

## Business model spotlight: Toast Ale

Each business responds differently to the **climate emergency**. One of our favourite approaches is to develop a niche in the **circular economy** which also tackles one of the contributing factors to climate change.

Toast Ale spotted a unique opportunity in 2015 to respond to the colossal environmental impact of food waste by utilising a byproduct of the industry in the brewing process. Heel ends of loaves and surplus bread are sourced from bakers and the sandwich industry. This minimises the amount of food waste being sent to anaerobic digesters and landfill, whilst **reducing demand** for malted barley.

This element of this business strongly aligns with the **UN Sustainable Development Goals**, particularly SDG 12 - Responsible Production and consumption. Part of this goal is to halve per capita global food waste by 2030, including post harvest losses.

In line with their waste minimisation principles, Toast Ale are working hard at reusing and **reducing packaging**. They have collaborated with Waitrose in their Unpacked trial to popularise beer on tap. Furthermore, once the beer is ready for delivery, it's only transported by road in order to minimise the carbon footprint associated with exporting.

Toast have enhanced the **efficiency** of the brewing process by extracting as much fermentable sugar as possible from the surplus bread. This means more **positive impact** with each pint! The total number of slices saved in 2019 alone (851,388) avoided 11t CO2e & 108.4 m3 of water use. It doesn't stop there either, Toast have explored brewing beyond just bread, using other common food waste items including surplus pumpkins.

851,388 SLICES =  
**10,812M**



Total count of slices saved by Toast in 2019 (we're impressed!)

We think this is an excellent business model that more producers should get on board & Toast agree. In fact, they shared an open source recipe and are proud to have inspired 16 new commercial brewers to brew **#breadbeer** for the first time!

*"Here's to a beer with more taste and a world without waste."*



**Business Declares**