

Higg
idy



OUR RECIPE FOR RESPONSIBLE BUSINESS

Handy Short Cuts

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ABOUT US

At Higgidy, we're on a mission to make good food, great. We believe that good food brings joy - whether that's tucking into a comforting supper for one or serving up a family feast on a Sunday. From wholesome pies and carefully crafted quiches to seriously snackable rolls and muffins, everything we lovingly bake is packed full of flavour and quality ingredients, bringing colour, joy and deliciousness to dinner tables, packed lunches and family fridges.

But it doesn't stop there - we believe in baking glorious veggie-led food that makes a difference to people and the planet. That's why as a business, we're focussing on three core ingredients in our Recipe for Responsible Business - Planet, People & Food.



So here it is, our first ever Impact Report - a deep dive into how we're tracking against the sustainability goals set out in our **Recipe for Responsible Business**.

Over the following pages, you'll find out more about all the great stuff we're already doing and have achieved, as well as the positive steps we're taking to make us a better business for the future.

Now grab a cuppa, crack open that pack of rolls or mini muffins, and dig in!

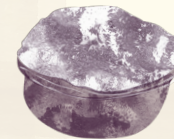
Looking for more? You can keep up to date with our progress at www.higgidy.co.uk/recipe-for-responsible-business

2021 STATS



Volume sold

19,375,730



Number of recipes we make

74



Higgidy team

365 PEOPLE



Certified B Corp

SCORE 80.4

A HIGGIDY **HELLO** FROM OUR **CEO**

Hello there,

I'm very proud that I get to share Higgidy's first ever Impact Report with you.

This report captures just some of the brilliant things that have been achieved by our people during 2021, even though it was a challenging year. Every member of the team has demonstrated our Higgidy values -being brave, kind, and smart - and embraced our family spirit whilst keeping each other safe and our communities thriving. It was also during this year that we became a B Corp, a huge step for us on our journey to becoming an ever more responsible business. It is fantastic to be part of a community of like-minded businesses who are committed to being forces for good.

*Within the report we also introduce our **Recipe for Responsible Business** in which we have set key goals for the years ahead. With our dedicated Sustainability Manager now in place we're determined to have a positive impact for people and the planet. Our Recipe for Responsible Business has eight key focus areas and covers everything from our Food, to our Teams and Communities and Food Waste. I'm particularly excited that as part of this we have also committed to becoming Net Zero by 2040. This will require sustained focus and hard work, but the rewards will be significant, both for our business and the world around us.*

There's also a lot more going on behind the scenes such as making more sustainable packaging choices and strengthening our relationships with suppliers. You can read more about this and a whole lot more in the following pages.

I'm excited for what's to come, and I hope you are too!

Rachel

Higgidy CEO



WHAT WE DO AND HOW WE DO IT

Our purpose, Baking a Difference, is the mantra we live by, and it factors into everything we do here at Higgidy.

For us, good food is about more than just fuel and function, and good business is about more than just profit and numbers. We believe that our purpose underpins that perfectly.



The Higgidy Way

Now how do we bring our purpose to life? That's through something we call, 'The Higgidy Way' which consists of three core values **Brave, Kind & Smart**. Each of these values held in balance, are what we look for in every team member and everything we do.

BE BRAVE

We **CONFRONT** challenges
(even when that is tough)

We find **SOLUTIONS**
(rather than pointing at problems)

We embrace **CHANGE**
(and inspire others to do the same)

BE KIND

We are a **POSITIVE FORCE**
(giving more than we take)

We **LOOK FOR THE BEST** in everyone
(and celebrate when we see it)

We **LISTEN**
(and ensure everyone is heard)

BE SMART

We **DO WHAT WE SAY**
(and only say what we can do)

We **LEARN** from the past
(but focus on the future)

We work as **ONE TEAM**
(and always add value)

REASONS TO BE PROUD 2021

Member of
Better
Business
Act



Supporter of
Stronger
Together



35,000
meals
donated to
FareShare
Sussex



0%
Gender
Pay Gap



We only
ever use
free range
eggs

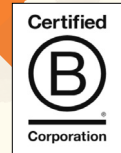


70%
of our range
is veggie
& vegan



Zero waste
to landfill

B Corp
Certification
80.4



Real Living
Wage Employer



HIGGIDY GROUPS & INITIATIVES

GREEN BEANS

The Higgidy Green Beans is an internal group that conjure up brilliant ideas and initiatives to reduce our impact. So far, they've introduced additional recycling facilities on site and have teamed up with several local charities too, like [Sussex Bake Down](#).



FOOD FOR THOUGHT CLUB

Our [Food for Thought Club](#) is a dedicated group of passionate Higgidy customers who like to tell us what they think. In 2021 we received thousands of responses inputting thoughts and ideas that we've already taken on board for the future.



RECIPE FOR SUCCESS



Our eyes and ears are always open so this year we introduced our Recipe for Success initiative, encouraging recommendations and suggestions from our team.

The winning idea came from Bianca, our Category Manager, who suggested a way that we can effectively recycle 300,000 items of PPE per year!

HIGGIDY HEROES

We like to celebrate success and we do that via our peer recognition scheme – Higgidy Heroes. In 2021 we celebrated over 200 Heroes who went above and beyond to make Higgidy an even better place to be.



BECOMING A B CORP

In August 2021, we were over the moon to achieve B Corp Certification from [B Lab UK](#). We are so proud to be a part of a community of businesses whose mission is to change the way we do business.

Overall score:

80.4

(August 2021)

Certified



Corporation

Being a B Corp isn't just about the accreditation though, it helps us to continually balance purpose and profit to ensure we grow sustainably, whilst reducing our impact.

From the five categories that we're measured against, we know that the biggest area we need to focus on is our environmental impact. As a result, we've developed our new strategy to help keep us focused and on track, and it's part of our new 5-year business plan too.



Governance



Workers



Customers



Community



Environment



OUR **RECIPE** FOR RESPONSIBLE BUSINESS

We've always been about making feel-good food that has a positive impact. That's why we've developed our **Recipe for Responsible Business**, to help us focus on the things that really matter to us – Planet, People & Food.

PLANET

Our carbon reduction journey

Taking action on food waste

Improving our packaging's life cycle

PEOPLE

Creating a diverse & inclusive workplace

Giving back to our local communities

FOOD

Sourcing with care

Using high quality ingredients

Baking veggie-led food



PLANET

PLANET

We all know, now more than ever, how important it is to be responsible and play an active role in helping to protect our planet. Here are some of the steps we're taking at Higgidy.

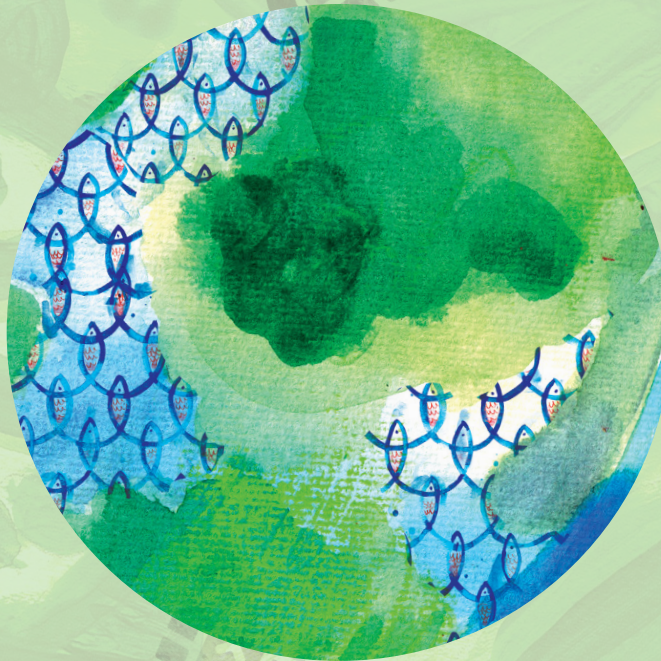
Our carbon reduction journey

An important part of our sustainability journey is calculating our carbon footprint (the total amount of greenhouse gases emitted via our actions) and setting ourselves targets and ways to reduce it.

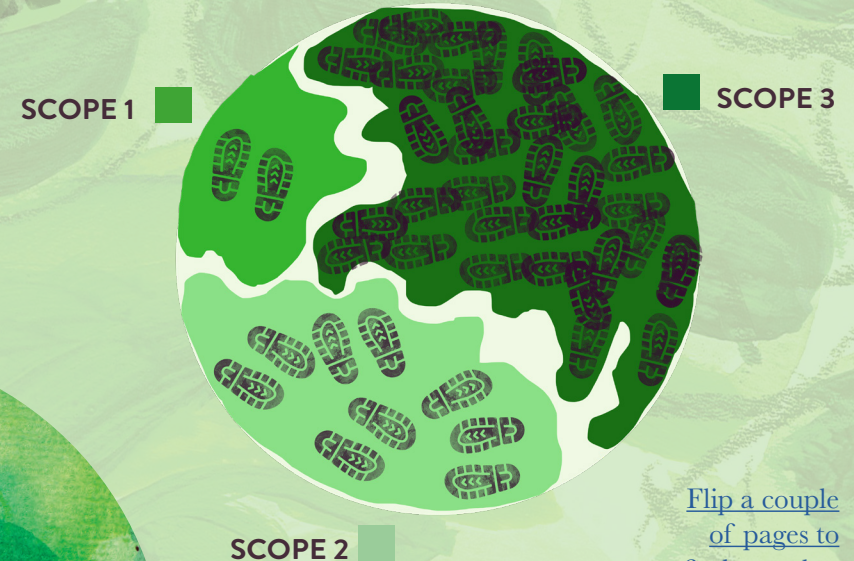
Calculating our carbon footprint

To calculate our footprint, we called in [Eight Associates](#) who are experts in this area. Natural Carbon Solutions verified this data. You can read more about how they did this in The Facts & Figures section at the end of this report.

2020 was such an unusual year, so we've used our 2019 data to get a baseline. Moving forward we will now publish our results annually.



OUR CARBON FOOTPRINT



[Flip a couple of pages to find out what Scope 1, 2 & 3 includes](#)

Our carbon footprint for 2019 measured 17,777 tCO₂e.

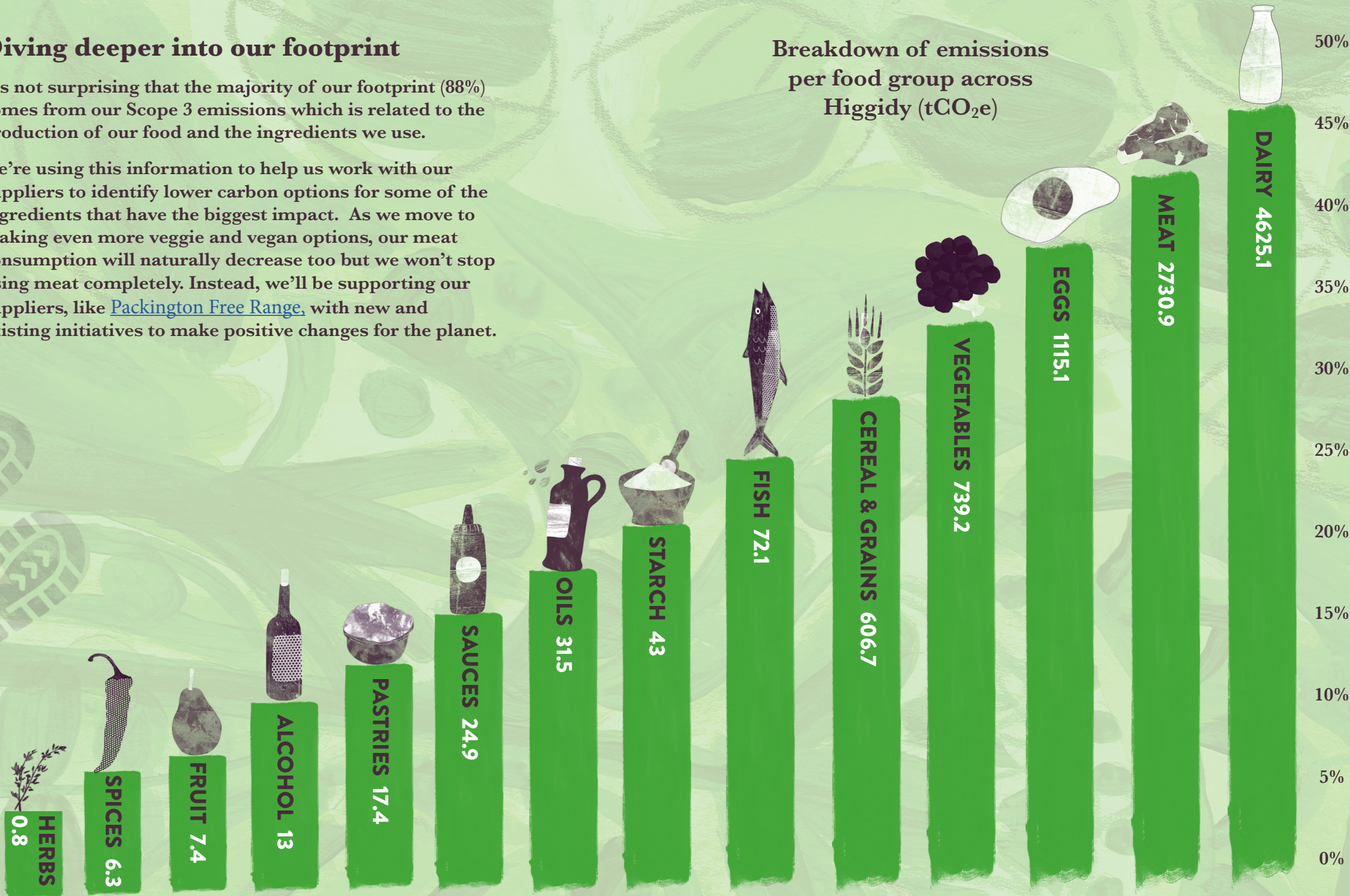
The majority of our Scope 1 and 2 emissions come from the refrigerant gases used to keep our ingredients at a safe, cool temperature, and the gas and electricity used to power our kitchen and baking facilities. Working with Eight Associates, we're focusing on ways to reduce these and have committed to sourcing 100% of our energy from green tariffs until we can reduce usage further.

Diving deeper into our footprint

It's not surprising that the majority of our footprint (88%) comes from our Scope 3 emissions which is related to the production of our food and the ingredients we use.

We're using this information to help us work with our suppliers to identify lower carbon options for some of the ingredients that have the biggest impact. As we move to making even more veggie and vegan options, our meat consumption will naturally decrease too but we won't stop using meat completely. Instead, we'll be supporting our suppliers, like [Packington Free Range](#), with new and existing initiatives to make positive changes for the planet.

Breakdown of emissions per food group across Higgidy (tCO₂e)



Our Net Zero journey

Our overall ambition is to reach Net Zero emissions by 2040, which requires us as an organisation to reduce our Scope 1, 2 and 3 emissions by 90% by 2040, from a 2019 baseline, and offset the remaining 10% of emissions through good quality carbon removal offsets. We will also adopt the following interim targets, to be achieved by 2030: Reduce our Scope 1 and 2 emissions by 4.2% per year from our 2019 baseline, and our Scope 3 emissions by 2.5% using the same base year. Both our Net Zero and interim targets align with the SBTi's Net Zero Standard and guidance from the [Food and Beverage Federation](#), and we will be able to track progress towards these targets through annual reporting of emissions.

SCOPE 1

The things we use on-site which have direct emissions (refrigerants and gas).

SCOPE 2

The emissions that happen off-site, created from the electricity we use.

SCOPE 3

All the emissions from producing and distributing our products. From the ingredients we source, to delivering them to the supermarket, and heating them up in your oven.

CO₂e

The metric we use to measure our footprint. The 'e' means 'equivalent' because it represents all the different greenhouse gases that make up this figure, not just carbon.

NET ZERO

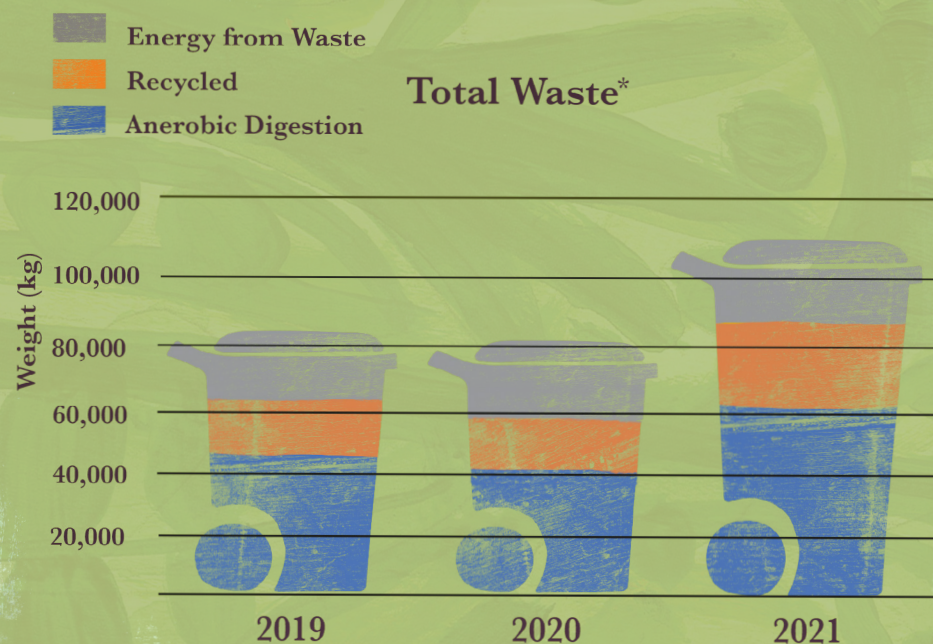
Achieving a balance so we're not producing more emissions than we're removing from the atmosphere.

Taking action on food waste

Waste is a big problem in the food industry – roughly a third of all food produced across the world is wasted each year.

The Sustainable Development Goal 12.3 is all about Global Food Loss and Waste. The goal by 2030 is “to halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses”.

Since 2019, we have seen our waste at Higgidy increase. Although not ideal, it's important to note that this is partly due to us having better data on what we actually throw away but also due to the increase in the amount of food we're making. However, that doesn't excuse it and we are now working on a plan to reduce this year on year.



*This is everything that ends up in our bins on-site and doesn't include stock that's unable to be sent to supermarkets (that gets donated to our partner charities and sometimes our team too!)

To help us measure this more accurately, we've integrated new software into the business that monitors what we're wasting and the reasons why. Within our ingredient stores we've been using this to help navigate our stock, ensuring that items due to expire soonest are used first. (And whilst we're on the topic of logistics, we're also assessing how we load pallets and trucks to make sure we are getting as many items as we can in one delivery to reduce road miles and save energy).

We're also proud to have **zero waste going to landfill** and are looking into new waste streams to recycle more and reduce our total wastage.

We want to ensure we're doing everything we can to reduce food waste and have set ourselves a challenging target to **halve operational food waste** across the business by 2026 (from a 2019 baseline), regardless of how much we grow. We know this won't be easy, especially as we continue to bake more food, but it will help us to drastically reduce our environmental impact.

Improving our packaging's life cycle

Our packaging is really important, not only because it stands out on shelf and provides all our nutritional info, but it also helps to protect our food. Packaging serves a purpose and we're not going to be removing it, but we know there are ways we can reduce and improve the materials that go into making it, so that's exactly what we're doing.

In 2021 we moved from using plastic trays to paper cases inside our Little Quiche boxes and this had a positive response from our customers. As a result, we're planning to roll this out across the rest of our range. We're also working with our long-term carton supplier, [Alexir](#), to explore more sustainable options. In 2022, we will be rolling out an rPET window in our pie and quiche boxes, which is just one step on our journey to ensure 100% of our packaging is reusable, widely recyclable or home compostable by 2023.



- ### To Do List
1. Reach Net zero (for all scopes) by 2040
 2. Switch our energy tariff to 100% green energy by the end of 2023.
 3. Implement an Environmental Management System.
 4. B Corp - Increase score year on year with a focus on environment.
 5. 100% of our packaging to be reusable, widely recyclable or home compostable by 2023.
 6. Work with suppliers over the next 2 years to reduce plastic packaging, and increase recyclable packaging.
 7. Halve operational food waste by → 2026!

PEOPLE



PEOPLE

Creating a diverse & inclusive workplace

We're proud to be a progressive and inclusive employer and always want to ensure that our teams feel appreciated and listened to, whilst also having opportunities to develop and progress. We do this by staying true to The Higgidy Way, which you may remember from earlier, and our core values of being Kind, Smart & Brave.

- ♥ For 48% of the team, English is a second language
- ♥ We have a 0% gender pay gap (a real achievement!)
- ♥ 9 dedicated Mental Health First Aiders across office, logistics and production teams
- ♥ 48% of People Manager roles held by women

Our positive culture is reflected in our team engagement survey, which we run three times a year. Here's how we scored for some of the key statements relating to our workplace culture...



I don't feel like I need to hide or downplay aspects of my physical, cultural, spiritual or emotional self at work.
(8.2 / 10)

I feel comfortable voicing my opinion, even if it is different from my colleagues.
(7.8 / 10)

People of all cultures and backgrounds are respected and valued here.
(8.2 / 10)

I believe Higgidy is an inclusive and caring employer
(7.5 / 10)

I believe Higgidy is committed to being an ethical and responsible business.
(8.1 / 10)

I feel proud to work for Higgidy.
(8.1 / 10)

I am confident Higgidy is heading in the right direction.
(8 / 10)

Our 2021 survey gave us the following headlines:

**Completion rate
of 72%**

eNPS score of 22

(Employer Net Promoter Score)

We pride ourselves on listening to and taking feedback on board and have two additional forums for our people to share their thoughts – our 'Kitchen Cabinet' where team reps from across the business regularly get together to discuss hot topics within their areas, and our 'Suggestion Box' which encourages our team to share their thoughts with and ask questions to our Leadership Team. Beyond this, we're also proud to have partnered with [GroceryAid](#) to provide additional, confidential support and guidance for our people.

LONG SERVING HEROES

8% of our team have been with us for over 10 years and have made a significant contribution to the Higgidy journey.
Meet four of our long-standing heroes...

Michal

Length of service: 15 years
Current Role: Production Manager
Favourite Higgidy Product: There are so many of them! Probably the muffins – spongy texture does it for me.

Michal joined Higgidy during our infancy, when we had just two shifts of around 6-8 people, doing a multitude of different jobs. Although he was our Shift Manager, it was very different to what that role looks like today. Michal was involved in everything, from mashing feta cheese for pie toppings, to planning orders and arranging logistics. It was a tight family business occupying a space equivalent to most one-bedroom flats!

Since then, Higgidy has grown substantially, but that family feel is still very much at the heart of the business and Michal's role here has grown, too. He is now Production Manager – an essential role in ensuring everything in our bakery runs smoothly 24/7.

“The best thing about working here is the hunger for growth. You grow personally with the business, too. All the experiences, together with the people I've met on my Higgidy journey, have shaped me into the person I am today. We've come a long way!”



Marcia

Length of service: 13 years
Current Role: Shift Manager
Favourite Higgidy Product: Steak, Mushroom & Red Wine Pie

Marcia joined the team over 13 years ago as a Kitchen Assistant when Higgidy was just a little Sussex pie maker. She spoke very little English, but soon became fluent, and progressed into other roles including Team Leader and Supervisor. She now manages a large team as one of our valued Shift Managers in our bakery.

“Higgidy has given me opportunities for my career but also for my personal development. I've been able to learn English which has really helped me grow. It's also exciting to see the brand and site expand and think about the opportunities this can bring for me and my team”.





June

Length of service: 13 years

Current Role: Business Intelligence Manager

Favourite Higgidy Product: Spinach, Feta and Red Pepper Quiche – I think it's been around longer than I have!

June is our very first Business Intelligence Manager. With a background in computer science, she joined as a Production Planner and at that time would never have predicted she'd have had such a long and varied career at Higgidy.

“One of the reasons I have stayed for so long is the family feel of Higgidy. You don't find that easily elsewhere. It provides me with both flexibility and development opportunities, and there's a great sense of 'we're all in this together'. When I joined, I had no experience in a food business but Higgidy didn't mind at all – they value you as a person and what you can give.”

“Every day is different here so it's certainly not boring and there are always surprises! I'm the first Business Intelligence Manager, so I feel like I have a blank canvas right in front of me with the freedom to draw on it.”

Mirek

Length of service: 11 years

Current Role: Goods Out Team Leader

Favourite Higgidy Product: Pork & Honey Dinky Rolls or Feta & Red Pepper Veggie Rolls – it's too hard to choose!

Mirek has worked in a variety of roles across Higgidy, starting out as a Kitchen Assistant before moving out of the bakery and over the road to our warehouse where, after 5 years as a Warehouse Operative, he now manages one of our Goods Out teams.

“Higgidy is a very good place to work, but it is also very challenging. It's grown quickly since I started 11 years ago and I've been able to progress and move roles to get more responsibility which I really enjoy. For me personally, I like working somewhere with such a good atmosphere, and the shift patterns work for my lifestyle.”



GIVING BACK TO OUR LOCAL COMMUNITIES

Since 2003 (when we sold our first pie) we've always strived to give back to the communities around us. Whether that be donating surplus stock, baking cakes and hosting office fundraisers or volunteering our time at local beach cleans or in smaller businesses who need a helping hand. Here's a snapshot of some of the great stuff we've achieved this year:

**Over £100,000 donated to local charities
(via vouchers, prizes and pies)**

Over 60 bakes
donated to



in just three months

35,000 meals
donated to



£15,000 donated
to three community
gardens across the UK



via our Seeds of Joy
competition.

10,592 miles walked
and £10,592 donated to



as part of our team
Higgidy Hike challenge



2,000 hens re-homed
with support from



3,600kg surplus ingredients donated to



- ## To Do List
1. Develop a charity giving program to support new and existing food waste charities.
 2. Volunteer 1000 hours to our local community in 2022.
 3. Offer Equality, Diversity & Inclusion Training to all our teams & set up a Diversity Committee by end of 2022.
 4. Develop and grow our RISE mentoring scheme.
 5. Introduce a School Engagement programme, working with local students of all ages to share the benefits of eating a balanced diet as well as offering more information of food-related job roles and careers for the future.



FOOD

FOOD

Sourcing with care

When we talk about our people, this includes our extended family of trusted suppliers. Working together with our providers is, and will continue to be, an important part of our sustainability journey as we can only make change if we're all on the same page and working collaboratively.

Moving forward, we will be assessing our suppliers using our own defined set of environmental criteria to ensure that, like us, they are reducing their environmental impact and finding sustainable alternatives where possible. We know that this will take time and that's why we're kicking things off by working with the suppliers of our top 10 ingredients in 2022-23 (these are the ingredients which score highest in terms of their environmental impact).

Using high quality ingredients

As a premium food business we pride ourselves on the top-notch quality of the food we make. But it's not just about the quality of our craft that makes Higgidy, Higgidy. It's the ingredients we use too. That's why our Procurement Team work closely with our suppliers to ensure we're getting the best of the best. And where we're not, we're coming up with a plan to turn that around.

Beef: We currently source Red Tractor Beef but we know we can take this one step further, purchasing even higher quality beef from farmers we know and trust.



Eggs: Since 2011 we've only ever used British Free Range eggs from one supplier.



Pork: The pork in our rolls, pies and quiches comes from British pigs that are bred outdoors. We want to do more here too, so are exploring outdoor reared and free range pork options.



Salmon: We only source sustainably farmed fish and use oak smoked Atlantic salmon that meets the GLOBAL G.A.P Aquaculture Standard.



Milk & Cheese: All our milk and cream comes from farms in the UK, with our Vintage Cheddar sourced from Barber's, who have been making cheese from their family farm in Somerset since 1833. All our extra mature Cheddar comes from the UK and Ireland whilst our Feta comes from a 3rd generation family-owned business in Greece.



Quality is hugely important to us. Last year, our Quality Assessment Team baked and organoleptically assessed (fancy words for using all the senses – taste, sight, smell and touch) over 11,000 pies, quiches, rolls and muffins with a quality pass rating of 90.3%.

We have also reviewed and been able to double the number of raw materials checks we carry out (raw materials are the ingredient we receive to make our food), which means we are able to proactively stop raw material issues before they pose a challenge to us in the bakery.



PACKINGTON — FREE RANGE —

their farm in Staffordshire. Our higher-welfare chickens are fully traceable and housed in special sheds that have plenty of warm bedding, heating and good ventilation and the birds are free to roam on vast pastures. Packington has strong social and sustainability ethics too, investing in solar power, planting over 80,000 trees, and focusing on the biodiversity of their fields to encourage and protect the wildlife around them. What's more, they run their own education project via Farmlink, going into schools and sharing knowledge and experiences of country life and workings of farming industries.

[Packington Free Range](#) have been a key partner since 2014, supplying us with slow bred free range chickens from



B

BARFOOTS

[Barfoots of Botley](#) are based just down the road from us in West Sussex. Barfoots have been providing us with some of our key veggies since 2015, including things like sweet potato and butternut squash that go into many of our veg-led recipes. As a carbon negative business, the team at Barfoots have put sustainability high on the agenda. Using anaerobic digestors, all waste is turned into green energy that is used to power

their site and any additional food waste is donated to partner charities, FareShare Sussex and UK Harvest. They continue to explore ways to reduce their carbon footprint too, investing in technology such as photovoltaic cells, LED lighting, and artificial fertiliser replacement.



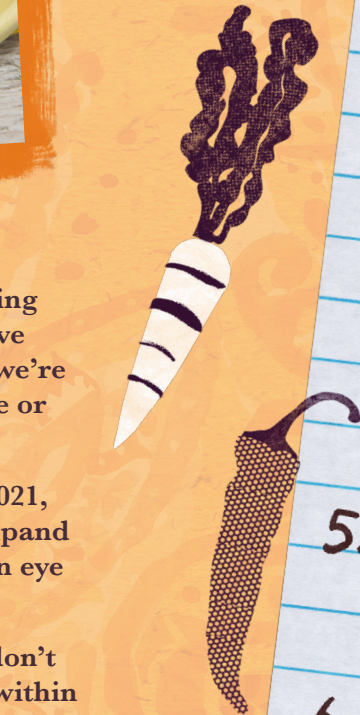
Baking veggie-led food

Our Food Team's motto is 'Bring Veg from the Edge' (meaning we want it to take centre stage on people's plates). We believe that veggie and vegan food is far from boring which is why we're committing to increase the amount of our food that's veggie or vegan from 70% to 75% by 2023.

Having launched the first to market Veg-Packed pastry in 2021, we're now turning to other clever and innovative ways to expand this sub-range across everything else that we make. Keep an eye out for more details coming soon.



Although our products don't currently get regulated within the high fat, sugar & salt (HFSS) categories, this is on our agenda and we will be ensuring that we have a selection of food that meets these targets over the next two years, offering even more choice within the pastry aisle. As part of this we'll be reviewing the nutrition scores of our existing range too and making positive changes to the fat and salt content, without compromising on quality or taste.



To Do List

1. Continue to ensure at least 75% of our range is veggie or vegan.
2. Ensure 20% of what we make sits within HFSS targets by 2040.
3. Implement a GREEN procurement policy.
4. Work with our top 10 suppliers to reduce and improve environmental impact (assessed against our environmental criteria)
5. All Supplier Assessments to include environmental, social and ethical questions.
6. Continue our commitment to using free-range chicken, slow-bred chickens and aligning with the Better Chicken Commitment.
7. Improving our quality standards for meat and fish.



LOOKING TO THE FUTURE

It's great to see the progress we've made so far but there's still lots to come and we're already busy planning and working on what comes next.

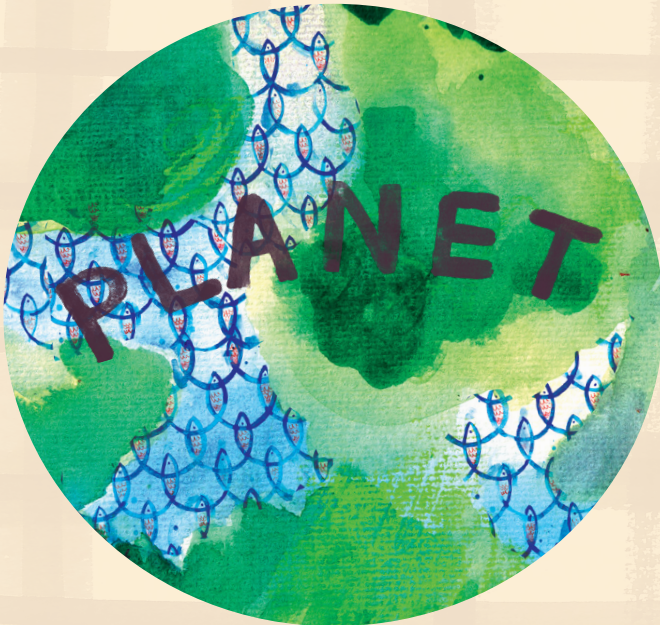
In 2022, we're excited to be expanding our home with a new office and bakery. Not only will this help us be more efficient in our production, it will give us the opportunity to change the way we work and be more sustainable at the same time. Our new open plan office will utilise hot-desking so our teams can continue to have flexibility around how they work. It will also include more outside spaces, bike storage, shower facilities, and EV charging points to support our teams in making more sustainable choices and positive steps for their wellbeing.

As we grow, we're focused on our new five-year business plan, which includes planet and community as key priorities. As part of this, we want to get better at monitoring where we're at so we'll be making sure we are jotting down the numbers and sharing them in future years. We will also be recalculating our footprint year on year, to ensure we are keeping on target and putting plans in place to help us get there.

So there you have it, Higgidy's first ever Impact Report that shares our **Recipe for Responsible Business**. We hope you've enjoyed reading about our journey so far and are excited to come on the next stage with us. If you want to keep up to speed on all the latest goings on, including next year's report, sign up to our [Higgidy Happenings mailing list](#) or keep an eye on our [website](#).

Until next time

Higgidy



THE FACTS & FIGURES

B Corp score breakdown

Overall score: 80.4 (August 2021)



Governance 13.4 (67%)



Workers 28.7 (72%)



Customers 3.7 (74%)



Community 22.2 (56%)



Environment 12.9 (29%)

Charity donation figures

Vouchers prize donations	£865
Product donations to FareShare	£52,725
STC Jumper Day fundraising	£50
Alzheimer's Society fundraising	£113
British Hen Welfare Trust cash donation	£8,000.00
Product donations to other charities	£8,298
Ingredient donations	£11,610.31
Seeds of Joy competition	£15,000
Family Holiday Charity	£10,592
	£107,253.31



Carbon footprint methodology

Our carbon footprint assessment was undertaken by [Eight Associates](#), who have followed guidance from Natural Carbon Solutions.

The methodology and calculations that have been used throughout this footprint report align to industry best practice guidance that is issued as part of ISO 14064-1:2018 and GHG protocol methodologies:

- The GHG Protocol standard provides guidance for organisations who are looking to prepare a robust corporate-level GHG emissions inventory. It is the most widely used reporting standard, and covers the accounting and reporting of the following seven GHGs covered by the Kyoto Protocol: carbon dioxide (CO₂), methane (CH₄), nitrous oxide (N₂O), hydrofluorocarbons (HFCs), perfluorocarbons (PCFs), sulphur hexafluoride (SF₆) and nitrogen trifluoride (NF₃). The methodology behind the GHG Protocol allows an organisation to report their carbon emissions in tonnes of Carbon Dioxide equivalent (tCO₂e), a reporting unit that takes into account the seven GHGs listed above.
- ISO 14064-1:2018 is an ISO standard that provides guidance for organisations who are working towards quantifying and reporting their GHG emissions and removals. The standard provides details on the key principles and requirements that should be followed when designing, developing, managing and reporting organisational level GHG inventories. Aligning to the approaches detailed in this standard will therefore ensure that any GHG inventory developed aligns with industry guidance and best practice.

Datasets used for the purposes of this footprint calculation have been collected by Higgidy using direct sources where available. Direct activity data provided by Higgidy was used, and emission factors for the dedicated reporting year (2019) were then applied in order to quantify total emissions from individual sources. Where consumption and primary activity data had not been available, robust assumptions were used in order to quantify total emissions. Results from the footprint calculation have been broken down by emissions source and scope, as the data provided allows. Emissions have been categorised according to their Scope 1, 2 and 3 source, following best practice guidance provided by the GHG Protocol.

The appropriate quantification methodology has been selected in order to minimise uncertainty and yield accurate, consistent and reproducible results. A quantification model has been developed in order to quantify the GHG emissions. Credible quantification tools provided by the GHG Protocol have been used where applicable.

The latest IPCC's GWP, IPCC Fifth Assessment Report, 2014 (AR₅) has been used. The GWP time horizon been selected on a 100-year time frame.

An operational control approach was selected for this carbon footprint assessment, which covers emissions across the 2019 reporting year. Eight Associates worked closely with the sustainability team at Higgidy to define a robust reporting boundary for this carbon footprint assessment. The sources of emissions included were:

- **Scope 1 (direct)**
 - Stationary fuel combustion
 - Vehicle fuel consumption
 - Fugitive emissions
- **Scope 2 (indirect)**
 - Purchased electricity
 - Purchased heat or steam (n/a)
- **Scope 3 (indirect)**
 - Purchased goods and services
 - Capital goods
 - Fuel and energy related activities
 - Upstream transportation and distribution
 - Downstream transportation and distribution
 - Waste
 - Business travel
 - Employee commuting
 - Upstream leased assets
 - Downstream leased assets
 - Processing of sold goods (n/a)
 - Franchises (n/a)
 - Use of sold products
 - Investments (n/a)
 - End of life treatment of sold products

Another important measurement for us is our intensity ratio. As Higgidy grows, we want to make sure we are producing our food with as little impact as we can. We know that in 2019 our intensity ratio was 0.128. That means for every 1,000 units we produced in a year, we emitted 0.128 tCO₂e. We'll make sure we continue to compare this figure, as well as our overall footprint, as we monitor our carbon emissions in the years to come and start to reduce them.

Carbon footprint verification

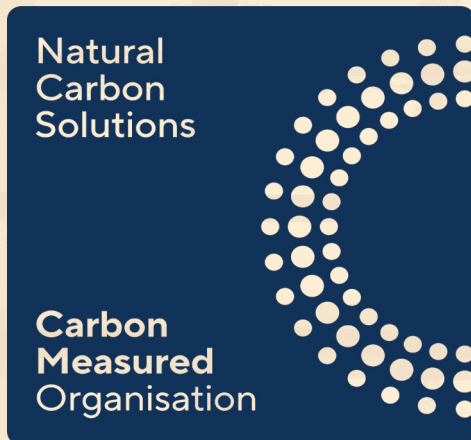
Higgidy Ltd is certified with the Carbon Measured label in accordance with the Natural Carbon Solutions Footprinting Protocol on 23/05/2022 for the reporting period of 2019.

Verification Statement

Natural Carbon Solutions have verified the onsite and upstream GHG emissions in Higgidy's GHG statement for the period 1 January 2019 to 31 December 2019, which comprise the following emissions sources:

- Scope 1
- Scope 2
- Scope 3

A full version of this verification statement is available on request.





THANK YOU

Want to get in touch?
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