

Provision's Online Sustainability Portal Delivers Cost Savings and Resource Reductions for Sons Bakery

\$45,000

Annual Cost Savings

12% reduction use in electricity; 6% in natural gas and 4% in water consumption

A fresh business vision that encompasses the organization's commitment to sustainability



OVERVIEW

Customer focus and operational efficiency have always been an integral part of Sons Bakery's

business mandate. Facing new customer demands and ever cognizant of overhead costs, the Brampton, Ontario bakery was looking to launch a formal sustainability program that ensured economic, environmental and social sustainability considerations became standard practice across the company's activities.

Sons Bakery happily signed on to be one of the four companies participating in an exciting pilot project: giving Provision Coalition's Online Sustainability Portal a "real world" test at their manufacturing facilities.

Provision's Online Sustainability Portal offers leading edge, web-based sustainability benchmarking tools and resources such as self-assessments, key performance indicator (KPI) scorecards and extensive consultant/vendor and funding databases – all designed to help food and beverage manufacturers assess, monitor and improve their sustainability performance.

NSF-GFTC, a global leader in food safety, training, quality and technical solutions, provided facilitation and coaching throughout the pilot process. www.gftc.ca

PROVISION COALITION

PROCESSING FOOD SUSTAINABLY

ABOUT PROVISION COALITION

The leading voice on sustainability in the food and beverage industry, Provision consists of 11 member associations that represent the sustainability interests of manufacturers and input supply sectors across Canada. The Provision Online Sustainability Portal at www.provisioncoalition.com offers innovative, web-based sustainability tools and resources to help food and beverage manufacturers assess, monitor and improve their sustainability performance. www.provisioncoalition.com



OUTCOMES

- A fresh business vision and mission with goals that encompass the organization's commitment to sustainability and align with customer expectations.
- Improved resource efficiency and the establishment of The Sons Bakery Corporate and Operation Energy Reduction Initiative Program (COERIP).
- Resource savings of 12% in electricity over a two year period; 6% in natural gas; and 4% in water consumption.
- Annual cost savings of \$45,000 which is being used to help fund further energy and water conservation activities.
- Zero waste-to-landfill status achieved through a comprehensive solid waste segregation and landfill diversion program and sending all remaining landfill waste for energy generation.
- Proud recipient of McDonalds 2014 Sustainability Award.



Sons Bakery's Sustainability Champion, Hasan Mustafa, helped to implement a Water Recycling Project that reduced tray wash water consumption by more than 70%.

PROVISION ONLINE SUSTAINABILITY PORTAL TOOLS USED

Key Performance Indicator Scorecard – By inputting monthly production, natural gas, electricity, water and waste data, Sons is able to generate a set of environmental sustainability key performance indicators (KPIs) based on their pounds of production. **“With the KPI Scorecard, we’re measuring a lot of things we never used to measure, like different water and gas usage points,”** says Rick Bossy, Managing Director for Sons. **“Unless you’re measuring and know where things are going, you don’t know if you’ve had a positive impact or not.”**

Environmental Benchmarking Tool – Sons assessed their compliance with Ontario’s environmental regulations and created a prioritized report that also suggested ways for addressing potential gaps. The Environmental Benchmarking Tool played a major role in establishing a foundation for Sons’ Environmental Management System (EMS), ensuring accountability and continuous environmental improvement through consistent control of operations.

Employee Awareness Survey – Using the survey, Sons’ management team was able to establish a baseline for employee knowledge of sustainability and foster employee engagement. **“By engaging our employees early in the process, we were able to build excitement about our sustainability program and solicit their commitment to helping the organization,”** says Rick.

“We were very excited to begin the process. Sons Bakery was committed to developing an effective and comprehensive sustainability program. The pilot allowed us to do just that, by establishing the necessary processes, measuring our success, and sharing our journey with others who are ready to make the change.”

RICK BOSSY, MANAGING DIRECTOR, SONS BAKERY

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