
**TUCO Welsh Regional Meeting
Wednesday 8th March 2023 at 10:00 am
Online via Teams**

MINUTES

Attendees:	Jeremy Mabbutt	Aberystwyth
	Angela Church	Bangor
	Jason Edwards	USW
	Jane Eve	TUCO
	Vanessa Heritage-Smith	Wrexham
	Judith Hoyle	TUCO
	Annabel Hurst	Cardiff
	Hayley Jones	Denbighshire
	Rob Lawton	Newydd
	Steve O'Neill	Wreham
	Sue Williams	Wrexham
Apologies:	Sarah McLoughlin	TUCO
	Andrew Phelps	Cardiff Met
	Briony Tindall	Hafod
	Clare Winfield	USW
Guests:	Duncan Goose	One Water
	Jess Stancliff	One Water

1. Welcome, Introduction and Apologies

Apologies as listed above. Jeremy welcomed all members.

2. Presentation by Duncan and Jess from One Water

A copy of the presentation is attached with these Minutes.

3. Minutes of the Last Meeting

These were taken as agreed.

4. TUCO Update

General

Despite having no office premises, the Team continue to meet online once a month and in person every other month. Q3 Accounts have now been completed with the profits for 9 months at £233K compared to the budget of £93K. Gavin is working on the Admin fees and we are looking at achieving 96% of pre-COVID levels. Things appear to be finally returning to normal.

As our Marketing Manager is currently on maternity leave so Mike's wife Laura has taken on some of the Marketing work.

Arrangements for the St Andrews Conference are coming along nicely. Monday night's social event will be held in the Quad area. There is an excellent choice of speakers and the social programme is just being finalized. The Winter Conference is likely to be held at the University of Kent.

Dates and venues are now being finalized for the Regional Meetings, with the North West, Scotland and South West being held in person and the remainder online for this term. We will look at attendance before deciding the format for the summer round.

Board

The Board last met in October and are due to meet again on 16th March. We also held a Strategy Day with the Board and TUCO Team to discuss company strategy for the next 3 years. Following the stepping down from the Board of Calum MacLachlan and Ian White, we have now appointed 3 new Board Directors – Peter Anstess (Sheffield), Graham Paterson (Strathclyde) and Keith Williams (Kent). Regarding the other 3 candidates, we have made a future offer to Matt Tebbit (Reading) to join later this year or early next year, Simon Law (Exeter) on hold pending greater engagement and Annabel Hurst (Cardiff) who will be invited to join once Phil has finished his tenure as Chair.

5. Framework Update (Jane)

Jane summarized current contracting work and will be sending out the Spend Savings Reports to members tomorrow. She has emailed members to see if they would like a Teams meeting or prefer in-person. We are looking at resources to see if we can assist members with our free Further Competitions service. Angela asked for a summary document with start and end dates of contracts. Annabel mentioned Direct Awards – how much can be done by TUCO and how much still needs to be done by members' own procurement people? Jane responded that we can certainly help with Direct Awards and Further Competitions.

The Category Team are attending a procurement conference the following week to look at new regulations. Cardiff are looking at working with Castle Howell to use them as a distribution hub to work with smaller local suppliers.

The full framework report is below.

The UKUPC Impact Document, Brakes and Bidfood's Market Reports and the TUCO Intelligence Q4 report are available on the website. Spend/saving reports were issued for the period Oct-Dec 2022.

TENDER RENEWALS - AWARD STAGE

Awarded/Live

Soft Drinks – The new agreement went live from 1st October 2022. Same Lots as the previous agreement apart from Lot 6 which is a one stop shop (Lots 1-4, so carbonated, still, energy & water). The Buyer's guide and supporting documents are available on the website. LRS no longer deliver direct. They have not retendered and are leaving the route to market to members own choice.

CCEP are changing their RTM in the very near future. CCEP tendered and sit on Lots 1-4 & 6 of the soft drink's framework agreement, however, don't deliver direct. Their RTM (wheels only) is via Bidfood. Basically, members order products from CCEP who send the order to Bidfood to deliver. Once delivered, Bidfood advise CCEP who then invoice the member. Moving forward, the member will purchase CCEP products from **an agreed supplier** (in TUCO's case it will be ANY supplier on the soft drinks framework agreement lots 1-4 and Lot 6). Once received and paid for, the member will send the invoice to CCEP who will reimburse the difference between Bidfood price for example and their CCEP/TUCO agreed price.

Fruit & Vegetables – The new framework agreement went live on Monday 3rd October. There are 27 suppliers in total. The Buyer's Guide is available on the TUCO website along with supporting documents. Tendered pricing was fixed until 10th November and reviewed quarterly from that point on.

GFC – Tender submissions are currently being evaluated estimated to be live from 1st May 2023

TENDER RENEWALS - RESEARCH/STRATEGY STAGE

Alcohol expires 15 Jan 2024 – Expression of interest survey is currently live so please take a few minutes to complete that. It gives members the opportunity to suggest new suppliers that TUCO are not currently working with.

Catering Light & Heavy – Evaluation work is underway. Due to volume of submissions this has been further extended and due to go-live 13th April 2023.

Kitchen Equipment Maintenance, Deep Cleaning & Ventilation Ducting Services

Re-tender is in progress, selection stage closed on 3rd February 2023, 18 SQ submissions received, evaluation is completed, shortlisting recommendation is with TWP for approval. ITT should open on 6th March and the new Framework Agreement due to start on 1st June 2023.

DIPCHEM – Framework is due to expire in December and some initial prep work has started. The pre-tender survey has been issued out to members and suppliers have been asked to supply 12 months spend data.

DPS TENDER UPDATES – ONGOING

EPOS System – Li Davies is now Category manager for this agreement.

Kinetics (run by APUC) 4 Lots - (Accommodation, Event, Catering and Hotel management software) - tender issued with return date 15th August 2022. Have not had any other updates from APUC on this as to the outcome.

Delivery App – (Supplier is Checkfer t/a Order Pay) Loughborough are close to finalising their delivery app which will then be rolled out to members. Should you require further details, please contact Jane Eve at TUCO.

CICS (Catering Innovation & Concept Solutions) – The following suppliers have been added to the DPS:

- Brewfitt Ltd
- YumChop

Temporary Structures – Nationwide Marquees have been added.

CONTRACT REVIEW MEETINGS

Since the previous regional meeting, Contract Review Meetings have been held for:

Vending, Food Waste Management contract reviews took place in October.

Dipchem were completed in December 2022.

Sandwiches and Associated Products and Milk & Bread were done in January.

Meat & Poultry and **Alcohol** were completed in February.

The minutes are available on the TUCO website.

Hot Beverages – will take place in May/June

PRICE CHANGES – Food inflation around 24%

Alcohol – Price continues to be impacted by rising energy costs, raw material availability & cost - in particular grains, fruit and sugar. Glass and aluminium have seen massive increases mainly because of how energy intensive their production is and knock on effect of the War in Ukraine. The cost of moving goods is also higher. Brand owners and suppliers are looking at ways to mitigate this such as using less glass.

Convenience Retail – January increases processed. Next increases due in July 2023

Fresh Fruit and Vegetables – Reviewed quarterly. Increases processed for November '22 and Feb '23.

Catering Light & Heavy – impacted by soaring raw material costs like Stainless Steel (39%) Aluminium (51%).

Churchill products will be around 2 times higher than 2020 due to soaring energy costs, clay, labour, packaging. Mirrored by other manufacturers. Again, due to fuel hikes, expect more increases on crockery! Hobarts have submitted increases towards end of the framework. Hobarts have introduced a 9% increase across all ware washing items effective 01/11/22. Energy costs continue to influence costs of manufacturing.

DipChem - Increases across 10 lines from Nivek effective 1st December.

Diversey introduced increases via Bunzl effective 31st December.

Ecolabs have introduced 2023 price increases stating cost to source raw materials, availability & continuity of supply, manufacturing costs, storage costs, delivery costs and inflation all contributing to the increases.

Ecolabs price increases will be effective via Bidfood from December / January and via Alliance from March 1st.

Proctor & Gamble introduced increases across their professional cleaning range effective 1st February.

In addition to the major chemical producers, the following suppliers have submitted reviews effective from January / February; Alliance, Stephensons, Instock, Tri-Star, Bunzl Catering Supplies, Catering24 and Wray Brothers.

Bidfoods have submitted price changes effective 1st March.

Fresh Fish – The high prices reported for salmon last year have dissipated somewhat, but price remains high.

Fresh Fruit & Vegetables - Product availability & issues

As well documented in the press and demonstrated with empty supermarket shelves, there are exceptional issues with the cost/supply of namely salad items and some brassicas (Tomatoes, Cucumber, Courgettes, Peppers, Iceberg & Cos Lettuce, Broccoli and Cauliflower). TUCO suppliers are able to source these but at a higher price. Where available the price of these items have increased and are expected to remain high for 4-8 weeks. Prices will reduce and markets settle.

Hot Beverages – New pricing went live Jan 23

GFC – New pricing went live Jan 23

Meat & Poultry – Suppliers are still unable to commit to long term price holds but most have advised that pricing in 2023 will be more stable on the price increases already experienced in 2022. Many believe the increased costs in pork products are here to stay as it has been priced too cheaply in the past.

Pork

In Q4 of 2022, the cost of production for pig farmers was £17 per head. Whilst pig prices stabilised for Q4, these prices fail to cover the full economic cost of production. UK pig meat production fell by 7% in Jan compared to the same period last year. UK natural gas prices are now at levels seen prior to the war in Ukraine, but are set to remain level this year, which could keep fertiliser prices high in 2023. Historically high feed ingredient and fuel prices are continuing to drive agricultural price inflation. However, in January feed ingredient prices, and delivered feed wheat prices fell overall.

February 2023 has seen a surge in price of pork with some suppliers unable to hold pricing that has been passed on to them with short notice. The reason is the enormous shortage of pigs on the continent. Germany is struggling with African Swine Fever and cannot export outside Europe, because of that they started to grow, kill and debone less pigs.

On top of that Spain is struggling with shortage of live pigs, they are even bringing live piglets all the way from Belgium to try to top up their own supply.

Everyone is chasing for meat and demand is higher than what is actually available and so prices are inflated across the whole pork product range. Increases appear to be as high as 35% in some cases.

It is speculated the cost of feed may increase further due to the Turkish Earthquake. Turkey is considered to be a key player in the wheat market. Market players suggest operations might slow down due to power stations and power lines that have been damaged, along with the country prioritising rescue operations.

Chicken

Continues to increase availability has remained tight. Polish feed prices are the principal cost driver in poultry and feed components, the price is currently having an impact on the market.

Beef

Cattle have become extremely short in supply across the UK and Ireland and therefore expensive. Demand for imported beef remains high in the UK driven by labour shortages in many key UK beef production plants.

Milk & Bread – Pricing is showing signs of stabilising however suppliers are still reluctant to commit to 6 monthly pricing due to ongoing processing costs being passed down to them and increasing farmgate prices. At the recent Contract Review Meetings, suppliers were asked to revert to 6 monthly pricing.

Pensworth Dairy went into administration this month. TUCO are working with the new owner to novate the contract.

Sandwiches and Associated Products – All prices on Procure Wizard are up to date.

Soft drinks – This is a new agreement and agreed prices have been uploaded to the website/PW. Bidfood and Brakes have recently requested price increases.

Vending – Last year Selecta issued a price increase on products across their range of goods. It is in the tender documents that all prices should be agreed with members prior to any increase. Suppliers should not take it upon themselves to increase prices without speaking with members first. In the current climate where all suppliers are increasing prices due to Brexit, COVID, and the war in Ukraine, I would suggest members meet with suppliers such as Selecta to discuss prices and see if there is any negotiation to reduce certain products or maybe absorb it in the royalty payment.

SUPPLIER UPDATES:

M&B Some suppliers have already introduced clear caps which will enable recycling plants to recycle into 'food grade' plastic. Will continue to be rolled out by suppliers.

Soft Drinks – CCEP have changed all their small bottles to recycled plastic, however struggling to change their full portfolio due to lack of recycled plastic.

Vending – The DRS scheme is due to go live August 23 for Scotland and next year for the rest of UK, however, there are talks this could be delayed again.

NPD – Please visit the NPD page to request samples of new products. Suppliers are seeking feedback on packaging, price, range, flavour and potential to sell within membership. All feedback helps producers to gain a route to market. Products featured this month include Frozen Ready Meals, Handmade Honeycomb, Pre-mixed Cocktails and Hummus.

E-procurement system - currently seeing what other systems are out there. Members were asked what they are using.

TUCO Online Update:

Last user meeting was held on 15th November, we will be arranging another one for April. A number of issues have been fixed with Access and some of the historical supplier issues have been addressed. We are in the process of arranging a training session for suppliers to better understand how to correctly upload price files etc.

New Ordering Portal has been live with Nottingham since the beginning of December, this has highlighted a few performance issues that Access are in the process of fixing. Once this has been resolved, we will test for a further couple of weeks and then start working out the roll out plan to members.

Workspace, we are working with Access to get a roll out plan for Workspace. There are a number of benefits that come with this, including analytics dashboards.

Date Code Genie labelling integration, this is in development and testing is due to start 1st week of March. Once complete then we will communicate with all members currently using Date Code Genie to tell them about the integration.

VFM – online saving = savings achieved using TUCO Online. Those not using TUCO Online will show 0. It is recording savings achieved by using TUCO Online.

6. Training Academy Update

We have been delivering compliance courses at the following prices:

Level 2 Allergens	£15
Level 3 Allergens	£25
Level 3 Food Safety	£75
Level 4 Food Safety	£99*

*This takes place over 5 days spread over several weeks with an examination at the end.

Camilla Hayes, who previously worked for the Academy pre-COVID has now re-joined us which has meant that we have been able to add to our number of courses offered both online and in person.

Visual Merchandising has been very popular with a theory course to start with followed by a visual merchandising safari afterwards. Other courses coming up are:

- Report Writing
- Environmental, Social and Governance
- Mental Health First Aid
- Presentation Skills
- Time Planning
- Recruitment and Onboarding
- Leadership for New Team Leaders

We also have some Development Days scheduled, including Food Photography taking place in London.

Upcoming Study Tours include:

- **Food To Go** in Paris with two bursary places available, looking at retail units in Waterloo then travelling on to Paris
- **Reynolds Study Tour** over 2 days in April including a Development Day and a visit to the Reynolds' Box in the evening to see the Elton John concert at the O2 Arena.
- **Study Tour to Liverpool** including the 4 universities, John Moores, Edge Hill, Liverpool Hope and University of Liverpool, looking at the strong African/Asian culture and ending with a visit to an African streetfood event.
- **CIA Conference** this is available online now with two bursary places to New York State.
- **Studentenwerke Conference** 5th to 7th July in Neustadt near Mannheim.
- **LWC Italy** pairing beer and wine with food.
- **Colombia 2024** a Caffeology Study Tour – details yet to be announced.

Other events coming up include a webinar 'Food Market Update' by James Payne from Brakes; MSC webinar on 'Chain of Custody'. There will also be a 'Plastics Day' update in July on legislation coming in in October 2023.

Our Winter Conference 2023 will be held on Wednesday 6th December at the University of Kent.

7. Sustainability/Menus of Change

Annabel reported that the Team are still engaged. Chair of the TSG Matt Tebbit is speaking to People and Planet to get points. At the last meeting, NetPositive presented to us as to how we can use their tool to gain accreditation. Auditing is very comprehensive for both the Soil Association and the SRA so it would be nice to have something less arduous. There is a pledge section on the TUCO website for anyone wishing to commit their institution to Menus of Change. This is something into which you can tap in and out.

Menu Banks

We need the Chefs to become involved in this and we need members to be populating the menu bank. Jeremy asked if the 24 MoC principles could be bi-lingual. Annabel will look into this.

Action: Annabel

Angela mentioned soliciting the NUS to help with this initiative.

Fair Trade is very slow process but People and Planet seem quite engaged with the idea. Sarah from the Academy and Mandy Johnston have been comparing the UN Sustainability Goals against the 24 MoC principles. Annabel referred to the problem of getting their meat supply from abroad rather than UK suppliers, as it is so expensive.

Jason mentioned his single use cup scheme at USW which was an excellent idea but they have had to re-introduce disposables so as not to lose sales. Annabel asked what percentage of sales is disposables and Jason replied that this is in the 1,000s. The incentive is 35 pence reduction for people to bring their own cup. Cardiff charge 35 pence for a disposable cup so are now at 42% of people bringing their own. Jeremy asked what they do for events such as Open Days. He also asked what members are doing about palm oil but Annabel is struggling to get transparent, honest information from suppliers.

Angela asked about Fair Trade and re-accreditation as Bangor are due to complete this by June. Cardiff Met recently announced that they are the only Welsh university to achieve Fair Trade status. Aberystwyth are looking at ethical procurement more than Fair Trade. USW are using Too Good To Go for their food waste. Jane mentioned the recent news on cocoa products and the use of monkeys to pick the products.

8. Updates from Members

Bangor

The student retail side of the business is back to pre-pandemic levels. They are still struggling with staffing levels and dynamic working. They have introduced a £2 Meal Deal to combat the Cost of Living crisis and have seen sales increase by 5 times and are considering extending this to other different locations. Conferencing is picking up a bit.

Wrexham (Sue)

Sue has been busy with the rollout of universal free school meals to primary schools. Reception classes stage is rolled out with the next stage being Year 1 and Year 2 and by September all primary school pupils will be entitled to a free school meal. There is work to be done during the Easter holidays to get this rolled out to other schools. Recruitment of cooks is a nightmare. They also need Assistant Cook to help with the primary school meals. They have just introduced a new menu and will be asking for feedback from the cooks. All meals need to be compliant with national standards.

Denbighshire

Hayley reported that on the subject of rollout of free school meals, Reception has been done, Years 1 and 2 will be done by Easter, Years 3 and 4 by September and Years 5 and 6 between January to Easter 2024. They have re-furnished 16 kitchens in the past six months with another 14 to do. Unfortunately that means having to close the kitchens while the school is open. Regarding recruitment, in towns people are applying for the shorter hours but this is proving more difficult in the rural areas. Recruitment of cooks will be a massive challenge. They are about to award the tender for Fruit & Veg to Orin, a local supplier.

Wrexham (Vanessa)

Come September there will be a lot of pressure out there to start feeding the whole school. Steve added that there has been a lot of capital funding from the Welsh government to upgrade the kitchens. The concern after April is the revenue funding for the meals ie there is no commitment for funding from the Welsh government beyond 2024/2025. Wrexham had around 65% uptake for the free meals but they would expect this to go up to over 80%.

Newydd

Rob reported that they are rolling out Reception classes at the moment. Years 1 and 2 will be next then Years 3 and 4 by September. They had 82% at one point and it is now slightly below that. The rolling programme across 65 schools has caused minimum disruption. The high schools have a 'Healthy Schools Programme'.

USW

Jason announced that Mark Waggett has now left procurement and has become a lecturer at the university. Jason himself is focusing on budgets for the next year. They will have an issue with minimum wage when it comes up. On recruitment, they are looking at shortening the number of working days so they have more hours but less days. They are considering offering a free breakfast and re-charging this at cost. They went cashless around 2½ years ago but this had caused problems for international students. They are hosting the Eisteddfod next year so will make money on that.

Cardiff

The drop off in business was with staff, now it is mostly students. Some outlets are performing well, some not so well but how students engage with the services has changed. Hospitality has picked up and they have a very busy summer. The Centre for Student Life has picked up and is back-to-back from mid-June to September. The Conference and Events Office has now merged with Catering, so they are now one big room. Delivered hospitality has significantly dropped due to staff not being on site.

Aberystwyth

Jeremy reported that they are having a big drive on carbon neutral, so it is all about energy usage and more efficient equipment.



The University Caterers Organisation

They are introducing Bluetooth switches in some outlets so that they can switch off non-food fridges. Staff are on campus on average two days per week which will be standard going forward. External conference business is going very nicely. They are looking at more annualized contracts for staff going forward rather than 52-week ones.

9. Supplier Presentations at Future Meetings

Jason would like to see more ideas on Sustainability. Sue commented that she has been working on Allergens and finds that a lot of suppliers are still showing 'May Contain' on their products.

10. Any Other Business

As there was no further business, the meeting was duly closed.

11. Date of Next Meeting

The next meeting will be a face-to-face one either in Aberystwyth or Bangor and some time in June 2023.

oneTM
do one good thing

March 2023

The vision

Create the most ethical hydration brand in the world

One Water was created to fund clean water projects for communities around the globe and it is still making the world a better place today.

Today, One Water comes in a choice of planet conscious cans, bottles and cartons alongside a whole range of new hydration products.

Do one good thing, choose One and change lives



One man... One brand... One mission

When our founder Duncan Goose discovered one billion people in the world were without clean water, he made it his mission to change lives.

Building a positive ethical hydration brand that gives back

One Water

100 % recyclable

Made from 100% recycled plastic (rPET)

Carbon neutral

Made from recycled aluminium

Produced with green energy (solar & wind power)



On the go

With food

One Supplements

Helps fund clean water projects



Slight Free

At home

Ethical solutions for every occasion



CarbonNeutral.com

All One Water products are Carbon Neutral



FOR THE PLANET

We are a proud member of 1% for the Planet



B Corp Certification. Awarded 'Best For The World 2021'

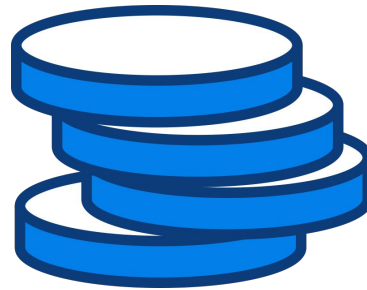
Sustainability is becoming more important and One is leading the way



% shoppers who are highly concerned about the environment & taking actions has increased by 6% in the LY.

Predicted to be 50% of the population by 2025!

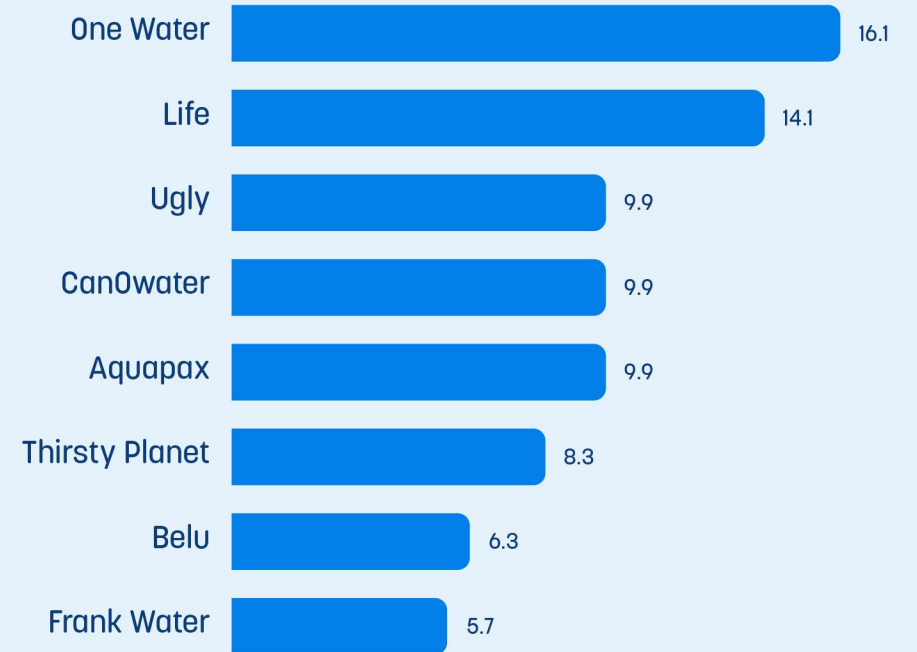
(Kantar, 2021)



56% of consumers would be willing to pay more for a product that is **sustainable**.

(Wealthify, 2021)

% Consumers who have heard of brand



(Attest 2021)

One water has proven ethical and sustainable status

Climate change



We are carbon neutral (scopes 1, 2, & 3) from production to disposal for both products and business.



We donate 1% of annual gross sales to environmental projects through approved non-profit partners.



Our strategies & operations are aligned with the UN's universal principles on human rights, labour, environment and anti-corruption.

Plastic waste



Our plastic bottles made from 100% rPET, are 100% recyclable and lightweight. We have a broad product range for consumer who want to avoid plastic altogether.

Water pollution & shortage



The UN calls for countries to address global challenges such as availability & sustainable management of water and sanitation for all (sdg 6).



One Water's purpose is intrinsically linked to water concerns. We have helped raise over £20m to fund water projects in some of the world's poorest countries.



As the **7th founding** partner and rated as one of the top 5% of all B-Corps globally, we envision a global economy that uses business as a force for good.

B-Corps are purpose-driven and create benefit for all stakeholders, not just shareholders

We see success in giving

Created a foundation as the legitimate vehicle to channel funds to programs we support across the world



We have some iconic retailers and wholesalers supporting us



Where we are stocked we sell



750ml sports cap

'Leading high street food to go retailer **130 units** per store per week'



500ml sparkling 100% rPET

'Leading high street food to go retailer **35 units** per store per week'



500ml still 100% rPET

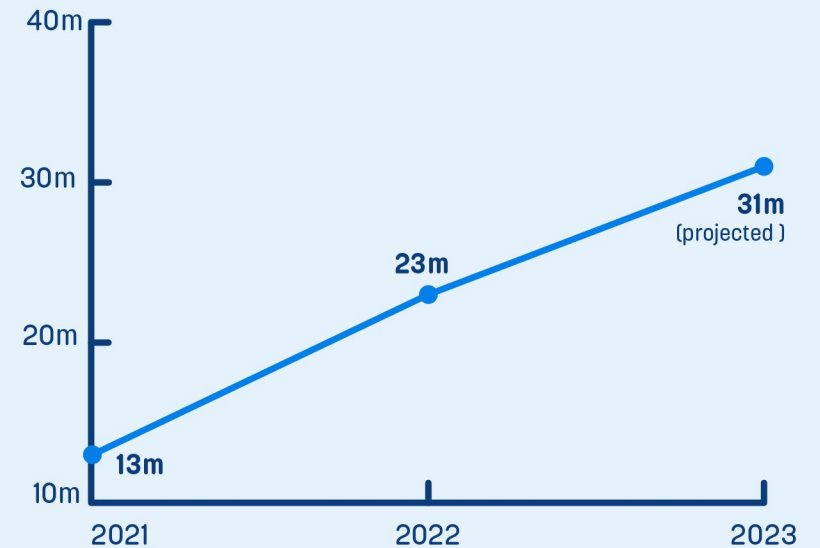
'Leading high street food to go retailer **80 units** per store per week'



500ml Aluminium bottle

'Leading UK grocery chain **25 units** per store per week'

Momentum back with us

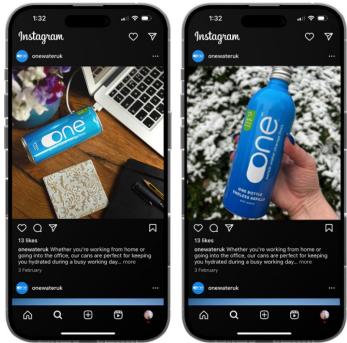


(RSV estimate)

Post covid sales momentum back with volume and demand growing

Building an ethical community

Digital first



Ambassadors



Education engagement



New occasions



do one good thing

Build a community of like minded people



Millennial ethical pacifists
They care but want brands to do all the work for them
A brand choice is a badge of honour



Weekend warriors



Seeking communities via instagram



Socialisers and foodies



Educated but time poor



Industry benchmark between 3% – 5%

Reach across all channels - 2.5M

Post Impressions - 3.2M

5m reach and impressions across 2023

Why sell one



Consumers are looking for ethical choices



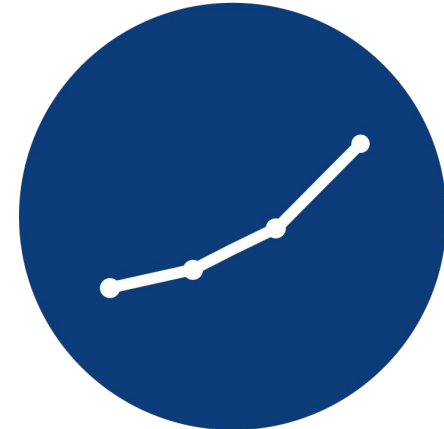
Purpose matters



One is the Number 1



With proven ROS





**IN THE GREAT DEBATE OF
PACKAGING FORMATS, WHICH
DO YOU THINK IS THE BEST?**






(answer overleaf, but do ponder your response before looking... or ask a colleague for their opinion too)

THE QUESTION PROBABLY STARTS WITH WHAT 'BEST' ACTUALLY MEANS. DO YOU WANT SOMETHING THAT'S RECYCLED, RECYCLABLE, LOW CARBON, REUSABLE, SUSTAINABLE OR ???

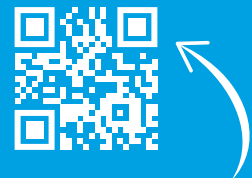
2022 CarbonNeutral® Company and Carbon Neutral® Product Greenhouse Gas Assessment, March 2022

The truth is that there is good and bad in every packaging format and / or by what standard we judge them. In terms of climate change, low carbon formats are better (ours are all carbon neutral to scope 3), in terms of recyclability, all ours can be recycled – some easier than others and where we can, we use 100% recycled materials – like in our plastic and aluminium bottles. In truth, when presented with exactly the same choice you have been, most people opt for the aluminium bottle as 'it looks more premium and can be refilled'. It often surprises them to know the carbon impact vs say an rPET plastic bottle (which can be refilled too).

As a founding B-Corporation in the UK back in 2015 – and rated in the top 5% globally since then for our community work (we've helped over 4 million people get access to clean water in Sub Saharan Africa), we will always strive to do our best for people and the planet. Our feeling is, that, if you have to buy bottled water, buy one that will help changes lives and perhaps be a little bit kinder to the planet. If you'd like to know more about One, what led its founder, Duncan Goose, to ride a motorbike around the world, and then start one of the UK's first purpose led businesses, or what led to the making of 'Finding the Kibera girl' film.

Product Type	Image	Contents	Carbon Neutral	Cradle to Grave Carbon Footprint (gCO ₂ e /Unit)	% Recycled Materials	Reusability	Recyclability	% Recycled in the UK	Min. Years to Decompose	Max. Years to Decompose	Energy required to produce (MJ/kg)	Water used to produce (l/kg)	% Energy Saved by Recycling
Plastic		100% Recycled Plastic (rPET)	Yes	96.23 500ml still	100%	Limited	100%	45%	100	450	<10	TBC	TBC
Cartons		60% Sustainable Paperboard 16% Bio-based Plastic from Sugar Cane 19% Virgin PET 5% Aluminium	Yes	207.81 500ml still	0%	Limited	100%	80%	80	200	<10	<1	68%
Cans*		50% Recycled Aluminium 50% Virgin Aluminium	Yes	214.97 330ml still 216.95 330ml sparkling	50%	No	100%	68%	80	200	<60	<50	96%
Glass		40% Recycled Glass 60% Virgin Glass	Yes	422.31 750ml still 426.88 750ml sparkling	40%	Yes	100%	50%	500	1,000,000 +	<20	TBC	21%
Aluminium Bottle		100% Recycled Aluminium	Yes	516.19 500ml still	100%	Yes	100%	68%	80	200	328	<50	TBC

*based on 68% recycled material, being updated for 50%



WATCH 'FINDING THE KIBERA GIRL' FILM HERE

PLEASE DO GET IN TOUCH: HELLO@ONEWATER.ORG.UK