

Carbon Reduction Plan

Supplier name: Bidfresh Limited (comprising Campbell Brothers, Direct Seafoods and R. Noone & Son). Company number 04227047.

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Commitment to achieving Net Zero

Bidfresh is aiming to achieve net zero greenhouse gas emissions by 2045.

Baseline Emissions Footprint

Baseline emissions are a record of the greenhouse gases that have been produced during a stated period in the past and are the reference point against which all subsequent emissions reductions can be measured.

Baseline Year: FY 2023
Reporting Period: 01/07/22 – 30/06/23
Additional details relating to the baseline emissions calculations.
<p>Bidfresh aims to align with the net zero ambition of our parent company Bidcorp UK, but Bidfresh wasn't within the organisational scope of our parent company portfolio when the baseline was initially calculated (baseline is FY 2019) so we haven't established our baseline yet.</p> <p>Our parent company Bidcorp UK has committed to re-baseline for FY 2024; Bidfresh is included in scope of this exercise. With the support of an external provider, we're now working through the baseline calculation, therefore we will update our figures once our FY 2024 calculation and targets are finalised.</p> <p>Scope 3 data is limited to a narrower scope (as per descriptors below) but fully externally verified. In the future, we intend to report on our full Scope 3 emissions, as we continue to improve data quality and accessibility and complete baselining activity for FY 2024.</p> <p>Engaging our value chain in measuring and reducing emissions is a key initiative identified for the management of greenhouse gas emissions going forward, as we aim to accurately measure and reduce our full carbon footprint.</p> <p>Please note the figures below include Oliver Kay (Bradford, Hoddesdon and Wolverhampton) as they were part of Bidfresh portfolio at the start of FY 2023; subsequent reports exclude Oliver Kay and associated emissions.</p>
Baseline year emissions:

EMISSIONS	TOTAL (tCO ₂ e)
Scope 1	7,707 tCO ₂ e
Scope 2	1,590 tCO ₂ e
Scope 3 (where available)	<p>2 tCO₂e (only includes business travel – car hire)</p> <p>We haven't included Scope 3 emissions in our FY 2023 GHG report - the only exception is business travel - car hire emissions (see above). But based on our parent company Bidcorp UK, Scope 3 evaluation (ca 95%), we can assume that approximately 95% of Bidfresh's total GHG emissions will also sit in Scope 3, predominantly in the 'Purchased goods' category.</p>
Total Emissions	9,300 tCO₂e

Current Emissions Reporting

<p>Reporting Year: FY 2025 (Fully independently verified in line with the HM Government document <i>Environmental Reporting Guidelines: Including streamlined energy and carbon reporting guidance</i>.)</p>	
<p>Reporting Period: 01/07/24 – 30/06/25</p>	
EMISSIONS	TOTAL (tCO ₂ e)
Scope 1	4,937 tCO ₂ e
Scope 2	1,063 tCO ₂ e (Location based)
Scope 3 (where available)	<p>38 tCO₂e (only includes business travel – car hire)</p> <p>*Scope 3 emissions verified to a reasonable level of assurance.</p>
Total Emissions	6,038 tCO₂e

Emissions reduction targets

We're in the process of aligning with the net zero ambition of our parent company Bidcorp UK, so we haven't set bespoke targets for Bidfresh as yet. Bidcorp UK have set an ambition to achieve net zero emissions by 2045. Their ambition is to have reduced absolute carbon emissions by at least 90% by 2045, with the residual offset, which is a science-based approach toward achieving net zero. Their targets are:

Medium term:

Reduce both Scope 1 and 2 emissions by 55% against a 2019 baseline by 2032.

Reduce Scope 3 emissions by 32% against a 2019 baseline by 2032.

Long term:

Reduce Scope 1, 2 and 3 emissions by at least 90% by 2045, with the residual emissions offset to achieve net zero.

The CRP template requires us to quantify reductions in tCO₂e against our target timeframes. Ideally, we wouldn't specify absolute tonnages against these targets due to frequent organisational changes (e.g. acquisitions) which means group's baseline needs frequent recalibration. As mentioned above, Bidcorp UK have recently committed (January 2025) to the recalculation of our baseline at group level. Previous baseline was based on FY 2019, however, it didn't include Bidfresh in the scope, and since that point, the group had significant organisational changes due to acquisitions. To ensure an accurate comparison of emission data over time, we are recalculating our baseline, in line with the GHG Protocol at Bidcorp UK level for FY 2024.

Additionally, following our re-baseline process, we reviewed our approach to target setting. While we had previously indicated our intention to seek SBTi validation, our Senior Leadership Team has decided to continue our net zero journey outside of the SBTi framework. This decision allows us to adopt a target-setting and delivery approach that is better aligned with our operational realities, while remaining consistent with climate science and best practice.

Bidfresh bespoke reduction targets will be governed by the baselining activity FY 2024 results. Once we establish our emissions baseline, we will be able to produce and regularly update the Projected vs. Actual emissions graph as per requirements of the Carbon Reduction Plan.

Carbon Reduction Projects

Bidfresh's total carbon emission reduction achieved equates to 3,262 tCO₂e (35.1%), since our first publication of our Carbon Reduction Plan in FY 2023, but there are so many contributory factors that this reduction can't be attributable purely to the carbon reduction projects due to organisational changes and many changes to our depot estate during that time. In the future, we hope to implement further measures such as:

Scope 1 & 2:

Commercial fleet and employee business mileage

- **Fleet electrification trials** – We have completed trials of Battery Electric Vehicle (BEV) vans and, subject to operational suitability and infrastructure readiness, plan to introduce a small number of BEV vans into the fleet over the coming years (first BEV van will be introduced to the business by May 2026). Initial deployment will focus on

supporting London-based sites, where duty cycles and charging access are most suitable.

- **Route efficiency exercise** – Our depot and transport teams are undertaking delivery route optimisation exercises across the Bidfresh portfolio. This programme will be rolled out site by site over the next 12 months, with the aim of reducing mileage per delivery, fuel consumption and associated emissions while maintaining service levels.
- **Delivery frequency optimisation** – We will seek to reduce delivery frequency by reviewing and restricting delivery schedules where operationally feasible, with the aim of lowering vehicle mileage and associated direct emissions. Initial activity will focus on challenging default delivery patterns for a large proportion of customers, with further opportunities identified through fixed-day delivery models already in place within parts of the business.
- **Reduction in employee business mileage** – We seek to reduce employee business mileage by continuing to promote hybrid working arrangements and the use of virtual meetings where appropriate. These measures are intended to minimise unnecessary travel while supporting operational effectiveness and employee wellbeing.

Estate

- **On-site renewable energy generation** – Our new Daily Fish site is equipped with a 7.4 kW solar PV installation, which will supply a proportion of the site's electricity demand and lower its' dependency on national grid. The site was opened in August 2025 and will serve as a pilot location for wider carbon reduction initiatives across Bidfresh estate.
- **Installation of LED lighting** – Depot teams are progressing the installation of LED and automated lighting across the Bidfresh estate. This programme is being delivered on a phased basis and is expected to be completed over the next few years, improving energy efficiency and reducing electricity consumption.
- **Equipment upgrade** – We have invested in two new thermoforming machines at our Campbell Brothers South site to improve packaging and operational line efficiency. The upgrade supports reduced food waste through extended shelf life, improved labelling accuracy, and more efficient processes, contributing to reduced operational emissions and improved resilience.

Scope 3:

Waste

- **Waste management and reporting** – Bidfresh has seen significant improvements in waste data quality and consistency during the last reporting period, driven by enhanced data collection processes and closer engagement with waste management providers. Final waste figures and the associated carbon emissions for FY 2025 were included in the Bidfresh [Sustainability Report 2025](#). Building on this progress, we are working to fully integrate waste-related emissions into our formal GHG emissions reporting from the next financial year, supporting more robust tracking, transparency, and identification of further waste reduction opportunities.

- **Food waste reduction** – We aim to prevent food waste generation on-site and promote responsible consumption of our products through various activities:
 - o We promote head-to-tail dining to our customers, utilising every part of the animal, including lesser-known cuts, skin and bones, to minimise waste. Our butchers/ filleters are able to prepare the whole animal, advising the customer on how they can utilise different parts effectively on their menus, promoting further kitchen food waste reduction.
 - o We maintain continual control over our purchasing of raw materials to minimise wastage with regular auditing of our order planning processes to ensure we meet the needs of our customers, but do not overstock.
 - o We minimise food waste creation during the preparation stage, educating and training our butchers and filleters, on the importance of food waste reduction.
 - o We contact suppliers to assess the feasibility of date extension and record all 'Use by' dates of all products entered into our system to run reports to highlight any short shelf-life products, allowing us to proactively minimise waste creation.
- **Supporting customers** – besides above mentioned, we support customers with food waste reduction by encouraging them to sign up to [Guardians Of Grub](#) and making use of WRAP's online resources and guidance for reducing food waste, as well as WRAP's Guardians of Grub cost saving skills courses. We promote the use of consumer facing food waste apps such as *Too Good to Go* or *Olio*.
- **Repurposing food waste** – our sites are working towards minimising food waste and surplus creation, but we understand that it's impossible to fully eliminate, given the nature of our business. Wherever possible, our food waste is recycled and converted into renewable energy via anaerobic digestion. Moreover, our seafood sites partner with the fish processor, so our fish trimmings and by-products not suitable for human consumption can be repurposed and utilised in other markets (e.g. animal feed and fishmeal).
- **Redistributing food to avoid waste** – our fresh produce site supports a variety of local charities and animal sanctuaries with the regular surplus and short-dated food donations. In FY 2025 alone, Noones redistributed more than 14.6 tonnes of food and drinks through these partnerships.

Supply Chain:

- **Product carbon footprinting** – This year we have commenced a carbon footprinting pilot using [Seafood Carbon Emissions Profiling Tool](#) (SCEPT) to calculate the product level carbon footprint of seafood products across the range. This initiative is aimed to provide suppliers with visibility of product emissions level and track their reduction as suppliers work on reducing the emissions associated with commodity production. This information will also provide visibility to customers to inform choice and enable the development of emissions related to different menu options, should they choose.
- **Reduction of single-use packaging through reusable crate systems** – We aim to remove, or significantly reduce, the use of waxed and poly boxes across our supply chain by increasing the use of reusable crate systems. Successful implementation will require shared responsibility with customers, including the timely return of reusable

crates. Processes will be introduced to improve crate recovery and accountability, supporting both emissions reduction and circularity objectives.

- **Deforestation in the supply chain** – In June 2024, we set up an internal steering group to focus on responsible sourcing of soya & palm oil as products, ingredients, and also when 'embedded' as animal feed components in our supply chain. The secondary objective of this group is to prepare our business for the upcoming EUDR legislation. We're aiming to develop our own Sustainable Palm Oil and Soya Policy in 2026.

Completed Carbon Reduction Initiatives

We haven't completed and/ or reported on any carbon reduction initiatives yet, but Bidfresh's GHG emissions assessment and target planning are constantly reviewed in accordance with our priorities and supplier capabilities. Our current priorities are reporting accuracy and data validity in our controlled operations (focusing on Scope 1&2). Bidfresh GHG emission data management and reporting procedures have continued to improve and develop as they align further with Bidcorp UK reporting standards.

Over the past three years, Bidfresh has been adopting many of the procedures followed by their sister company, Bidfood UK, particularly in relation to central departments such as Fleet and Estate Services & Procurement. As the businesses continue to work together, best practices and knowledge will be shared which will inevitably reduce Bidfresh's carbon footprint.

Opportunities for collaboration with customers

We are open to discussions with customers as to how we might collaborate to help reduce our joint carbon footprint. There are a few examples of collaboration opportunities identified in the previous years:

Delivery optimisation

We will work in partnership with our customers to review and, where operationally feasible, optimise delivery frequencies with the aim of reducing vehicle mileage and associated direct emissions. Initial engagement will focus on challenging default delivery patterns across a large proportion of the national customer base, with further opportunities identified through the adoption of fixed-day delivery models already operating successfully within parts of the business. Any changes will be implemented collaboratively to balance emissions reduction with service and availability requirements.

Consolidated orders

As a national supplier with a broad distribution network and a portfolio spanning seafood, meat and fresh produce, we work collaboratively with customers to deliver products through consolidated deliveries. This approach reduces delivery mileage and associated greenhouse gas (GHG) emissions by limiting the number of separate journeys that would otherwise be required for individual commodity supply. For customers in more remote locations, we also collaborate with our sister company, Bidfood UK, to provide combined deliveries, further reducing transport-related emissions while maintaining service levels.

Push for wider sustainability

We're mindful that greenhouse gas emissions are only part of the environmental impact of food, and that there are many other impacts to be borne in mind (e.g. biodiversity impacts, water-quality and quantity, nutritional impacts of plant vs. dairy, seasonality, etc.) so we encourage customers to bear in mind the wider picture whenever discussing product impact.

We promote responsible buying practices and produce [blogs](#) and customer [reports](#) which feature themes like waste reduction, certification importance and carbon reduction opportunities regularly. Our quarterly [meat](#) and [seafood](#) market reports produced by our teams give great updates on the product seasonality and availability. The reports also give valuable insight into the economic, social and environmental factors affecting supply chain, helping our customers with menu planning and making more informed choices.

Skills training and education

Our experienced butchery and fishmonger teams are eager to share their knowledge and skills to offer customers a better understanding of our products and how they are crafted.

We're able to provide training to customers requiring up-skilling of their kitchen teams, showing them filleting and butchery techniques, showcasing better utilisation of the animal carcass, and offering menu planning support.

Declaration and Sign Off

This Carbon Reduction Plan has been completed in accordance with PPN 06/21 and associated guidance and reporting standard for Carbon Reduction Plans.

Emissions have been reported and recorded in accordance with the published reporting standard for Carbon Reduction Plans and the GHG Reporting Protocol corporate standard¹ and uses the appropriate UK Government emission conversion factors for greenhouse gas Company reporting².

Scope 1 and Scope 2 emissions have been reported in accordance with SECR requirements, and the required subset of Scope 3 emissions have been reported in accordance with the published reporting standard for Carbon Reduction Plans and the Corporate Value Chain (Scope 3) Standard³.

This Carbon Reduction Plan has been reviewed and signed off by the board of directors (or equivalent management body).

Signed on behalf of the Bidfresh Ltd:



ANDY FARNWORTH
MANAGING DIRECTOR

Date: ...02/03/2026....

¹ <https://ghgprotocol.org/corporate-standard>

² <https://www.gov.uk/government/collections/government-conversion-factors-for-company-reporting>

³ <https://ghgprotocol.org/standards/scope-3-standard>