

A woman wearing a bright pink sari is crouched in a lush green rice field, harvesting rice stalks. In the background, other people are visible, some wearing yellow clothing. The scene is set in a rural, agricultural environment with tall rice plants.

Tilda

**IMPACT REPORT
2021**

WELCOME TO OUR FIRST IMPACT REPORT

At Tilda, we’re inspired to enrich people’s lives using the cultures and flavours of the world. We’re constantly exploring new ideas to create a future that embraces life.

The Impact Report aims to increase the transparency of what we do – from the Himalayan foothills where our rice is grown to the communities we serve.

It includes our new commitments to create a better future for society and the planet.

About this report

This report provides an overview of Tilda’s sustainability approach, impact and commitments up to 1 July 2021. As we continue to develop our monitoring and reporting, we will provide regular updates on performance and progress.

Discover more online
www.tilda.com



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IN CONVERSATION WITH JEAN-PHILIPPE LABORDE, TILDA MD

Communicating honestly and transparently about impact is an important step for any responsible business. We asked Tilda's Managing Director what he sees as the main challenges for Tilda and what change he thinks is needed at the industry level.

"If we want to be the authority on rice, then we have to be humble and honest about our challenges, as well as our opportunities. That's why we're opening up the conversation about impact at Tilda and publicly sharing our commitments to address the challenges of climate change and packaging."

Q. When it comes to impact, where is Tilda's main focus?

A. Tilda buys rice from over 7,000 smallholder farmers in India. If you think about it, that's a huge number of people we need to communicate with and support to ensure compliance and raise standards. Rice cultivation has significant water and climate impacts and to tackle those we need to engage farmers in an authentic and genuine way that focuses on what matters to them –

their livelihoods, their farming practices and their communities. In return, farmers commit to meet our standards and we pay a premium to those that do. This is at the core of the Contract Farming approach that ensures our rice is produced in a way that safeguards people and the planet.

Q. In this decade of action, what is Tilda doing to address the climate emergency?

A. We have to be honest about our climate impact – a major part of our emissions arise at the point that our rice is grown in the field. Tackling this will be a long-term journey that will need to involve thousands of farmers and others involved in the rice supply chain. However, there are ways to do this. We're testing irrigation techniques with fifty farmers to find the best ways to reduce methane emissions and we'll roll out what we learn across the supply chain. Closer to home, we've committed to reach net zero emissions in our manufacturing by 2040. It will require creative solutions, but I'm confident we'll achieve our goal through innovation and the right level of investment.

Q. With plastic under the spotlight, what is Tilda doing to develop its packaging?

A. The plastics issue is an interesting one. You have to look at the whole picture and understand the role of packaging across the entire food value chain to find truly sustainable solutions. Wasted food has a massive impact and flexible plastic packaging is currently the best way to preserve and protect our products. We do need to find ways to tackle the global plastic problem, but it must be done sensibly – such as by increasing the circularity of plastic packaging whilst we investigate different materials. We are pleased to be launching a fully recyclable pouch that is ready for when kerbside recycling begins. In the interim, Tilda is taking responsibility for its packaging by part-funding recycling through collection points at major retailers with Ecosurety. The scheme will accept all of our current packaging for recycling from summer 2021.

Q. Finally, if there was one thing you could change about the industry to drive change in the right direction, what would it be?

A. It's hugely important that companies start working together more and sharing expertise and resources to find shared solutions to common challenges – most importantly the issues of plastic packaging. If we really care about doing the right thing, then we need to work together in a pre-competitive spirit to develop solutions that can be scaled globally. I would love to see this become the way we all do things and, when it does, Tilda will have a seat at the table.



OUR PROMISE TO YOU

We're on a mission to embrace life in all its flavours. We pour our love and energy into producing the perfect rice. Our ambition is to be one of the most inspiring and responsible rice producers in the world.

At Tilda, it's all about rice – we don't do anything else. Taste is our guiding principle – it drives us to obsess over every grain, try new flavours and learn about different cultures. Our curiosity and optimism about life extends to our impacts. We're constantly evolving our business to do the right thing for people and the planet – from paddy to plate.

The Tilda promise

Our ambition is to be one of the most responsible rice producers in the world. That's why ethical sourcing and support for communities sit at the heart of our approach.

We started out as a family company that knew quality only comes from sourcing the finest rice with care. We hand-select premium grains, support the farmers who supply us and make sure only the best ingredients are used in Tilda products.

We also support healthy, thriving communities and businesses in the UK and around the world. Our partnerships with charities aim to combat hunger and we support the hospitality sector and engage with schools and universities to inspire the next generation of budding chefs.

Our product principles

We care about our products and so do our customers. We promise that all Tilda products are:

- Super tasty
- Made with the highest quality ingredients
- Vegetarian (mostly vegan)
- Gluten free
- Authentic
- Made with natural ingredients (no artificial colours, additives, preservatives, E numbers)
- Made with only free range-eggs
- Palm oil free
- Produced in our own manufacturing facilities using 100% renewable electricity



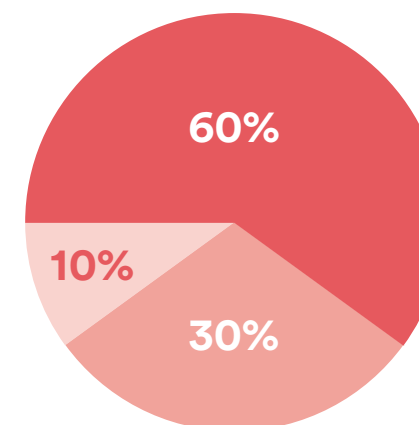


What we do

A BUSINESS FULL OF FLAVOUR

Our fifty-year heritage has seen Tilda evolve from a small family-run business to one that supports the livelihoods of over 7000 rice farmers and over 300 UK-based employees. We still have that same family feel today, although our products are now enjoyed by consumers in over 50 countries.

Who we sell to



- Supermarkets
- Wholesalers and smaller retailers
- Foodservice (hospitality, education, healthcare and travel sectors)

Our products

Dry rice

Dry Basmati and Wholegrain Basmati
Speciality Rice and Blends

Ready-to heat microwave range

Steamed rice and Super Grains
Tilda Kids

Professional range

Rice products for chefs, restaurants
and foodservice professionals

Promoting good nutrition

Taste, authenticity and health are at the heart of our approach and we apply our product principles whenever we develop new products. Many of our products meet high standards for nutrition including low salt and low fat, a source of fibre and a source of plant-based protein.



A FIFTY-YEAR JOURNEY WE'RE INCREDIBLY PROUD OF

From the foothills of the Himalayas to humble beginnings in the UK, we've shared a table with people from unique walks of life for over 50 years.

Tilda started its journey as a family company in 1970 when our founders came to the UK and made it their home. They brought with them Tilda Pure Basmati. We introduced the first pure basmati rice in large bags to rice-loving communities. They were looking for aromatic basmati which couldn't be found in the UK at the time.

Since then, we've become a household name and one of the UK's leading producers of rice. Today, we work with farmers, innovate to reduce our impacts and inspire consumers the world over as a rice brand serving communities globally.

Did you know?

The name Tilda is an amalgamation of the names Tila and Daksha, two daughters of the founders.

1970

The year Tilda was founded. We were the first brand to introduce the highest quality aromatic basmati rice to the Western world.

1983

The rice variety Haryana Basmati Collection HBC 19 was identified and selected to make Tilda Pure Basmati. We launched the 'FACE' Agricultural Extension Programme to educate farmers on best-practice techniques for growing it.

1988

We relocated to Rainham, on the Thames Estuary, and built our state-of-the-art rice mill and packing hall.

1990

We established the Foster Farm to identify sustainable growing techniques that improved the quality of the crop and increased profitability for basmati rice farmers.

1990s

Tilda successfully launched in the Middle East and North America. Today, we sit at the meal table across more than 50 countries worldwide.

2010

We opened a state-of-the-art production facility where our Steamed Rice, Super Grains and Kids ranges are produced.

2013

Our partnership with the United Nations World Food Programme was launched to help mothers give their children the best start in life by providing life-saving nutrition.

2015

We upgraded our rice mill to increase the quality and sustainability of our milling process to produce the perfect rice and lower our impacts.

2019

Tilda became part of the Ebro Foods family – the world leader in rice production and a member of FTSE4Good since 2015.

2020

A celebration of fifty incredible years full of creating, sharing and being committed to bringing the finest quality rice to people's homes.

2021

Our first Impact Report was published and we committed to support the voluntary Flexible Plastic Fund to enable plastic packaging to be properly recycled at supermarkets in the UK.



THE JOURNEY FROM PADDY TO PLATE

To understand our impacts, we look at the entire journey of our products – from the farmers who grow our rice to what happens to our packaging after our products are used.

About Tilda



Agriculture

Rice is our main raw material. We source Tilda Basmati almost entirely from India and our fragrant and long grain rice comes from North America, Uruguay and Cambodia. Our other ingredients include coconuts, eggs, oils, fruits, vegetables and spices.

Shipping

Our rice is transported by boat to our mill on the river Thames. Boats are an energy-efficient and low-carbon form of transport that we have used since the early days and we continue to reduce emissions from shipping with our transport partners.

Manufacturing

We have two state-of-the-art facilities where our rice is milled and where we make our ready-to-heat rice pouches. We're constantly investing to improve their sustainability and efficiency.

Packaging

Packaging is vital for ensuring our products reach consumers in perfect condition and to avoid food waste. We are evolving our packaging to reduce its impacts and enable recycling.



Customers

We sell our products to supermarkets, wholesalers and retailers and the foodservice industry, including hospitality, education, healthcare and travel sectors.

Consumers

We engage with our diverse consumers online and via social media to understand what they want and share clear information on ingredients, nutrition and sustainability.

End-of-life

We are determined to ensure our products and packaging are disposed of responsibly. We work with partners to avoid food waste and enable recycling.

Employees

We employ 300+ people across our head office, rice mill and factory. Providing an inclusive and welcoming workplace that ensures their safety and wellbeing has always been our priority.

Communities

Food is our purpose and we aim to support healthy, thriving communities. We partner with charities to fight hunger and food poverty, inspire the next generation of chefs and educate communities about the food journey and how healthy, nutritious food gets on our plate.

About Tilda

RESPONDING DURING THE PANDEMIC

The Covid-19 pandemic presented exceptional challenges for society, businesses and communities around the world. Here at Tilda, we prioritised keeping the supply of rice flowing and supporting communities in need.

We put the safety of our employees first

This allowed us to maintain operations as we implemented high standards of hygiene, social distancing, temperature checks and flexible start times. We paid our employees in full – whether they were shielding, feeling unwell or working from home – and the supply of our products continued as normal throughout the pandemic.

We adapted to meet customer needs

With unprecedented customer demand for our products, we stepped up production and adapted to ensure customers were treated fairly. We prioritised production of smaller pack sizes to ensure more people were able to find Tilda products on-shelf at a time when many dry food product lines were out of stock. We also froze our prices despite increased raw material and production costs.

We increased our support to communities

Tilda donates rice products to The Felix Project which distributes food to charities and food banks in the UK. In response to unprecedented demand for rice during the pandemic, we doubled our donations to a minimum of ten pallet loads per month.

We also increased our annual financial donation to the United Nations World Food Programme through our 'Helping Mums Together' campaign to provide life-saving nutrition to refugees and local people in Cox's Bazar, Bangladesh (see page 57).

Looking ahead, we are working with our suppliers in India to help with any assistance farmers and their communities may require to maintain livelihoods and supply.

OUR WORLD, EVERYONE'S WORLD

Food connects us all and we must be mindful of its impacts on people and the planet. We want to be experts and activists in tackling the issues that matter most to our industry. These are just some of the challenges at the forefront of our mind as we grow our responsible business.

Feeding 3.5 billion and growing

Rice has been cultivated for thousands of years and some 3.5 billion people depend on it for their food security – that's half the world's population. In fact, rice is the single most important energy source for humans worldwide.¹ With the global population expected to reach 9.8 billion by 2050, rice will continue to be crucial to global food security. There is enough rice in reserve to keep pace with demand and production is forecast to continue to expand through steady improvements in yield. Gains will mainly be led by improving yields, as investments in higher-yielding paddy varieties and farmer education continue to improve farming practices and efficiency.²



Sustaining farmer livelihoods

One-fifth of the world's population – more than one billion people – depend on rice farming for their livelihoods.³ Around 90% of the world's rice is grown in Asia and it is home to more than 200 million rice farms, most of them smaller than one hectare. Farmer livelihoods and agricultural reform are hot topics as farmers rightly demand a fair price for their crops. It's crucial we continue to support small-scale farmers by ensuring they receive a fair price for their rice and can access education on farming best practices and inputs and technologies to reduce impacts and increase yields.

Maintaining global rice chains

As a staple food, rice production and consumption tends to hold up well in times of uncertainty and turbulence. Less than 9% of global rice production is actually traded internationally, with the vast majority used for domestic consumption. Six countries produce around 80% of rice on the market and they apply government policies and quotas to manage supply. India is the second largest rice producer globally⁴, accounting for over 20% of world rice production. The Indian government maintains very large rice stocks to feed their population and a minimum support price to sustain farmer livelihoods. Although there were concerns that Covid-19 would impact the rice supply chain, forecasts are for a record outturn in 2020-21. Global world rice production is anticipated to trend even higher in the next five years.⁵

The climate emergency

The world has less than ten years to act if we are going to keep temperature increase to within 1.5°C. Doing so will require a five-fold increase in current global climate commitments.⁶ Rice is a carbon-intensive carbohydrate, although its impact is small compared with animal products. Due to the way it is grown in flooded rice paddies, rice production is estimated to be responsible for 12% of global methane emissions. We must work together to find more climate-friendly ways to grow rice and reduce this impact. By considering each farm individually, plans can be developed to reduce emissions while securing the farmer's livelihood for the long term.

The thirsty crop

It is projected that, without improving the way water is used, the world could see a 40% supply gap by 2030.⁷ Farming accounts for around 70% of global water use and it can lead to pollution from pesticides and other chemicals.⁸ There is no doubt that rice cultivation uses a lot of water. It takes 3,000 – 5,000 litres of water to produce 1 kg of rice.⁹ With climate change adding to the pressure, reducing water use in rice production is a high priority.

Food waste

It's estimated that one third of all the food produced for human consumption – around 1.3 billion tonnes – is wasted every year.¹⁰ With so many mouths to feed, reducing food waste is crucial. It is also one of the ways we can fight climate change – around 30% of greenhouse gas emissions come from food production and food waste has a needless impact. We can all do more to reduce food

waste – both businesses and consumers. According to WRAP, food waste dropped during the Covid-19 lockdown in the UK when we were cooking more at home. The UK Food Waste Reduction Roadmap aims to cut food waste and loss in half by 2030.

The plastic challenge

At the current time, plastic packaging plays a crucial role in preventing food waste. But the current plastics system – take, make, dispose – uses valuable resources and creates waste that, when not disposed of properly, can have a devastating impact on wildlife and the planet. We need to move towards a circular system that keeps plastic circulating in the economy as a valuable resource. The UK Plastics Pact is a collaborative initiative, delivered by WRAP, that will create a circular economy for plastics and ensure they do not end up in the environment.

Did you know?

- Rice has been cultivated for thousands of years and more than one billion people today depend on it for their livelihoods
- Farming accounts for around 70% of global water use and around 30% of greenhouse gas emissions are from food production
- Around one third of food produced for human consumption globally is wasted – that's around 1.3 billion tonnes every year



HOW WE'RE RESPONDING

We are focussed on the three areas of our business that have the biggest impact – sourcing, manufacturing and packaging. Building on our fifty-year heritage, we're constantly evolving and learning from the latest science and innovations. This year, we've launched a new set of commitments to drive progress and increase transparency.

Making an impact on people

We pay close attention to our impact on people including our employees, communities and other stakeholders. We support communities worldwide through our charity partnerships and initiatives.

Our priorities:

- Tackling hunger and food poverty through charity partnerships globally
- Educating communities and young people about the food journey and nutrition
- Educating and inspiring the next generation of UK chefs
- Supporting the UK hospitality industry to emerge bigger and better from Covid-19

[Read more on page 56](#)

Responsible sourcing

We will work with farmers to support fair livelihoods and protect the environment through good agricultural practices

Commitments:

Engage with our 7000+ farmers to manage environmental impacts and improve yields and sustainability

Implement a feasibility study to test scalable ways to reduce water consumption, methane emissions and the impacts of crop protection in rice farming

Explore ways to extend the standards we have achieved through Contract Farming of basmati to the rest of our rice supply chain in the long term

[Read more on page 24](#)

State-of-the-art manufacturing

We will reduce emissions and food waste by investing in new technologies and processes at our manufacturing sites

Commitments:

Use 100% renewable electricity in manufacturing

Develop a roadmap to net zero carbon emissions by 2040 working with an external independent consultant

Reduce food waste in our UK operations by 50% by 2030 as part of our commitment to the UK Food Waste Roadmap

[Read more on page 36](#)

Circular packaging

We will evolve our packaging to reduce its impacts by light-weighting, exploring different materials and enabling recycling

Commitments:

Launch new recycle-ready packaging with clear labelling on how it can be recycled by the end of 2021

Enable consumers to return our packaging for recycling via major supermarkets from 2021

Contribute to The UK Plastics Pact:

- 100% of plastic packaging to be reusable, recyclable or compostable by 2025
- 70% of plastic packaging effectively recycled or composted
- 30% average recycled content across all plastic packaging

[Read more on page 48](#)

OUR COMMITMENTS AND PROGRESS

We want to be honest and transparent about our progress and challenges as we work to achieve our commitments. This section sets out our approach across our three main priorities and our contribution to communities.

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Reducing the impact of our manufacturing	page 30
Reducing the impact of our packaging	page 48
Making a positive impact on communities	page 56



2021 HIGHLIGHTS

Contributing to the UN Sustainable Development Goals

The UN Sustainable Development Goals (SDGs) are a universal call for action to promote prosperity while protecting the planet. Businesses have an important role to play in delivering the targets that underpin the SDGs. We highlight the SDGs and targets to which we are contributing throughout this report.



Responsible sourcing

+7,000
Farmers in India involved in our Farm Extension Programme

50 farmers
Involved in our feasibility study to reduce the environmental impacts of rice cultivation

100%
Sedex score for ethical performance and transparency in our supply chain

State-of-the-art manufacturing

100%
Renewable electricity used to make our products since 2020

18%
Reduction in our carbon footprint since 2017

Net Zero

Commitment to work towards Net Zero emissions by 2040



Circular packaging

Flexible Plastic Fund
Launched to enable our packaging to be recycled via leading supermarkets

UK Plastics Pact
Committed to 100% recyclable packaging by 2025

Recycle-ready
New packaging launched to market in 2021

Making a positive impact on communities

Over £1m
Donated to the World Food Programme since 2013 to provide life-saving nutrition in Bangladesh

The Felix Project
Support for UK communities during the pandemic





RESPONSIBLE SOURCING

We make our products using only the highest quality natural ingredients which we source from suppliers we've worked with for many years. Developing a responsible and transparent supply chain is essential. We know where our ingredients come from, how they are produced and the impacts they have on people and the environment.

How can I be sure the ingredients you use are sourced responsibly?

Our Supplier Code of Conduct sets clear ethical standards for our suppliers and we use a global auditing platform to assess transparency in ethical reporting. In the last reporting round, we achieved a score of 100%.

As a leading buyer of basmati rice, Tilda has invested a huge amount of time and resources in developing supportive, mutually beneficial relationships with rice farmers. We call this the Basmati Difference. Now, we're looking for new ways to reduce the climate and water impacts of rice farming. Research has shown that best-practice irrigation techniques could reduce methane emissions by up to 70%, and we're working with fifty farmers to test different techniques before we apply them across the rice supply chain.

OUR APPROACH

We source our raw ingredients with utmost care to produce products full of flavour. We have long term relationships with suppliers who are committed to meeting our high standards of ethics and transparency.

Why do we care?

Sourcing safe, high-quality ingredients at a fair price ensures we are able to produce the highest quality products for consumers. Responsible sourcing safeguards supply chains – benefiting farming communities, protecting the environment and upholding human rights globally. As well as rice, our key ingredients include fruits and vegetables, coconut, herbs, spices and flavourings, oils, eggs, grains, pulses and seeds.

Raising standards with suppliers

We're committed to meeting the highest level of ethical standards, governance and transparency in all our activities, including sourcing. We focus on three key areas to develop a responsible supply chain: farmer livelihoods, environmental impacts and ethical standards.

Our Supplier Code of Conduct sets out the key principles we expect suppliers to adhere to, including:

- Compliance with relevant laws and regulations.
- Safe and fair working conditions.
- Respect for human rights and prohibiting enforced labour and child labour.
- Minimising environmental impacts.

Committed to supply chain transparency

We work with Sedex Global – the independent not-for-profit responsible for auditing the ethical performance of supply chains – to gain full visibility of our suppliers' performance. This ensures we can identify any issues and take appropriate action.

What have we achieved?

We achieved a Sedex score of 100% for ethical performance and transparency in our supply chain in 2020.

Protecting human rights

Tilda is fully committed to protecting human rights across its our own activities and its supply chain. We support the UK Government's objective to eradicate modern slavery, child labour and human trafficking. All forms of labour exploitation are expressly prohibited throughout our supply chain and we operate a zero tolerance approach to child labour. We call upon the organisations we engage with to influence global supply chains to improve transparency and accountability on human rights.

For more information, see our [Modern Slavery Policy statement on our website.](#)

Our contribution to the SDGs



8.7 Take immediate and effective measures to eradicate forced labour, end modern slavery and human trafficking and secure the elimination of the worst forms of child labour

THE BASMATI DIFFERENCE

Rice makes our world go round – without it we wouldn't have a business. Our aim is to be one of the most responsible rice producers in the world. We believe in collaboration over competition to deliver real-world impact and drive transparency in our industry.

Where does our rice come from?

The main source of brown rice, our most substantial raw material, is India for basmati followed by Thailand, North America, Uruguay and Cambodia for other fragrant and long grain rice.

Why do we care?

Tilda depends on the long-term sustainability of rice farming to do business. Rice is an important food staple which plays a crucial role in food security world wide. As the global population grows, so will demand for rice. Current forecasts are that global rice production will keep pace with demand and steadily rise by 1% year on year.

We know that the only way to secure a sustainable future for rice is to support farmers and ensure they receive a fair price. Rice cultivation has climate and water impacts and we must work together to develop shared solutions to these challenges to sustain the rice industry and protect the planet. Smallholder farmers need access to resources, knowledge and innovations to safeguard their livelihoods, including against risks such as climate change.

Tilda adds value to the global rice supply chain by processing, distributing and marketing rice and managing the risks associated with bringing it to market. We are committed to sharing the value we create with farmers while raising standards and educating them to protect the environment.

How basmati is grown

Our basmati is grown by over 7000 smallholder farmers, mainly in Haryana state in India. Basmati is a slow-growing crop, which can only be grown in specific regions of India and Pakistan where the climate is just right. Saplings are planted in June and the harvest takes place in November. Basmati rice farming in India is mostly done by hand on small-scale farms. This is in contrast to the USA where rice is cultivated totally by machine. Traditional farming practices are more environmentally friendly. Basmati can also be grown in rotation with other crops, which helps diversify farmer incomes, and what is left over from the harvest is used as fodder for livestock.

A fair price for rice

Traditional agricultural supply chains are often exploited by companies wanting to buy as cheaply as possible and sell as expensively as possible to maximise profit. Our value chain is different. We see farmers as equal partners in our business and we have always been committed to fair play when developing contracts with our farmers to buy their rice.

We start talking to farmers early in the season to communicate the standards we require and understand their needs. Our approach is centred on building trusting partnerships – we support farmers to meet our standards and, in return, they receive a premium of around 50 US dollars per tonne. We call this approach “Contract Farming”.

As part of the agreement, the farmers receive access to high-quality seeds and training in good practices, such as how to maintain soil quality, reduce the use of chemicals and conserve water. This helps maximise yields and protect the environment.

Our dedicated field technicians make regular farm visits and farmers can access support and advice through direct helplines.

The farmers can choose who they sell their rice to, even if a contract is signed. There is no obligation to sell to us in exchange for the support provided – instead we pay a premium in recognition of the standards achieved and their contribution towards sustainable farming. In this way, the value created is shared and we build long-term relationships that benefit Tilda and rice farmers.

Maintaining quality and authenticity

We ensure that every batch of rice we buy is pure, because only Pure Basmati possesses the true basmati characteristics. Because basmati rice commands a premium on the international market of two to three times the price of ordinary long grain rice, there is always a risk of adulteration with inferior grains which lowers the quality of the final product.

We use DNA analysis to ensure our rice is one of the officially recognised Pure Basmati breeds from over 14,000 different rice varieties in the world. Basmati rice must be matured for a minimum of nine months before it is milled, otherwise the rice grains will be too soft. By the end of the season, we can be milling rice that is over 18 months old before starting to mill a new crop. This means you can be confident that when we say it's basmati, it is basmati.

REDUCING THE ENVIRONMENTAL IMPACT OF RICE

Methane from rice is a significant contributor to global greenhouse gas emissions. Methane is a by-product of the anaerobic process that takes place while rice plants sit in flooded fields. Reducing the amount of time that rice plants are flooded saves water and reduces emissions.

What are we doing about it?

Research has shown that adopting best practices in rice cultivation can reduce methane emissions by up to 70%.¹¹ We have already implemented laser levelling of rice paddy terraces to maximise the efficiency of irrigation. We are now working on a feasibility study which will test different irrigation systems to identify scalable ways to further reduce water use and methane emissions on farms. The project will initially involve 50 basmati farmers who will test techniques and close monitoring will allow us compare results and identify best practices that can be scaled up across our basmati supply chain.

Engaging with 7000+ farmers

Working with thousands of smallholder farmers is a complex process – we must build trust, provide education and allow time for farmers to change their practices. Working closely with our partners, we support the farmers who grow our rice with the focus on three key areas:

- Compliance with environmental and social legislation.
- Going beyond compliance to reduce climate and water impacts.
- Working with others to increase transparency and scale up our positive impact.

Improving farming practices through Contract Farming

Our Contract Farming partnership approach supports and incentivises farmers to monitor and improve their practices from sowing to harvest. Teams of field technicians provide constant advice, training and monitoring to support farmers throughout the season. We listen to research on new planting, growing and harvesting techniques to enable farmers to stay at the forefront of developments. The contracted farmers who meet our Contract Farming standards at the end of the growing season receive a premium for their rice.

Beyond compliance – the agricultural extension programme

Our wide-ranging training and awareness programme engages and educates farmers in the latest agricultural practices including optimum use of crop protection and ways to increase crop yields and lower costs. Field motivators provide training through village schools and agricultural university tours starting throughout the year. This benefits farmers and their communities and adds long-term value to the basmati supply chain.

Our contribution to the SDGs



2.3 Double the agricultural productivity and incomes of small-scale food producers

2.4 Ensure sustainable food production systems and implement resilient agricultural practices that increase productivity and production and that help maintain ecosystems



6.3 Improve water quality by reducing pollution and minimising release of hazardous chemicals and materials

6.4 Substantially increase water-use efficiency ensure sustainable withdrawals



WE CARE ABOUT OUR OTHER INGREDIENTS TOO

We source other natural ingredients and spices to make our ready-to-heat products and we uphold high social and environmental standards when we source these ingredients.

Coconuts

Why do we care?

Coconut (desiccated and creamed) is a key ingredient in several of our Steamed Rice and Super Grains. The global coconut products industry is growing, due to its popularity with consumers and the drive to replace palm oil ingredients. Like rice, most coconuts come from independent smallholders. The global coconut sector is relatively informally managed and many growers receive a low price for their harvest.

What are we doing about it?

We source our coconut from Indonesia and the Philippines through one of the UK's largest importers that cares for coconut pickers and the environment. At the Indonesian plantation that our coconuts come from, smaller trees are planted along the canal to reduce erosion, protect wildlife within the plantation, and reduces climate impacts by preventing wildfire and reusing coconut husks.

A field of sunflowers with a teal overlay containing text.

Quinoa

Why do we care?

We add quinoa to our steamed Wholegrain Basmati, Super Grains and dry rice blends to add nutritional benefit. It is a natural whole grain that has grown rapidly in popularity due to its health benefits. Quinoa is a versatile, high-protein superfood that is gluten free and low GI. It relies on soil and climate to grow and there is a strong focus on environmentally friendly farming.

What are we doing about it?

We buy British quinoa, supporting local growers with an emphasis on provenance and quality. We buy direct from growers, providing full traceability and reducing food miles to minimise climate impacts. No pesticides are used and we source wholegrain quinoa which has nutritional, colour and flavour benefits being slightly darker and giving a greater fibre content a nuttier flavour.

Sunflower oil

Why do we care?

We use sunflower oil in several of our steamed rice varieties. As a popular staple ingredient, demand for sunflower oil is increasing. Although growing and farming has been steady in recent years, climate change and global warming has impacted crop harvests leading to shortages. Along with biodiversity and waste disposal impacts, this is driving our shift towards using other oils.

What are we doing about it?

Our sunflower oil is sourced from Europe and complies with the requirements of international sustainability and carbon certification. We buy it from manufacturers who actively support the development of sustainable agriculture and are approved by global food safety initiatives. We work hard to minimise impacts through state-of-the-art manufacturing processes aimed at avoiding food waste.

Rice bran oil

Why do we care?

Rice bran oil is a nutritious oil produced from the oily layer of brown rice which is separated as rice bran while polishing white rice. It is naturally rich in good fats as well as vitamins and antioxidants. We use rice bran oil as an alternative to sunflower oil in several of our products.

What are we doing about it?

India is the largest producer of rice bran oil and this is where we source it from. The processing plant in the Punjab uses a physical refining process to preserve nutrients which would otherwise be lost due to the use of chemicals. Our supplier is committed to protecting the environment through conservation of natural resources and biodiversity, increasing capacity among smallholder farmers, and protecting soil, air and water.

Eggs

Why do we care?

We use egg in our popular egg-fried rice products to add authenticity to the dish. Egg consumption globally is growing and consumers are concerned for the welfare of laying hens, driving demand for free-range eggs.

What are we doing about it?

Animal welfare is an important principle of our ethical sourcing and the humane treatment of chickens is a priority. We only source free-range egg which comes from hens raised in open buildings with year-round access to grass.



REDUCING THE IMPACT OF OUR MANUFACTURING

We think all businesses must reduce their emissions – collective action is the only way to avert the climate crisis and avoid its potentially devastating impacts. That's why we set our ambition to achieve net zero carbon emissions by 2040. We don't have all the answers yet, but we're working on a roadmap to ensure we can achieve it.

How is Tilda responding to the climate crisis?

We support the UK Food and Drink Federation's ambition to reach net zero by 2040, but achieving it is going to be a challenge. For Tilda, becoming net zero will require investment and collaboration across the value chain – from paddy to plate.

To help identify our opportunities to reduce emissions, we're working with a leading expert to develop a roadmap towards net zero. We'll start by focusing on the parts of our carbon footprint which we directly control – our manufacturing and purchased energy. We've already made significant strides

in improving energy efficiency in our manufacturing and our electricity has been from a 100% renewable supply since 2020.

Further challenges lie in developing opportunities to reduce the carbon impacts of our supply chain – including emissions that arise from producing our ingredients and packaging. This will be a long-term journey with our supply partners which will require development of new technologies and techniques, such as those we're testing in India to explore how to reduce emissions with rice farmers.

OUR APPROACH

Our state-of-the-art manufacturing processes are precisely managed to ensure the highest standards of food safety, quality and flavour. We invest to reduce our environmental impacts with a strong focus on climate change and waste.

Why do we care?

It's part of our responsibility to society and the planet that we manage the impacts of our manufacturing. We work hard to reduce the impacts of our manufacturing processes which use resources such as energy and water, produce emissions and wastewater, and generate waste. As well as protecting the planet, improving our manufacturing and investing in modern technologies can increase efficiency, raise safety standards and drive down costs.

How we make our products

We make our products at two state-of-the-art manufacturing sites. Tilda Classic is our rice mill where we process dry rice and Tilda Jazz is the factory where we create inspiring recipes and produce our ready-to-heat pouches.

Rice milling involves removing the husk and bran from the rice grain to produce the white, polished grain. It takes precision and expertise and we have invested significantly in our mill, including a major upgrade in 2015.

Making our ready-to-heat pouches involves a highly controlled, sophisticated process to ensure food safety and taste. Milled rice is mixed with natural ingredients according to our recipes and cooked and sterilised in the pouch using pressurised steam.

Our carbon footprint

On average, our manufacturing processes across the UK emit approximately 3123 tonnes of CO₂ annually.* We have reduced our carbon footprint by 18% since 2017 through investments and efficiencies.

Our current carbon footprint calculation includes our Scope 1 and Scope 2 emissions. Scope 1 covers the direct emissions from our manufacturing sites and head office. Scope 2 covers the emissions that arise from the generation of energy which we buy to power our operations. These are the areas over which we have the greatest influence and opportunity to improve by taking action in the short term. We talk more about this and our Scope 3 emissions over the page.

Did you know?

We switched to using only renewable electricity in 2020. This reduced carbon emissions from electricity consumption at our UK sites to zero.

What are we doing about it?

Our efforts to reduce our climate impacts focus on three key areas:

- Reducing energy consumption and investing in energy efficiency
- Developing circular processes to reduce waste
- Identifying our roadmap towards net zero emissions by 2040

Our contribution to the SDGs



7.3 Double the global rate of improvement in energy efficiency



12.2 By 2030, achieve the sustainable management and efficient use of natural resources

12.3 By 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses

THE ROAD TO NET ZERO

Tackling climate change can't wait. It is one of the greatest risks facing society and it will impact the future of our business. We know we must act to decarbonise our business in line with the journey to net zero.

The UK is committed to net zero emissions by 2050 but the pathway to achieve it is unclear. We support the UK Food & Drink Federation (FDF) commitment to achieve a 60% reduction in the energy used by our industry by 2040 as our journey progresses. The sector has already collectively slashed carbon emissions by 55% since 1990.

We are working with ENGIE, a leading player in the transition towards a carbon-neutral economy, to develop a roadmap for how we will become net zero. It is focused on reducing energy consumption and investing in more environmentally friendly technologies and processes. Some of our carbon emissions may be balanced through carbon off-setting to achieve net zero emissions while new technologies and innovations are developed.

Our roadmap will cover Scope 1 and Scope 2 emissions which are the areas over which we have direct control and can act to address in the short term. Given that our electricity for manufacturing is already 100% renewable, the solution to decarbonising our manufacturing processes will involve moving from gas to a combination of electricity and hydrogen. This requires the development of new technology to replace gas in the manufacturing process for ready-to-heat pouches.

Our climate impacts also extend beyond our own activities – Scope 3 emissions cover the indirect emissions that arise across our value chain, from paddy to plate. This includes rice cultivation and the emissions from making and disposing of our packaging. These are areas we will explore as part of our longer-term approach to reducing our climate impacts. Because we have less direct control over these activities, our progress will depend on collaborating and engaging with many others across the value chain.

What do we mean by 'net zero'?

Achieving net zero means balancing the greenhouse gas emissions we produce by reducing our existing emissions and actively removing emissions from the atmosphere through carbon offsetting until we reach net zero.

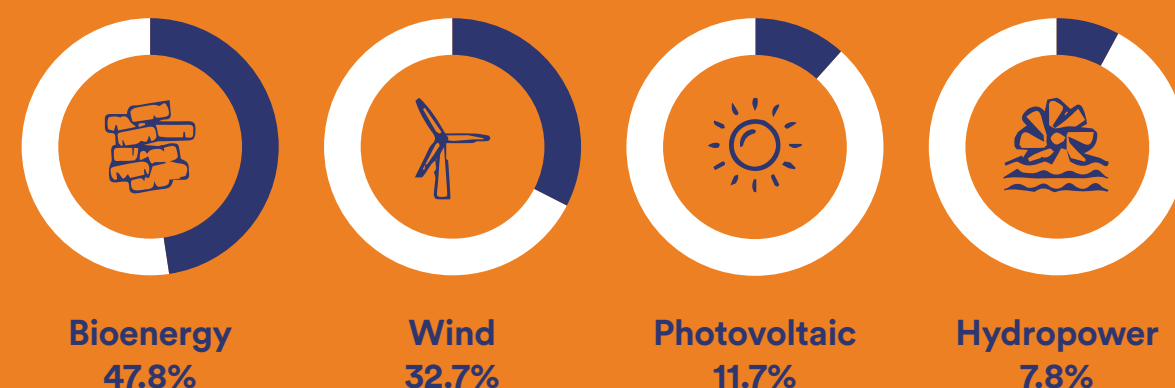


WHAT HAVE WE ACHIEVED?

100% renewable electricity for manufacturing

We have used 100% renewable electricity for our manufacturing processes since 2020 and low carbon electricity since 2017. This means that carbon emissions from electricity consumption at our UK sites have been zero since 2020. We ensure this through a power purchase agreement (PPA) with Haven Power which is independently verified annually.

Renewable energy used in the year up to 31 March 2020:



The fuel mix for electricity supplied by Haven Power during the 12 months ending 31 March 2020. www.havenpower.com/news/haven-power-100-percent-renewable/

Reducing emissions from shipping

To reduce the environmental impact of shipping, our suppliers are investing to increase standards of ship design and drive energy efficiency.

Our partners, MSC and Hapag-Lloyd, are committed to supporting cleaner seas through

modern fleets with minimised air emissions. Investments in capacity management have significantly increased average ship capacity and larger, more advanced mega-ships are propelled by ultra-efficient G-type engines which use low-sulphur fuel oil and incorporate the latest energy-saving technologies.

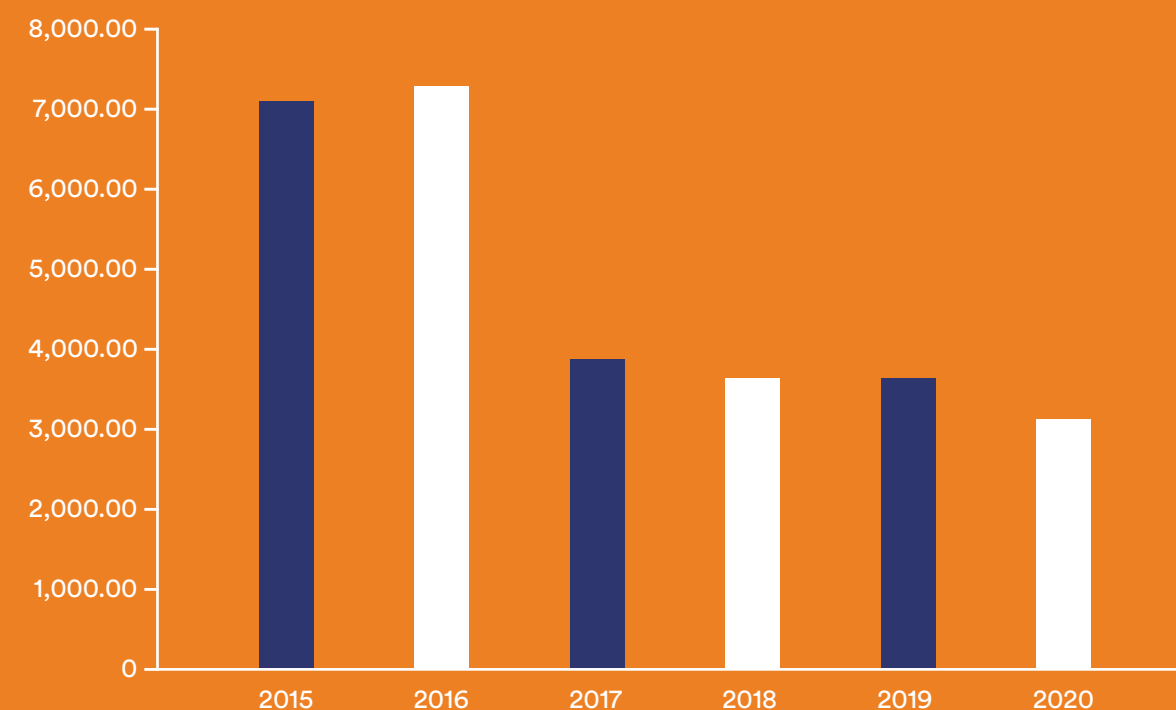
Energy investments and efficiency

We have been able to increase our energy efficiency through investments in hi-tech equipment and processes. This includes investments in technologies to recycle steam condensates and cooling water, more efficient air compressors and more efficient milling processes. It has enabled us to consistently achieve our energy reduction targets set under the Climate Change Agreement between the government and the Food & Drink Federation (FDF) over the last two decades. As a result, our energy consumption today is 10% lower than in 2007.

In the last year, we achieved a 17% reduction in energy consumption at our Jazz manufacturing facility and a 10% reduction at our Classic rice mill (against the 2007 baseline year).

We have committed to deliver a further 8% reduction for Jazz and 5% for Classic over the next two years (against the 2018 baseline year).

Total Emissions (tonnes of CO₂e):



In 2015 and 2016 we relied on non-renewable electricity sources. In 2017 we moved to low carbon electricity and in 2020 we started to procure 100% green electricity.

REDUCING WASTE

We've worked hard to reduce our waste from manufacturing and to ensure nothing ends up in landfill. Reducing food waste is a high priority, not least due to its climate impact. That's why we've signed up to the UK Food Waste Reduction roadmap to help cut food waste by half by 2030.

No waste, just taste

Rice is a valuable commodity and producing it impacts the planet, so we make sure no part of the grain goes to waste. The milling process involves gently rubbing away the hull and outer bran layer of each rice grain which creates natural by-products. Rice bran is formed into pellets and used as a nutritious ingredient in animal feed and the woody outer hulls are used as a renewable energy source. In this way, we extract maximum value from each grain – a key principle of the circular economy.

We also try hard not to break any precious basmati grains but, inevitably, some get broken during milling. We sell larger broken grains as Basmati Broken Rice, which is popular with some consumers, and smaller grains are used to make rice flour.

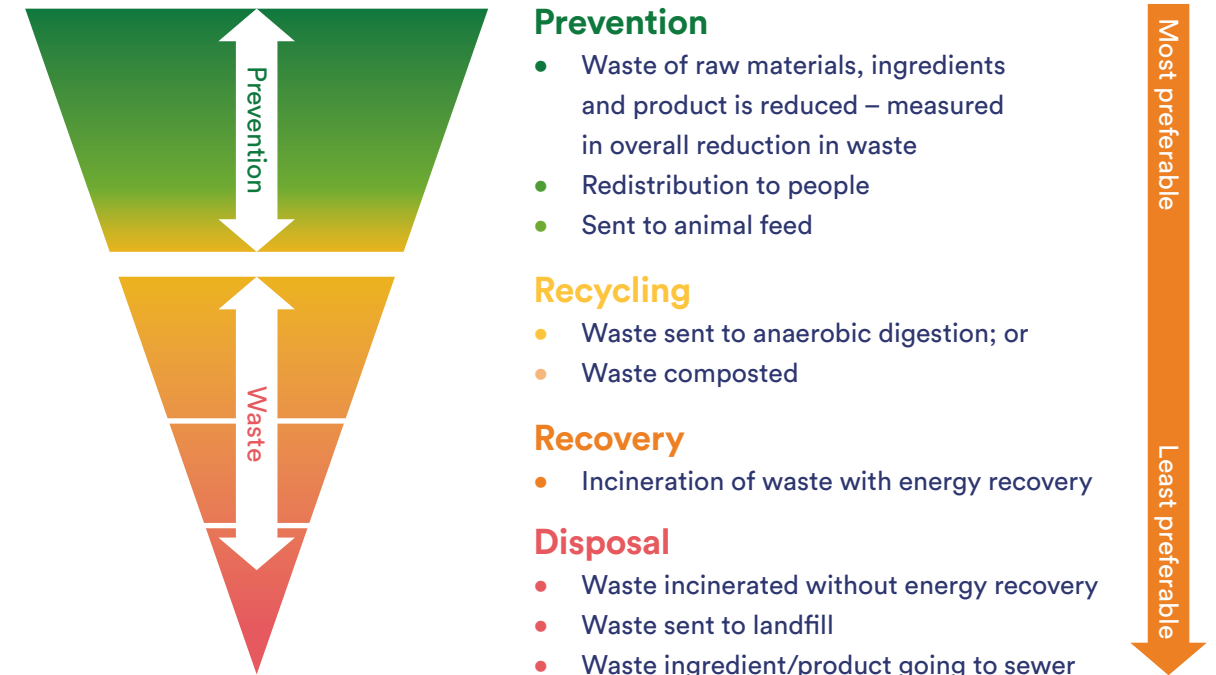
We manage every stage of making our ready-to-heat pouches with absolute precision to avoid accidental waste – but waste can arise due to the extremely high standards we require. We apply the food and drink waste hierarchy to manage our waste – protecting the environment and supporting the circular economy. The higher up the pyramid we manage our waste, the better.



Did you know?

We commissioned Huski Home to make a Tilda sustainable travel cup made from waste rice husk to commemorate our 50 year anniversary.

The food and drink waste hierarchy



What have we achieved?

Avoiding waste is always our priority but where it cannot be avoided, we ensure our waste is reused – for example as a nutritious ingredient in animal feed. None of the bi-products of the milling process go to waste.

At our Jazz factory, we started diverting our food waste from landfill to anaerobic digestion as part of a circular system in 2018. The wasted rice and other ingredients are processed using anaerobic digestion to be used as a fertiliser.

What's next?

We've achieved a great deal and we will do more. In 2021, we signed up to the UK Food Waste Reduction Roadmap – an industry-wide programme setting out how the UK food industry will help to cut food loss and waste in half by 2030. As part of our commitment, we will measure and publicly report on progress and share what we learn to reduce our waste and help consumers do the same.

MANAGING OUR WATER IMPACTS

Producing rice involves thirsty processes. We have invested in technology to reduce water losses from manufacturing and reducing our water use will be a priority of our energy and waste reduction programmes.

Why do we care?

We depend on water as an ingredient, to mill our rice, to steam our ready-to-heat pouches and for secondary purposes, such as cleaning. Research shows that the east of England, where we are located, will be short of water by up to 1.6 billion litres per day by the 2050s unless current practices are changed¹². It's in all of our best interests to use water wisely and protect natural wetland environments.

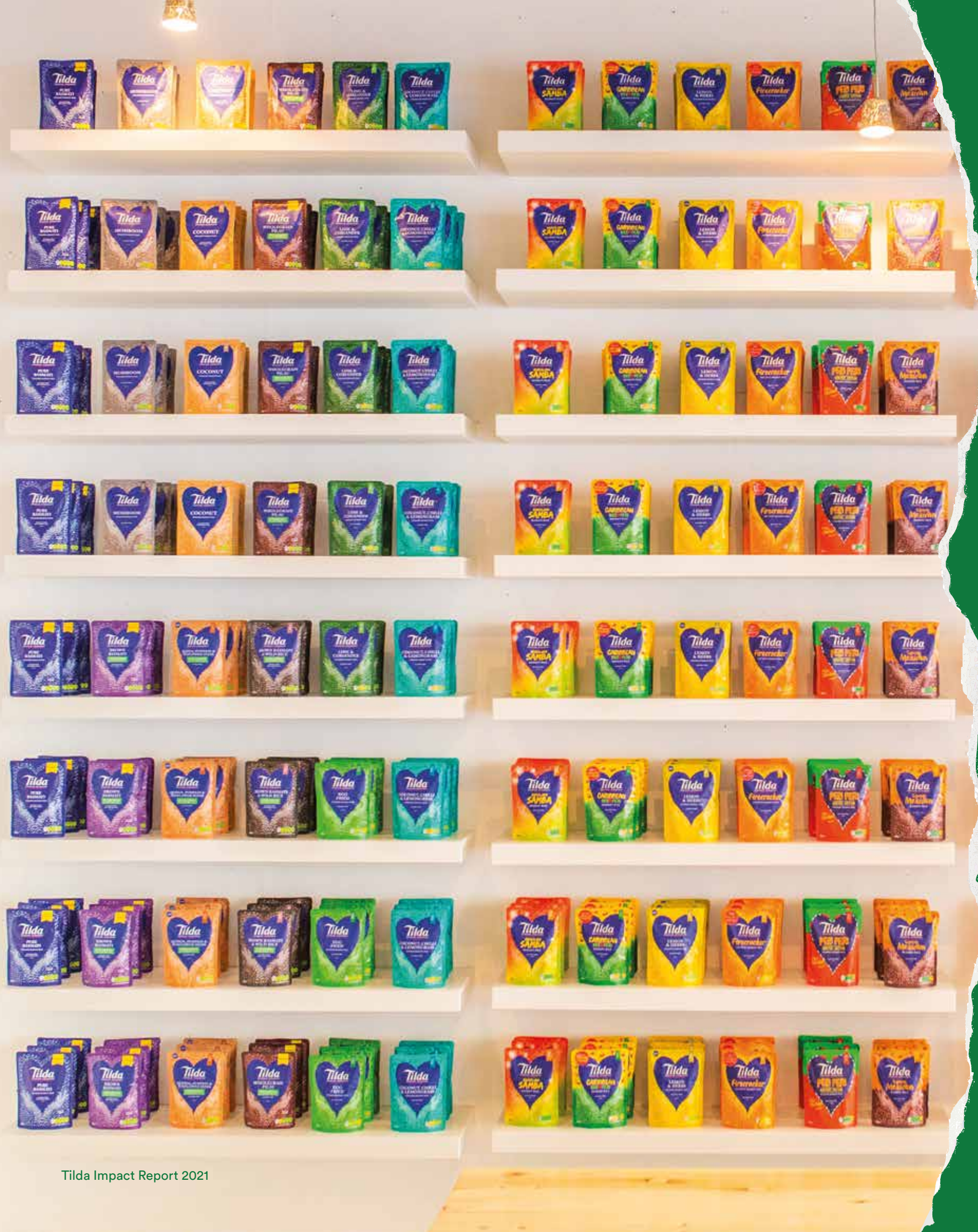
What are we doing about it?

We have invested in a closed-loop evaporative system for cooling our processes. We return water condensate from steam generation to make the system as efficient as possible and reduce both water and energy losses. Wastewater from our manufacturing is managed under trade effluent consents to ensure it is properly treated and recycled by our wastewater partners.

What's next?

Looking ahead, water use will be a key focus in our energy and waste reduction programmes.





REDUCING THE IMPACTS OF OUR PACKAGING

Packaging plays a crucial role in protecting our products and avoiding food waste, which is a major contributor to climate change. As we develop new packaging, we have to balance the need for functionality with the drive for more environmentally friendly materials. It's a complex challenge that we believe needs companies to work together in a truly open and collaborative way to develop the solutions that are needed.

What is Tilda doing to develop more environmentally friendly packaging?

We receive a lot of questions about our plastic pouches, so we know it's an area people care deeply about. It's also one we're determined to address, although getting there is going to take time. As a first step, we're ensuring all our packaging can be recycled. We've launched a new format pouch made from a single material that can be easily sorted and recycled. Until the recycling infrastructure to enable people to put this type of packaging out with their kerbside recycling is available, we're partnering with Ecosurety to enable it to be returned for recycling via major supermarkets.

Looking ahead, finding lower impact packaging solutions will mean engaging with other companies and experts across the value chain – from packaging producers to waste management providers. We want to see greater collaboration between companies and a pre-competitive mindset among our peers so that we all work together to drive truly meaningful change.

OUR APPROACH

Packaging is crucial for preventing food waste but it also accounts for a significant part of our environmental footprint. We've set clear commitments to improve our packaging and ensure it is 100% recyclable by 2025.

Why do we care?

Packaging is essential for keeping products safe and fresh, ensuring they are not damaged in transit and extending shelf-life. This is crucial for avoiding food waste which has the biggest environmental impact of the entire food supply chain. At the same time, packaging uses finite resources and creates waste. It must be disposed of responsibly as part of a circular economy to reduce its impacts on the planet and keep resources circulating in use for as long as possible.

Tilda produces packaging in a variety of formats including block packs, big bags and microwave pouches. Our main packaging materials are plastic (PP, PPE and OPA), paper and cardboard. We support the implementation of Extended Producer Responsibility schemes that ensure businesses take responsibility for the impacts of post-consumer waste.

Our contribution to the SDGs



12.5 By 2030, substantially reduce waste generation through prevention, reduction, recycling and reuse

What are we doing about it?

We're working with our suppliers to develop packaging innovations that reduce the volume of our packaging and make it more recyclable. Evolving packaging takes time – every step must be tested and adjusted to meet requirements for food safety, quality and effectiveness and to work on our packing lines.

Getting lighter

We've focused on light-weighting our packaging for many years. We've reduced the average annual weight of plastic packaging going to market by 42 tonnes since 2009 for our ready-to-heat pouches and by 25 tonnes across the rest of our packaging since 2017.

Going circular

We've committed to make 100% of our packaging recycle-ready by 2025. For example, we recently launched a new range of dry rice blends in 375g cartons that are 100% recyclable. Achieving this commitment will require collaboration and innovation across the value chain – from packaging manufacturers to consumers and waste managers.

Innovative design

Changing to recycle-ready packaging requires research and development. We're collaborating with suppliers to develop packaging that is readily recyclable. Limiting factors in rolling out recyclable packaging are the current availability of recyclable materials and recycling capabilities, but we are not complacent and we are making progress.





FOCUS ON FLEXIBLE PLASTIC PACKAGING

Plastic packaging is lightweight, strong and plays a huge part in avoiding food waste. At the same time, it must be collected and recycled as part of a circular system to reduce its environmental impacts. Finding packaging solutions that deliver truly meaningful benefits – rather than pushing the impacts elsewhere in the food value chain – is a challenge the entire food and packaging industry is working together to address.

There's more to plastic packaging than meets the eye

Plastic is a relatively new material that has spread across the planet in the past 50 years, bringing multiple benefits and impacts. In the past decade, plastic packaging has become synonymous with the wasteful way we live due to its devastating impact when it is not disposed of responsibly.

Solutions must deliver true benefits that consider the sustainability impacts of packaging across the entire product lifecycle – from raw materials to end-of-life disposal. When you look at the overall impacts of the food supply chain, by far the biggest environmental impact comes from growing, manufacturing and transporting food. We must avoid food waste to help reduce these impacts and flexible plastic packaging currently plays a crucial role.

Plastic has many qualities that make it an ideal packaging material. It is lightweight and strong compared with other packaging materials and it has excellent barrier properties which protect food and keep it fresh. Studies have shown that if there was no plastic packaging available and other existing materials were used, the overall packaging consumption of materials, energy and emissions would increase.¹³

Our plastic pouches have traditionally been made up of several layers of different material. There are benefits of this type of film for significantly reducing the risk of food spoilage and wastage. However, this type of packaging is not commercially recyclable in the UK at the current time. The laminate part of pouch, which is in contact with food, also cannot be made of recycled content for food safety reasons.

There is much more we must do as a society to reduce the impacts of plastic packaging. Nearly all types of plastic can be recycled, but investment in recycling technology and infrastructure is needed world-wide to scale up the recycling of plastic.

The UK government has committed to all plastic packaging in the UK market being recyclable, reusable or compostable by 2025. Companies must prepare for this and, we believe, work together to bridge the gap until the right recycling infrastructure becomes available.

What are we doing about it?

We are working hard with our suppliers to develop solutions. Our goal is to shift to a circular system where we use less plastic in the first place and what we do use is recycled. We think all plastic packaging should be recovered for recycling as soon as it is possible to do so and that the right infrastructure must be put in place as a high priority.

We're taking three key actions to achieve our ambition:

- Reducing the amount of plastic we use by continuing to light-weight our packaging;
- Evolving the types of plastic packaging we use so that they can be recycled by 2025; and
- Investing in initiatives to enable consumers to return and recycle their plastic waste packaging until kerbside collection is available.

While the laminate part of our pouch, which is in contact with food, cannot be made of recycled content, we are looking into whether the other layers can be.

What have we achieved?

Tilda signed up to the UK Plastics Pact in 2021, a globally-recognised voluntary agreement to develop a circular economy for plastics. By signing up, we have committed to meet The UK Plastics Pact commitments for 2025:

- Eliminate problematic or unnecessary single-use packaging through redesign, innovation, or alternative (reuse) delivery models;
- Ensure 100% of plastic packaging is reusable, recyclable or compostable;
- Effectively recycle or compost 70% of plastic packaging; and
- Maintain a 30% average of recycled content across all plastic packaging.

Introducing recycle-ready packaging

We've been working with our suppliers to develop new packaging solutions with a view to having 'recycle-ready' packaging on the market from April 2021. Our new pouches will be made from a plastic mono-material which will mean they are recyclable once kerbside recycling becomes available in the UK by the government's target of 2025.

These recycle-ready pouches can't be put in household collections just yet but when local authority kerbside recycling schemes are ready to accept recycle-ready flexible plastic film, they will be able to be.

In the meantime, we've joined the Flexible Plastic Fund, a nationwide collaborative fund giving value to flexible plastics so they are properly recycled. Managed by B Corp compliance scheme Ecosurety and supported by major retailers, the fund intends to make flexible plastic recycling a financially sustainable system in the UK. Via this take-back scheme, consumers will be able to return our packaging for recycling at leading supermarkets from July 2021.

Producing clear information on packaging

We have put careful consideration into the information we put on our packaging to ensure transparency for consumers about how and where our packaging can be recycled. We think this is the honest approach and that we must not claim our packaging can be widely recycled until kerbside recycling is available.

We are contributing to the Flexible Plastic Fund so that consumers can return their plastic packaging to be properly recycled from 2021.

Find out more: www.flexibleplasticfund.org.uk





MAKING A POSITIVE IMPACT ON COMMUNITIES

We're proud to share a table with people from all walks of life. They inspire us to do better for our business and for communities every day. Supporting healthy communities and a thriving foodservice industry is especially close to our hearts. We're committed to helping to deliver the UN Sustainable Development Goal (SDGs) to end hunger and ensure access for all to safe, nutritious and sufficient food all year round.

Our charitable partnerships

Tilda's partnership with the World Food Programme

We understand the vital role food plays in bringing families together and supporting nutrition. That's why we've partnered with the World Food Programme since 2013 to help combat low birth weight and give kids the best start in life. We've donated over 7 million nutrition-boosting meals through the "Helping Mum's Together" campaign which supports mothers to give their unborn and young children the best start in life. For every specially-marked pack of Tilda Pure Basmati Dry and pouch of Tilda Steamed Basmati sold, we donate the value of at least one meal to a new or expectant mum in Cox's Bazar, Bangladesh. We increased our donation in 2020 to \$270,000 USD in response to the global pandemic.



Educating schools through The Big Meal Giveaway with Mary's Meals

The Tilda Together campaign is aimed at primary and secondary schools across the UK. It brings together school caterers, teachers, parents and pupils to understand the importance of delicious and nutritious meals in schools and to encourage pupils to try new foods. We have pledged to donate the equivalent of a meal to Mary's Meals for every bag of Tilda Brown & White sold to school caterers. Mary's Meals provides life-changing daily meals to impoverished schoolchildren in 15 countries across Africa, Asia, Latin America and the Caribbean. So the campaign helps schools in the UK provide healthy, balanced meals and, at the same time, feed vulnerable children around the world, attracting them in to the classroom to receive an education. We also support Mary's Meals through company fundraisers, wholesale partner programmes and initiatives such as 'Double the Love', which has seen us double our pledge.



Fighting hunger in the UK

We partner with The Felix Project, London's leading food redistribution charity. Every month, we donate shelf-ready rice products which The Felix Project distributes to homelessness charities and food banks. Due to the unprecedented demand for rice during the lockdown, we doubled our donations to a minimum of ten pallet loads per month. We also committed the proceeds from our 50th Anniversary celebration recipe book 'Your Flavourful Food Stories' to support the amazing work of The Felix Project.



Engaging with communities and younger generations

Challenging children to ‘Eat them to defeat them’

Some 80% of children in the UK do not eat enough vegetables and a third eat less than one portion a day. Half of parents say they have given up trying. Veg Power was founded in 2018 to turn vegetable consumption in the UK around. We sponsor their six-week schools campaign to reach 400 schools and over 100,000 children with education, support and guidance for recipe development along with the challenge to ‘Eat them to defeat them’ to make eating vegetables fun at school and at home.



Educating communities about the benefits of rice

We’re passionate about the food journey and we support the education of young and old about the healthy, nutritious benefits of rice. We’re supporting chef Cyrus Todiwala to expand Mr Todiwala’s Academy beyond vocational training to reach less advantaged communities. His vision is to educate communities to understand the value and nutritional benefits of rice and how to cook it to create affordable, nutritious meals for children and adults alike.

Standing shoulder-to-shoulder with our friends in hospitality

The nationwide lockdown had a huge impact on the hospitality industry which saw its economic output fall 90% in April 2020 compared to February 2020.¹⁴ Our foodservice business has a very close relationship with the industry and we couldn’t stand by and do nothing. We put together a Road to Recovery toolkit to support foodservice businesses to return bigger and better than before. From smart menus and takeaway options to making the most of outdoor space – the toolkit is focused on efficiency and streamlining while creating an experience that will rebuild consumer confidence. As the hospitality sector opens back up, we say now is the time to show consumers what they have been missing and keep them safely coming back.

Our contribution to the SDGs



2.1 End hunger and ensure access for all to safe, nutritious and sufficient food all year round

Inspiring the next generation of talented chefs

Our commitment to shaping a thriving hospitality industry extends the next generation of budding chefs. We help to inspire and educate students to create high quality, wholesome food. Tilda has partnered with Cyrus and Pervin Todiwala to deliver the Zest Quest Asia competition since it was launched in 2013. It raises the profile of Asian cuisine as a future career choice and students are educated about food waste which forms part of the judging criteria. In 2021, the Zest Quest Asia – Tilda Challenge went virtual due to Covid-19. Over 1,200 students attended online events and twelve finalists were chosen from over 90 entries.



“I love working with people who are on my wavelength and Tilda fits in perfectly with our ethos of quality, community, sustainability and giving back. We’ve found a mutual ground on which to work together and share knowledge. This is why my involvement with Tilda goes back more than twenty years.”

Cyrus Todiwala OBE





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Photography

15. David Abbishaw – Page 47



Tilda

www.tilda.com