



Gold Member Ballymaloe Foods

About the Company

Ballymaloe Foods has its roots in Shannagarry, Co Cork, in the 1930s where Myrtle Allen created tomato relish from homegrown produce. The renowned Michelin-Star chef had a strong influence into her daughter Yasmin's endeavours to bring the beloved relish into Irish homes in the 1990s. Following the ethos of hard work, dedication and Ballymaloe warmth, the business has a passion to bring the best ingredients and taste to their customers.

The constantly evolving product range has grown from one to now 18 relishes, condiments, and sauces. From their purpose-built kitchens in Little Island, Co Cork, Ballymaloe Foods now exports their products across the globe as well as serving the Irish market with delicacies like their award-winning pickled Irish beetroot.

Spotlight Target Area: **Waste**

Ballymaloe Foods identified an opportunity for sustainable improvements in their waste management, aiming to reduce their overall waste per tonne output by 27% by 2023, from their 2018 baseline. In the past year, the member exceeded their milestone target by 18.5%. Despite an increase in the production, the company monitored their waste management practices, ensuring that food waste is treated appropriately by staff and waste management providers.

As a result of the monitoring measures and through the installation of new food-waste bins, Ballymaloe Foods strengthened their resilience in managing their waste, especially the food waste that occurs within the food production business.



Membership Tier 4

Minimum Origin Green Targets Required Annually = 5

Exemplary Performance Target Areas

Raw Material Sourcing	Raw Materials and Suppliers	
	Packaging	★
Manufacturing Process	Energy/Emissions	
	Water	
	Waste	★
Social Sustainability	Product Health and Nutrition	★
	Employee Wellbeing	
	Community Engagement	★
	Diversity and Inclusion	
Additional Targets	Biodiversity	
	Approved Sector Specific Target	

Approach to Sustainability

Ballymaloe Foods are committed to high standards and integrity, which is shown within their sustainability approach. With a keen eye on protecting and preserving the environment, they continuously improve their internal processes. As part of their 2019-2022 Origin Green Plan, the member has reported on 18 targets, scoring exemplary in their Energy/ Emissions, Waste, and Community Engagement targets.



Sustainability Programme
GOLD MEMBER
2023

