

How green is thy dairy? Processors reduce, reuse, recycle

After surveying consumers about their attitudes toward living green, Unilever concluded that “sustainability presents a growth opportunity for business.” Here’s how some dairy processors have altered their practices.

23

landfill-free plants

All of its Nestlé USA's factories are landfill-free, meaning they contribute zero waste for disposal. The 23 plants manufacture ice cream, dairy, confectionery, frozen and refrigerated meals, baking ingredients and beverages.

16

million gallons of water saved

That volume, conserved by Kroger's 37 manufacturing plants, is equivalent to the yearly water use of 110 American homes. In addition, the plants reduced enough electricity and enough gas to power 1,000 and 32,800 American homes, respectively.

25,000

gallons of water per day

A dairy plant in California reduced its total water usage by 28% while increasing production at the same time, according to Schreiber Foods' Water Working Group Report.



■ Nestlé USA milk factory in Modesto, Calif. Photo courtesy of the company.

51%

reduction in waste intensity

WhiteWave reduced its waste intensity, measured as pounds of waste per pound of product. The processor also reduced waste sent to landfill by 38% since 2013. Employees did their part to be green. In 2015, U.S. employees logged 15,505 bike miles commuting to work. This year, Bike To Work Day is May 19.

6%

sales growth for Breyers

Unilever attributed that growth of its ice cream brand in 2015 to communicating its sustainability commitment and quality pledge to consumers. After researching shoppers' attitudes toward sustainability, Unilever concluded: “The majority of people we spoke to not only believe that sustainability is important but also take action to live more sustainably.”

