Waste and packaging

We have a long history of finding ways to make more from less and maximise the use of by-products and co-products from our operations.



Waste and circularity

We believe that waste materials are simply products for which we have not yet found a use. With that in mind, our businesses are implementing practices to reuse, recycle or reduce all sources of waste, including food, feed, plastic and textile.

Our businesses produce many commercially viable products from sources potentially considered waste. For example, several of our businesses have become major suppliers of raw materials for animal feed, an important feedstock source for many different sectors, and are suppliers of raffinate and betaine for use in the petrochemical and pharmaceutical sectors. Additionally, several of our businesses divert low-value waste from landfill for use as a soil improver. For example, filter cake residue is used as a soil improver in the sugar cane fields at Nakambala, Zambia.

Our food and ingredients businesses aim to avoid products going to waste by donating surpluses to food banks, community groups and charities. Where applicable, food waste is used as animal feed or in energy generation.

Across the Group, we generated 510kt of waste in 2025 which is a 2% increase compared with the 499kt tonnes generated in 2024. The majority of this waste was recycled or reused, with the increase mainly linked to temporary operational inefficiencies in AB Agri, which have now been addressed.

Of the total waste generated by the Group, 94% was recycled or repurposed for other beneficial uses. Within our sugar businesses, 98% of total waste is recycled or sent for other beneficial use. Across our businesses, 53 sites sent no waste to landfill and an additional 21 sites recycled or sent for reuse more than 95% of their waste. See our data page for more details on our waste data.

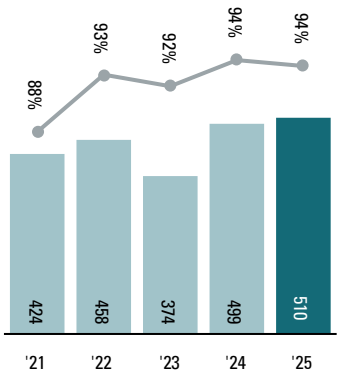
Some businesses use on-site anaerobic digesters to generate biogas from waste water. Several sites generate and use biogas as a renewable fuel source. Our sugar businesses in Africa use bagasse, the dry fibrous material that remains after crushing sugar cane, as a feedstock to meet up to 83% of their annual power requirements.

Primark has worked with the Ellen MacArthur Foundation since 2018 and sits on its Advisory Board for Fashion. In 2024, Primark joined the Foundation's The Fashion ReModel to help the industry unlock the barriers to scaling circular business models.

Pressed sugar beet pulp, which is a by-product from sugar production, and dried animal feed, which British Sugar manufactures from the pulp, Wissington, UK

Total waste generated in own operations and percentage sent for recycling or other beneficial use*

(000 tonnes)



* Numbers prior to 2025 have been restated to reflect the disposal of AB Sugar China, disposed of in 2024. The adjustment ensures comparability and accuracy in reporting the Group's continuing operations.

Plastic and packaging

As a leading provider of food, ingredients and clothing, packaging contributes significantly to our groupwide environmental footprint. Paper is the main packaging material used across the Group, followed by plastic and glass. Our businesses also use wood, steel, aluminium and a number of other materials.

Though we fully recognise the harmful effects of plastic waste on ecosystems, plastic currently plays a vital role in both ensuring the safety and quality of products and reducing food waste by extending the shelf life of food. The challenge for our businesses is to find solutions that balance the needs of our customers and our focus on reducing the impact of plastics on ecosystems. Where viable, our businesses are doing this by removing unnecessary packaging, switching to more easily recyclable types of plastic and increasing the use of recycled content in the plastics we use.

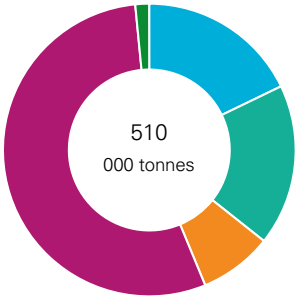
Our businesses also demonstrate their commitment to tackling plastic and packaging challenges by being involved with and supporting a number of collaborative industry pacts and programmes, including the WRAP UK Plastics Pact and the Soft Plastic Recycling Scheme in New Zealand.

In 2025, our businesses used 250kt of packaging compared with 241kt used in 2024, representing a 4% increase, primarily driven by higher usage in our sugar businesses to meet customer demands, including a shift from bulk formats to smaller pack sizes.

In the UK, our businesses have been investing in the collection, verification and reporting of additional packaging data to facilitate compliance with the requirements of the Recyclability Assessment Methodology under the UK's Extended Producer Responsibility for Packaging regulations.

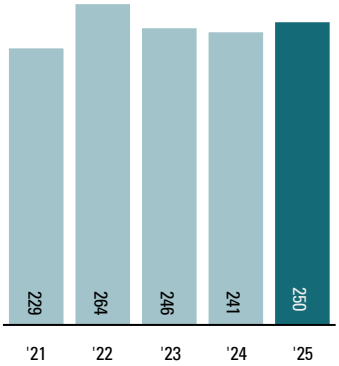
Our food businesses are striving to reduce packaging, improve recyclability and replace plastic with alternative materials such as cardboard. For example, in calendar year 2024, 88% of Grocery Group's packaging materials were either fully recyclable in the UK or recyclable where recycling facilities exist. Twinings has removed plastic wrap from around 75% of its cartons and ensured all tea bags produced at its main manufacturing sites in Andover, UK and Swarzędz, Poland are made with plant-based, industrially compostable tea paper. Tip Top has also moved to 100% recycled cardboard cartons across all retail and food service products, eliminating around 500 tonnes of virgin cardboard each year. As one of its main sources of non-clothing waste, product packaging is a priority focus area for Primark and the business has established a dedicated packaging team to drive innovation. See our data page for more details on plastic and packaging.

Total waste generated by segment – 2025*
(000 tonnes, % of Group total)



Retail	91	18%
Grocery	91	18%
Ingredients	41	8%
Sugar	279	55%
Agriculture	8	2%

Quantity of packaging used*
(000 tonnes)



* Numbers prior to 2025 have been restated to reflect the disposal of AB Sugar China, disposed of in 2024. The adjustment ensures comparability and accuracy in reporting the Group's continuing operations.

Waste and packaging – Retail

From the raw materials it sources to the waste in its stores, Primark is striving to responsibly manage the natural resources it relies on.



Waste and circularity

Cardboard hangers on Primark's babywear range

Primark continues to take an increasingly circular approach to fashion – one that aims to keep products and materials in use for longer and reduces waste over time. This includes embedding circular design principles into how products are created, expanding access to reuse and repair options for customers, and strengthening the systems needed to support change at scale.

At the same time, Primark continues to incorporate recycled and more sustainably sourced materials into its clothing and strengthen their durability. While there is no single solution, these efforts reflect the business's ambition to help give clothes a longer life. Primark is continuously reviewing and developing its approach to ensure that efforts are aligned with industry best practice.

Circular product design

For Primark, 'circular by design' means designing products that can stay in use longer, be reused and ultimately be recycled back into new garments. Primark is focused on expanding the number of products that are circular by design in certain categories, creating specific product guidelines and engaging and training colleagues and suppliers on circular design principles. In other product categories, it is focused on testing, trialling and learning to overcome significant and inherent challenges. Some types of products and materials are much harder than others to move to a circular design.

There are many challenges. For example, not all product types can be circular by design based on current recycling technologies.

Although there is no single agreed industry-level definition of what constitutes 'recyclable' clothing, there are several key criteria that are universally recognised as supporting improved recyclability of clothing at scale, including:

- making clothing out of one type of material or fibre and avoiding blends; and
- reducing, removing or minimising disruptors to the recycling process, such as metal trims or synthetic components and decoration.

Primark has worked with the Ellen MacArthur Foundation since 2018 and sits on its Advisory Board for Fashion. In 2024, Primark joined the Foundation's The Fashion ReModel to help the industry unlock the barriers to scaling circular business models.

As of July 2025, 5% of all of Primark's clothing unit sales are circular by design, meeting the 'Foundational' criteria set out by our Circular Product Standard. Within its focus categories, 20% of all jersey and 8% of all denim clothing unit sales are now circular by design.

Primark's Circular Product Standard (CPS) is a framework for how it intends to design products now and in the future. The CPS was launched in 2023 after a two-year project with three partners; the non-governmental organisation WRAP (Waste and Resources Action Programme), the circularity think tank Circle Economy and the non-profit sustainability educator Sustainable Fashion Academy. The framework is built on the vision of the Ellen MacArthur Foundation, for a circular economy for fashion.

The CPS sets out that a circular product must meet three fundamental criteria and be designed:

- with recycled or more sustainably sourced fibres;
- for physical durability; and
- to be technically recyclable at commercial scale.

Primark's Circular Product Standard is a starting point towards meeting its commitment that more of its clothes will be recyclable by design by 2027.

Primark has a Circular Design training programme, co-developed by Circle Economy and the Sustainable Fashion Academy. In 2024, Primark advanced its circularity training programme in collaboration with the Circular Textiles Foundation (CTF). The programme supports teams across buying, design and quality, as well as key suppliers, to apply circular design principles to more clothing categories such as knitwear and shirts.

The CTF works with product teams and suppliers to put principles like 'designing for recyclability' into practice with real life examples of Primark's current products and adapt these to the various needs and nuances of each individual product category (for example Nightwear and Leisurewear). As part of this programme, Primark product colleagues also co-author and co-create specific 'Circular Design Guidelines' for individual product categories.

Primark supports suppliers with making the necessary changes to support its circularity aims. Support and engagement practices include briefings, training sessions and webinars on specific product guidelines, technical and design standards, and the data they need to provide for its validation processes. Primark also uses some of these sessions to discuss design techniques and strategies that support its ambitions for more recyclable and durable clothing.

Plastic and packaging

As one of its main sources of non-clothing waste, product packaging is a priority focus area for Primark and the business has established a dedicated packaging team to drive innovation.

Despite increased packaging volumes due to business expansion, Primark has achieved a reduction in plastic content in 2025. These improvements reflect targeted initiatives across hangers and other types of packaging. Clothes hangers are estimated to account for around two thirds of total single-use plastic volumes used within Primark. The business is aiming to move to recycled materials for hangers over time.

While technical constraints remain, Primark continues to make measurable progress in reducing single-use plastics and eliminating unnecessary packaging through department-specific projects led by in-house packaging technologists. For example, rigid plastic packaging for bottles and tubes containing liquids and creams are necessary to ensure hygiene, usability and compliance with safety standards. Flexible plastic packaging used for items like wet wipes and face sheet masks are needed to maintain moisture and scent integrity.

Case study – Retail



Removing plastic hangers from Primark's Babywear

Primark identified plastic hangers as a major focus in its ambition to reduce single-use plastic in its business. Primark has transitioned most of its babywear range from single-use plastic hangers to fully recyclable, fibre-based cardboard alternatives, a project which was initiated in 2023.

Primark partnered with nominated packaging suppliers to ensure consistency, streamline sourcing, and deliver a solution that is more environmentally responsible and operationally efficient.

Key design innovations, such as colour-coded sizing printed directly on the hangers, have enhanced in-store presentation and improved the customer experience. The project also rationalised the hanger range, contributing to supply chain efficiency.

By early 2024, the new hangers were rolled out across 17 international markets. This scalable solution sets a vision for future packaging transformation for the business. The project reflects Primark's continued focus on sustainable packaging innovation.

Primark's cardboard clothes hangers

Waste and packaging – Grocery

Our Grocery businesses continue to focus on making improvements in their waste and packaging.



Waste and circularity

The principles of circularity and efficient resource use align with the management approach across our Grocery businesses, because alongside delivering environmental benefits, they directly support operational efficiency and cost control.

Stricter regulations on waste management, single-use plastic and carbon emissions, alongside rising consumer expectations, are also shaping how our Grocery businesses manage resources.

In 2025, the Grocery businesses decreased total waste by 3% compared with the previous year. The decrease was driven by waste management projects across the segment. Of the total waste generated, 86% was recycled, recovered or sent for other beneficial use.

Grocery Group

With a portfolio including staples such as bread, flour, rice, noodles, bagged sugars, tea, cooking sauces and breakfast cereals, reducing food waste is a major focus for Grocery Group businesses.

In the UK, they are signatories to the UK Food and Drink Pact, which targets a 50% per capita reduction in food waste by 2030 against a 2007 baseline. Each business has set internal food waste reduction targets and is implementing strategies under the Pact's 'Target, Measure, Act' framework. For example, Silver Spoon's investment in a new pump at its Bardney site in the UK has cut liquid sugar waste by an average of 1 tonne per week, which represents a 40% reduction.

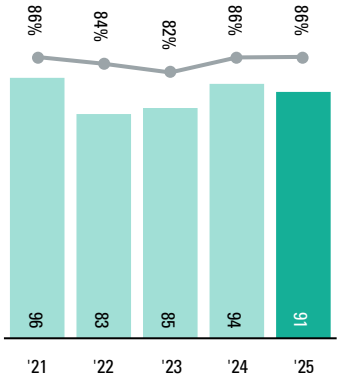
Between 2015 and 2024, food waste tonnage from Grocery Group business operations in the UK decreased by 22%. By the end of calendar year 2024, 90% of food waste was sent to the animal feed sector, and a further 8% was used for energy generation as it was unsuitable for animal feed. Additionally, Grocery Group businesses in the UK have increased donations of surplus food to food banks again, with over 650 tonnes donated in calendar year 2024.

Twinings Ovaltine

Twinings Ovaltine is reducing its waste output by focusing on improved operational efficiencies, implementing various initiatives to reduce waste at source. These initiatives include improving machine efficiencies, reusing production waste, returning plastic packaging materials back to suppliers after use and promoting a waste segregation culture across the business.

Dorset Cereals packaging on the production line in Poole, UK

Total waste generated in own operations and percentage sent for recycling or other beneficial use
(000 tonnes)



Twinings is progressing towards its Zero Waste to Landfill target. All manufacturing waste is recycled or recovered, with organic waste sent for industrial composting or used in animal feed. All packaging waste is recycled and the business is working towards a circular model for tertiary packaging, with pallets and plastic reels returned to suppliers for reuse. Its UK and Polish manufacturing sites achieved zero waste to landfill in 2025.

Ovaltine is close to achieving Zero Waste to Landfill, with most waste recovered or recycled for use as animal feed, fertiliser or biogas.

George Weston Foods

Since 2022, Tip Top has been a signatory of the Australian Food Pact, which aims to halve food waste in Australia by 2030. The business has developed a Food Waste Action Plan on reducing returns and food waste in its bakeries and customers' homes. It has an efficient resource use programme with most waste repurposed into breadcrumbs or animal feed. Less than 1% of its food waste is sent to landfill.

ACH

ACH has made an investment in reducing waste by enhancing production efficiency and recycling waste materials.

Plastic and packaging

Packaging has an important role to play in ensuring the safety and quality of products. Across many programmes and initiatives, the businesses are working to reduce packaging and increase recyclability and reusability.

In 2025, our Grocery businesses' total packaging increased by 5% compared to the previous year, in part due to increased production volumes. Across the segment, businesses are working on changes in production mix and volumes, as well as projects within the businesses to replace plastic packaging with alternative materials such as cardboard.

Grocery Group

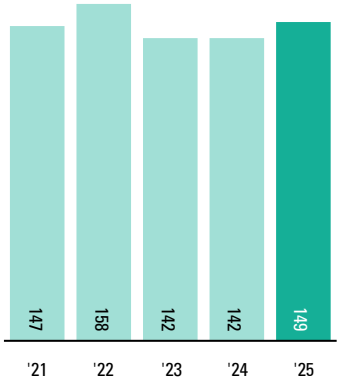
Since 2018, the Grocery Group's UK businesses have been members of the UK Plastics Pact, led by WRAP. The Pact commits signatories to eliminate problematic or unnecessary single-use packaging through redesign, innovation or alternative delivery models. The commitment requires food producers and other users of plastic materials to factor recyclability into the specification and design of their packaging. It also requires the waste reprocessing sector to adapt to ensure that those materials that technically can be recycled easily are collected and taken for reprocessing.

In calendar year 2024, 88% of packaging materials were either fully recyclable in the UK or recyclable where recycling facilities exist. Materials classified as difficult to recycle across branded foods account for less than 0.2% of all packaging and materials.

In 2025, AB World Foods incorporated 30% post-consumer recycled content into PET bottles and introduced recycled stretch film at its Leigh factory, significantly reducing virgin plastic use. Jordans Dorset Ryvita reduced plastic use associated with their granola pouches by 11% through a granola film down-weighting project, while Silver Spoon is transitioning its larger packs to more recyclable materials, which will eliminate 47 tonnes of non-recyclable packaging. Additionally, Silver Spoon has completed a plastic reduction project to reduce new plastic across all sites for shrink and stretch wrap, which has removed 33 tonnes of plastic annually.

The Grocery Group businesses in the UK have been investing in the collection, verification and reporting of additional packaging data to facilitate compliance with the requirements of the Recyclability Assessment Methodology under the UK's extended producer responsibility for packaging regulations.

Quantity of packaging used
(000 tonnes)



Twinings Ovaltine

Twinings is working hard to minimise its packaging materials, with the aim of using more sustainable alternatives, increasing recycled content, eliminating single-use plastic and improving recyclability. To help achieve this, packaging sustainability is built into its new product development process and design for recyclability guidelines.

Twinings has already made significant progress, removing plastic wrap from around 75% of its cartons and ensuring all tea bags produced at its main manufacturing sites in Andover, UK and Swarzędz, Poland are made with plant-based, industrially compostable tea paper. Its string and tag bags produced in Swarzędz, accounting for 70% of the bags it produces, are also third-party certified as home compostable. In terms of overall consumer packaging from these two manufacturing sites, 25% is currently compostable, 64% recyclable[1], 1% is designed for recycling and 10% is currently not recyclable.

George Weston Foods

George Weston Foods is a signatory to the Australian Packaging Covenant Organisation (APCO), a non-profit organisation established under Australian regulation to advance recycling. While APCO is a key element of its plastics and packaging strategy, the business also addresses packaging challenges through a Packaging Working Group and by trialling new materials. For example, Tip Top has introduced bread bags with 30% post-consumer recycled plastic, certified under the International Sustainability and Carbon Certification PLUS Scheme, using the mass balance method. This industry-leading first for the Australian sliced packaged bread aisle will remove 160 tonnes of virgin plastic by the end of 2025.

Tip Top has also moved to 100% recycled cardboard cartons across all retail and food service products, eliminating around 500 tonnes of virgin cardboard each year, reducing reliance on virgin fibre while maintaining food safety and quality standards.

DON is shifting from traditional thermoforming packs to innovative resealable packaging, cutting plastic use by up to 50%.

1. For packaging to be considered recyclable, recycling must be available 'in practice and at scale', beyond lab or pilot tests, to demonstrate that the design is not a barrier to recycling and can be widely replicated.

Waste and packaging – Ingredients

Our Ingredients businesses are committed to protecting finite resources and reducing the waste generated by their operations.



Waste and circularity

Across our Ingredients businesses, waste streams are increasingly repurposed for new uses and markets. If waste cannot be eliminated or repurposed, it is recycled wherever possible.

In 2025, waste generated within the Ingredients segment increased by 33%, largely driven by the increase in production volumes. Most of the additional waste was sent for recycling or reuse. The rate of recycling improved from 75% last year to 80% in 2025. This was as a result of the businesses undertaking a range of initiatives to manage waste, including recycling paper and plastics and repurposing waste streams for fertiliser and animal feed.

AB Mauri

AB Mauri aims to reduce waste by continuously improving the efficiency of its operations, including through smarter production line design, and by ensuring the production of quality co-products that avoid the creation of waste.

In several locations, waste from bakery ingredient manufacturing is collected and sold as by-products, turning waste into value. A dedicated co-products technology team evaluates and develops a portfolio of technologies to better exploit these opportunities, overseen by a monthly steering group chaired by the AB Mauri Chief Executive.

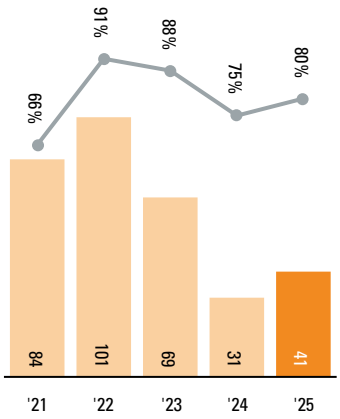
One example is vinasse, a by-product of yeast production, which is used in fertilisers and high-value animal feed. Similarly, soya husks from the Royston site in the UK are sent for processing into animal feed, helping the site maintain zero waste to landfill.

Several AB Mauri businesses repurpose waste as an ingredient in organic fertiliser, while others send waste for composting, reducing reliance on nitrogen-based fertilisers that are carbon intensive to produce. A co-product based alternative to potash, a mined potassium fertiliser, is also in development.

In addition, in six manufacturing sites, biogas captured from yeast wastewater treatment is reused on-site, replacing natural gas for heat and electricity generation.

Anaerobic digestion plant at AB Mauri's site in Hull, UK

Total waste generated in own operations and percentage sent for recycling or other beneficial use
(000 tonnes)



ABFI

ABFI businesses are focused on eliminating waste and promoting recycling wherever possible. Training and education play a key role in raising awareness and understanding of waste management opportunities across its business activities. Guided by the ISO 14001 certification, businesses implement tailored waste management strategies that reflect their operational needs. These strategies focus on eliminating waste at source, improving reuse and recycling, and collaborating with value chain partners to convert waste into usable materials. For example, SPI Pharma recovers biogas from non-hazardous waste through incineration that is carried out by a third-party. ABITEC has also reprocessed distillation by-products into commercial products, converting 77 tonnes of waste into saleable output.

Waste and packaging – Sugar

ABF Sugar strives to be efficient in its use of resources across sugar beet and sugarcane production, from the field to the factory and to customers and consumers.



Waste and circularity

ABF Sugar's approach is that waste materials are products for which it has yet to find a use. This is demonstrated by its bio-refineries, which transform sugar beet and sugarcane waste into a range of commercially viable products thanks to innovative manufacturing processes. Its businesses continue to work to maximise the quantity of sugar beet processed, so as little as possible is left in the field. ABF Sugar continually invests in new technology and process optimisation to make its factories more efficient, improve its use of raw materials and move towards a more circular approach.

ABF Sugar businesses use by-products to generate renewable electricity. British Sugar uses bio-methane produced from its fermented sugar beet pulp to generate electricity, and carbon dioxide and low-grade heat generated at its operations to grow medicinal non-psychoactive cannabis under licence.

Its sugar businesses in Africa use bagasse, the dry fibrous material that remains after crushing sugarcane and extracting the sugar, with more than 91% of the energy used on-site coming from renewable sources. It also provides the opportunity to co-generate electricity in Eswatini which goes into the national grid. Its Eston plant in South Africa also exports power into the national grid.

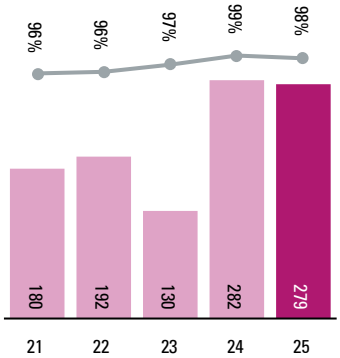
Among the commercially viable products its businesses produce, British Sugar is a major producer of animal feed and a supplier of raffinate and betaine for use in the petrochemical and pharmaceutical sectors. African sugar by-products include furfural, a natural chemical feedstock with numerous applications in the food and other industries.

Vivergo ceased all production of bioethanol and animal feed on 31 August 2025. The plant converted low-grade wheat into bioethanol used in petrol, while also producing animal feed as a co-product. At full capacity, it was estimated that the Vivergo plant produced 420 million litres of ethanol product per year. The net benefit of using this product blended with gasoline to create E10 was estimated to be a saving of approximately 500,000 tonnes of CO_2 which would otherwise be emitted from vehicle tailpipes annually. Further information on the closure of the Vivergo plant is available in our Annual Report.

In 2025, ABF Sugar decreased the total amount of waste produced through its activities by 1% compared with last year, with 98% sent for recycling or reuse.

Production of the bagasse co-product at the Nakambala sugar factory, Zambia

Total waste generated in own operations and percentage sent for recycling or other beneficial use*
(000 tonnes)



* Numbers prior to 2025 have been restated to reflect the disposal of AB Sugar China, disposed of in 2024. The adjustment ensures comparability and accuracy in reporting the Group's continuing operations.

Plastic and packaging

ABF Sugar is striving to reduce packaging to minimise the impact on the environment, while recognising the role plastic plays in maintaining the integrity and safety of products for customers.

In 2025, ABF Sugar's total packaging increased from 11kt in 2024 to 15kt. Its businesses continue to explore innovative packaging to reduce the volume of materials used.

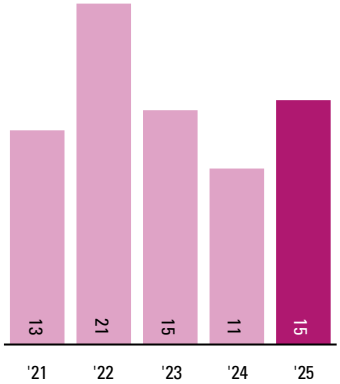
Azucarera implemented various initiatives to reduce plastic use and increase the share of recyclable and recycled plastics. This included gradually reducing the weight of plastic used for pallet banding, testing a higher percentage of recyclable material in bale shrink wrap and developing a new, thinner cap for icing bottles.

ABF Sugar's African businesses' strategy is to reduce packaging weight and use more packaging that can be reused or recycled. They have over 20 workstreams looking at packaging solutions and trialling new products. In Tanzania, it has completed a project evaluating opportunities to minimise packaging volume and eliminate non-essential plastic liners, while assessing the recyclability and long-term viability of the new packaging solutions. The learnings from this project are being applied across its other African operations.

At British Sugar, a £20 million investment at the Bury Customer Supply site has transformed packing, palletisation and distribution to Silver Spoon for their retail customers. The project included new and refurbished packing machines, upgraded palletisation equipment and a re-design of retail and shelf-ready packaging.

This transformation has delivered major environmental benefits. Single use labels have been removed completely, over 60%of plastic has been reduced through greater reliance on cardboard within the packaging mix, and brown and white paper waste has been reduced by over 45%. Additionally, the project is expected to deliver carbon reductions of about 229 tonnes of CO2e and a reduction of 470 tonnes of water per year. A new packaging design was also introduced across the 20/25kg bags range which includes communication on recyclability, helping customers make informed packaging waste decisions.

Quantity of packaging used*
(000 tonnes)



* Numbers prior to 2025 have been restated to reflect the disposal of AB Sugar China, disposed of in 2024. The adjustment ensures comparability and accuracy in reporting the Group's continuing operations.

Case Study – Sugar



Innovating waste use at Illovo Sugar Sezela Mill. Turning ash into building materials.

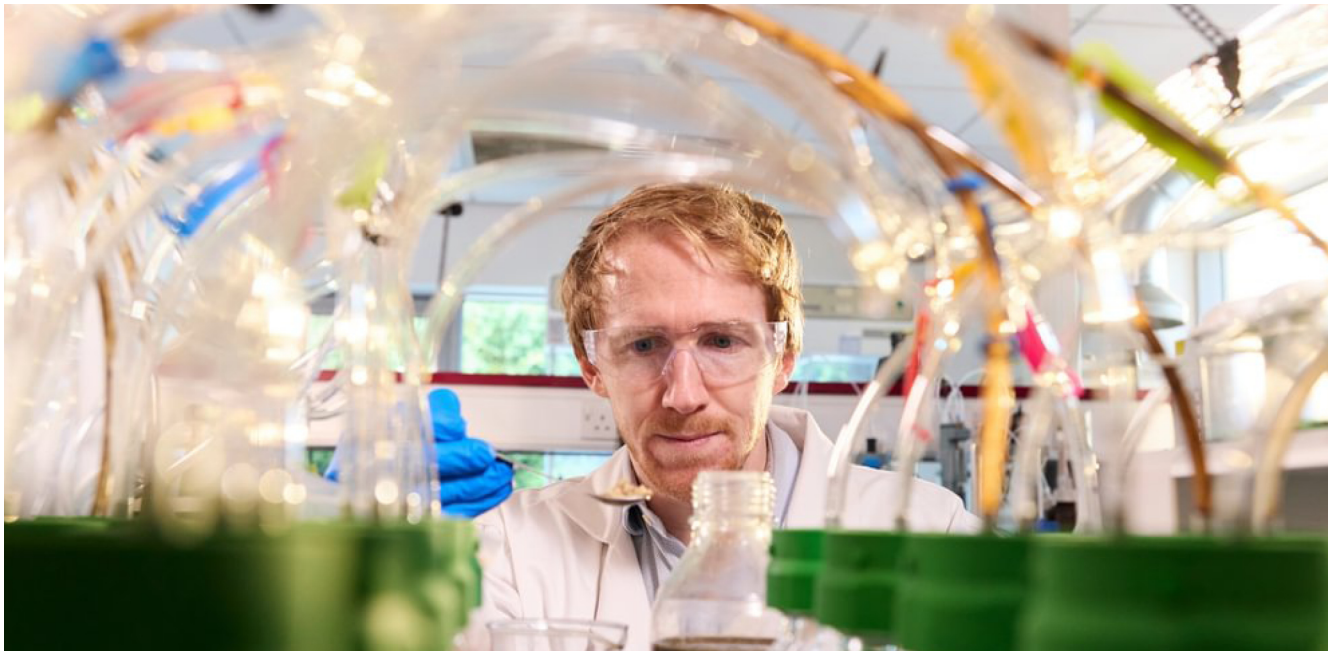
At the Illovo Sugar South Africa Sezela mill, a new initiative is turning boiler ash, a by-product of sugar production, into a high-quality aggregate similar to river sand. This is used across multiple construction uses, for example for brick manufacture, ready-mix concrete and fill material. In 2025, the team secured its first commercial contracts, marking a key milestone.

The programme offers a scalable solution that improves waste management, boosts operational efficiency and supports efforts to cut carbon emissions.

Processed ash from Illovo Sugar South Africa's Sezela mill for brick and block manufacturing

Waste and packaging – Agriculture

AB Agri takes pride in its heritage and track record of sourcing ingredients for animal feed that would otherwise go to waste, reducing the use of primary products.



Waste and circularity

AB Agri contributes to more responsible and efficient resource use in agriculture. Its nutritional expertise supports the optimal use of various food co-products, such as the fibre-rich pulp from sugar beet production and the nutritious grains left over from brewing beer and whisky. Any co-products and food waste not suitable for animal feed are used to generate bio-energy through its specialist anaerobic digestion business, Amur.

In 2025, AB Agri's total waste increased by 25% from 6.3kt in 2024 to 7.8kt. Of this waste, 92% was recycled or sent for reuse, with less than 0.6kt being sent to landfill. The increase was primarily due to commissioning a new software system at one of its sites. To ensure feed safety during the transition, additional flush batches were produced, temporarily increasing waste. This material was diverted to a local anaerobic digestion plant, where it was used to produce biogas. The software has now been fully commissioned and operations have returned to normal waste levels.

Plastic and packaging

At AB Agri, the use of plastic packaging for finished goods is low with most of its products being delivered as bulk. There are some businesses where it is more significant, due to the nature of the products and services being offered, in particular at Global Supplements and National Milk Records (NMR).

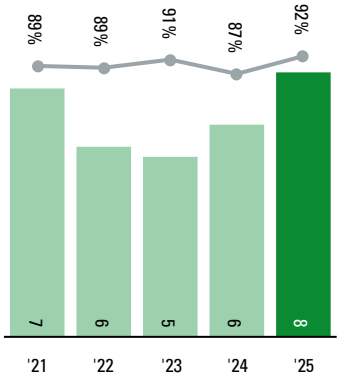
AB Agri remains committed to eliminating, reducing or redesigning the packaging it uses for its products. It has successfully conducted trials aimed at transitioning towards using recycled content plastic packaging. Changes have been implemented across some of its UK businesses, such as using recycled materials in shrink wrap, tote bags and plastic tubs within Premier Nutrition's equine range.

AB Agri continues to map its packaging data to build a more detailed understanding of its packaging usage, focusing on the identification of opportunities for improvement. This analysis has helped to set internal targets at business unit level, aimed at reducing overall packaging use and increasing the volume of recycled plastic content.

In 2025, AB Agri used 6.6kt of packaging, a 9% increase compared to 2024, due to the introduction of new product lines requiring different packaging materials.

Testing the gas-yield potential of waste for use as anaerobic digestion feedstock at Amur Energy's lab in York, UK

Total waste generated in own operations and percentage sent for recycling or other beneficial use
(000 tonnes)





Amur turning waste into energy

AB Agri's anaerobic digestion (AD) business, Amur, helps AD operators increase biogas production through performance products, feedstocks and technical advice. By maximising value from raw materials that would otherwise go to waste, Amur contributes to waste reduction and reuse, as well as reducing reliance on fossil fuels.

Amur continues to invest in developing new products to increase biogas production and replace the minerals and additives that are currently used with materials that have a lower environmental footprint. One example is the ADFe additive, an iron hydroxide-rich material sourced from disused coal mines in partnership with the British Coal Authority. ADFe is a recovered material and has a lower carbon footprint compared to other similar dry materials such as Iron Hydroxide, as it is dried naturally in the sun rather than through energy-intensive methods. Iron hydroxide is an essential additive needed to manage hydrogen sulphide levels in biogas facilities. In trials, ADFe has been shown to be 30% more effective than conventional products.

Colleague testing feedstock sample at Amur Energy lab in York, UK

Premier Nutrition implementing more sustainable packaging solutions

In 2021, AB Agri's business, Premier Nutrition, undertook a project to find and implement more sustainable packaging solutions for its equine product range. The project initially focused on a pilot with its largest equine customer.

During a comprehensive review of all packaging product lines, it was discovered that 40% of the plastic packaging used was in the form of plastic tubs and lids. The business worked with its supplier to successfully trial and implement an alternative, with 30% recycled plastic content, leading to a significant reduction in the use of new plastic.

The success of this project inspired Premier Nutrition to explore other opportunities for improvement, resulting in 30% recycled content now being used in other types of packaging, such as tote bags and shrink wrap. This positive change extended beyond its Premier Nutrition business, benefitting other AB Agri businesses as well. The knowledge and experience gained from this initiative has led to ongoing trials on plastic bags, which constitute the majority of packaging used across AB Agri.



Packaging product at our manufacturing site in Staffordshire, UK