

Gold Member

Galmere Fresh Foods

Spotlight Target Area: Packaging

Galmere Fresh Food's mission is to exceed expectations, protect the environment and create equal opportunities. The company is passionate about food and sources the best available ingredients from its growers and producers.

Within its current sustainability plan (**2020 - 2024**), the company is performing strongly across its waste and energy related targets. In the energy target area, the company achieved, on per unit basis throughout 2020, **a 3% reduction in electricity, a 16% reduction in gas, and a 50% reduction in diesel usage** by embracing route optimisation. The company is also performing strongly across the Raw Material Sourcing target area by focusing on supplier certification via standards such as the Bord Bia Sustainable Horticulture Assurance Scheme (SHAS) and also across the health & nutrition target area, with the company having increased the number of "healthy product ranges" - **from 10 - 14, against a milestone of 12**.

About

Established in 1989, Galway based Galmere Fresh Foods is an innovative food producer specialising in soups, sauces, meal bowls, salads and dips. Originally founded in the kitchen of a Galway restaurant, today, the company is located in a 33,000sq. ft. certified organic, BRC AA accredited facility.

Galmere Fresh Foods prides itself on creating contemporary and traditional foods based on ongoing research into consumer and global food trends. The company's progressive approach to product development has led to the acquisition of a host of awards, validating an ethos to ensure quality and taste remain its central principle.

Membership Tier 3

Minimum Origin Green Targets Required Annually = 6

Origin Green Target Areas

Raw Material Sourcing	Supplier Certification	★
	Primary Producer Sustainability Initiatives	
	Packaging	
Manufacturing Processes	Energy/Emissions	★
	Water	
	Waste	★
	Biodiversity	
Social Sustainability	Health & Nutrition	★
	Employee Wellbeing	
	Community Engagement	
	Diversity & Inclusion	



Sustainability Programme
GOLD MEMBER
2021

"We are honoured and delighted to have our team's achievements recognised in our continuous commitment to sustainability. Galmere has significantly reduced energy use and food waste. We have increased raw materials sourced from Bord Bia accredited Irish suppliers and our latest initiative, growing basil on site for our Pestle + Mortar pestos, will substantially reduce food air miles"

John Casey, CEO, Galmere