



# Turning food waste into 100,000 meals at Hilton Foods Seachill

Thursday 28<sup>th</sup> May 2026

Nearly one quarter of the food produced in the UK is lost or wasted every year (UK Food and Drink Pact). At Hilton Foods, tackling this challenge is a core part of our Sustainable Protein Plan, which commits us to halving food waste by 2030 across our global operations.

At **Hilton Foods Seachill** in Grimsby, we produce quality seafood products from fishcakes to salmon filets, enjoyed by families across the UK. Seafood is a big part of Grimsby's heritage and we're proud to be part of it. With this comes the responsibility to ensure we create food that protects our communities and our planet, including using precious resources as responsibly as possible. In seafood manufacturing, we work with multiple ingredients from fresh fish and breadcrumbs to spices, all with short shelf lives. This means production planning must stay flexible and responsive. A late delivery, a change in demand or a quality issue in one area can impact the whole process.

In 2024, 35% of Hilton Foods' reported food waste was at our Seachill sites, so we focused in and looked at how we could reduce this. Working closely with teams on the factory floor, we improved how food waste was tracked and categorised. This gave us a clearer picture of what was truly unavoidable, what was surplus and what could be redirected for better use.

In doing so, we didn't just measure waste more accurately, we challenged assumptions about what 'waste' actually means. With this change in mindset, teams began identifying opportunities earlier so we could work as a team to see that food was saved.

With protein-rich foods in high demand at food banks for their nutritional value, it's even more important that we continue to find ways to redirect potential food waste.

In 2023, we began working with local food bank **The Rock Foundation**, helping ensure surplus food could reach people who need it most. Since the start of the partnership, we've donated well over 30,000 meals so far and we remain committed to supporting when and where we can, turning potential waste into vital support for local families.

Building on this progress, in 2024, we began our partnership with **FareShare** through its FLEX Programme, donating surplus sauce. This collaboration has helped create around 82,428 cans of sweetcorn chowder, with more products in the pipeline. Creating nutritious meals that might otherwise never have reached a plate.

With stronger data and a clearer approach, we have turned practical action into measurable progress. By 2025, food waste at Hilton Foods Seachill reduced by 30% compared to our 2021 baseline.

It's because of the collaboration and determination of our teams and partners that we can make these donations. We're proud of the progress made so far and we know there's more to do. We are committed to improving resource efficiency and working with others; we can reduce food waste while helping more people access good food.



**Samantha Gibson**  
Environmental Manager  
Hilton Foods Seachill

---

[Back to our latest news](#)

Any questions for our Sustainability Team, please get in touch with [Sustainability@hiltonfoods.com](mailto:Sustainability@hiltonfoods.com)