

REN  **ZERO**

David Equi, Managing Director
Equi's Ice Cream

Becoming Sustainable through Business Growth

Steps to Net Zero for Business

David Equi

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Becoming Sustainable through
Business Growth

The Story of Equi's Ice Cream



1922-2022

Fresh double cream and milk sourced from Scottish farms - that's how Pietro Equi started making his ice cream back in 1922. And that's the way we still make our ice cream today, giving our unmistakably rich and smooth texture. But shhh...that's our little secret!



Cream of the Crop

7x Great Taste Awards 2022

RHS Gold Winner 2022

Local Supplier of Year



 Grocery Product of the Year



ICA UK Best Dairy Vanilla 2020

Lanarkshire's Best Business 2022



ICA UK Champion of Champions 2020

Supporting our Community



We donate thousands of £'s to local charities annually



Milk & cream sourced from our local farms



Our Brand New

State of the Art Centre of Excellence
Ice Cream Factory, Offices and Distribution Centre

HQ

45x
bigger

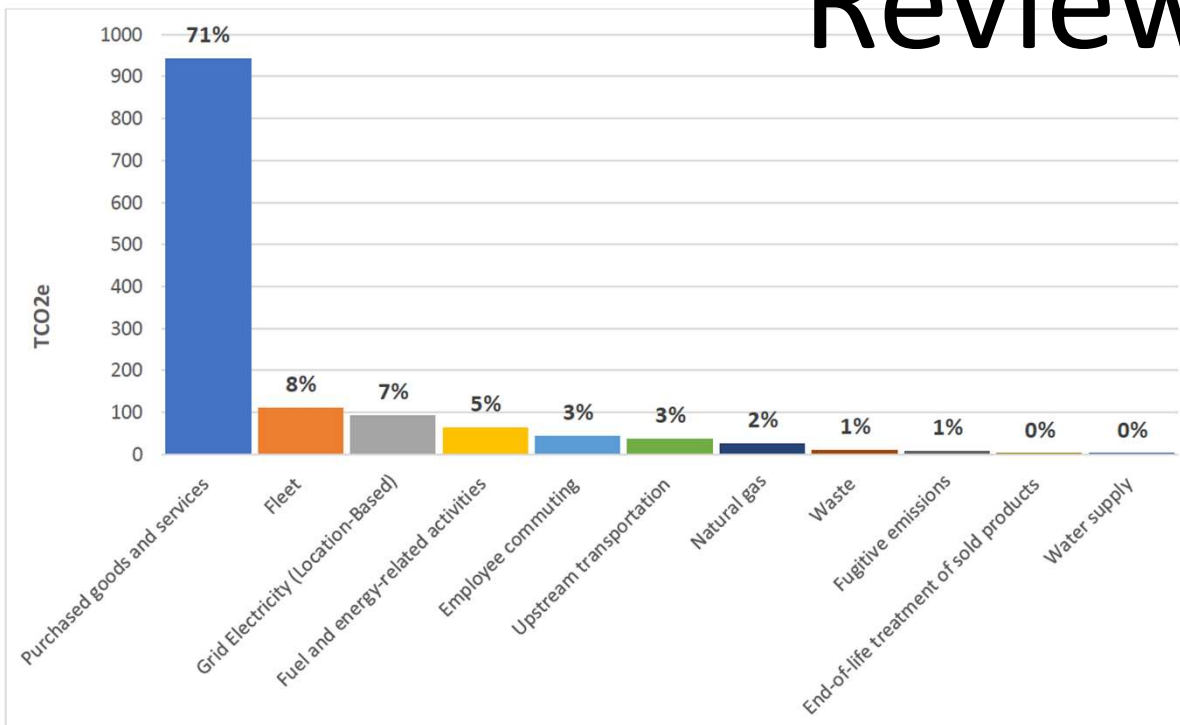


Our brand new factory was a blank canvas for us to become a sustainability hero

Carbon Footprint

Review

Figure 2 - Equi's Ice Cream Carbon Footprint by Emission Source, 2022 (Location-Based)



Main recommendation to implement solar panels

Location based footprint	Market based footprint
1,327 tonnes of CO ₂ e	1,236 tonnes of CO ₂ e

Our Eco Friendly Steam Boiler



- Heats up the milk & cream to make our ice cream in our pasteurising vessels
- Produces energy by heating water to create steam
- 3 times faster than our old traditional gas boiler
- Uses 1/3 of the gas to do the same job

Bespoke Water Recycling System



- Custom designed by Thermocool, local Lanarkshire business
- Saves 16 million litres of water per year in comparison to old factory
- Saves £11,000 per year in running costs
- Works off 6 completely independent glycol loops, specifically tailored to our bespoke production equipment

Our Local Farm

Supplier partnership marks a significant step to reduce food miles, cut down on single use plastics & reduce emissions

Park Farm is a family-run dairy less than 10 miles from our ice cream factory

Their cows provide the freshly made Scottish whole milk that we use to craft our delicious gelato

Partnership saves us approx. 2.5 tons of single use plastic annually



Too Good To Go

Allows us to sell out of
date & surplus stock



Saved 3000+ tubs from
going to landfill since
launching in Dec '22

Meals Saved i

127

Kg. of CO2e saved i

317.5

Thank

Please ask questions?
you

