

Our sustainability promise: net positive by 2030

Let's change the way the world eats protein

Breakthroughs in protein, visionary food trends, and bold opportunities for foodservice drive us. That's why we do all we can to protect the future. At QuornPro, we are focussing on the decarbonisation of our own activities through investment across our supply chain, business operations, products and society – so we can keep paving the way for protein and beyond. This is the world we're aiming for by 2030.

We **PRO**mote healthy communities

We play our part in a healthier, happier society by doing the right thing for our customers, colleagues, and communities. From tackling food insecurity in our communities to empowering the next generation to act as sustainable food systems champions – by 2030 we want all our people, partners and customers to play a pivotal role towards our goals. One step we're taking towards this is supporting 'Meals and More', both financially and by donating food to their sites, to help provide nutritious meals to over 8,500 children in 2023 alone.

We **PRO**tect through our supply chain

Our sustainability goals extend far beyond QuornPro. By 2030 we want everyone in our supply chain to be part of our planet-positive ambition, and we're striving to reduce 30% of our scope 3 emissions by 2030. We're also working towards responsibly sourcing 100% of what we buy. And we protect far more than environment – it's our aim for everyone in the supply chain to be treated equitably, fairly and with respect.

We make products that **PRO**vide

Today, most of our food is nutritious and deliciously made. 'Most' is a wonderful achievement for a business of our scale, but it isn't enough for us. We're going even further. By 2030, we want every single one of our products to be responsibly made and packaged. And we're working hard to make 100% of them meet requirements for protein or fibre, with many achieving both.

We strive for **PRO**gress

As we reduce our negative impact on the planet, we actively grow QuornPro's positive influence on foodservice and the world. By 2030, we see the importance of good nutrition on people's wellbeing playing a crucial role throughout our business. We've already taken steps towards this by collaborating with Yorkshire Water and RegenFarmCo to launch the Biohub at Ings Farm, a 92-acre plot which will be developed into an innovative demonstrator farm to educate current and future generations of chefs and farmers on sustainable farming practices. Plus, we're working towards all our factories being zero waste, lower-impact business operations, and our operations making a positive contribution to local and global water security. But we won't stop at environmental impact. At QuornPro, we're building a team that's even more diverse than it is today, with a vaster range of experiences to guide and inspire our business, chefs, product innovations and progressive food ideas.



Thank you!

Get in touch

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