



Allfresh

Sustainability Report

**GROWING A GREENER FUTURE , PIONEERING LOW CARBON &
PLASTIC FREE SOLUTIONS**

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Introduction

At **Allfresh**, sustainability is more than a buzzword—it is the foundation of our mission and the driving force behind every decision we make. As a fruit and vegetable wholesaler, we are acutely aware of the environmental impact of our operations, from sourcing and packaging to transportation and waste management.

We believe that sustainability is a shared responsibility. By working closely with our dedicated team, suppliers and loyal customers, we strive to make meaningful changes that reduce our environmental footprint while supporting local communities and ecosystems.

Together, we aim to drive progress in the wholesale food industry and set a standard for sustainable practices. We believe it's time to act is now before it's too late.

Commitment to Local Sourcing

Supporting local first.

At Allfresh sourcing Irish-grown produce is a core principle. By prioritizing local growers we contribute to the local economy, reduce transportation emissions and deliver the freshest produce to our customers.

When Irish produce is unavailable due to seasonality we carefully select European alternatives, ensuring that we always choose the option with the least environmental impact. This commitment to transparency and sustainability strengthens our relationships with customers who trust us to make the best choices for both the planet and their plates.

Achievements in Local Sourcing:

1. **Large Onions:** In 2024, 41% of our large onions were sourced from Irish growers, a significant step toward reducing our reliance on imports.
2. **Pak Choi:** Transitioned entirely to Irish-grown, eliminating the need for imported alternatives.
3. **Garryhinch Mushrooms:** Increased Irish sourcing for key varieties, including Shitake (40%), Oyster (44%), and Mixed Wild Mushrooms (60%).
4. **Trio Mixed Lettuce:** Previously imported, now 100% sourced from Ireland.
5. **Courgettes and Cucumbers:** While 45% of courgettes are Irish, only 14% of cucumbers are locally grown—an area where we AIM to improve.
6. **Basil:** 25% of our basil is now grown in Ireland, with further progress anticipated in the coming years.
7. **Peeled Brussel Sprouts:** In 2024 we sold 100% Irish peeled brussels sprouts, no imported. 200 x 5kg = 1000kg bought in Ireland rather than Holland.

By increasing our reliance on local produce we have significantly reduced air miles, supported Irish growers, and ensured that our customers receive the freshest products possible. However we recognize there is still more to do especially in categories such as apples, scallions and cucumbers.

Driving Plastic-Free Solutions

Plastic waste is one of the greatest environmental challenges of our time, and Allfresh is proud to be at the forefront of reducing single-use plastic in the wholesale food industry. Through our **"naked produce" initiative**, we are transitioning away from unnecessary plastic packaging and encouraging our customers to embrace a more sustainable way of buying.

Plastic Packaging Reductions in 2024:

In 2024, we eliminated **665, 656 single-use plastic packs** through changes to packaging and product offerings. We sell our split / single items by single/kg not in plastic packs like our competitors. **2024 we sold 840,845 split items:** roughly **saving 300, 000** plastic packs. Key achievements include:

- **Mixed Peppers:** Transitioned 97,680 packs to loose, significantly reducing plastic waste.
- **Herbs:** Selling herbs loose reduced the use of 115,002 plastic packs.
- **Bananas:** Eliminated 10,000 plastic bags, demonstrating the potential of simple changes.
- **Tenderstem Broccoli:** Shifted from 200g packs to bulk, cutting 58,355 packs.
- **Celery:** In 2024 we sold 3,878 boxes of plastic wrapped celery that's 46,533 plastic packs and 1,713 boxes of naked celery that's 17,130 units. That is 37 % less plastic packets.

Opportunities for Future Reductions:

While we have made great strides certain products present challenges that require collaboration with customers and suppliers:

- **Berries:** Moving from small 227g/250g plastic punnets. This will significantly reduce packaging waste. All our berries are now in cardboard punnets.
- **Grapes:** We sold 3032 that's 30,000 plastic packets sold. AIM is to reduce plastic packs by 50 % that's 15,000 less plastic packs.
- **Celery:** Currently, 38% of celery is sold "naked." Expanding this initiative is a priority for the coming year.
- **Avocado:** In 2024 we sold 14,800 units of avocados that's 7,500 plastic packets. We now do loose avocados. Aim is zero plastic packs that's 82,340 less packets.
- **Cherry loose tomatoes:** New initiative to reduce plastic. We offer loose 4kg boxes of loose cherry tomatoes. In 2024 we sold 14,905 boxes that's 134,150 plastic packs AIM is to reduce this by 50% which is 67,075 less packs.

These changes highlight the power of collective action. With continued customer support we can eliminate even more plastic from our supply chain.

Minimising waste

Our drivers take back **empty boxes, plastic, cardboard, and timber** on delivery to reuse and minimise waste supporting a more sustainable cycle.

- **Reusing materials** for split or smaller deliveries.
- **Providing cardboard and plastic boxes** to local growers for repurposing in their operations.

ALL PLASTIC & CARDBOARD waste is baled and sent for recycling weekly, ensuring that as little waste as possible enters landfills.

We also offer a **plastic returnable crate service**, allowing customers to receive their orders in reusable crates instead of disposable packaging. These crates are collected weekly reducing waste and ensuring a circular system that benefits both businesses and the environment.

Addressing Food Waste

We are proud to say that Allfresh has zero food waste. Nothing goes to landfill.

Food waste is a critical global issue and at Allfresh we have implemented innovative solutions to minimize waste while benefiting our community and the environment.

1. **Discounted Sales:** Overstocked items are offered to customers at reduced prices, preventing food from going to waste.
2. **Charity Donations:** Excess produce is donated to organizations like Feed Cork and Penny Dinners, ensuring that surplus food reaches those who need it most.
3. **Animal Feed:** Produce unsuitable for human consumption is repurposed for animal feed at Fota Island Zoo and local pig farms, creating a circular economy that benefits both animals and the environment.

By prioritizing these strategies we not only reduce landfill waste but also foster a culture of resourcefulness and community support.

Sustainability Consultancy

We offer a free consultancy service designed to help you make more sustainable choices in your food business. Our team will work with you to reduce plastic use, minimize food waste, and lower the carbon footprint. By carefully reviewing your current menu and sourcing practices we can suggest alternative products and ingredients with a lower environmental impact without compromising on quality or taste.

Investing in Energy-Efficient Operations

Energy efficiency and renewable energy are central to Allfresh's sustainability strategy. In 2024, we continued to invest in systems and technologies that reduce our reliance on non-renewable resources.

Solar Power

Our facility is powered by over 90 solar panels, which generated **24% of our total energy use** this year. Additionally, **10% of this energy was returned to the grid**, contributing to the wider community's renewable energy supply.

Electric Equipment and Vehicles

- **Forklifts:** Replaced three diesel forklifts with two electric ones, reducing emissions and operational costs.
- **Electric Vehicles:** Sales representative Damian now drives an electric car, setting an example for sustainable transport in the food industry.

Exploring HVO Fuel

We are actively researching the potential of **Hydrotreated Vegetable Oil (HVO)** as a cleaner alternative to diesel for our fleet. HVO produced from renewable resources can reduce greenhouse gas emissions by up to 90%. While adopting HVO presents significant cost challenges, we believe it is a necessary step toward a greener future.

Rainwater Harvesting

A rainwater harvesting system is used to clean our fleet of vehicles, reducing the demand for freshwater and lowering our environmental impact.

Promoting Ecosystem Support and Biodiversity

Sustainability is not just about reducing waste and emissions—it's also about enhancing the natural world. At Allfresh we actively support biodiversity and ecosystem health by:

- Planting **bee-friendly flowers and trees** around our facilities to promote pollinator populations.
- Using **vehicle tracking systems** to optimize delivery routes, reducing fuel consumption and emissions.
- Our **eco-friendly insect hotel** provides a safe habitat for beneficial insects, supporting biodiversity and enhancing the health of the environment.
- Our **bee hives** support local pollinators, help enhance crop yields and contribute to a healthier environment.

These measures help us build a healthier environment while ensuring that our operations remain efficient and sustainable.

Ethical Sourcing and Social Responsibility

Sustainability is not just about the environment—it's also about ensuring a fair and ethical supply chain. At Allfresh we carefully consider the social impact of our sourcing decisions:

- **Labor Practices:** We avoid sourcing produce from regions where low wages and exploitative labour are prevalent. For example we made the decision to purchase no Israeli produce in 2024.

- **Chinese Imports:** While 95% of our peeled garlic is sourced from China due to cost we are actively exploring European alternatives, which are more sustainable and ethically produced. However this transition requires customer buy-in as European garlic is more expensive.

By holding ourselves to high ethical standards we aim to ensure a sustainable future for both people and the planet.

Setting a Benchmark for Sustainability

At Allfresh, we take pride in leading by example. In 2024, we made significant progress in several key areas:

- Eliminated nearly **1 million plastic packs** through our "naked produce" initiative.
- Transitioned more products to **Irish sourcing**, reducing air miles and supporting local growers.
- Generated **24% of our energy** from solar power, with surplus energy benefiting the grid.
- Reduced emissions by adopting **electric forklifts** and vehicles.
- Minimized food waste through donations, discounts, and repurposing.

Looking Ahead

We recognize that our sustainability journey is far from over. Key goals for the future include:

1. Expanding "naked produce" offerings and encouraging customer buy-in for loose options.
2. Increasing the percentage of Irish-sourced produce, especially in categories like scallions, cucumbers and apples.

3. Transitioning additional products such as cherry tomatoes and grapes, to loose formats plastic free.
4. Piloting HVO fuel in our fleet and exploring its long-term viability.
5. Enhancing social responsibility by transitioning away from low-cost, high-impact imports like Chinese garlic.

Sustainability is a collective effort. Together with our customers and partners, we can achieve a more sustainable, ethical, and environmentally responsible future.

Conclusion

At Allfresh, we are not just adapting to sustainability trends—we are shaping them. By reducing plastic use, sourcing locally, minimizing waste, investing in renewable energy and upholding ethical practices, we are setting a new benchmark for the food wholesale industry.

The road ahead requires collaboration, innovation and determination. With your support we can continue to lead the way toward a greener and more sustainable world. Thank you for joining us on this journey. Let's make a difference—together.