

#### IF YOU HAVEN'T MET US...







WE GROW
POTATOES AND
COOK CRISPS
HERE IN THE
COLNE VALLEY

















# WETRYTOTHINK ABOUT SUSTAINABILITY IN EVERYTHING WE DO







.... fertilise them
using 'digestate'
made at the on-site
anaerobic digestion (AD)
plant from maize and rye



....and water them using our own reservoirs, whenever we can (us farmers like rain!)

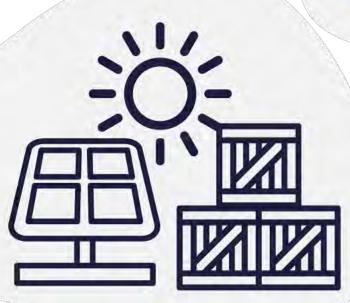


We harvest our potatoes when they're just the right size

.... and handcook them to a perfect crunch at our farm's factory...



....or pop them in our cold stores, powered using renewable energy, until we need them.



### Meanwhile, we also...







.... plant trees, hedges, cover crops and other things that capture carbon.

.... work to develop packaging fit for the future.

.... search
for more ways
to do things
better.

## WE'RE ALSO ON A MISSION TO BE CARBON NEUTRAL

















And we grow crops which produce energy at the onsite Anaerobic Digestion plant – which also gives us 'digestate' to fertilise our crops, saving more road miles from imports







### THERE'S ALWAYS MORE TO DO

- More trees and hedges to plant
- More energy to be saved
- Wider spread reservoirs
- New pollinator and cover crop mixes to test out
- Alternative, more efficient vehicles to consider
- More efficient processing machinery



### THANKYOU

