



## Environment & Sustainability Policy

### Introduction

The Drury Tea & Coffee Company Limited is a family run business, established in 1936 and operating from the Royal Arsenal Riverside development in Woolwich, South East London. We manufacture and distribute a range of teas and coffees for both the commercial (catering) and retail sector. Our operations impact on the environment at local, national and international levels and it is our aim to reduce the effect of this impact as much as is feasibly possible, complying with all appropriate legislation and operating in an environmentally responsible manner.

### Responsibilities & Resources

This policy applies to all aspects of our business and is intended to enthuse and guide at all levels of our organisation, from senior management downwards. The Directors of the Company are in overall charge of guidance and implementation, but it is the responsibility of all staff members to ensure that the aims and objectives of the policy are met. The Directors of the Company will ensure that all resources necessary will be made available to meet the aims and objectives of this policy.

### Initiatives Already in Place

We are proud to have already achieved many objectives in our quest to lessen our environmental impact, examples are:

#### General:

- We have fostered a culture of minimising waste and recycling when at all possible.

#### Cups:

- We have switched supply to 100% biodegradable and compostable takeaway cups and lids and will no longer offer for sale traditional paper/plastic cups or lids once our existing stock have run out.
- We have placed a trial order of 160 glass “keep cups” which we will offer for sale in both our wholesale and retail channels. We will do our best to encourage consumers to switch to these as they are by far the most sustainable out of home cup option.

#### Packaging:

- Our pyramid tea bag material is made from biodegradable Soilon material, and we are encouraging customers to switch to these from traditional tea bags (containing plastic) as much as possible.
- Our retail pyramid packaging used to feature a plastic transparent window so that consumers can look at the tea bags inside. We decided in June 2018 to discontinue this form of packaging and have switched to cardboard only cartons.
- We have switched all carrier bags (used in both wholesale and retail departments) to paper, and no longer supply plastic bags.
- In 2008 we introduced our hessian sack packaging initiative, where coffee is packed in 12 kilo hessian sacks with a polythene liner. This minimizes impact on the environment as it requires less energy to pack than the standard 10 x 1 kilo foil bags and uses far less non-recyclable packaging.



Any cost savings are passed on to customers. This has been incredibly successful and now accounts for approximately 15 percent of our wholesale coffee sales.

**Sourcing:**

- We have worked closely with the Rainforest Alliance to raise awareness amongst our customers and consumers of the benefits of sustainable agriculture to allow them to make informed choices.

**Water:**

- In February 2018 we installed a water management system in our main male toilet block, vastly reducing the amount of water wasted by automatic flushing of the urinals. It is estimated that we are saving over 300,000 litres of water per year with this one simple change.

**Energy:**

- In June 2015 we moved into a new factory in the Royal Arsenal development in Woolwich. Built in 2004, the building is far more energy-efficient than our old premises (built c 1985) and we have since progressed further with this by improving insulation and installing LED lighting where possible throughout.
- When we moved we also invested in a new 300kg Brambati batch roaster. This represents the cutting edge of coffee roasting technology and is both energy efficient and boasts very low emissions - a vast improvement on our previous 22 year old 150kg Probat roaster.

## Objectives and Targets

We have already instigated a range of initiatives to mitigate our environmental impact (see below), but it is necessary to both continue with these and identify new objectives. Our overriding aim is to reduce (or eliminate) the impact our activities have on the local and global environment.

Key objectives for 2019 and beyond:

**Sourcing**

- We will continue to develop our range of Rainforest Alliance Certified coffees and look at sourcing Rainforest Alliance Certified teas. Already recognised as one of the leading suppliers of premium RA Certified coffee in the UK, Rainforest Alliance Certified products are at the core of our future business model and are a key part of our strategic environmental and commercial planning. Our short-term plans include developing a Breakfast and Earl Grey Rainforest Alliance pyramid tea bag variety.

**Packaging**

- We are currently in discussions with our main supplier of plastic/foil films with a view to introducing biodegradable packaging wherever possible. Although it is likely that the impact of this will be limited in the short term, as the barrier properties of biodegradable films means they have a limited application across our product range, it is our hope that technology will continue to develop new solutions so that we can one day achieve our target of 100% biodegradable packaging.

**Recycling**

- One of our main waste products is 60kg hessian sacks (raw coffee is transported in these). Presently these are sold on an ad hoc basis to various companies and occasionally put into general recycling. It is our intention to look at various ways of upcycling these, whether directly or through a third party.

**Food Waste & Composting**



- We do not produce much food waste during our manufacturing processes, but one key by-product of coffee roasting is chaff. This is the parchment-like skin of green coffee beans that is removed during the roasting process. There is debate regarding its usefulness, but some reports indicate that it makes good garden compost and mulch. It is therefore our intention to create our own composting facility for this chaff, plus used coffee grinds (a by-product of our barista training lessons) and any other food waste generated by our business. We will also use this to compost our waste disposable takeaway cups (see above). We have yet to decide how to dispose of the compost, but one option is to give it away to local schools and/or residents.

#### **Transport**

- We wish to switch our van and car fleet to electric or hybrid as soon as possible. We already have two hybrid cars amongst a total sales fleet of five, but we wish to extend this and in particular source electric delivery vans as soon as a viable model is available.

### **Monitoring**

To ensure that our objectives are met, we will monitor our progress through quarterly management meetings.

Marco Olmi  
Commercial Director  
October 2018