

## ESG REPORT

## ENVIRONMENT, SOCIAL & GOVERNANCE















## **A MESSAGE** 1 **FROM AMH**

As a company, we are in the centre of the supply chain between farmers, brewers, distillers and food producers. During our 153 years in business, we have forged strong relationships across the supply chain, ensuring that objectives of our suppliers, customers and their end consumers are met. Achieving our sustainability commitments encompasses all our stakeholders. Realising these objectives can only be achieved by continuing to build on these relationships with a shared goal around sustainability.

> We are delighted to share this ESG report on the back of exciting developments and opportunities *during 2023.*

We made commitments in our inaugural report last year on certain activities that we would undertake in 2023. This report shares what we have achieved in relation to these commitments.

Neil Banbury AMH Managing Director





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## **HIERARCHY** & **COMPANY STRUCTURE**

## **RİCHARDSON**







### ABOUT AMH LOCATIONS PORTGORDON ALLOA 0 mtp BYDGOSZCZ UNITED KINGDOM POLAND GERMANY GT RYBURGH HAMBURG DITCHINGHAM FRANCE EDME

EDME occupies a former maltings site in Mistley, Essex. The site covers three acres and comprises a number of separate buildings and operations including grain cleaning, pearling, flaking and kibbling, milling, and mixing. Milling processes include one operation dedicated to gluten free products. The business has been trading since 1884 from the same site which is situated near the River Stour in a mixed industrial/residential area.

Our products are based mainly on primary raw materials such as grain, malted grain and seeds. These are sourced direct from farm, from merchant's store, maltings, millers and other food ingredient manufacturers. The business produces around 28,000 tonnes annually, around 20% of which is exported. The site and products are BRC A Grade, Organic, Kosher and Halal accredited.

Mark Hodson **Managing Director** 

BRCGS Accreditation since 2006

We have lived and breathed malting since 1870, using a rare combination of traditional and modern malting techniques to produce over 400,000 tonnes of malted cereals every year.

Operating six malting sites across the UK, Germany and Poland, we supply the finest malt to the craft and global brewing, distilling and food industries. We pride ourselves on the quality of our malt, our first-class customer service and excellent technical support.

World class malt quality starts with sourcing the best raw materials from the prime malting barley growing regions. We have long-standing partnerships with key barley growers across our operations.

While we are steeped in tradition, our technical experts are infinitely curious, always looking to push boundaries and take things to the next level. Innovation with suppliers and customers is a source of great joy - and great ingredients.

Steve Le Poidevin **Chief Operating Officer** 

74 **Employees** 

AICRONIZED FOOD PRODUCTS

18 **Employees** 

Established over 30 years ago, Micronized Food Products (MFP) produces a wide range of torrefied and micronized cereals and pulses for the brewing and animal feed industries from a production site located at Northallerton, North Yorkshire.

The processes carried out by MFP are value-adding, bringing a range of attributes to our product portfolio.

Mark Hodson **Managing Director** 

## NET PROMOTOR SCORE **72**\*

\*industry average is 48



174 Employees

## **OUR PURPOSE** 3 OUR PURP & VALUES

Our purpose and values build on the success of our great business.



Masters of our craft



Great team



- Determination to ensure the
- business is fit for the future

## **OUR PURPOSE**

**Creating Lasting Partnerships** to Bring Flavour & Joy to Life

## **OUR VALUES**

## **TAKE PRIDE**

"If it's worth doing, it's worth doing well, and we like the satisfaction it brings."

## **PASS IT ON BETTER**

"Responsibilities go far and wide. We love to nurture and add value for lasting good."



## **TRUST & BE TRUSTED**

"There's collaboration in every great achievement. We can, and do, rely on each other."



#### **BE SUPPORTIVE**

*"Together we are stronger."* We love to help others succeed through meaningful partnerships."



#### **BE CURIOUS**

"Possibilities are everywhere. We love the exploration and the chance to make a difference."

## **IMPORTANCE OF** SUSTAINABILITY

Anglia Maltings (Holdings), or AMH, is a business dependent on agriculture, which is why we have created such strong partnerships and relationships with our growers and farmers over the years.

We are seeing the impact of climate change on growing seasons and crop yield, caused by an increase in extreme weather events including droughts and the heavy rainfall seen across Europe this winter and spring. With this in mind, we aim to build resilience by putting steps in place now to protect our future and our industry's future.

By embedding a sustainability expert into our business and forming a team of people to drive the success of our sustainability goals, we believe that our targets will be achieved.

As technology evolves, we can identify GHG emission reduction opportunities, with every activity regardless of its size and scale, having sustainability considerations embedded. Throughout the process, we will share our findings, progress and our knowledge, providing confidence and transparency to our customers. Our expert team will be pushing forward with innovative projects and looking at how we can produce climate-resilient products to satisfy our§ customers, while also achieving our sustainability goals.

> Sustainability is our responsibility and something we are taking very seriously. It is something that affects us all, from field to glass, so we will be working closely with our farmers, colleagues, and customers alike to reach our targets. We hope you will be on board with us on this journey and we look forward to achieving these goals together.

> > Ellie Wood AMH Sustainability Coordinator

# **ENVIRONMENT**

Our supply chain is already experiencing the direct impacts of climate change so facilitating a fast transition to low carbon production is critical to ensure long term sustainability and reaching our goal of net zero by 2045.

#### AMH is committed to environmental responsibility across all sites, taking action to

reduce the environmental footprint of our actions through limiting impacts to air, land and water. We maintain a high level of compliance and industry best practice through operating an Environmental Management System to monitor site procedures.

*Investing in new available technologies* is vital to achieve continuous improvement in producing the best products possible in the most efficient and sustainable way.

Our long-standing partnerships with our Grower Groups has enabled us to develop a sustainable farming strategy which aligns with our targets but also supports the growers' farm business development.

OUR

STAINABILITY GOALS

> â 5 🖉 -TAINABILITY

## **OPTIMISING** WATER USE

## **A NET ZERO BUSINESS**





## ZERO WASTE

## **A NET ZERO BUSINESS**



Over the last 10 years, we have carried out process optimisation and energy efficiency improvements where possible across all AMH sites, reducing our overall carbon footprint.

#### **REDUCING OUR CARBON FOOTPRINT AT CRISP MALT**

contracts in place since 2013 across all UK AMH sites, achieving zero Scope 2 emissions. Our maltings in Hamburg operates to the ISO50001 standard for Energy Management, increasing energy efficiency in production and minimising the associated carbon footprint.

Our engineers have completed voltage optimisation to regulate the incoming power supply. Reducing voltage supply to the optimum level reduces the amount of electricity used overall, and therefore

We operate Combined Heat and Power (CHP) units at the Crisp Malt sites in Great Ryburgh and Hamburg, saving over 4,650 CO2e tonnes per year. The CHP plant at Great Ryburgh produces 65% of the site's power and 12% of the heat requirements. During 2023, we replaced Great Ryburgh's CHP with a hydrogen-ready alternative, preparing for a potential future fuel transition.

All our malting kilns operate to the best as possible. Heat recovery systems are installed to recover waste heat from the kiln exhaust, to pre-heat the ambient air entering the kiln, which would otherwise be lost to the atmosphere. Two of the kilns at Great Ryburgh operate in tandem during production, with internal heat recirculation from the boiler exhaust also takes place to pre-heat the thermal fluid entering the boiler, reducing the amount of overall





#### **CRISP SCOPE 1 & 2 CARBON FOOTPRINT 2023**



Since our baseline of 2019, we have reduced our CO2e per tonne of malt produced, reaching an average of 157.7 kg CO2e/tonne across our UK maltings.



#### **PROCESS OPTIMISATION** AT EDME

The production of refined flours requires the use of a mill screen then a number of finer sieves depending on the flour grade required. This project looked at using a smaller mill screen, to achieve a finer flour particle size, so the mill would be doing the grading work rather than the sieve. This process optimisation project not only doubled the production run rate, but also reduced the byproduct losses from over 250 tonnes/year to 7 tonnes/year.

Adaptations were also made to the sieve size combinations in the flake line, to achieve a 600 tonnes/ year reduction in byproduct creation from the flake and kibble products.

#### **ENERGY EFFICIENCY AT MFP**

During replacements to production machinery, IE3 premium efficiency motors are specified as a minimum requirement. We have also installed motors on inverters to control and optimise the production.

During 2024, we will undertake a full AMH supply chain analysis of our upstream and downstream Scope 3 emissions, to begin the process of life cycle analysis for our individual products. We will complete a full to take us to net zero, quantifying the impact of implementing each project to identify its contribution towards emissions reduction.

the roa on **Running on** Reducing CO2 emissions by up to 90%

ĈRISP



#### **RUNNING ON HVO**

DAF

In February 2024, we switched the 18 HGV Crisp fleet from diesel to Hydrotreated Vegetable Oil (HVO).

#### **Reducing our** transport emissions by up to 90%

Our fleet covers over 1 million miles per year, delivering over 140,000 tonnes of malt. HVO is a synthetically made fuel through the hydrotreatment process of vegetable oils, making it a premium fossilfree, sustainable fuel. HVO is a drop-in alternative to diesel, making it the most logistically feasible





*Improvements in energy efficiency* at EDME have resulted in a

> 28% REDUCTION

in production GHG emission

per tonne of product

since our **2019 BASELINE** averaging 32 KG CO2e **PER TONNE** 

IN 2023

GHG **EMISSIONS** 2023 

29 KG CO2e **PER TONNE** 





## WORKING **WITH FARMS**

*To achieve 100% sustainably grown* barley across our Grower Groups

AMH is solely dependent on the success of agriculture, which is already experiencing the direct impacts of climate change, affecting growing seasons and yields.

All grain is purchased from growers who belong to a recognised grain assurance scheme. Our UK malting barley growers belong to the Red Tractor or SQC assurance scheme which requires adherence to standards on environmental impact, conservation and sustainability. This assurance directly aligns with the SAI Platform FSA Silver Level. All of the Danish growers who supply barley to our Hamburg maltings are at FSA Silver Level, with some already achieving Gold Level. The Polish growers also work to a standard aligned to FSA.



Local Grower Groups allow us to increase collaboration across the supply chain and facilitate the successful transition to more sustainable farming.

The East Anglian ABC Grower Group consists of 200 members within 40 miles of the Great Ryburgh site, supplying 100,000 tonnes annually. The majority are already implementing regenerative practices including cover cropping, minimising tillage, incorporating livestock and using abated nitrogen fertiliser. We will adopt the SAI Platform Regenerative Agriculture Framework as a robust and quantifiable methodology to measure and monitor these practices at farm level.

#### MAP OF AG

We have partnered with Map of Ag to collect on-farm GHG emissions and Nitrogen Use Efficiency (NUE) data. Initial data collection from 40 members of the ABC Group covering 50,000 tonnes of malting barley of the 2022 harvest, as anticipated, resulted in large variability across the group.

We are in the final stages of collecting 2023 harvest data, as well as a full survey of our Scottish Grower Group.

#### **CASE STUDIES FROM OUR GROWER GROUPS**

Ben Jones ABC Group member, farming 600 acres around Holt, Norfolk

Ben has integrated regenerative practices into his farming system since 2015 with the primary goal of preventing bare stubble over winter. Fodder radish is Ben's cover crop of choice, as the light land benefits from the deep rooting structure to improve soil quality and moisture control, and PCN resistance prevents disease impacts on the crop.

After malting barley harvest, fodder radish is drilled in September at 8kg/ha and grazed by sheep in February, integrating manure as a natural fertiliser. Ben has noticed a significant improvement in soil organic matter since integrating cover crops. 20 years ago, SOM was as low as 1.5% in some areas, and measurements today are up to 3.5%.



AVERAGE Around 75% of GHG **ABC GROUP** emissions are related to GHG EMISSIONS OF nitrogen fertiliser use MALTING BARLEY 2023 and manufacture. This year we are 299.5KG trailing a low carbon CO2e/TONNE fertiliser on malting barley, which has 60% less GHG emissions, less runoff and improved nitrogen use efficiency in crops.

\*based on farm-xcludes sequestration



He has a keen interest in trialling more cover crop varieties to understand the impact of seed drilling density on quality, and the benefits that different cover crops give to the soil health.

#### **CASE STUDIES FROM OUR GROWER GROUPS**

Bill Smith Aberlour Group member, farming 1200 acres around Spey Bay, NE Scotland.

Bill grows 800 acres of Laureate spring malting barley, alongside his father John, brother Alan and the tractor driver Callum; and farming sustainably is evidently important. Livestock integration provides manure as a natural fertilizer which is spread on a rotational basis to target areas which need the organic matter the most. Cover crops (60% fodder radish and 40% white mustard), are left to grow throughout the winter, and then incorporated with a Vaderstad Topdown cultivator, to return nutrients and organic matter to the soil before drilling spring barley.

"The primary goal of cover crops is to achieve 'green winters'. Treating the cover crop the same as a 'proper' crop achieves the best results."

"Since growing cover crops, we have noticed that our other crops are much more resilient. The soil holds more nutrients and moisture meaning the barley can withstand weather extremes in drought conditions, and in heavy rain, the land is much quicker to drain." says Bill.

Improving the quality and health of the soil through increasing pH is a key focus for Bill,



following an extensive soil analysis across his farm. The optimum soil pH for nitrogen use efficiency from fertilizer is between 6.5 to 7.5. Bill has been applying lime to soils with a lower pH, although this is a long term (and costly) process which may need multiple lime applications, requiring 1 tonne of lime to raise pH by 0.1.

Looking forward, Bill plans to install a rainwater harvesting system on his new barley store which will be used for livestock, crop spraying and power washing machinery. Countryside education and promoting British agriculture continues to grow at Byres Farm. Bill's wife, Helen, hosts around 1500 nursery and school children every year for summer trips, craft activities and weekly groups. Part of the Chivas brand ambassador training is also carried out here to explain malting barley production and the best practice to benefit the bottom line and the farmed environment.

Rob Raven ABC Group member, farming 250 hectares on the Norfolk/Suffolk border.

Regenerative practices are fundamental to Rob's farming system, incorporating livestock and multiple species of mixed cover crops including buckwheat, phacelia, linseed, sunflowers, clovers, beans, peas and radishes.

"We started cover cropping because we wanted to see our soil *improve. Having a mixed species* cover crop means that all the different conditions are covered. With permanent living roots in the ground and a canopy above, we see a huge difference to soil health, workability and water infiltration".

Where possible, Rob practices zero till drilling by direct drilling into the previous crop residue. He uses a low disturbance subsoiler to alleviate subsurface compaction with minimal surface disturbance. For spring cropping, a shallow surface cultivation is sometimes used



to speed up the drying and warming of the seedbed. This helps the drilled crops to establish quickly to maximise yield, without undoing all the good work in improving soil health. If the cover crop is too dense, he uses a crimper roller and/or sheep grazing to reduce the bulk without disturbing the soil.

Rob has seen soil organic matter rise, with recordings up to 6% in some areas. He likes to use the Visual Evaluation of Soil Structure (VESS) scores to assess the soil's structure and quality at different points across a field. Rob's farm also supports wildlife biodiversity and since avoiding insecticide use, the swift and swallow bird populations have expanded. He leaves heavier land and corners of fields untouched to increase the diversity of habitats, with livestock also supporting more biodiversity.

Looking forwards, Rob would like to collect quantifiable data on soil health, water quality and biodiversity to monitor improvements across his farm.

*"Demonstrating the practices"* 

## **OPTIMISING** WATER **USAGE**

**Reduce** water intensity by 10% by 2027 and 20% by 2030

Steeping during the malting process uses the greatest volumes of water within AMH. Using water responsibly is a priority focus, with the majority of Crisp Malt sites abstracting water from private boreholes. We have optimised our steep water use through adopting two wet period steeping cycles and refining the water levels system in the steep vessels. Effluent water is treated on malting sites through an aerobic treatment plant, and discharged with a quality exceeding the stringent regulations laid down by national and local regulators.

Evaluating the best available technologies for steep water use is site-specific, depending on the type of malting plant. We use a mix of flat bottom steeps and conical steeps across our sites.

Optisteep is a water purification system used for treating steeping water during the immersion of one prolonged immersion and improves oxygen availability by removing bacteria, fungi and polymeric substances which consume oxygen and therefore inhibit a successful pilot trial, Optisteep has proven to be a viable option for reducing steep water volumes. We will evaluate how, and at which sites, this system could be implemented.

## 2023 **AVERAGE** CRISP MALT WATER USE

3.61 M3 **PER TONNE** 

**CRISPMALT.CO** 

CRISPMALT.COM

CRISPMALT.COM

CRISPMALT.CO

ZERO WASTE Zero waste to landfill by 2025, zero avoidable waste by 2040

Co-products such as waste grains, husks and dusts created from processing at all AMH sites are repurposed in the animal feed industry. We ensure that the waste streams within our production cycles follow the waste hierarchy effectively; preventing avoidable waste, recycling and limiting disposal to a minimum.

MFP is the first AMH site to achieve the zero waste to landfill goal ahead of target. Any waste that cannot be repurposed to animal feed, or recycled, is sent to incineration with energy recovery.

A composite sampling method for the Flaking and Milling Departments at EDME was implemented last year to reduce the volume of unnecessary samples taken. We have achieved a 4000kg reduction in volume of product taken as samples, and a reduction of 23,000 plastic sample bags.

Providing a realistic and feasible solution for our customers to recycle their plastic malt

packaging waste has been our priority. We are excited to be entering a trial phase to test our developing recycling solution.

## SOCIAL

Maintaining the longlasting partnerships across our supply chain is vital to the success of our sustainability strategy and the achievement of our goals. We are proud of the high quality assurance standards which every aspect of AMH is based upon.

**AT THE HEART OF OUR COMMUNITIES** 

Our achievements in innovation and new product development supports our business purpose: 'Creating lasting partnerships to bring flavour and joy to life'. Understanding the needs of our customers and the evolving demands of future markets will allow us to grow sustainably. There is continued growth in low/no alcohol products, healthy living and plant-based foods, as well as continued growth in heritage and artisanal products.

AMH values social sustainability in the form of supporting internal employee culture and external community engagement.

Ensuring the health and safety of our colleagues every day and supporting diversity and equal opportunities, creates the inclusive working environment that our colleagues value.

We support our local communities around each site in the form of donations, sponsorships and memberships. Promoting our business values externally, creates our sense of community purpose beyond our sites.



#### **LEADERS IN** PRODUCT **DEVELOPMENT**



## LEADERS IN PRODUCT DEVELOPMENT

#### SUPPORTING NEW INDUSTRY RESEARCH

Dr Rutele Marciulionyte's PhD studied the use of speciality malts used in Scotch malt whisky distilling as a joint venture between the Heriot-Watt University, Holyrood Distillery and Crisp Malt, who co-funded this research. She looked at how roasted aromas such as hazelnut, chocolate or cappuccino can be introduced to whisky by adding speciality malts to the mash bill.

Through roasting speciality malts at different temperatures for different durations, and conducting numerous mashes whilst adjusting various parameters, Rutele was able to observe their impact on the resulting spirit. Following this, the project was moved to industry-scale at Holyrood Distillery where Rutele created six whisky recipes with added speciality malts and performed eighteen distillations, resulting in 600 litres of spirit each time.

She discovered that spirit made from heavily roasted malts tasted smoky and ashy. Lignin in malt pyrolyses into phenols at high temperatures, the same smoky molecules achieved when burning peat. This may open up possibilities for peat to be replaced with heavily roasted malts to achieve smoky whiskey in a more sustainable way

#### **INNOVATION AT MFP**

Successful trials for an exciting new product for the animal feed industry, called Ahiflower Meal, have taken place at MFP, partnered with a seed development business. This product offers the richest available anti-inflammatory omega-3 SDA and omega-6 GLA content in the plant kingdom. MFP has also developed a new high-fibre, low energy Carrier Flour ingredient, fine-ground sugarbeet pulp, for use in the animal feed pharmaceutical sector.

#### NEW PRODUCT DEVELOPMENT AT EDME

EDME has developed an Artisan Pantry range consisting of 5 flours in 10kg bags and 4 mixes in 16kg bags, supporting our business purpose 'Creating lasting partnerships to bring flavour and joy to life'. This range is aimed at Craft and Artisan Bakers, to support them in adding significant value to their baked goods, making them better tasting, indulgent, more

appealing, higher in fibre and produced from mainly East Anglian grown and produced ingredients.



## AT THE HEART OF OUR COMMUNITIES

#### **EQUAL OPPORTUNITIES**

AMH places huge importance on the contribution of our people to the business. Ensuring our colleagues are well supported and recognised is key to the sense of 'community' in the workplace. We support our employee's succession through training and talent development plans, reviewed through the annual appraisal system. We encourage our colleagues to undertake company-funded courses to expand their skills and knowledge, helping them to progress in their careers.

We are committed to supporting employee diversity and equality through promoting an inclusive working environment. We annually update our Gender Pay Gap report displayed on the website, as part of our progression towards equal pay.

We use SEDEX as a globally recognised standard for social responsibility and are proud to have completed Self-Assessment Questionnaires across our UK sites in 2023, demonstrating compliance in labour standards, environment, health and safety, and business ethics.



#### **HEALTH & SAFETY**

Ensuring Health and Safety in the workplace is always a priority, our goal is "Work Safe, Home Safe". We could not achieve the targets and culture set out by our values without the commitment of all colleagues. AMH regularly reviews the set standards and tasks conducted by all colleagues to ensure continuous improvement and development through training.

The group has regular Health and Safety committee meetings at all levels of the business, with discussions communicated across each level. Site meetings are held regularly, allowing colleagues to propose ideas for improvement, share information between departments and have a voice on all matters of Health and Safety. This encourages participation and accountability, allowing colleagues to feel empowered to raise safety concerns and hazard report. Managers lead by example and actively engage with their direct reports on Health and Safety matters.

AMH LOST TIME INJURY

**1.97** PER 100,000 WORKED HOURS

NEAR MISSES REPORTED 62

HAZARDS REPORTED 783

### **AT THE HEART OF OUR COMMUNITIES**

#### **COMMUNITY ENGAGEMENT**

Engaging with the communities outside of our production sites is important to maintain our long-standing local connections. AMH supports local initiatives, with budget allocations per site, dedicated to supporting local communities every year.

> *Crisp is proud to sponsor the Women* in Beer Mentorship Programme, designed to kickstart careers through the pairing with experienced women of the beer industry who will offer advice, skills and access to a wider network.

#### LOCAL DONATIONS **AND SUPPORT**

WfR

In 2023, we donated £5,500 to Great Ryburgh's village Church for maintenance and the restoration of the 1872 stained glass window in support of the platinum jubilee.

In September 2023, Crisp held the annual family and local community open day at Great Ryburgh, kindly supported by Barsham Brewery, providing a social opportunity for colleagues, friends and family. EDME sponsored the Mysteries of Mistley event in July 2023, to celebrate the local organisations and businesses through a walking trail displaying history, scenic views, architecture, arts, sports and industry.

#### SUPPORTING OUR **ENVIRONMENT**

Crisp is proud to be a corporate member of the Norfolk Farming and Wildlife Advisory Group (FWAG), supporting the important environmental and conservation advice to farmers and landowners in Norfolk, ensuring native wildlife can be enjoyed for generations to come.

TRUS

Crisp is proud to be a corporate member of the River Waveney Trust, an environmental charity dedicated to improving and protecting the River Waveney, its tributaries and catchment, to make it a better place for people and wildlife.

#### **ENGAGING WITH LOCAL COLLEGE STUDENTS**

In May 2023, Crisp hosted agriculture students from Easton College at Great Ryburgh to broaden their understanding of malting and the range of opportunities this industry can offer. Additionally, EDME hosted a presentation on Science and Technology in the food industry at Suffolk One College in Ipswich to offer insights into the various possibilities for future careers.



## GOVERNANCE

Our business and supply chain network operates efficiently, responsibly and reliably. We take pride in knowing that our customers, our suppliers, our growers and our colleagues can place their trust into our organisation. Our foundations are built on these strong partnerships. We follow robust policies to guide our regulatory compliance in Health and Safety, environmental, financial and technical regulations, to maintain this reputation. We employ experts in these fields to act in the best interest of our business. Our business strategy ensures that our operations are ethically responsible, whilst remaining rooted in efficiency.

Aligning our business with the National and EU legislative Net Zero requirements and the UN Sustainable Development Goals, creates consistency with our customers and suppliers.

Supply chain collaboration is the key to the achievement of our goals.

FROM **FIELD TO TABLE** 





## **QUALITY ASSURANCE**

Going beyond regulatory compliance within our quality assurance and food safety results in our high rate of customer satisfaction.

> Crisp Malt is certified to the Feed Material Assurance Scheme (FEMAS) and the Assured UK Malt (AUKM) Technical Standard, operated by the Maltsters Association of Great Britain (MAGB). This scheme collates codes of practice to form a set of standards which are unique to malting, providing traceability,

transparency and confidence to brewers and distillers.

#### **CERTIFICATION TO AUKM REQUIRES:**

- Compliance with MAGB HACCP (Hazard Analysis Critical Control Point) Guide
- ••• Only purchasing assured grain from recognised assurance schemes
- Complete traceability of grain from source to delivered malt
- ••• Effective and well-documented quality management systems
- ••• Full compliance with all food safety legislation

#### Crisp Malt's HACCP guide is the cornerstone of our Quality Management System. The guide provides a link between the preventative strategy, monitoring activities and analytical testing. The latter is often, if not always, a verification activity, so when barley and malt samples are sent to a consulting laboratory for contaminants testing, the test results reflect the effectiveness of the accredited systems that assure quality.

This gives our business a high *degree of confidence* when shipping every load of malt.

BRGS Food Safety

EDME is certified to Organic, Kosher, Halal and BRCGS. The BRCGS Global Food Safety Standard, first published in 1998, is an internationally recognised benchmark for best practice in food safety, quality and responsibility. The standard provides food industry organisations with a framework for managing the safety, integrity and quality of their products and services. EDME has successfully passed BRCGS audits since 2006.

MFP is certified to FEMAS, the TASCC code of practice for haulage and the BETA NOPS code, demonstrating conformance to best practice in minimising contamination risk by Naturally Occurring Prohibited Substances.

# NOPS

## **ALIGNING WITH** LEGISLATION

#### THE SUSTAINABLE **DEVELOPMENT GOALS (SDGS)**

In 2015, all United Nations Member States adopted the 2030 Agenda for Sustainable Development. The 17 SDGs are the basis of this global partnership and recognise that there must be equal focus on all elements to ensure sustainability. Ending poverty and other social inequalities must go hand-in-hand with strategies to improve health, education, equality, and promote economic growth, whilst simultaneously tackling climate change.

At AMH, we focus our efforts where we can have the most significant influence and impact. Embedding the SDGs into our sustainability strategy is important for our successful contribution towards the achievement of the goals on a global scale.

#### **ACHIEVING NET ZERO**

The United Nations Paris Agreement on Climate Change, brought into force in 2016, states global commitment to keeping global warming to well below 2°C above pre-industrial levels, with the intent to limit it to 1.5°C, to prevent reaching the tipping point to the most severe impacts of climate change. In support of the Paris Agreement, in 2019, the UK became the first major economy to pass net zero emissions law, to end its contribution to global warming



by 2050. The Scottish Government surpassed this with legislation committing to net zero by 2045.

AMH has committed to becoming a net zero business by 2045, with GHG emissions reduction targets aligned with 1.5°C.

"Sustainability is at the heart of our operations and forms the foundations of all our decision-making. As this report highlights, we are taking great steps towards ensuring a sustainable future for AMH, all of which would not be possible without the dedication and commitment of our colleagues."

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Ellie Wood AMH Sustainability Coordinator





