



TIPIAK is making its employees aware of sustainable development within one of its subsidiaries.

By joining the World Pact in 2003, Tipiak committed itself to taking steps to apply the Pact's principles to its everyday activities. Hubert Grouès, Chairman and Managing Director of Tipiak, is today renewing this support by setting out good practice in the environmental field.

In 2008, the company initiated an approach in one of its subsidiaries and its goal was to promote principle No 8 of the World Pact which means undertaking initiatives that aim to promote greater responsibility towards the environment.

With

- . stable family share holders since the company was founded in 1967,
- . a strong brand,
- . leading products,
- . one thousand and two hundred people,
- . seven production sites,

Tipiak has managed to develop an original and high quality offer in both its sectors:

“cold” sector :
Cocktail products
Frozen ready meals

“dry” sector :
Grocery, Crusty bread.

As part of its “Quality Safety Environment” policy, for several months now the Tipiak Crusty Bread products has been acting to demonstrate its determination to preserve the environment with procedures for improvement and continual progress.

In July 2008, the first stage was completed when a carbon footprint was carried out over the whole site. The analysis concentrated on seven areas : energy consumption (gas and electricity), internal procedures (use of raw materials), freight (including raw food materials, packaging, finished products and waste), transport of people (business trips and commuting), incoming materials (raw materials, packaging, products, services such as cleaning, IT), waste and waste water (quantitative and qualitative) and depreciation (machines, vehicles, etc.)

From the information collected the company was able to measure the CO2 emissions generated by its activity and to identify more generally what it can control so as to cut down these emissions. Two initiatives have been launched to date: the first relates to changes made to some of our supplies, with preference given to bulk deliveries rather than bag packaging (representing 75% of supplies). Another example is the replacement of a raw material with a high impact in tonnes of carbon equivalent. As a result, we need to validate new recipes. This is being handled by a working group.

The Tipiak Crusty Bread products is currently analysing these results and will give priority to the most relevant initiatives in its three-yearly plan.

More recently, an information day was organized that brought together all the employees on the site (i.e. around a hundred people) based around the themes of quality, safety and the environment, all set out in modules. The in-house staff leading the groups cast light specifically on the concept of the environment within the company (commitment, action undertaken, environmental indicators, good practice...), and on the use of high-risk products and they put emphasis on sorting and recycling and making the best use of waste products. The goal of this consciousness raising was to show how everyone could be involved concretely so as to limit the impact on the environment.

Throughout the day, the employees were also able to find out the results of the carbon footprint carried out on the site and to better understand the purpose of the action plan that arose out of it to act upon emissions. And more generally they were able to gain greater awareness of sustainable development and its challenges for the company.

Thanks to this general information, the company intends to mobilize its teams and get them to join the environmental certification project that it is planning as part of its three-yearly plan. The satisfaction rate for those who took part, evaluated through a questionnaire at the end of the day, showed the interest raised by the subjects under discussion (for 76 % of the participants the day's objectives were entirely met).

www.tipiak.fr

Similar initiatives are also envisaged on other production sites, in particular in the dry sector.

Tipiak, tout est dans la recette