



# celebrating our success step by step



Environmental, Social and  
Governance Impact Report

2023



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# let's talk numbers

## OUR IMPACT

In 2023, the numbers tell the story of our longstanding commitment to our sustainability goals. But it's more than just that. It's the energy amongst our teams, the boldness in our meeting rooms, and most importantly, it's the way we support our customers. Much has been done, but there's still lots to do and we're ready to tackle it head on.



# 63%

absolute reduction of greenhouse gas direct and indirect emissions UK plants.

White malt, scope 1 & 2 compared to 2010 figures

# 33%

reduction in water abstraction since 2019.

# 100%

Sustainable Barley. Our next target is to rapidly increase our proportion of regenerative agriculture grown malt.

Up to

# 95%

reduction in CO<sub>2</sub>e / ton of barley vs traditionally farmed barley from our regenerative agriculture trial.

# 100%

non-hazardous waste diverted from landfill.



# it's just a part of who we are

**At Muntons, we have been producing high quality malt since 1921 and have a longstanding and unwavering commitment to sustainability. Over the years we have achieved some remarkable milestones aligned with our commitments to sustainability, but we still believe there is more we can and will do with our focus very much looking forward to future innovation.**

2023 has been another strong year for sustainability progress at Muntons. We were the first Maltster to verify our malting barley supply as 100% sustainable, aligned to the Red Tractor and SAI Silver benchmark, a fantastic achievement that we are extremely proud of. We are now working with farmers to drive momentum even further through a Regenerative Agriculture programme. The goal is to decarbonise and reduce the impact from growing malting barley and improve soil health which will promote benefits such as improved water management and biodiversity.

Muntons produced the first carbon calculator for the malting industry which enabled us to focus our attention on the big game changers that would abate our carbon use. This meant we exceeded our science-based target of a 45% reduction in GHG scope 1 & 2, three years ahead of plan in 2022. This longstanding commitment with evidence backed tangible actions have meant we have been awarded the EcoVadis Platinum Award once again, placing us in the top 1% of most sustainable companies in the world.

Finally, we have extended the use of renewable heat in our malting process at Stowmarket, another step forward towards achieving net zero by 2030. Likewise, we have invested in our people and launched the Sustainability School enabling all employees to engage with and advocate for us in the outside world. In the same way, we introduced the Sustainable Supplier Programme with both support and awards recognising how important it is to educate and bring others with us on the journey.

We know that the agricultural supply chain contributes a significant level of greenhouse gas emissions. In the past few years we have seen an increased interest by our competitors, customers and suppliers who have all begun to work hard on decarbonising energy and embracing sustainability, making it an exciting place for industry collaboration. We truly believe that achieving our goals of hitting net zero and bringing climate smart farming to scale, working with customer and suppliers alongside our industry peers will be a true legacy goal for all of us.

For us, sustainability goes deeper than what we do, it's who we are. We live it, breathe it and share it with pride.



A stylized, handwritten signature in black ink, appearing to read 'MT'.

Mark Tyldesley, Managing Director





# six goals

## to get us out of bed

**Six goals drive us, challenge us, and keep us innovating.** Our holistic strategy envelops every part of our business. Aligned to the United Nations 17 Sustainable Development Goals (UNSDGs), we are committed to doing as much as we can to play our part in this global responsibility.



1

## Energy & Emissions

We produce one of the lowest carbon malts on the planet; **\*87kg co2e / tn white malt.** Since we first signed up to science based targets in 2010, we have reduced the scope 1 & 2 emissions of our total UK operations by 51.5% and the carbon of our malt by 62%\* with more to come. Our target? Net zero by 2030.

Our vision has and always will be to exhaust all routes to reduce our own emissions through practical tangible actions by using offsets for the non-compressible or embedded carbon within processes. This is inline with the SBTi criteria.

2

## Regenerative Agriculture

We already source 100% sustainable barley. Our goal: to reduce the carbon footprint further through Regenerative Agriculture, with trials really underlining the potential for meaningful change. Our trials produced carbon savings of up to 96% in 2023 which is incredible. It makes the goal of carbon negative barley seem very tangible and real. The next big push facing Regenerative Agriculture is how we drive this from trial and knowledge into scale. Currently, we have 4 trial grower groups in partnership with Sustainable Futures and major customers Heineken and Suntory, working towards developing a pool of best practice and successful strategies for growing malting barley with low carbon footprint.

3

## Water & Waste Conservation

Muntons endeavours to consume responsibly, using the framework of Remove, Reduce, Reuse, Recover. Our waste management system has been embedded for many years now and continues to uphold the highest standard, achieving 0% non-hazardous waste to landfill year on year. As climate change affects the available surface water and groundwater there is more pressure on the world's water table. Muntons have driven some notable success and We have curated a lifecycle for our waste and water management that aims to bring the water back to us, full circle.

4

## Innovation as a Force for Good

Innovation drives change. It's clear we can't keep using our planet as we have been. We proactively innovate to drive change for good. In the past couple of years, our focus has been the launch of PlantMalt and Maltichoc ingredient ranges which actively feed into more environmentally friendly food development and production. Launching PlantMalt supports the plant food revolution but it also transforms food's environmental credentials by showcasing the role of malted ingredients in improving texture and taste. While our other success, Maltichoc, is an alternative to cocoa powder, an ingredient known as a driver of deforestation, loss of critical wildlife habitat, and human rights abuses around the world.

5

## Bringing Others on the Journey

No one person or company can make significant change on their own. Educating and partnering with our employees, customers and supply chain is key to real progress from grain to glass. We've launched various programmes to reach our community with advice and learnings on how to upskill themselves in their sustainability practices. Bettering ourselves is one thing, but bringing others on the journey is a huge part of our responsibility. In 2023, we launched the Sustainability School to provide active education online with both entry and advance level programmes, while our Sustainable Supplier programme was launched to support others on their journey too.

6

## Our People and Our Communities

Our people-first culture means we work to make a meaningful impact for all our employees, as well as for the communities in which we live, work, operate and source. At Muntons, tangible change is being driven in accordance with our company agenda to be the most enjoyable company to work for and with. We are always looking to invest in the professional development of our team members whilst also making significant progress to reinvest into our local community with brilliant charity work.



# driving down our emissions

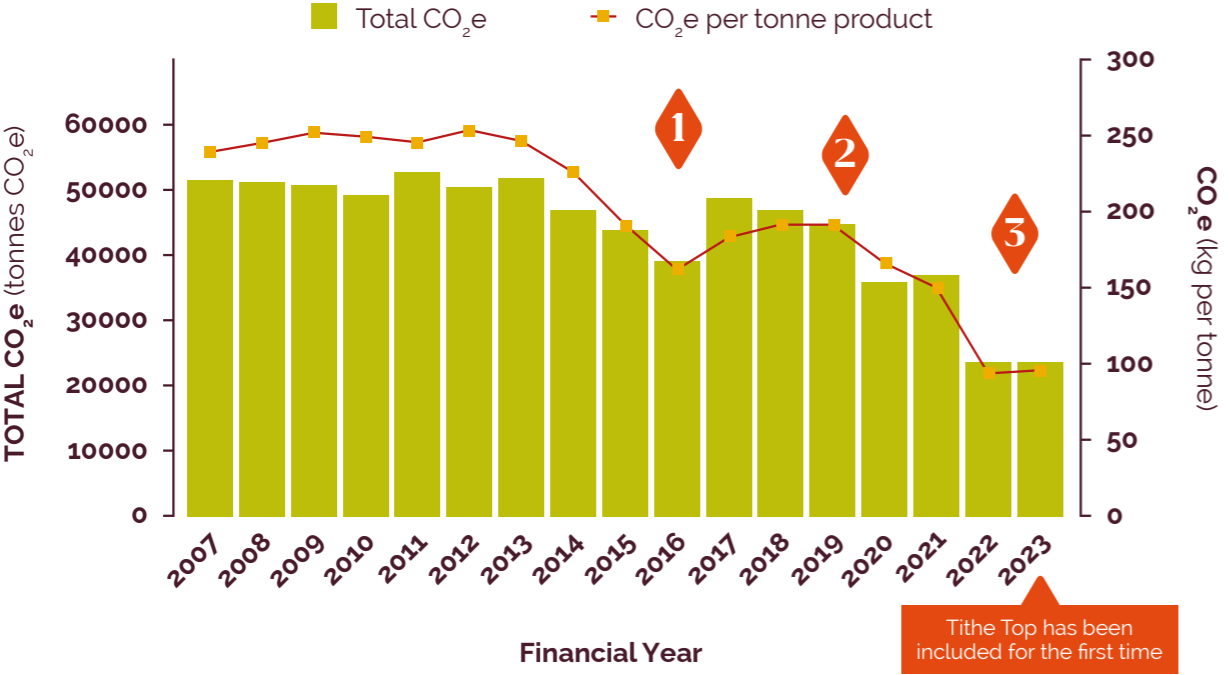
Producing some of the lowest carbon malt in the world is a huge achievement, but we still continue to find ways to do better wherever we can. This year we have continued with our journey of renewable energy which has driven another decrease of carbon footprint at Stowmarket and Bridlington (-54%). This is in line with our SBTi set in 2010. However we met and smashed that target in 2022, three years early. As we line up to setting our next science based target we wanted to ensure that the new baseline incorporated Tithe Top, our new peating plant that didn't exist back in 2010. In 2023 we successfully completed our carbon mapping and are pleased to report that our figures moving forward encompass our entire UK production, marking the start of a new baseline.

## CARBON REPORTING DATA

### Munton's footprint

Scope	Figure are for total UK business, Malt & Malted Ingredients including Tithe Top	CO <sub>2</sub> e tonnes		Carbon reduction (%)
		2010	2023	
Scope 1	Energy generated on site and consumed on site	34,417	13,789	60.0
Scope 2	Energy generated off site and consumed on site	12,885	9,189	28.7
TOTAL		47,302	22,978	51.5

## CARBON FOOTPRINT OF MANUFACTURING OPERATIONS (SCOPE 1&2)



- 1** Anaerobic Digestion 14% Plant 1 Electricity
- 2** Woodchip Biomass 90% Plant 2 Heat
- 3** Woodchip Biomass 90% Plant 1 Heat

Tithe Top has been included for the first time

# Full Steam Ahead

## with Phase 2 of our new Energy Centre ramping up

A key pillar of Muntons drive towards net zero has been to invest in renewable energy on site making tangible change that reduces our carbon footprint. In 2021 we opened the doors to our new energy centre at Stowmarket in partnership with AMP Clean Energy. The 14 MW biomass boiler and 4.8 MW gas fuelled CHP aimed to provide the heat required for our site whilst also co-generating electricity and increasing our resilience through reduced reliance on the grid.

2021/2022 saw the first phase of commissioning in place as steam became the main source of heat for our Malted Ingredients operations. In 2023 we have continued our journey with the start of Phase 2, bringing the steam online for our kilns. This is a first of its kind and we are making good progress. Heat sourced from the biomass energy centre increased by 13 million Kilowatt hours in the year and we anticipate this figure to continue to go up as we optimise the new technology.

In addition to the energy centre at Stowmarket we extended our capability with extra heat exchange capacity in our plover kilns at our flamborough maltings. This has increased our renewable heat from medium pressure hot water by 5 million Kilowatt hours.



left to right: Richard Price, Paul Talbot, Craig Dawson, Luke Reilly, Ian Burrows

Kate Dixon, our Head of Sustainability commented: "Our vision of using renewable energy sources has been key in enabling us to dramatically reduce our carbon footprint. The hard work of our team alongside AMP of bringing our Energy Centre on stream, combined with our existing investments has enabled us to smash our ambitious science-based target of 45% reduction in Scope 1 and amp; 2 by 2025 by some significant margin. To date we have already delivered a carbon saving that exceeds 54% putting us firmly on track for our goal of Net Zero by 2030."





# regenerative agriculture and the future of farming

## REDUCING THE CARBON FOOTPRINT OF OUR RAW MATERIALS

Muntons have been working on Regenerative Agriculture projects for the last decade beginning with a Sustainable Landscapes project in conjunction with Yorkshire Water. The area of cultivation and our understanding has been increasing significantly in recent years.

Our challenge is now to move from pilot to wide scale adoption. The opportunity is large with trials demonstrating a reduction in CO<sub>2</sub>e of up to 150kg is possible with changes in cultivation, the growing of cover crops and reduced fertiliser application whilst still targeting high yields of malting quality barley.

2023 has been a year of significant activity within our barley supply chain. New grower groups have been developed in Yorkshire and North Lincolnshire, adding to our existing groups in Yorkshire and Norfolk. Forty farmers are now actively engaged in trialling cover crop cultivation, grazing, termination techniques, minimum cultivation, drilling methods and activities to optimise nitrogen use efficiency. The groups share knowledge and enable peer to peer learning – often over a pie and a pint!

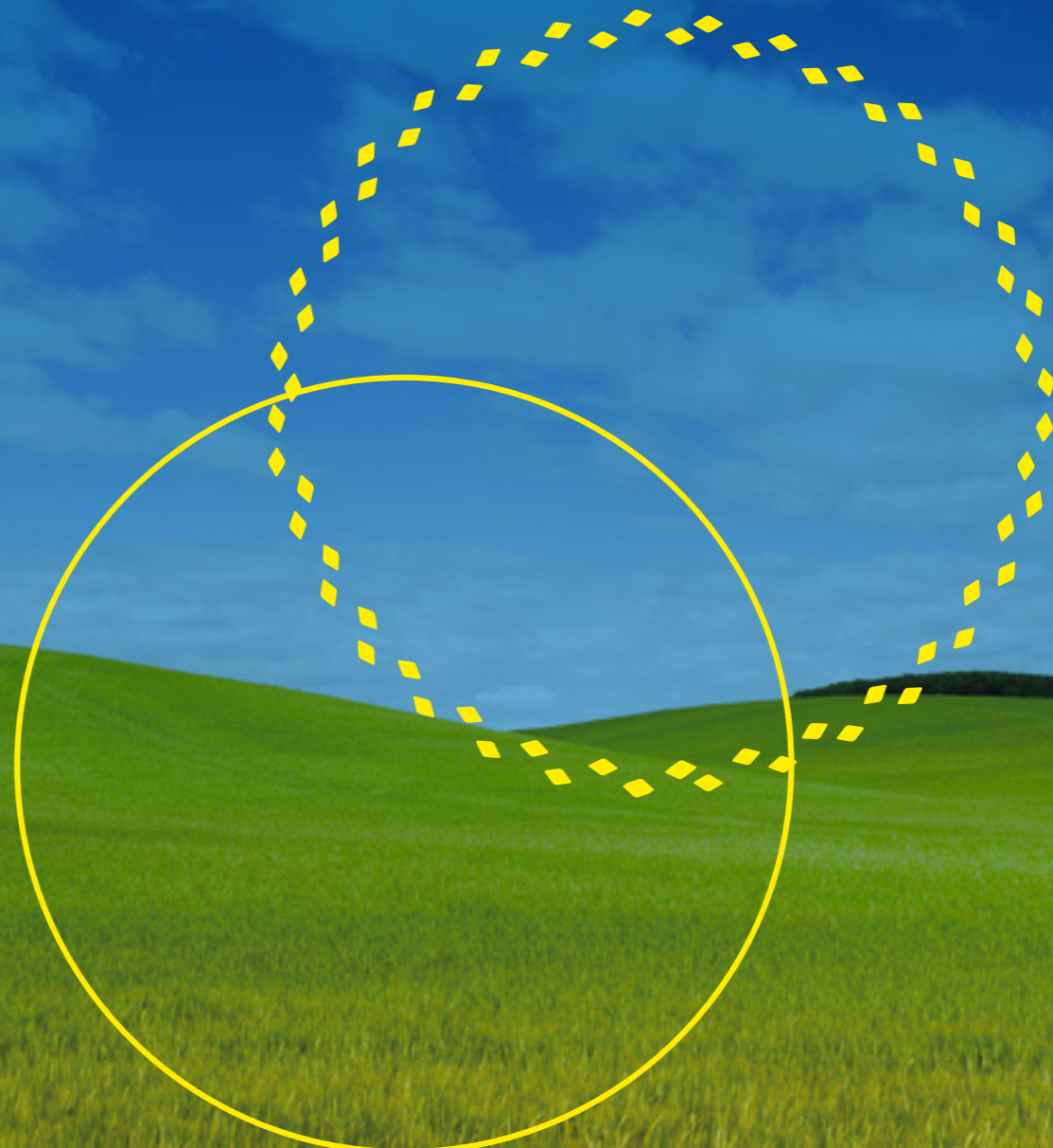
Within our supply chain we have also been engaging with our merchant partners and third party suppliers of software solutions to track the efforts of farmers in the cultivation of malting barley. Clear direction is a task for 2024, the building blocks are in place and progress will gain momentum, however a commercial push from our customers will speed up the transition.

2023 has also been a year of significant developments off the farm, with government support mechanisms in England, changing from direct payments (Basic Payment Scheme) to the support for actions which support the delivery of public goods. These changes have arrived at a time of significant upheaval in farm profitability caused by many factors but resulting in heavy input cost increases and steady reductions in output crop value. The plethora of advice available to farmers can be confusing with influencers all offering, but usually selling concepts and products. This can have the opposite impact to the desire for progress, but the harsh reality of farm economics will force many changes and there may be some unintended consequences. We have been engaging with growers and merchants to promote the supply of quality malting barley as the demand from our customers remains firm.

Our objective remains to lower the carbon footprint of the barley that we buy for malting, whilst maintaining the quality parameters required to allow our customers to operate efficiently. Our focus is not organic production, but optimise all aspects of husbandry to deliver consistently high yields and returns to growers of malting barley, whilst delivering barley of the highest quality to the maltings with a reducing carbon footprint.

Along with previously reported committed customers, Heineken and Suntory, we have been engaging with all of our key customers in brewing and distilling in exploring the possibilities that a regenerative agriculture programme can bring.

The challenge remains, and our focus is on the increased adoption of lower carbon production for all of the barley we use, with our target of 70% of our barley being produced using regenerative agriculture techniques by harvest 2030.





# our lowest carbon barley of 2023 on the farm with Graham Potter

Are you a farmer and think you might to join us? Get in touch [adrian.dyter@muntons.com](mailto:adrian.dyter@muntons.com)

Graham has experienced the rewards of embracing Reg-en Agriculture into his farming practices. But he also understands the uncertainty that can come at the beginning of the process.

**“When we first started doing it, I thought ‘am I doing the right thing here? But now that we’ve done it, it’s the best thing we’ve ever done.” - said Graham.**

When one of our farmers adapts to Regenerative Agriculture, this change requires a transition period. Yield might become marginally riskier and new techniques need to be learnt. Each farm has its own soil health challenges but after a few years the soil health improves.

Farmers are finding overall that yield stabilises or increases, the farm has greater resilience against adverse weather conditions and the soil is teaming with organic matter.

## WHAT CAN HAPPEN WHEN WE WORK TOGETHER

We wouldn't be where we are without hard graft of our farmers. The better the crops they grow, the better the malt we make. This year, we're celebrating one farmer who is taking the trophy for our lowest carbon barley of 2023.

Graham Potter from The Grange in Thirsk is driving change out in the fields of his 200 hectare arable farm by adopting Regenerative Agriculture practices. Chatting to Graham, we get to hear the true power of partnership and show that by investing in our community of farmers, they'll invest in us right back.

“Back in 2001, I ended up going to Australia. I noticed they were doing things a lot differently over there to what we were back here. So we decided that when I came back to the farm in 2008, more full-time, that I wanted to make a change here. I joined a group called Sustainable Futures and that's how I first came across the guys at Muntons. They were on about

doing this low carbon malting barley, and I thought, “well, this is right up my street, isn't it?”.

Originally, Graham would put about 120 kg of nitrogen on his spring barley crop. He's now reduced that down to 70kg. Instead, he uses a cover crop called the Potter Mix as his biggest carbon catcher. The cover crop aims to provide him with between 20-30 kgs of available nitrogen for his spring barley to grow.

**“My goal is that by 2027, I want to be carbon neutral, and that is what I'm working on.”**

**“My relationship with Muntons is fantastic. I'd definitely recommend working with [them], it's just that peace of mind being with them, and you can make a phone call, if there's something wrong, you can just ring them up.”**

**Better Soil Health.  
More Wildlife.  
Healthier Crop.**



“More and more farmers are thinking that this is the way they're going to have to go.” noted Graham, “There's a massive benefit to wildlife, and their soil is so much healthier. The amount of savings is unbelievable. I have a farm with 200 hectares that take us 3 days to drill however when we plough the old fashioned way it used to take us between 2-3 weeks to plough everything.”

**“I think this is the modern farming practice now and the other way is the old way. That's the way I see it.”**

Thanks to the incredible work and unwavering commitment of farmers like Graham, the very start of the supply chain is embedded with sustainability practices that positively affect all the touchpoints thereafter.





# solving scope 3 for our customers

MALT ACCOUNTS FOR AS MUCH AS 23% OF A TYPICAL CRAFT BREWERY'S CARBON FOOTPRINT.

The single quickest action a brewery can take to significantly move the dial on their Net Zero journey is to look at their malting source.

As an energy intensive raw ingredient, malt has traditionally come with a carbon footprint of around 650 - 700 kg co2e/tn\*.

Through our continued efforts to reduce carbon emission this year, Muntons malt is now produced (using traditionally-farmed barley) with a footprint of only 383 kg co2e/tn. Critically, only 87 kg of that carbon is emitted through the energy intensive process of malting, which is a real testament to the journey we have been on to reduce the environmental impact of our processes.

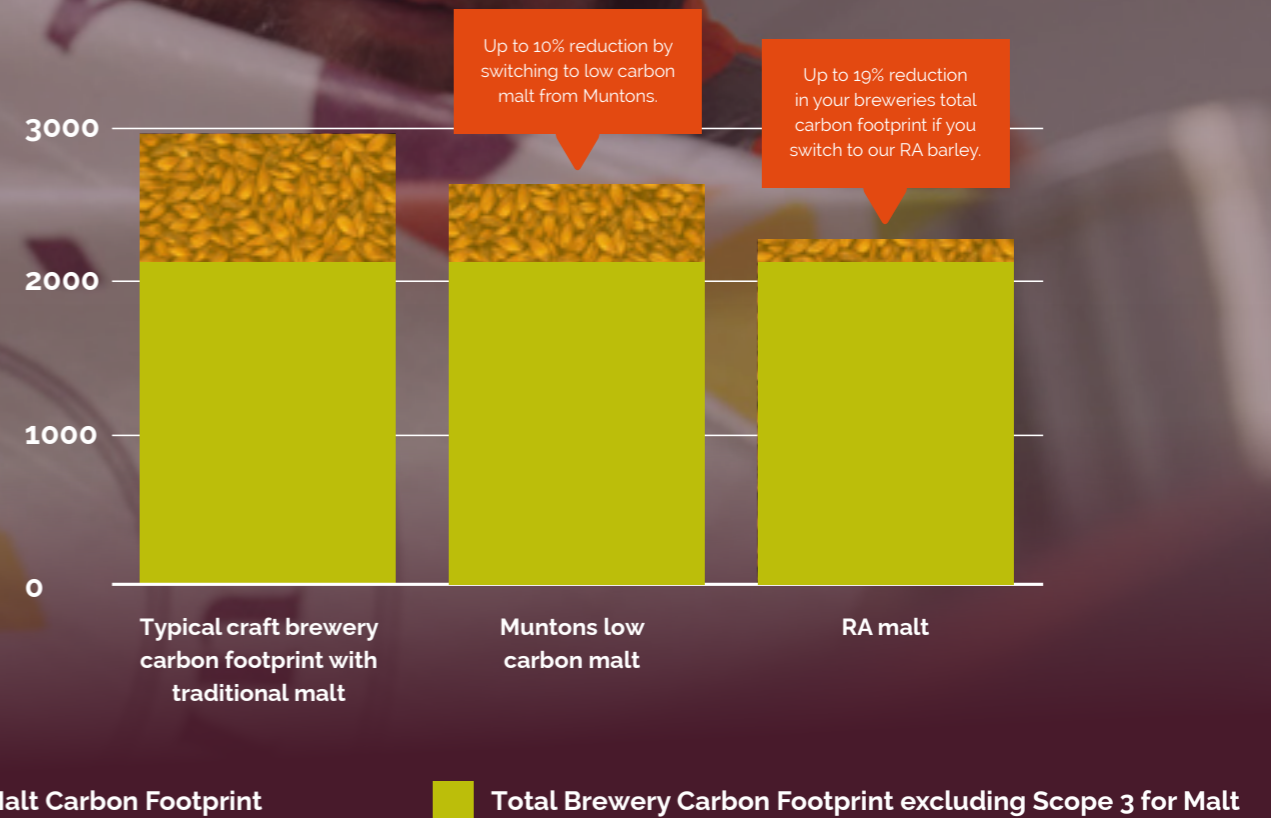
But, we haven't stopped there. Through our pioneering trial work in conjunction with FFS, farmers and merchants, we have produced RA grown barley that, once malted, has a carbon footprint as low as 127 kg co2e/tn. This can have a staggering reduction of up to 81% in the carbon footprint vs. traditional malt.

Our collaborative work with brewers is showing us that by choosing our low carbon malting with Regenerative Agriculture (RA) barley, they are making huge strides towards achieving their own sustainability goals. By simply changing malt supplier to a lower carbon offering brewers can make up to a 10% saving in their carbon footprint and if they choose regenerative grown barley that figure almost doubles to 19%. A huge stride towards achieving their own sustainability goals.

## ringing in the changes

	2010 Muntons Figures	2013 Muntons Figures (not RA)	2023 Muntons Figures (Graham Potter)
Malting Emissions	226	87	87
Scope 3 + Upstream Downstream Barley Emissions	456.9	295.8	40
<b>Total</b>	<b>683</b>	<b>383</b>	<b>127</b>

\*Source data: Muntons Carbon Footprint 2010 Figures



\*Traditional malt calculated using Muntons figures from 2010 prior to sustainability actions

**one mission**  
Endless Possibilities for Change.



# Water & Waste

We've always endeavoured to consume responsibly, both material and water. Our framework is simple, effective, and keeps us laser-focused on our goals. We really believe in the principle of looking at circular economies. Our Anaerobic Digester is a fantastic piece of kit which is integral to everything we do. Let's take a look at our progress...

**Remove.**

**Reduce.**

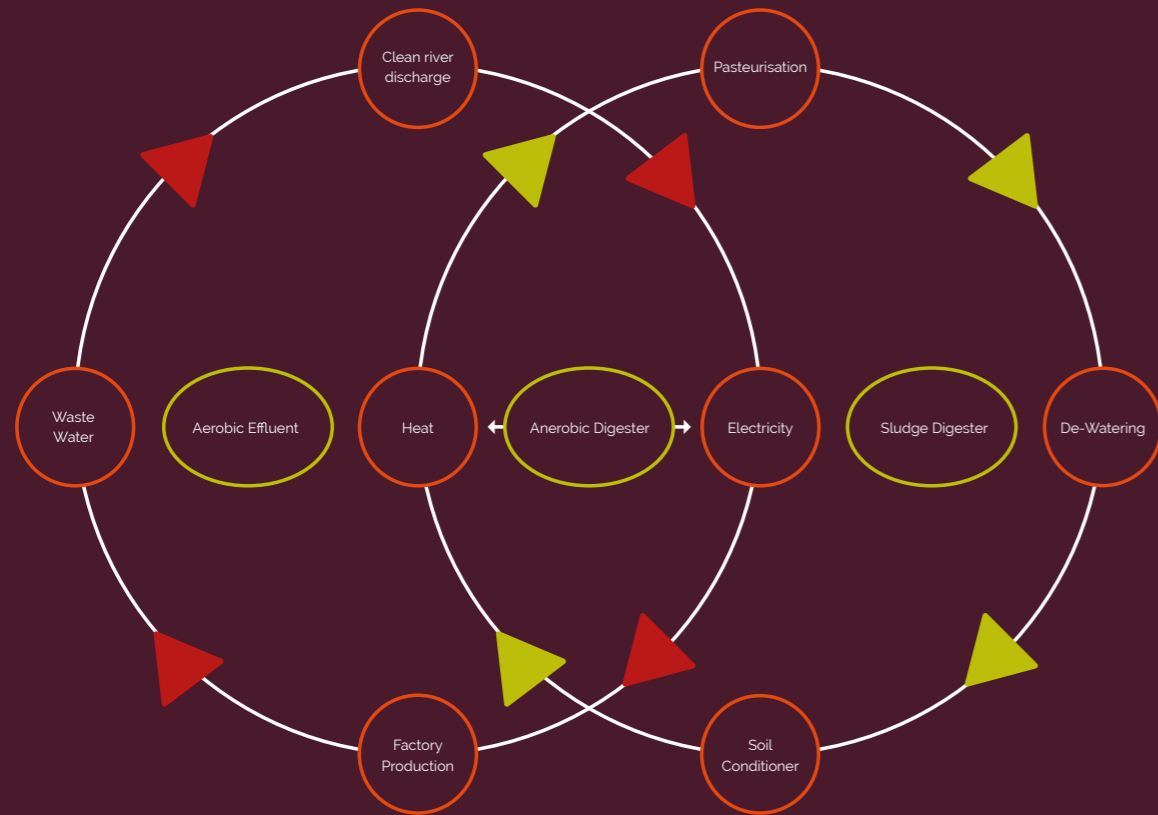
**Reuse.**

**Recover.**

## Anaerobic Digestion

Our Anaerobic Digestion plant is at the heart of our whole water and waste process. The life cycle we have created here is one we are incredibly proud of. We have invested in this journey from end-to-end and reviewed our impact throughout.

The result? Let's take a look at the circular process:



Our Anaerobic Digester uses wastewater from the production of malt-related products to electricity and heat.

## Electricity

### Electricity is Made on Site

15% of Muntons base load is created from burning methane in a gas engine that is produced by the anaerobic digester.

### Powering our Production

The electricity is fed back to the main production factory and used in the production of malt and malt-related products.

### Clean Water Back to Nature

After going through our aerobic plant the treated water is beautifully clean and is discharged back into the local water table.

### Transforming Wastewater

Wastewater from the production of malt is treated in Muntons' own aerobic effluent plant, the power needed for this is again supplied by the anaerobic digester.

## Heat

### No Heat Goes to Waste

Heat is a byproduct of making electricity in our anaerobic digester. This is used around the wastewater plant to recycle waste product.

### Pasteurisation

The waste heat is used to sterilise waste sludges from the wastewater treatment process to a standard that qualifies the sludge to be used on agricultural land.

### The Full Circle

The soil conditioner is sold to local farmers within 10 miles of the site who use it on arable land to boost the production of cereal crops, including malting barley.

### Soil Conditioner

The sterilised sludge is put through a process to separate it into solids and liquid. The solid part forms a nutrient rich soil conditioner. The water from the process goes into the waste water plant for further treatment.



# bringing others on the journey

## FROM SEED TO SIP

Muntons have made significant progress on our sustainability journey. Like trying to get that 100% on an exam, the closer we get to our target of net zero the harder you have to work to find those incremental gains. It will only be possible if we work collaboratively across our entire company and with our wider supply chain and customers on the journey. We launched two big initiatives to support this in 2023.

### Sustainability School for Employees (Sept 2023)



We launched a series of online educational videos about sustainability with both entry and advanced level content were shared with all employees. This enables a common language and understanding of vision, the journey and how everyone can play their part.

### Muntons Sustainable Supplier Programme

Championing the change, we launched Muntons Sustainable Supplier Programme at the end of 2022. Developed our own survey ensuring that the environmental, economic, and social facets are all equally nurtured and protected. Webinars were held to support supply chain partners understand and develop their own sustainability roadmap.



### We can proudly say that every single department in Muntons contributes to our sustainability goals.

This whole company commitment has led to Muntons being awarded EcoVadis platinum rating for the second year running.



74% of our supplier base participated and overall the scores improved by 12% between 2022 and 2023.



# Innovation as a Force for Good

# The Rise of PlantMalt & Maltichoc

We're proud to embrace change head on but we don't just welcome new methods and better ways of doing things, we discover them for ourselves too. In the past few years, our focus has been on launching new ingredient ranges which offer a more environmentally-friendly alternative for food development. We've worked with some of the largest food and drink producers in the world to develop new ingredient solutions that don't compromise on flavour.

## Let's Talk PlantMalt...

The benefits of using PlantMalt for meat-free alternatives are endless. From taste authenticity and positive environmental impact, to the use of real ingredients, we've listened to what is important to the market and developed plant-based solutions using 100% sustainable malt. Our dedicated ingredients for these plant-based products have been tested in our innovation centres to provide specific benefits to a range of applications.

Here's a few:

- ◆ Improved taste
- ◆ Enhance texture
- ◆ Enhanced aroma
- ◆ Retained moisture

## Introducing... Maltichoc

With cocoa prices surging, the timing is perfect for food producers to look to both improve their sustainability of recipes and decrease their costs. In taste tests, Maltichoc can typically replace a minimum 25% of cocoa powders without discernible taste difference in a range of applications, such as biscuits, cakes, brownies, desserts, bread and beverages. Maltichoc offers a cost-effective cocoa replacement that puts the planet first without sacrificing on the flavour. We've worked tirelessly to promote an industry-leading supplement that still has all the best features of cocoa.

Here's a few:

- ◆ Retains authentic chocolate notes
- ◆ Rich dark cocoa appearance
- ◆ Softer texture throughout shelf life





# From Grains to Greatness

## Investing in our People

THEY REALLY ARE THE MALT OF THE EARTH

At Muntons, we build our entire culture around growth. When people are motivated positively and incentivised to do their best, they can achieve anything.

Muntons supports professional development through every possible route: from learning on the job, to apprenticeships, to graduate programmes and further education. We are committed to creating a place where people feel supported and empowered to push themselves further. As a business, we really are committed to every form of sustainability, including the sustained growth of our fantastic people.

**Chris Burch** *Stowmarket*  
Mill Assistant, Improvement Practitioner, Level 4 Apprenticeship

**Toby Donnelley-Boote** *Stowmarket*  
Accounts Apprentice, Level 2 Bookkeeping

**Valen Chan** *Stowmarket*  
Graduate Management Trainee, ILM Operations and Departmental Manager, Level 5 Apprenticeship

**Logan Buckingham** *Stowmarket*  
Manufacturing Engineer Degree Apprentice, Manufacturing Engineer Degree Apprenticeship

**Ellie Smith** *Stowmarket*  
Engagement & Wellbeing Champion, HR Consultant/Business Partner Apprenticeship

**Carl Convey** *Stowmarket*  
Malt Extract Shift Production Manager, Improvement Practitioner, Level 4 Apprenticeship

**Cerys Duke** *Stowmarket*  
Assistant Commercial Accountant, Finance Leadership Programme, Chartered Institute of Management Accountants (CIMA)

**Giselle Mu** *Singapore*  
Sales Manager (ASEAN), Master in Business Administration

**Leah Golding** *Stowmarket*  
Assistant Operations Accountant, Finance Leadership Programme, Chartered Institute of Management Accountants (CIMA)

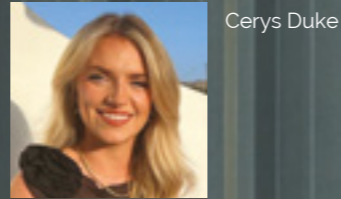
**Rebecca Stephenson** *Stowmarket*  
Customer Services Administrator, ILM Level 3 Team Leader/Supervisor Apprenticeship

**Liam Banks** *Bridlington*  
Engineering Labourer, Maintenance and Operations Engineering Technician, Level 3 Apprenticeship

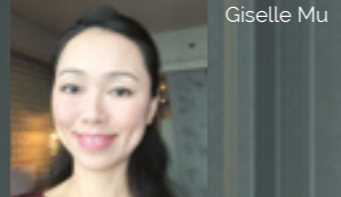
**Jack Hewitson** *Bridlington*  
Engineering Labourer, Installation Electrician and Maintenance Electrician, Level 3 Apprenticeship

**Peter Omodeinde** *Bridlington*  
Graduate Management Trainee, ILM Operations and Departmental Manager, Level 5 Apprenticeship

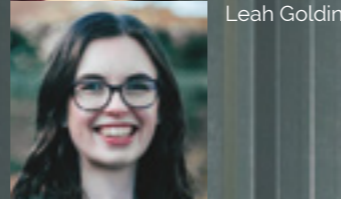
**Lucy Brown** *Stowmarket*  
Intake Manager, ILM Level 5 Diploma for Leaders and Managers Apprenticeship



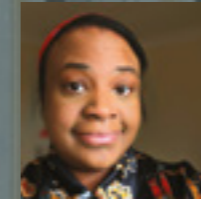
Cerys Duke



Giselle Mu



Leah Golding



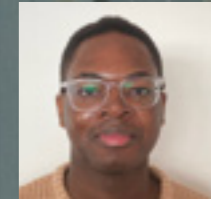
Rebecca Stephenson



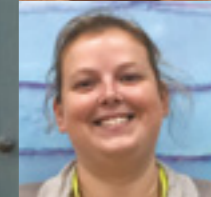
Liam Banks



Jack Hewitson



Peter Omodeinde



Lucy Brown



left to right:  
Chris Burch, Toby Donnelley Boote,  
Valen Chan, Logan Buckingham,  
Ellie Smith, Carl Convey



# our culture in action

# investing in our communities

## HOW MUNTONIANS GIVE BACK

**Muntons is a family business. We're emboldened by a feeling of togetherness. So, doing everything we can to look after our community is just part of our culture.**

We don't just want to be a force for positive change, we want to empower people to do amazing things on their own terms. That's why we gave every one of our employees money to donate to a cause of their choice so our people could impact real change on their own terms, safe in the knowledge that we'll always be right behind them.



Case Study:  
**Victoria James**  
Sales Manager Homebrew  
Charity: MS Society

'My dad's identical twin sisters were diagnosed with Multiple Sclerosis in their early twenties. I grew up seeing how it impacted their life and the knock-on effect to our family. Sadly, both aunts passed away in early 2022 within a few weeks of each other but the charity continues to mean a great deal to me.

I felt quite emotional when we were told Muntons would be donating in our names to charities of our choice. It is hard for a company to select a charity that would resonate with all its staff. One of the reasons I chose to work at Muntons was it felt like a family run/orientated company, where the employees are recognised as individuals and not just numbers on a spreadsheet'



Case Study:  
**John Walshe**  
Logistics Operator  
Charity: Suffolk Wildlife Trust

I wanted my donation to go towards Save Our Suffolk Swifts' through the Suffolk Wildlife Trust to reverse declines and raise awareness of Swifts. I am passionate about bird conservation and Swifts are a great symbol of sustainability, coming from an ancient family of birds that have changed little in their lifestyle over the last 50 million years. I monitor Swift numbers around Stowmarket and help put nest boxes up. We currently have six boxes up at Muntons, four were used by nesting Swifts last year. If you are interested in installing a swift box contact John directly by emailing [john.walshe@muntons.com](mailto:john.walshe@muntons.com)

Case Study:  
**Leah Golding**  
Charity: The Forge Community Church



'I have been a volunteer for The Forge since I was a young teenager. It meant a lot to me personally that Muntons gave us this opportunity as I have seen first-hand the positive impact that the donation can do, from Christmas Hampers to those who would otherwise go without, Moses baskets of newborn essentials as well as contribute to the day to day contribute to the day to day running expenses of the charity'



Case Study:  
**Tim Wakeley**  
Programme Manager  
Charity: Nafferton Scout Group

I've been volunteering at NSG and Scouting Regionally, Nationally and Internationally for 12 years. During this time I've been fortunate to contribute to the personal development of many young people in a non-classroom environment (with their friends). Continued support from donations like this, allow our Scout group to continue to grow, develop and thrive.

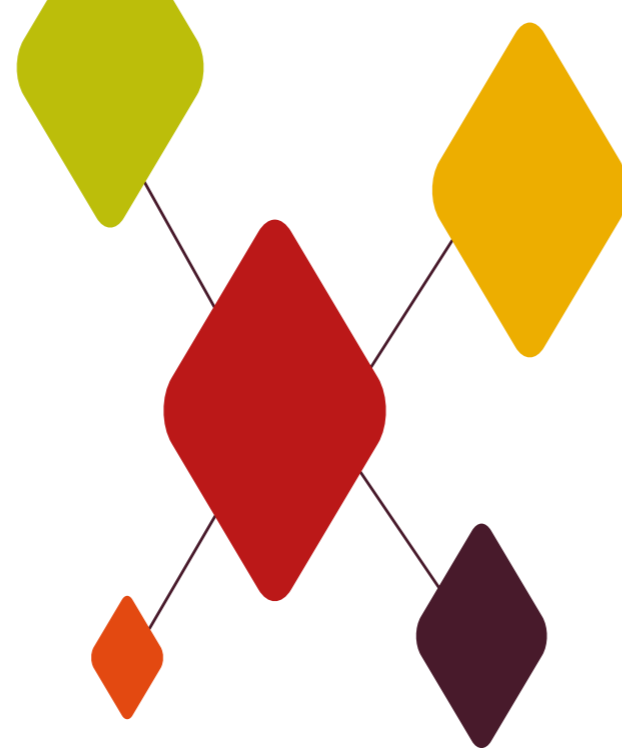


We were inundated with personal thank you's from the charities our employees decided to support. It was an emotional few weeks opening the morning post and reading letters about the impact felt by the donations felt by donations to such worthwhile causes. It reinforced to us just how powerful making a personal touch is and that going the extra mile is always worth it, where possible..



# our data does the talking

Here at Muntons, we stand tall in our transparency. The world around us can feel a little muddied with false green claims and misinformation which is why we rely on the numbers to tell our story. Our commitment to sustainability is deeply rooted in every path we take and we position ourselves as advocates for a brighter, greener future. Our progress is something we should all be proud of as we continue on this journey to keep doing better, empowering each other and helping others along the way.



## A STORY OF PROGRESS...

As the first maltster to set a SBTi against a baseline of 2010, we have made significant progress and exceeded our target in 2022. Since 2010 we have expanded and built another production site (Tithe Top Peating Plant). We are pleased to share that our total emissions reduction, even though our footprint has expanded, have still exceeded that of our SBTi.

	Scope	Performance 2010-2023	SBTi Target for 2025	Status
All UK Sites including Tithe Top	Scope 1&2 reduction	51.4%	45%	Target achieved
	Scope 3 reduction	42.2%	30%	Target achieved
	Scope 1-3 reduction	44.8%		
All UK Sites excluding Tithe Top	Scope 1&2 reduction	56.4%	45%	Target achieved

UK Energy use (GWh)	2023	2022	2021
Gas (GWh)	85.97	86.75	144.35
Biomass (GWh)	98.46	80.66	46.08
Electricity (GWh)	29.96	31.06	32.19
Renewable electricity (GWh)	1.70	2.44	2.51
% renewable heat	53.4	48.2	24.2
% renewable electricity	5.4	7.3	7.2
Greenhouse Gas Emissions (tonnes CO2e)			
Scope 1	13,789	15,889	26,440
Scope 2	9,189	6,654	9,100
Scope 3	70,930	85,055	82,480
<b>Total</b>	<b>93,905</b>	<b>107,596</b>	<b>118,020</b>
Intensity metrics Scopes 1 & 2 (tonnes CO2e)			
per £000 turnover	0.133	0.187	0.351
per employee	67.982	66.302	106.089
per tonne of product	0.096	0.097	

	Target	2023 Achievement
Food Waste	<2%	0.80%
Waste	0% non-hazardous waste to landfill	0.05% non-hazardous waste to landfill
Water Use	< 4.8m <sup>3</sup> /tonne for malting <7.0m <sup>3</sup> /tonne for total products	3.3m <sup>3</sup> /tonne for malting in Stowmarket 4.2m <sup>3</sup> /tonne for malting in Bridlington 6.5m <sup>3</sup> /tonne total products





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