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ENVIRONMENTAL RECOGNITION FOR PATERSON ARRAN

Paterson Arran's commitment to helping protect the planet for future generations has seen its environmental management system awarded a prestigious certificate.

The Company, one of the UK's leading manufacturers of traditional shortbread, oatcakes and biscuits, received the internationally recognised ISO 14001 certificate following an audit by National Quality Assurance Ltd (NQA) at the Livingston-based Royal Burgh Bakery.

The certification exists to help organisations minimise the negative impact their operations have on the environment and applies to those environmental aspects over which they have control and where they can be expected to have an influence.

In order to gain the certificate, Paterson Arran focused its efforts on improving a number of key areas including the reduction of landfill, water, waste and energy use, while increasing its use of recycled packaging materials.

Alan Hardie, Paterson Arran's managing director, said: "We take our environmental responsibilities seriously and continually monitor the business to maximise efficiency and sustainability.

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“ISO certifications aren’t handed out to just anybody. We had to go through a rigorous and thorough process and only secured what is thought to be the cornerstone environmental standard by addressing waste, recycling and carbon emissions.

“We’ve made real inroads into these areas, but we’re striving to do more and have a team dedicated to ISO 14001 standards that is already setting new targets for the year ahead.”

The audit confirmed the company’s products used the minimum packaging required for content/spoilage protection.

The use of recycled material has been increased by introducing plastic trays containing 98 per cent recycled material and cartons containing 95 per cent recycled board.

Furthermore, Paterson Arran is the first and only food producer in the UK to have pledged to reduce the use of palm oil in its production process and, to date, has converted more than 70 per cent of its range.

Doing so has ensured the company has significantly impacted upon carbon emissions.

Hardie continued: “We’re proud of the way we’ve responded to the environmental threat facing our planet and it remains very much at the heart of our businesses plans.

“In addition to ISO standards, we’re also committed to The Food & Drink Federation’s goal of reducing carbon emissions by 20 per cent by 2010. Other

companies are measuring themselves against a 1990 baseline, but we've chosen to work to a stricter 1999 baseline.

"We've set the bar high, but we've proved in the past we can meet tough challenges and will endeavour to meet these targets."

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