



Ferguson Plarre Bakehouses launches recyclable, carbon neutral bags in time for World Environment Day – 5th June 2013.

Multi-award winning, family-owned bakehouse continues its commitment to sustainable business.

Ferguson Plarre Bakehouses continues to deliver against their vision of sustainability by introducing carbon neutral bags across its network of 58 stores across Victoria. Using NCOS certified carbon neutral paper has helped reduce global greenhouse gas emissions by more than 29 tonnes CO₂e. This is equivalent to turning off more than 280 42W energy light bulbs for a year.

The bags, produced/supplied by long-term partner LOMBARD The Paper People, adhere to rigorous manufacturing standards to achieve the National Carbon Offset Standard (NCOS) classification. To be granted this standard the amount of greenhouse gas emissions emitted during the product's lifecycle must be completely offset in manufacture.

Ferguson Plarre Bakehouses' Chief Executive Officer Steve Plarre said, "We are proud to be able to achieve another one of our goals supporting sustainability. This year, we are committed more than ever to our vision of doing business in an environmentally sustainable way for the benefit of our business and customers and, ultimately, the world in which we all live."

Ferguson Plarre Bakehouses have a long history of driving sustainability programmes, having taken home numerous accolades and awards.

Ferguson Plarre Bakehouses has previously won the Origin Gold Banksia Award at Australia's most prestigious environmental awards at The Banksia Environmental Foundation Awards.

The Origin Gold Banksia Award recipient is selected from the 10 category winners for outstanding contribution to sustainability. It recognises the organisation proactively addressing significant issues facing the environment.

Ferguson Plarre Bakehouses also won the Small and Medium Enterprises Sustainability Award and has gone on to win other awards including Environment and Energy Management Award at the NAB Agribusiness Awards for Excellence.

Some highlights achieved since establishing the bakery in 2007 include:

1. Hot water generation for cake production using waste heat captured from the refrigeration plant. Results: a 76% reduction in gas per m² (equal to 646 tonnes of CO₂)
2. Use of heat recovered from freshly baked products to heat the main production area in winter and the elimination of 'heat bleed' into refrigerated & climate controlled areas have resulted in savings of 2734 tonnes of GHG annually
3. Introduction of Victoria's first commercial Diesel Hybrid truck with support from Sustainability Victoria (SV)
4. Reduction in cardboard wastage of over 50% has resulted in 65 tonnes of GHG eliminated from the processes p/a
5. Current rainwater capture from the roof results in approximate savings of over 625,000 litres p/a
6. Planting of over 14,000 trees over the last two years to offset all tier 1 and 2 emissions resulting in carbon capture of over 3780 tonnes of CO₂ over the trees' lifespan
7. SCADA monitoring: corporate environmental and social responsibility policies are now integral to all operational management meetings and SCADA provides vital information for management to identify energy intensive processes and reduce their impact

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Ferguson Plarre Bakehouses has always been and still is a family owned and operated business. We have a long and proud history dating back to the 1800's. Both the Ferguson & Plarre Families have early European roots and we established ourselves in Australia over 110 years ago.

The 4th generation Plarre family acquired the Ferguson family's interest in 2012. They actively own and manage the day to day running of the business from baking through to retail shop design, operations and bakery franchising. They continue to embrace their forefather's commitment to quality products, service and innovation, including the use of only free-range chicken, hormone free beef, fresh cream (no mock!), real custard (no powder!) and a lot of love <3.

Ferguson Plarre Bakehouses are still famous for their desserts, birthday cakes, wedding cakes, award-winning meat pies and Tiddly Oggies and with over 200 years of combined experience, you'd expect nothing less.

For more information, please contact Aaron Beckhouse, Marketing Manager, Ferguson Plarre Bakehouses on 03 9336 3200, or via email on aaron.beckhouse@plarrefoods.com.au.

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