

Sustainability Report

2023 – 2024



mytonfoodgroup.com

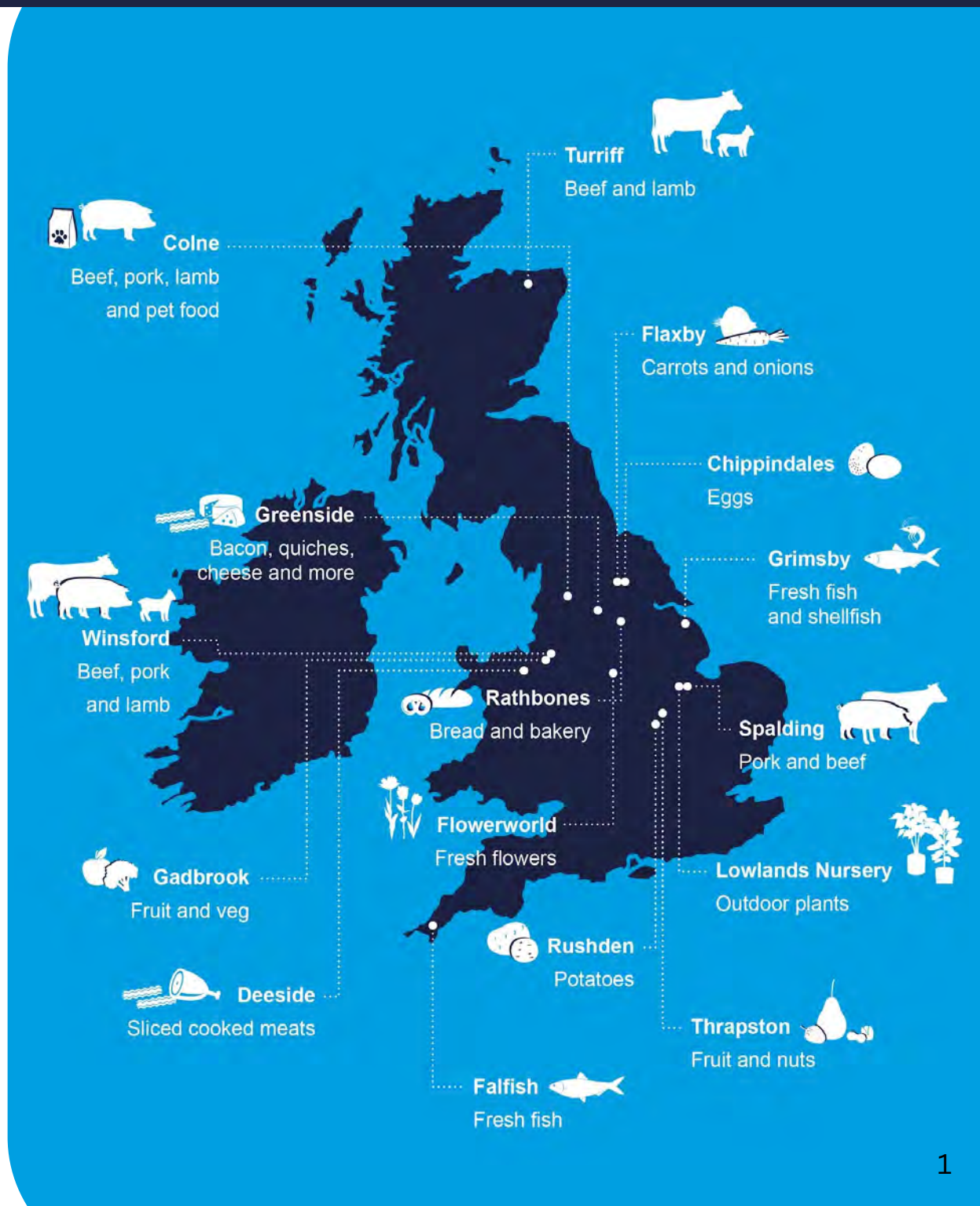


Myton Food Group

Most Trusted Partner

As one of the UK's largest fresh food manufacturers, we incorporate a number of different manufacturing businesses across the UK:

- 4 Meat
- 2 Chilled
- 4 Produce
- 2 Horticulture
- 1 Bakery
- 1 Eggs
- 4 Seafood
- 1 Pet Food



OUR VALUES



Innovate & Grow

Encouraging creativity and embracing change.



Work with Integrity

Trust us to do the right thing.



Perform at Pace

Work efficiently, with pace, delivering high standards.



Customer First

Building strong partnerships through great teamwork.



Quality Matters

Delivering excellence in everything we do.



Be Sustainable

From people to planet, we care about our business impact.

ABOUT US

At **Myton Food Group**, our core purpose is to be the **most trusted partner**; enabling our customers, colleagues and farmers to grow and win in their businesses and working lives. We do this through **creating sustainable, quality products made with passion and innovation, delivered at pace.**

We recognise the inherent connection between climate and food manufacturing, and **our responsibility to contribute positively** to the communities and ecosystems in which we operate.

'**Be Sustainable**' is one of our core values, embedding environmental responsibility within our sites and across our supply chains. It's integrated in the performance indicators of our site and central teams. It's a topic every one of our **6,678 colleagues** has the opportunity to influence.

Our sustainability ambitions work towards both global and local best practice. Strategy aligns to the UN Sustainable Development Goals and is delivered through partnerships with suppliers customers, and membership of national organisations including the UK Food and Drink Pact.

We are relentless in our focus and energetic in our drive to improve.



Sophie Throup
Technical and Sustainability Director

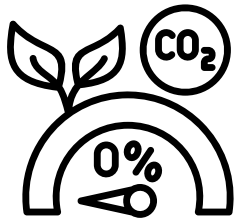
This report covers data from our financial year dating 01.11.23 to 31.10.24

A significant growth in programmes has taken place in our current financial year (01.11.24 to 31.10.25) which we look forward to reporting on soon.

HOW WE OPERATE



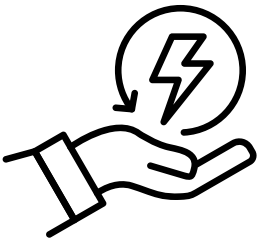
SUSTAINABLE OPERATIONS



SCOPE 1 & 2

Net Zero for emissions across our own operations by 2035

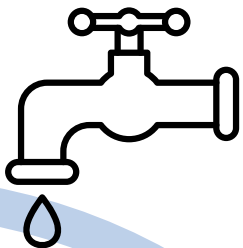
ON TRACK



ENERGY

Reduce energy consumption by 3% annually

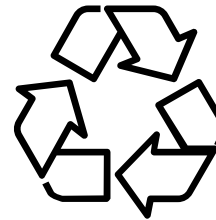
ACHIEVED



WATER

Reduce water consumption by 2.5% annually

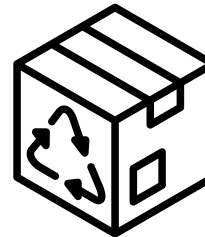
ACHIEVED



WASTE

Zero waste to landfill

ACHIEVED



PACKAGING

100% packaging recyclable, reusable or compostable

IN PROGRESS

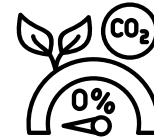


PEOPLE

All sites Sedex compliant with active DEI and career workstreams

IN PROGRESS

OPERATIONAL EMISSIONS



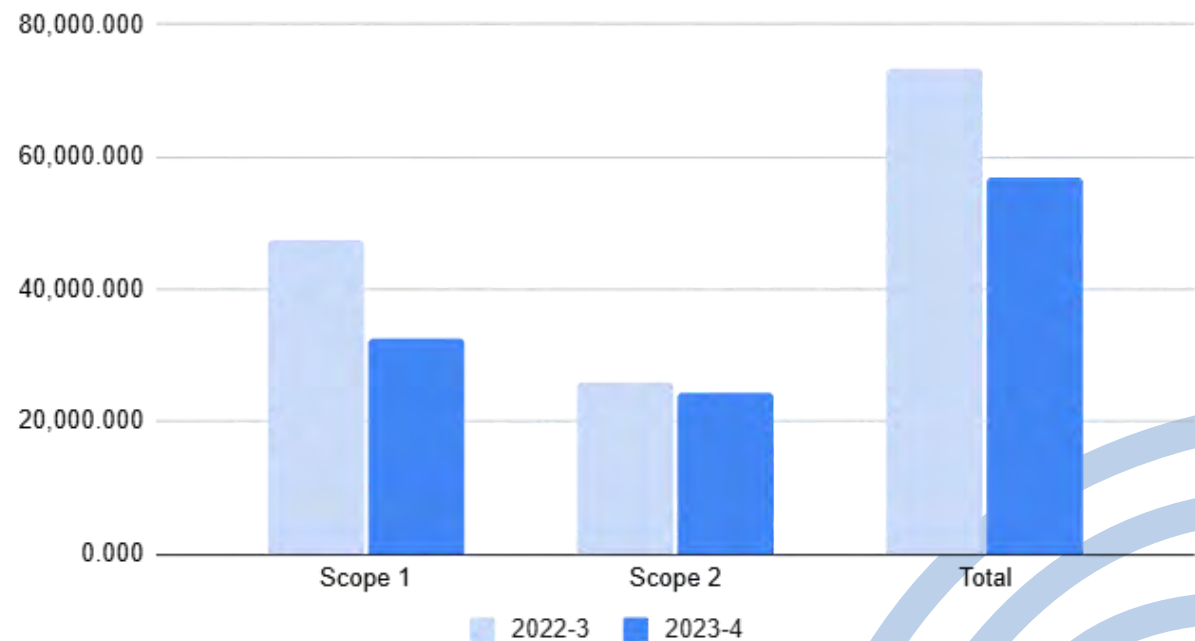
At Myton Food Group, we understand that whilst **Scope 1 & 2 emissions** make up a relatively small percentage of our overall carbon footprint, **the energy we use in our manufacturing operations is core to our business**. We strive for continuous improvement, recognising that **more efficient practices come hand in hand with reducing our overall impact on the environment**.



Emission reductions

Between 2023 and 2024, scope 1 & 2 emissions **reduced by 22.59%**, which is substantial progress towards our net zero ambitions. Reductions in **scope 1 (-31.51%)** are largely due to a reduction in refrigerants and in **scope 2 (-6.37%)** from efficiencies in capacity across two sites.

Year on Year Change in Scope 1 & 2 emissions



OPERATIONAL EMISSIONS



We have invested in technology to **better measure and manage energy consumption**. This improved understanding highlights opportunities to **reduce energy use and increase efficiency**, enabling the build of credible decarbonisation workstreams from a baseline, alongside a feasible rollout of renewable energy sources. These activities will help us move along the **pathway to Net Zero** at pace.



Reduce Energy Usage

We regularly monitor our consumption to identify trends and resolve spikes.

01



Use Energy Efficiently

We are constantly seeking opportunities to optimise our processes and equipment.

02



Renewable Energy

Boosting existing renewable energy with investment in renewables including onsite solar and energy storage.

03



Direct Energy Contracts

We are working towards Purchase Power Agreements which will secure long term renewable energy supply for manufacturing sites.

04



Green Certificates

To ensure a sustainable energy portfolio across operations we will explore viability of renewable energy certificates and accreditations.

05

ENERGY REDUCTION



Examples of this two-pronged approach to **increase the efficiency of our assets** whilst **cutting unnecessary usage** include improved data management and metering, optimising equipment set-points, replacing lighting with more efficient LEDs, upgrading inefficient and ageing boilers, and updating air compressors and production equipment.

We currently have **solar panels installed at 5** of our manufacturing sites, **Flaxby, Chippindales, Winsford, Deeside and Lakeside** (pictured). The power generated from the solar panels is **channelled straight into our sites**, generating **over a million kwh of solar energy**.

Last year, our **Turriff site reduced energy by 11%** from a programme of lighting upgrades such as replacing bulbs to more efficient LEDs, incorporating movement sensor lights, and switching off lights in the car park during non working hours. **Switching to efficient LEDs saved over 7700 kwh and switching off car park lights saved over 13600 kwhs.**

**1.1 million Kwh of
Solar energy
generated across 4
sites in 2024**



WATER



21,000m³ of water
saved across our
manufacturing sites



Best Practice

At Myton Food Group, we understand that water is a finite resource and have targets to reduce our water consumption across sites, **encouraging best practice** with our colleagues to improve efficiency, **reduce water consumption**, and **prevent water pollution** are prioritised.

Focusing effort where it matters

All sites have completed a **water risk assessment**, informing sites of priority water saving actions. We focus on areas of high **water stress** and are working to **mitigate potential risks**.

Monitoring Consumption

We regularly **monitor and report** our water consumption with automatic meter reading providing **visibility of consumption** every 15 minutes showcasing trends and opportunities to challenge anomalies

WATER REDUCTION



Behaviour Change

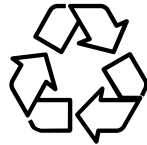
We have worked with Business Stream to create a **behavioural led scheme**, focusing on boosting knowledge of water use through **better data analysis**. A cohort of colleagues have completed a further **Water Stewardship Programme with Yorkshire Water**, forming actionable plans to support continuous improvement of water reduction. As a result of this improved understanding, we have live projects **improving the efficiency of wash down and hygiene procedures**, with longer term plans to **invest in rainwater harvesting systems** and boreholes to reduce our footprint.

Onsite water management

At our plant nursery site, Lowlands, we use an **ebb and flow irrigation system to water plants**. Water is stored on site in holding tanks and the site reservoir, which is topped up by rainwater capture and water transferrals from an adjacent dyke. This is a **closed irrigation system** – water is pumped out to plants, the trays are emptied, and the remaining water runs back into a central collection tank. This **reduction in water loss** future proofs growth and moves closer to **water neutrality**.



WASTE



At Myton Food Group, we are committed to **responsible waste management** across our operations and supply chain. By partnering with industry-leading waste specialists, we're developing a deeper understanding of our waste streams and **creating clear, strategic roadmaps to cut waste.**

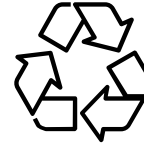
We **avoid surplus food generation** throughout food production in our sites where possible, and follow the **WRAP Food Waste Hierarchy** to improve the way that we handle waste when it occurs.

Across our manufacturing sites, our teams work hard to **reduce food waste at the source**, from **maximising yields to repurposing by-products** both internally and through trusted third-party partners to **minimise unnecessary disposal.**

Food Waste Hierarchy



FOOD WASTE REDISTRIBUTION



At Myton Food Group, we are **committed to supporting the communities** where our colleagues live and work.

We continue to strengthen our partnerships with **food redistribution charities** including **The Bread and Butter Thing** and **FareShare**, to help ensure that surplus food in our supply chain reaches those who need it most.



**COMPANY
SHOP**



FareShare
fighting hunger,
tackling food waste

In 2024, we are proud to have **redistributed the equivalent of over 4 million meals** through **The Bread and Butter Thing**, directly **supporting more than 10,000 households** across the UK.

Through our ongoing support of The Coronation Food Project in collaboration with **FareShare**, we have **donated over 115,600 meal equivalents** from our Flaxby manufacturing site alone in 2024. Additionally some surplus food is also redistributed via the Company Shop.

PACKAGING

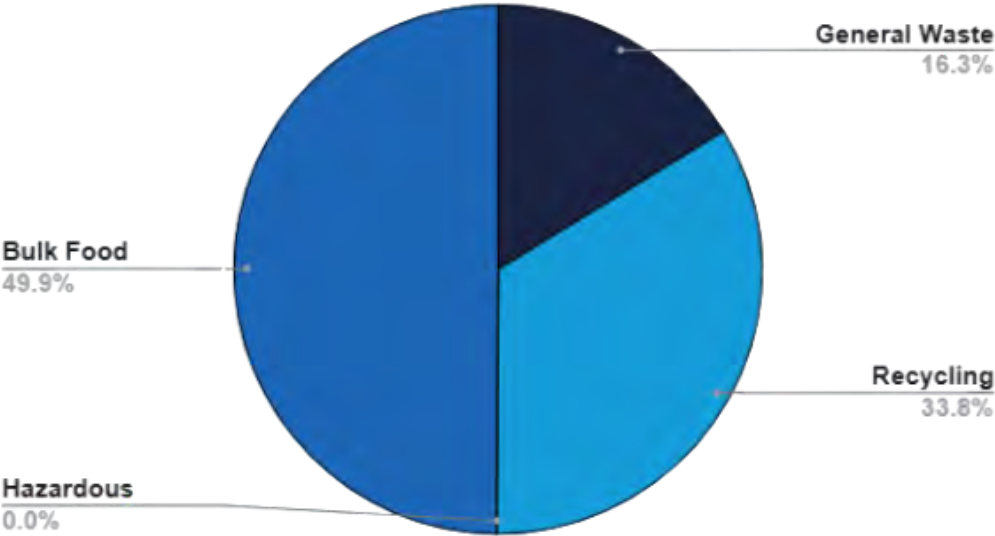


>126,000 kg of carbon saved through waste management across 8 of our sites

At Myton Food Group, we understand the value of resources. Within the last year, we undertook **new partnerships** with national waste management companies who are committed to helping us maintain **zero waste to landfill**. We aim to **recycle all our surplus materials** on site this includings pallets, fruit boxes, metal, rigid and film plastic.

To increase **recyclability of our packaging**, we are moving to **mono plastics and downgauging the thickness** of plastic to reduce the amount used. We are making progress towards our target of 100% plastic packaging being recyclable, reusable or compostable where **only 19% of our packaging wasn't recyclable in this reporting year**.

Total Waste (metric tons) 2023-2024



Gadbrook

43 tonnes of card
12.5 tonnes of food
13.5 tonnes of wood

SUSTAINABILITY CHAMPIONS



At Myton Food Group, we recognise that one of **the most impactful ways** to enhance our sustainability efforts is by **actively engaging with our colleagues**. So we've established a network of '**Sustainability Champions**' at each location who play a key role in inspiring and **driving sustainable behavioural change**.

The network includes **regular best practice sharing sessions**, where champions collaborate to develop and implement innovative ideas that **support Myton's sustainability objectives**.

This initiative **supports internal career development**, the successful planning and delivery of sustainability campaigns, and the creation of training opportunities to **build sustainability knowledge across the organisation**.

Behavioural changes from top down at Gadbrook, really engaged with the sustainability team, and has worked across lots of different initiatives including finding an offtaker for starch waste from Potatoes.

Chippindales have utilised 'Recycle 4 Charity' which easily & simply collects used ink cartridges to reprocess, ultimately raising funds. So far, from 4 donations, we have raised £173.50 for Marie Curie.



**Peter – Packaging Advisor
Chippindales**



**Gavin – Departmental Manager
Gadbrook**

DIVERSITY, EQUITY AND INCLUSION

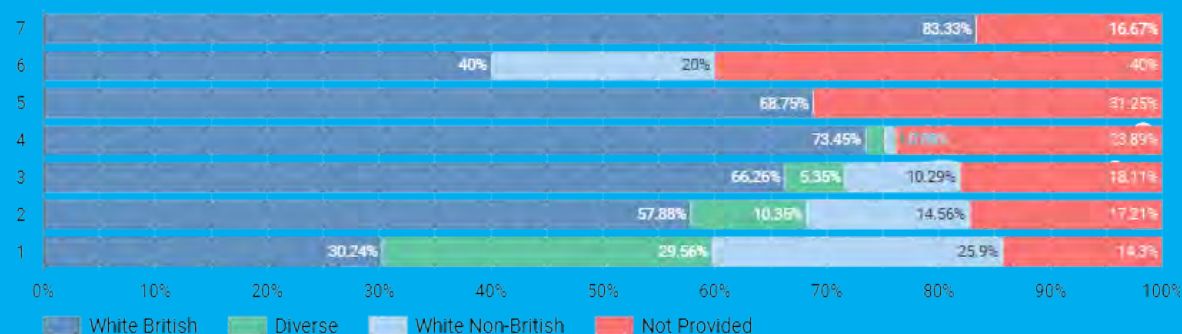


At Myton Food Group our ambition is that everyone feels welcome and celebrated. We have a **comprehensive company level inclusion plan**, supported by site level diversity targets, to ensure **representation is reflective of our local communities**.

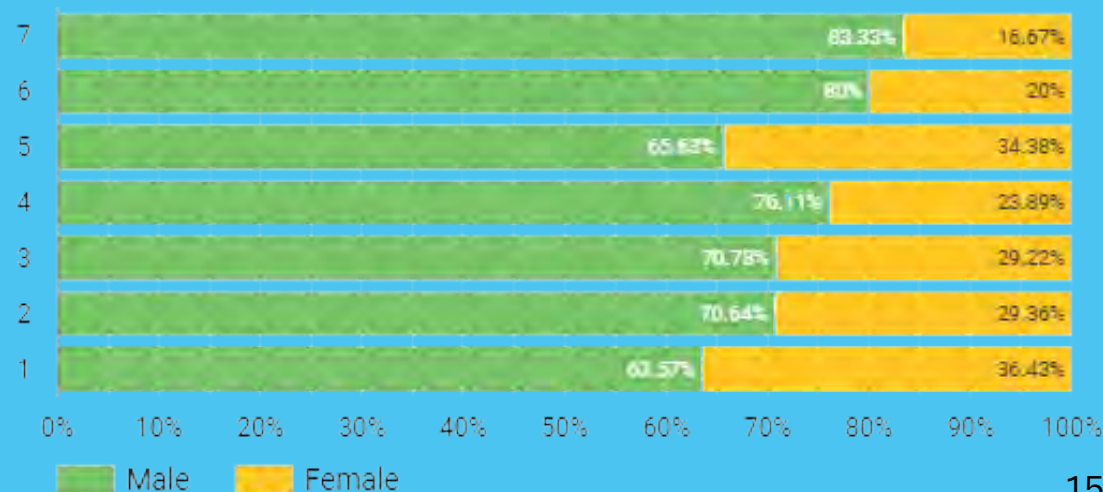
Currently there is **35.1% Female Representation** across Manufacturing and Central Manufacturing across all Work Levels. Continuing to grow representation within our leadership team is a key focus, **with 25% of colleagues WL7 (Director) and above are female**.

Overall **Ethnically Diverse representation** across Manufacturing & Central Manufacturing is **25.7%, compared to a national average of 18%** (Census, 2021). A further 15.05% chose not to provide ethnicity data, including a high proportion of undisclosed ethnicity within Work Levels 5–7.

Ethnicity Split by Work Level



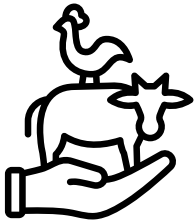
Gender Split by Work Level



HOW WE SOURCE



SUSTAINABLE SOURCING



ANIMAL WELFARE

Positive animal and fish welfare programmes

ON TRACK



NATURE, BIODIVERSITY, WATER

At least 50% of food sources from areas with sustainable water management practices by 2030

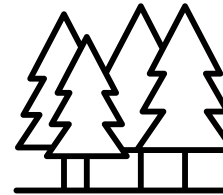
IN PROGRESS



SUSTAINABLE AGRICULTURE

Supporting farmers towards a Net Zero journey

ON TRACK



DEFORESTATION LAND USE CHAINS

100% of supply chains are compliant with EUDR

IN PROGRESS



SCOPE 3 EMISSIONS

30% emissions reduction in scope 3 emissions by 2030

ON TRACK



HUMAN RIGHTS

100% of suppliers on SEDEX

IN PROGRESS

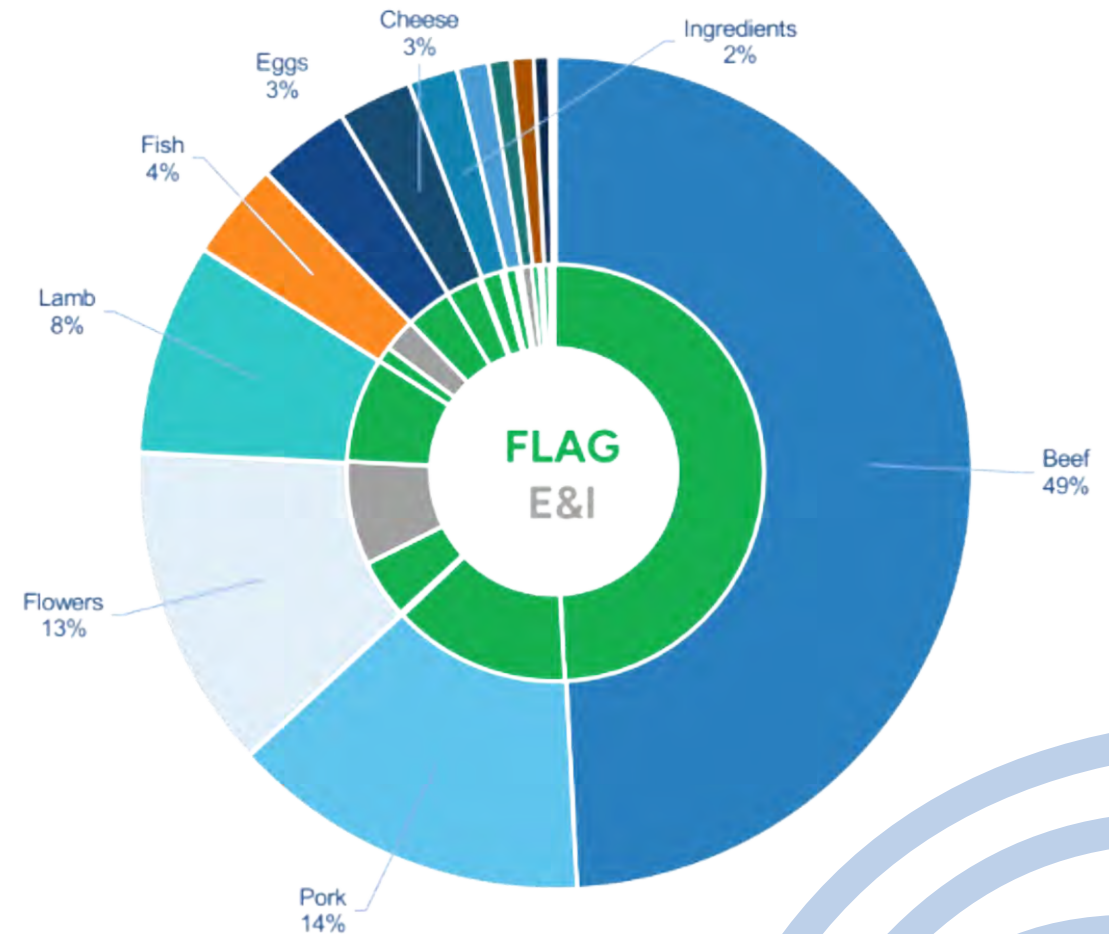
SUPPLY CHAIN EMISSIONS



At Myton Food Group, we have undertaken an emissions calculation exercise and found that the **products we buy** make up over **95% of our carbon footprint**.

A major driver of supply chain emissions is **beef, pork and lamb**, so we're working closely with our farm partners and suppliers to **improve the accuracy of measurement and programmes** to reduce emissions.

Emissions from Forests, Land and Agriculture (**FLAG**, before the farm gate) make up **86% of these emissions**. This data will help inform our future strategy to **improve land management and reduce potential deforestation** in supply chains.



COUNTING CARBON ON FARM



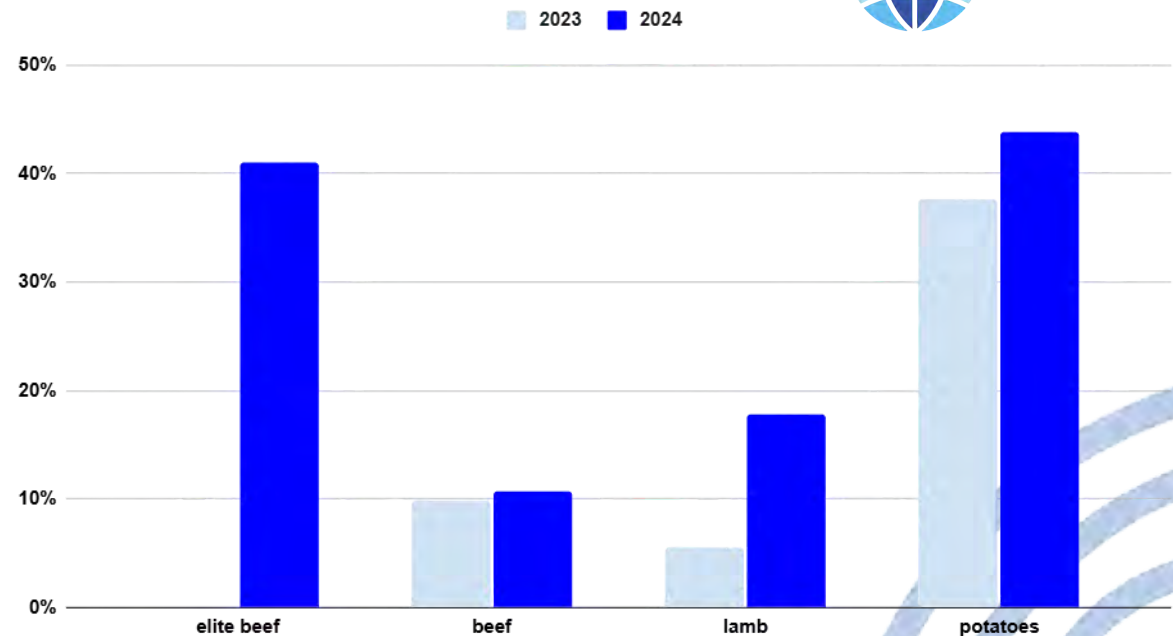
We have a long-term partnership with **Map of Ag** to collect and analyse **accredited on-farm data**, tracking progress and driving continuous **improvement toward our net-zero goals**.

In 2023, our emissions mapping expanded significantly across livestock. Improvements in data coverage have enabled a deeper insight into year-on-year performance and **identified hotspots for targeted intervention**.

Between **2019 and 2023**, we achieved a **20% reduction in absolute emissions** across farms monitored through Map of Ag. This was **accomplished by working with farmers and industry experts** on a sourcing strategy to increase the volume of dairy-bred beef through Myton Food Group's Elite Beef Scheme and on-farm efficiency improvements. **Increasing the scope and depth of emissions reporting** drives down reductions to deliver lower emissions products.



% Volume of the Supply Chain Mapped



MAP OF AG

PRODUCT LAUNCH



Lower Emissions Beef for Morrisons

Through our **partnership with Morrisons**, we supply reduced emissions beef, raised through our **industry-leading Elite Beef scheme**.

This innovation **lowers the environmental footprint of beef production by 40%** through optimising genetics, feed efficiency, and on-farm practices to reduce methane output and **improve overall sustainability**.

By **working closely with our farmers and supply chain** partners, we ensure that **high-welfare, responsibly raised beef** reaches shelves—offering consumers a more sustainable choice without compromising on quality.

This initiative marks a significant step forward in delivering climate-conscious food at scale.



To find out more visit:

<https://www.morrisons-farming.com/how-we-work/environment-sustainability/our-40-percent-lower-emissions-beef/>

ON FARM EMISSIONS REDUCTIONS



Cutting Methane in Beef Cattle

In partnership with **Sea Forest**, an Earthshot finalist and science-based environmental technology company, we are working on a **natural seaweed-based feed supplement** to reduce methane emissions in livestock. **SeaFeed™**, derived from the red seaweed *Asparagopsis*, has demonstrated the ability to **cut methane emissions by up to 90%** in international trials. When the SeaFeed™ product is included as a small fraction of the animals' diet (approximately 0.5%), **it is scientifically proven to reduce methane production without impacting the taste or quality of beef.**

Within our UK beef supply chain trials, research partners Queen's University Belfast are assessing the effectiveness, safety, and scalability of SeaFeed™ under UK farming conditions.



SEA
FOREST

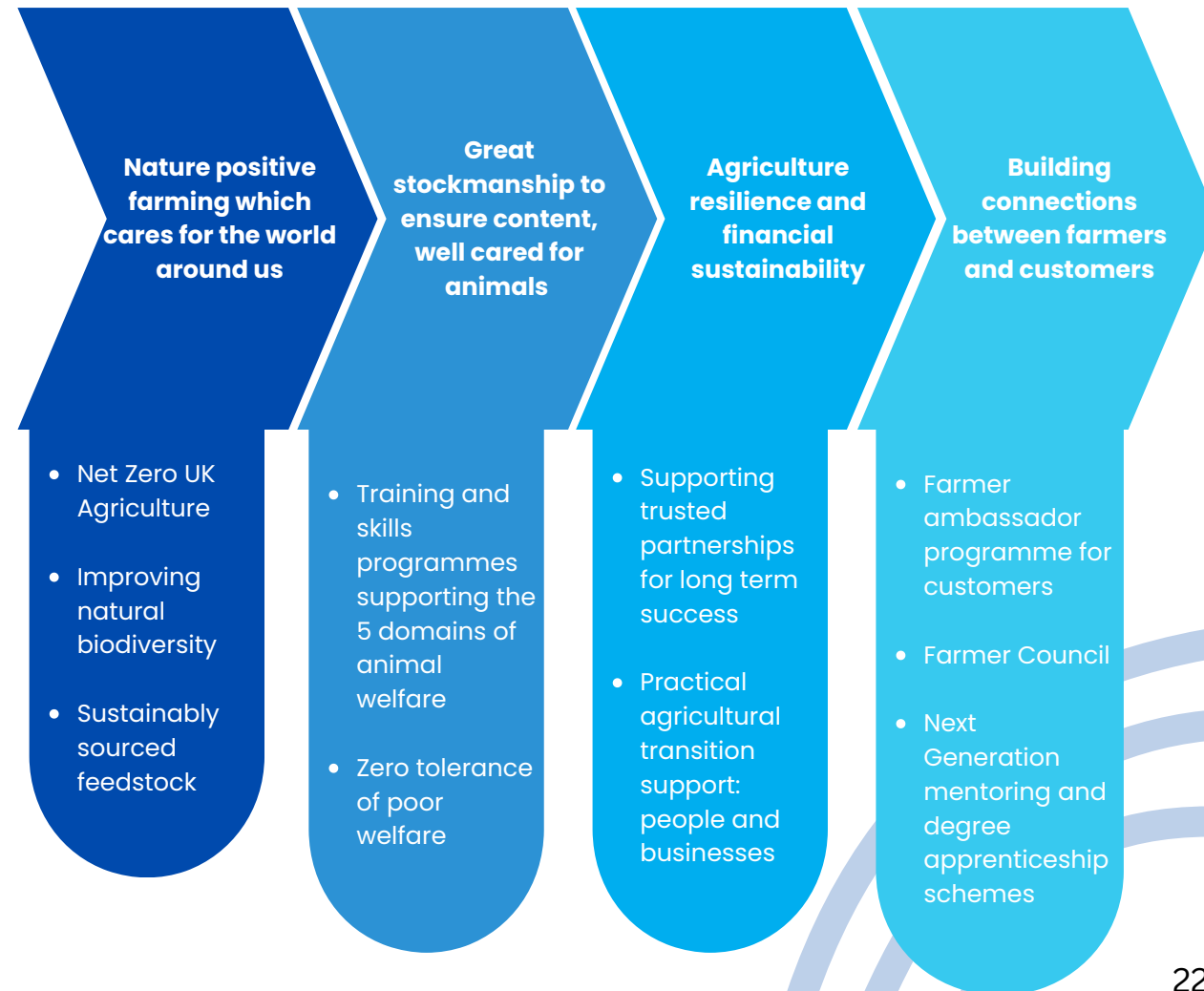


SUSTAINABLE FARMING



At Myton Food Group, we define sustainable farming as **growth of high quality** British food from farms we know and trust.

This incorporates **nature-positive farming, resilience, financial sustainability, great stockmanship, and connections** between farmers and customers.



TOWARDS NET ZERO FARMING



Supporting our farmers on a pathway to sustainable farming is a **multi-stepped approach**. Partnerships are key, and through our work with the **School of Sustainable Food and Farming**, we aim to secure a sustainable and profitable farming and food system through **educating, inspiring and empowering** current and future farmers to work towards reducing emissions, enhancing nature and developing more **climate-friendly businesses**.

We offer **1:1 consultations** to farmers to **review their footprints and formulate actionable plans**. Our Elite Beef farmers also meet with an independent nutritionist for **impartial advice on feed improvements**. **Equipping farmers with clear insights empowers smarter decisions** to support environmental and economic resilience.



WORKING WITH FARMERS



British Agriculture

At Myton Food Group, we're proud of what we have **built together with farmers supporting the UK industry** and bringing in great quality products for customers. By taking the whole crop wherever possible, we are able to **secure strong relationships**, more **consistent supply**, **reduce waste and increase yield**.

Working with farmers

Our dedicated **Farmer Council**, made up of **14** of our expert livestock, egg, and root vegetable farmers, plays a vital role in **shaping our approach to animal welfare, environmental sustainability, and agricultural innovation**.

Through **regular consultation and collaboration**, we ensure the voices of those closest to the land guide our progress, driving change, rooted in real-world insight and a **shared vision for a more sustainable future**.



DEVELOPING FARMING



School of **Sustainable Food and Farming**

Our **Next Generation Scheme** supports and **inspires young farmers** entering the industry with training, networks and access to innovative, sustainable farming practices. **Connecting rising talent** with real-world experience and **cutting-edge knowledge** shapes a new wave of forward-thinking farmers committed to building a more **resilient and responsible food system**.

We work with Morrisons, a founding partner of **The School of Sustainable Food and Farming (SSFF)** at Harper Adams University to drive uptake in our **sustainable farm network programme**, widening our reach across the UK. We also take **industry placement and scholarship students** from Harper Adams University as part of the Pig Scholarship programme.

By **nurturing talent and encouraging forward-thinking approaches** to food production, these schemes ensure a **resilient pipeline** of passionate, knowledgeable producers committed to **driving positive environmental and animal welfare outcomes**.



NATURE POSITIVE FARMING



At Myton Food Group, we are **committed to nature-positive farming** that supports both **food production and environmental regeneration**. We are working with Downforce Technologies to measure and understand carbon sequestration on-farm, helping track and improve the role our soils play in capturing and storing carbon as well as data on biodiversity, landscapes and habitat.

Through our collaboration with **Downforce Technologies**, we're **supporting farmers in enhancing soil health** using advanced data analytics and satellite monitoring. We also sponsor a PhD student at Harper Adams University focused on researching and developing practical strategies to **boost wildlife and ecological balance within farming systems**. These initiatives form a holistic approach to farming that protects and enriches the natural environment for future generations.



176 stewardship and incentive schemes across 22,782 Ha of land, across the network:

- 72% of farms are creating buffer strips next to waterways to promote biodiversity.
- Over 70% of our farms have grasslands laid down predominantly as permanent pasture.
- 51% of the network use bird boxes and bird feeders to improve habitats



BIODIVERSITY TO ACTION



Through data-driven insights, **Downforce** helps farmers reduce their environmental impact, adapt to change, and remain competitive in a shifting market. By showing what's working on-farm and where improvements can be made, **this partnership empowers farmers** to track progress, demonstrate sustainability, and make confident decisions. **Over 70 farmers** in our supply chain already **gain tailored support** to help them reduce emissions, improve soil health, and build more resilient systems. This gives our suppliers **access bespoke data insights**, one-to-one advice, and resources to guide their sustainability journey.

Farmer Spotlight: Claire, Lincolnshire

Claire farms in Lincolnshire with her father, their **350-hectare mixed farm** combines arable rotations, livestock, holiday cottages and fishing lakes. They are **moving toward a regenerative approach**, integrating more grass into their rotations and grazing a larger portion of the land, moving away from set-stocking to more flexible grazing systems and utilising the land.

“We’ve kept over winter stubbles and added bird mixes, and the amount of bird activity we’re seeing now is amazing,” The maps really helped put things into perspective. We also discussed overlaying our cropping data to pull out even more insights. **“There’s so much potential here, and I’m really keen to keep learning.”** Claire’s story shows how regenerative change, supported by farm-specific data, can work hand-in-hand with a busy, diversified farming business — and how practical, measurable progress can be made by building on the strengths already on the ground.

Claire’s family farm, Lincolnshire



CHUCKLE EGGS



Chuckle Eggs support farmers and nature.

It is the **only egg brand** to give money directly back to British farmers – **an extra 1p per egg**, which has **given back £1.6m to British Farmers since 2021**

Carbon is calculated for each flock and **1 acre of wildflowers are planted for every 16,000 birds**. Further biodiversity are seen from planting woodland ranges and bee friendly flower strips



Chippindale

CHUCKLE EGGS IN PARTNERSHIP WITH #FARM24

Chuckle Eggs - the only egg product on the market that gives money back to farmers and exclusively available at Morrisons in their 'For Farmers' range.

We are proud to display the #FARM24 logo, highlighting a powerful connection between British consumers and the farmers who produce their food. *With every dozen, 12p goes directly back to the farmer*, helping to enhance biodiversity and support sustainable farming practices.

FOR FARMERS GIVING YOUR SUPPORT WE GIVE BACK	12P PER DOZEN TO BRITISH FARMERS	ALL CHUCKLE EGG HENS ROAM FREELY ON FARMS WITH WILDFLOWER MEADOWS & TREES	FOR EVERY 16,000 BIRDS THERE IS 1 ACRE OF WILDFLOWER MEADOWS
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SUPPLY CHAIN: WATER



Water is a critical resource within Myton Food Group's worldwide supply chain, and **we recognise that water scarcity poses a growing risk** both environmentally and economically. **We are committed to sourcing sustainability**, with a focus on **understanding and minimising our water footprint** across our global operations.

Our target is to have at least 50% of fresh food sold in the UK sourced from areas with sustainable water management practices. One example of best practice is our work within **citrus farms in South Africa** which:

Ensure no conflict exists over the water source

Verifies that no pollution from industrial activities is evident higher up in the canals

All growers have a written water management plan detailing the method of calculating water requirements of the crop

Growers make use of large tanks for rainwater harvesting from roof areas in the packhouse, on farm, and for workers and the community

Drip or micro irrigation methods are used, concentrating the water at the root zone and optimising water usage and cost.

South Africa



LEMONS
SATSUMA
CLEM
NOVA

LEMONS
CLEM
NOVA
LATE
MANDARINS

EARLY - AND MID-
SEASON NAVEL
LATE NAVEL
VALENCIA
LATE MANDARINS
STAR RUBY

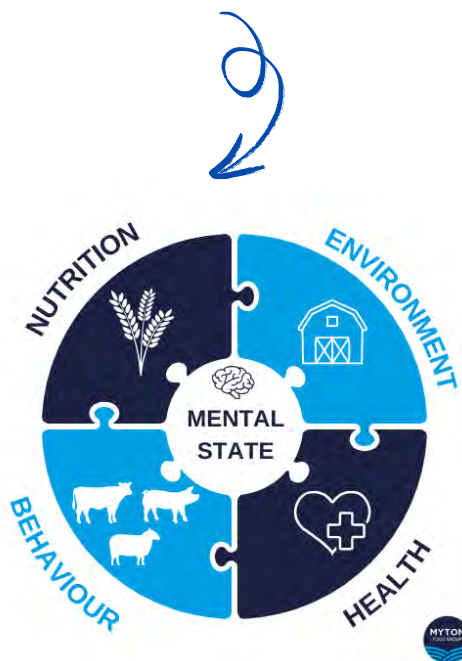
ANIMAL WELFARE



At Myton Food Group, we have always believed that **animal welfare is at the heart of responsible farming and food production**. We've moved from the **"Five Freedoms" framework to the "Five Domains"** to provide a more **holistic approach** to assessing animal well-being. Our **on farm specialists** report on and monitor a range of species specific key welfare indicators, **providing essential insights** that support evidence based management and **promote continuous improvement** in welfare outcomes.

On site:

- **Animal Welfare Steering Group:** Meets regularly to review and monitor key welfare indicators and standards.
- **Welfare Culture Sessions:** With a prominent expert in animal welfare, emphasising the importance of maintaining high welfare standards.
- **Staff Training and Competency:** Our staff handling livestock are animal welfare trained, ensuring that employees are well-equipped to maintain high welfare standards.



Integrity on farm:

- **Livestock & Laying Hen Technical Specialists:** Conduct regular farm visits, with a focus on the welfare on farm, offering technical guidance and support
- **Unannounced Audit Team:** We employ an external company to conduct unannounced audits on our farms, safeguarding the welfare and brand reputation.
- **Farm Assurance:** All of our livestock sourced through Woodhead Bros are from Red Tractor farm assured holdings. All eggs are sourced from RSPCA assured farms.

FISH SOURCING

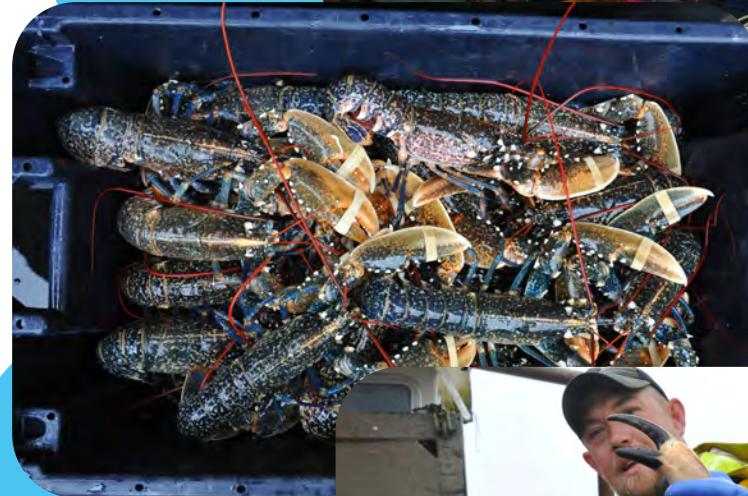


At Myton Food Group, we operate our **own seafood processing facilities** in **Grimsby and Cornwall**, supplying a diverse **range of wild and farmed seafood and shellfish** to customers.

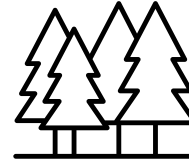
Our Cornwall processing site, **Falfish**, opened a **innovative £12.8m large capacity freezing facility** in the last year, supporting the **ongoing sustainability of the Cornish fishing industry**.

We assure traceability from source to supply, and commit to continuous **improvement on fish welfare**. We supply a number of major retailers and work to requirements on assuring stunning practices and other interventions including fin clipping and eyestalk ablation.

We are also **actively engaging with farmed salmon suppliers** to better understand the composition and sourcing of fish feed within our seafood supply chain.



DEFORESTATION AND SOY



Our parent company is a **founding member for the UK Soy Manifesto**, working to bring industry together to collaboratively work towards **verified deforestation and conversion free supply chains for soy by 2025**.

In 2023–2024, we made **improvements to our soy reporting process**, introducing more rigour across our supply chain. **Across Woodhead Bros, direct livestock sourcing saw a 58%* reduction in soy reported.**

We have **formed a working group** to further **ensure readiness for EUDR** across all relevant products. **All British cattle products have 100% traceability** back to farm holdings. **100% of our palm products are RSPO segregated and certified.** We are working towards **ensuring our soy is reported and certified** with the introduction of this new legislation at the end of 2025.



*Used a sample of feed data obtained through our annual emission surveys. This enabled us to create soy conversion ratio that was more representative of our supply chain. This conversion ratio was worked on and approved by Map of Ag & 3Keel.

ETHICS



At Myton Food Group, we believe that **ethics is a cornerstone of our supply chain**, and therefore ensure that every stage of **our sourcing and production aligns with our commitment to responsible and sustainable practices**.

Our vendor assurance and due diligence process are central to this, helping us to evaluate and monitor suppliers against strict ethical, environmental and social standards. These measures help to **safeguard workers' rights and support fair business practices** across our supply chain.

We monitor suppliers through SEDEX, a leading platform for managing and improving ethical supply chain practices. This high level of engagement allows us to maintain transparency, identify potential risks, and work collaboratively with suppliers to drive continuous improvement.

Additionally, **Myton Food Group attends Food Network for Ethical Trade** meetings to keep up-to-date on changes within the ethical trade space.

Sedex



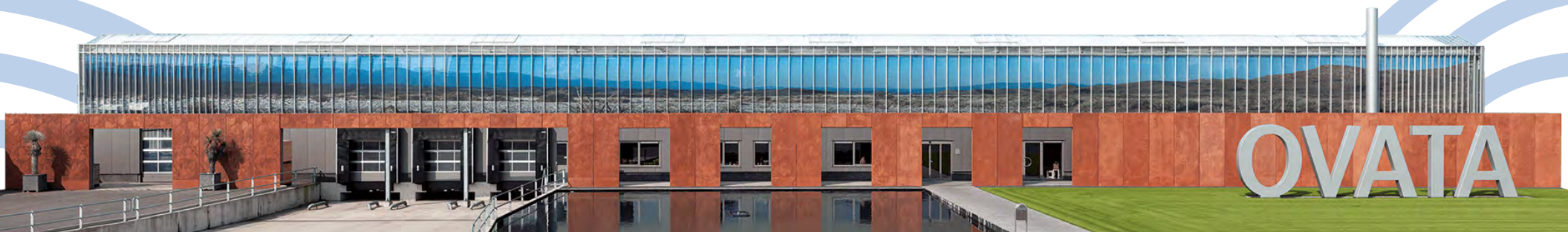
ETHICS: HORTICULTURE CASE STUDY



Myton Food Group is committed to **purchasing from suppliers who are actively working to improve ethics** within their own supply chains. We believe in **building long-term partnerships with like-minded businesses** that share our values.

Our **horticulture site in Spalding** is currently **working closely with OVATA**, Myton Food Group's main **succulent grower** based in the Netherlands. OVATA is a family business that is **MPS Socially Qualified certified, and on SEDEX**, ensuring transparency and continuous ethical monitoring. Beyond certifications, OVATA is making a real-world impact through its '**Because We Care**' initiative, supporting community development projects in Africa.

Some of their sustainable initiative include **a transition to 100% peat-free growing soil** in 2024, **sourcing green energy** for their operations and installing a **closed-loop water system** which uses 100% rainwater.



Supporting the Journey

Working with our industry partners



We engage with regular industry stakeholder meetings to encourage open knowledge exchange, foster collaboration and align best practices. By engaging diverse perspectives, we help ensure that industry standards remain both evidence based and responsive to evolving challenges that we are seeing within our supply chains.



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