community Engagement	
Additional Targets	Diversity, Equity and Inclusion	
	Approved Sector Specific Target	



## Gold Member Sofrimar

### About the Company

Established over 40 years ago in Kilmore Quay, Co. Wexford, Sofrimar is a leading European seafood processor, specialising in sustainable, high-quality shellfish. They collaborate with local fishermen, operate a 5,500m<sup>2</sup> facility, and maintain a live shellfish holding system, combining modern technology with fishing heritage.

### Spotlight Target Area: **Waste**

**In 2023, Sofrimar decreased waste per unit through innovation and collaboration, exceeding their Waste target by 4.9%.**

In 2023, Sofrimar made notable strides in waste reduction, decreasing residual waste per unit from 5.59kg/t in 2022 to 5.42kg/t in 2023, surpassing their milestone target by 4.9%. The company is also practicing innovation by exploring the upcycling of fish waste into fertilizer, collaborating with SETU on research that shows promising results. Emphasising waste reduction, reuse, and recycling, Sofrimar actively promotes these initiatives among staff both at work and at home.

Additionally, Sofrimar continue to recycle scallop bags and minimise waste sent to landfill, reflecting their ongoing commitment to sustainability. Through continual efforts throughout the year including waste segregation, staff awareness and training, and an annual recycling campaign, the company maintain their position as sustainability pioneers in their industry.



Sustainability Programme  
**GOLD MEMBER**  
2024

### Membership Tier 3

**Minimum Origin Green Targets Required Annually = 6**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	★
	Water	
	Waste	★
	Biodiversity	
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	★
	Community Engagement	★
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



## Gold Member Sushi King

### About the Company

Founded in 2006 by Audrey Gargan, Sushi King began producing pre-packaged sushi in 2019 from their kitchen at the Liffey Trust Centre in Dublin, where they employ 11 staff. They prepare, cook, and package sushi for various events and are available throughout Ireland, serving both the foodservice and premium retail markets.

### Spotlight Target Area: Packaging

**In 2023, Sushi King reduced packaging weight, surpassing their milestone target by 34.3%.**

Sushi King has prioritised sustainable packaging by using recyclable materials such as PS APET plastic sushi trays, polypropylene pots and labels for noodles, and brown paper and card boxes. In 2023, Sushi King successfully reduced packaging weight from 0.1812 t/t in 2022 to 0.14 t/t, surpassing their milestone target by 34.3%. Moving forward, the company plans to further reduce packaging through lighter, recyclable options, exploring recycled materials, and assessing the recyclability of current components like Labeltech Sushi Labels, reflecting their commitment to environmental responsibility.



Sustainability Programme  
**GOLD MEMBER**  
2024

### Membership Tier 4

**Minimum Origin Green Targets Required Annually = 5**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	★
	Water	
	Waste	
Social Sustainability	Biodiversity	
	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	
Additional Targets	Diversity, Equity and Inclusion	
	Approved Sector Specific Target	



## Gold Member SynerChi Kombucha



Sustainability Programme  
**GOLD MEMBER**  
2024

### About the Company

Established in 2012 by Laura Murphy, SynerChi Kombucha is Ireland's first kombucha brewery. Relocated to Donegal in 2013, it operates a state-of-the-art facility and holds Organic Trust certification. SynerChi Kombucha offers a unique, additive-free beverage rich in live cultures and antioxidants, redefining Ireland's craft beverage industry.

### Spotlight Target Area: **Packaging**

**In 2023, SynerChi Kombucha reduced plastic usage per pallet, exceeding their milestone target by 43%.**

In 2023, SynerChi Kombucha made remarkable advancements in sustainable packaging, demonstrating their commitment to environmental responsibility. One of the standout achievements was the introduction of a cutting-edge wrapping machine, a key innovation that revolutionised the company's packaging processes. By incorporating this advanced technology, SynerChi Kombucha was able to drastically reduce plastic wrap usage from 380g per pallet in 2022 to 218g per pallet in 2023, exceeding their milestone target by 43%. This innovative approach not only minimised waste but also showcased their dedication to improving packaging practices.

However, this achievement was not solely the result of technological upgrades. SynerChi Kombucha also focused on enhancing employee awareness around sustainability, ensuring that staff were fully engaged in the company's environmental goals. Through targeted training programmes and sustainability workshops, employees were educated on best practices for reducing plastic use and optimising the packaging process. These strategic initiatives reflect SynerChi Kombucha's proactive stance on sustainability, underscoring their ongoing efforts to balance operational efficiency with environmental stewardship.

### Membership Tier 4

**Minimum Origin Green Targets Required Annually = 5**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	★
	Water	
	Waste	★
	Biodiversity	
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	★
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



Sustainability Programme  
**GOLD MEMBER**  
2024

## Gold Member Teeling Whiskey Company

### About the Company

Established in 2012 and located in the heart of Dublin, Teeling Whiskey Company is dedicated to crafting exceptional Irish whiskey. With a focus on innovation and quality, Teeling Whiskey Company continues a family legacy, producing award-winning spirits that honour Dublin's rich distilling heritage.

### Spotlight Target Area: **Energy/Emissions**

**In 2023, Teeling Whiskey Company reduced energy consumption, surpassing their milestone target by 4.2%.**

In 2023, Teeling Whiskey Company successfully reduced energy consumption per unit of output from 8.42 kWh/LPA in 2022 to 7.96 kWh/LPA in 2023, surpassing the milestone target by 4.2%. A key initiative included installing 91 solar panels, which met 6% of their energy needs. Additionally, an energy team was established to identify and address inefficiencies, with plans for further energy-saving projects. The company also assessed their carbon footprint using the Climate Toolkit 4 Business calculator, identifying energy as their largest contributor, guiding their focus on sustainability efforts moving forward.

### Membership Tier 3

**Minimum Origin Green Targets Required Annually = 6**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	
Environment	Energy/Emissions	★
	Water	
	Waste	★
	Biodiversity	
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	★
	Community Engagement	
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



Sustainability Programme  
**GOLD MEMBER**  
2024

# Gold Member The Culinary Food Group

## About the Company

Established in 1974 and wholly owned by the Arrow Group, The Culinary Food Group has specialised in food manufacturing for 50 years. With nearly 200 employees in Naas, they focus on traditional values and innovation, producing stock, sauces, pasta and prepared foods for the Irish, UK and EU markets.

## Spotlight Target Area: **Product Health and Nutrition**

**In 2023, The Culinary Food Group expanded its vegan range by almost 95% and established a Research and Development team to enhance nutrition and sustainability.**

In 2023, The Culinary Food Group made notable strides in enhancing health and nutrition by expanding its plant-based product range from 34 to 62, exceeding their milestone target by 93.75%. The company also prioritised reducing sugar and salt in its products, with 78.7% of new launches featuring low-sugar claims, surpassing the 50% target. The introduction of the Lo Gel Naturally Sweetened range, utilising natural vegetable sugars, exemplifies their innovation in lowering added sugar content.

The Culinary Food Group established a Research and Development team focused on advancing nutritional profiles and exploring vitamin-enriched products. This initiative, launched in late 2023 and set to expand through 2024, underscores their commitment to both sustainability and nutrition. Their efforts were recognised with a shortlist nomination for Sustainable Food & Drink Exporter of the Year at the IEA's Export Industry Awards 2024.

## Membership Tier 3

**Minimum Origin Green Targets Required Annually = 6**

## Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	
Environment	Energy/Emissions	
	Water	★
	Waste	
Social Sustainability	Biodiversity	
	Product Health and Nutrition	★
	Employee Wellbeing	★
	Community Engagement	★
Additional Targets	Diversity, Equity and Inclusion	
	Approved Sector Specific Target	



Sustainability Programme  
**GOLD MEMBER**  
2024

## Gold Member The Plant-It Food Co.

### About the Company

Established in 2019, The Plant-It Food Co.'s chefs and food scientists create delicious, nutritious plant-based options for retail and foodservice, including gluten-free ready meals. Produced in their BRC-accredited facility in Dublin, they serve customers in eight international markets including, Ireland, the UK, the US and Canada.

### Spotlight Target Area: **Product Health and Nutrition**

**In 2023, The Plant-It Food Co. increased the percentage of product lines with less than 1% salt content, exceeding their milestone target by 13%.**

In 2023, The Plant-It Food Co. targeted salt reduction, achieving an increase in products with less than 1% salt from 50% in 2022 to 63%, exceeding their milestone target by 13%. All new products launched in 2023 adhered to this salt reduction goal, with plans to further reduce salt in future developments. These advancements, driven by strategic initiatives, demonstrate the company's dedication to creating nutritionally balanced foods. Through ongoing trials centred around the feedback of consumers regarding salt reduction, The Plant-It Food Co. aims to continually improve its products under the basis of consumer satisfaction and environmentally responsible manufacturing.

### Membership Tier 4

**Minimum Origin Green Targets Required Annually = 5**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	
Environment	Energy/Emissions	★
	Water	
	Waste	★
	Biodiversity	
Social Sustainability	Product Health and Nutrition	★
	Employee Wellbeing	
	Community Engagement	
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	





## Gold Member Tirlán

### About the Company

Tirlán, Ireland's largest farmer-owned food and nutrition business, sources high-quality dairy and grains from over 5,000 farm families. With a strong heritage, it delivers award-winning brands like Avonmore and Kilmeaden, exports to over 100 countries, and generates €3 billion in annual revenue through its 2,300 employees and 11 production facilities.

### Spotlight Target Area: **Water**

**In 2023, Tirlán launched the Slaney Catchment Programme and incentivised over 95% of suppliers to adopt necessary water quality improvements.**

Water quality was a key focus in 2023, and to date the Agricultural Sustainability Support and Advisory Programme (ASSAP) initiative delivered over 600 water quality improvement plans to farmers in high priority catchment areas to assist in delivering best practice while simultaneously improving Biodiversity. Tirlán has also launched the River Slaney Project in collaboration with Teagasc and the Local authority Waters Programme (LAWPRO). This community-based water quality remediation project is designed to set a benchmark in best practices, support farm families in managing water quality challenges, and enable them to meet higher nitrates derogation levels while sustaining economic activity.

In 2023, Tirlán supported suppliers and farmer members to take action on their farms, through the Tirlán Sustainability Action Payment initiative. There are now 20 Sustainability actions for suppliers to choose from, with two more Marginal Abatement Cost Curve (MACC) aligned options added in 2023. The company focused on three water protection centred actions, including the completion of a water quality improvement plan, water protection measures or taking part in the water quality European Innovation Partnership (EIP). Online tutorials, webinars and farm walks were completed to support farmers in this process. The Sustainable Farming Academy also supported this by providing 20 fully funded diplomas in Environment, Sustainability, and Climate, and three bursaries for Agri courses, which include water quality modules.



Sustainability Programme  
**GOLD MEMBER**  
2024

### Membership Tier 1

**Minimum Origin Green Targets Required Annually = 8**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	★
	Water	★
	Waste	★
	Biodiversity	★
Social Sustainability	Product Health and Nutrition	★
	Employee Wellbeing	★
	Community Engagement	★
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	★



Sustainability Programme  
**GOLD MEMBER**  
2024

# Gold Member Trudies Kitchen

## About the Company

Trudies Kitchen, founded in 2000 near New Ross, Co. Wexford, has grown significantly since relocating in 2003. Initially offering sandwiches and lunch bowls, they now provide a range of handmade salads nationwide. The company has proven their success through earning an array of national awards for food hygiene, Blas Na hEireann, quality and business excellence.

## Spotlight Target Area: Energy/Emissions

**In 2023, Trudies Kitchen reduced diesel consumption, surpassing their milestone target by 29.7%.**

Trudies Kitchen made notably progress in reducing their energy footprint by addressing diesel consumption, which accounted for 72% of their total energy use in 2019. By removing one van from the road and enhancing logistical planning, diesel consumption per tonne of product decreased from 232.4 l/t in 2022 to 211.6 l/t in 2023, exceeding their milestone target by 29.7%. Additionally, Trudies Kitchen implemented a centralised distribution system and adopted Velocity's Fuel Card system to meticulously track kilometres driven and fuel consumption, providing an accurate and continuous log. These efforts have further contributed to significant reductions in diesel usage, demonstrating the company's commitment to energy efficiency.

## Membership Tier 4

**Minimum Origin Green Targets Required Annually = 5**

## Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	
	Packaging	★
Environment	Energy/Emissions	★
	Water	★
	Waste	
	Biodiversity	
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



## Gold Member Velo Coffee Roasters



Sustainability Programme  
**GOLD MEMBER**  
2024

### About the Company

Founded just over five years ago, Velo Coffee Roasters from Co. Cork are renowned for their bold flavours. They source high-quality beans globally, roasting small-batch single origin and unique blends. Committed to quality and transparency, the company partner closely with suppliers. Their award-winning coffees are available in Ireland and online.

### Spotlight Target Area: **Packaging**

**In 2023, Velo Coffee Roasters exceeded their recyclability target by 1.6% and are actively researching compostable alternatives to further reduce waste and meet sustainability goals.**

In 2023, Velo Coffee Roasters made significant strides toward the recyclability of their coffee packaging increasing it from 98% in 2022 to 99.6%, exceeding their milestone target by 1.6%. With a growing consumer demand for eco-friendly packaging, Velo Coffee Roasters prioritised the development of recyclable and compostable options to minimise environmental impact. The target progress reflects Velo Coffee Roasters' commitment to enhancing packaging design and maximising the use of recyclable materials. While most of their packaging is now recyclable, the company is actively researching compostable alternatives, particularly for sample bags and food service packaging, to further reduce waste and align with their sustainability goals.

### Membership Tier 4

**Minimum Origin Green Targets Required Annually = 5**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	
	Packaging	★
Environment	Energy/Emissions	
	Water	
	Waste	
	Biodiversity	
Social Sustainability	Product Health and Nutrition	
	Employee Wellbeing	★
	Community Engagement	★
	Diversity, Equity and Inclusion	
Additional Targets	Approved Sector Specific Target	



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## Gold Member

# West Coast Crab Sales Ltd

### About the Company

Founded by Jonathan and Patrick O'Donnell in 2016, West Coast Crab Sales Ltd leverages a family fishing tradition to supply premium brown crab and lobster from Ireland's enriched Atlantic waters, employing a skilled crew on six vessels to ensure top-quality, safe, and traceable products for customers worldwide.

### Spotlight Target Area: **Energy/Emissions**

**In 2023, West Coast Crab Sales Ltd reduced fuel usage, exceeding their milestone target by 5.26%.**

West Coast Crab Sales Ltd emphasises energy efficiency in their operations by focusing on the maintenance and minimal usage of their forklift, which is exclusively used at Ballyglass pier for moving fish and bait boxes. The company achieved a reduction in fuel usage from 0.57 l/t in 2022 to 0.54 l/t in 2023, exceeding their milestone target by 5.26%, which was attributed to a stringent servicing schedule for the forklift, ensuring it operates at maximum efficiency. This schedule includes servicing every 300 hours or less and refreshing training every three years.

In addition to the forklift, West Coast Crab Sales Ltd has implemented energy-saving measures in their rented office. Given the limitations of the small office space, they focus on maintenance rather than reduction, already turning off appliances and lights when not in use. The company also monitors the energy consumption of their freezer/refrigerator unit on the pier, which stores bait and operates mostly full-time. The unit's usage is adjusted based on fishing activity, with potential shutdowns during bad weather or slow fishing periods, although this is more about maintaining efficiency rather than reducing energy use. West Coast Crab Sales Ltd remains committed to efficiency, maintaining a rigorous approach to servicing and energy management to sustain their operational standards while striving to minimise their environmental impact.

### Membership Tier 4

**Minimum Origin Green Targets Required Annually = 5**

### Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	★
	Packaging	★
Environment	Energy/Emissions	★
	Water	
	Waste	
Social Sustainability	Biodiversity	★
	Product Health and Nutrition	
	Employee Wellbeing	
	Community Engagement	★
Additional Targets	Diversity, Equity and Inclusion	
	Approved Sector Specific Target	

