



**Muntons**

PASSIONATE ABOUT MALT SINCE 1921

**MAKING NET ZERO HAPPEN**



# Hello

Muntons are a 100-year-old family-owned malt and malted ingredients company. We started on the sustainability journey with circular economies back in the 50's but have really embraced it at the heart of our business since 2007 .



# Malt is found in most kitchen cupboards multiple times over!

## Malt as the heroic flavour

## And as an amazing side kick... improving taste, flavour, texture, colour in many products



# How do we make Malt?

**BARLEY -> GERMINATE IT IN WATER -> DRY IT (KILNING)**



# To be truly sustainable, we recognized we must look from farm to beer & use a data driven approach



SCIENCE  
BASED  
TARGETS

DRIVING AMBITIOUS CORPORATE CLIMATE ACTION

- One of only 850 companies worldwide to set a target
- 1<sup>st</sup> maltster

REDUCE OWN  
IMPACT



REDUCE  
ACROSS  
SUPPLY CHAIN



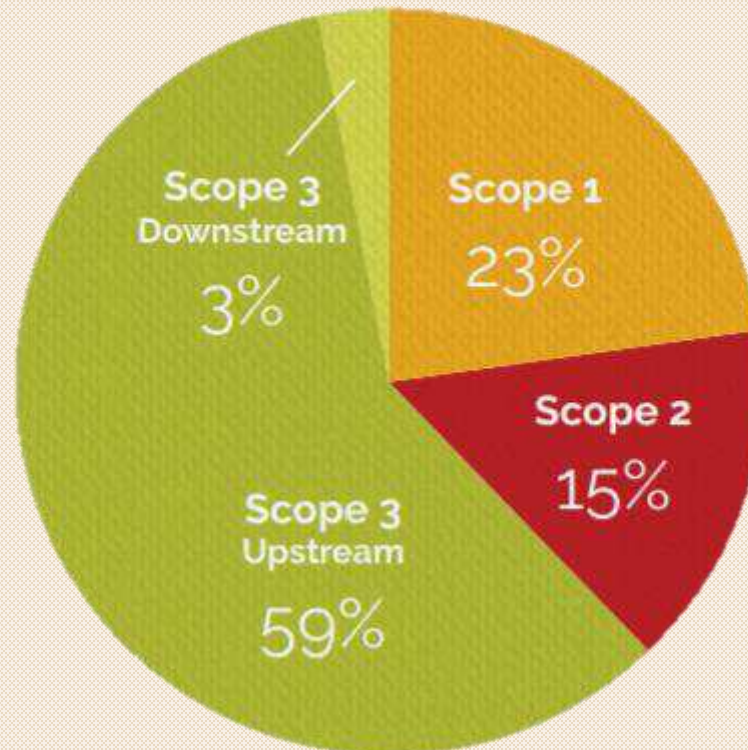
SCOPE 1  
(Direct  
Emissions):

SCOPE 2  
(Indirect  
Emissions):

SCOPE 3  
(Other Indirect  
Emissions)

# Two clear areas we needed to prioritize – the emissions of our plants & how our barley is grown

**Biggest proportion of the carbon footprint for malt comes from growing of barley**



Carbon footprint breakdown of traditional gas fired kiln based maltings

**Driving down the emissions of our energy sources has given us resilience & commercial advantage**



**Anaerobic  
Digester  
2014**



**Biomass  
2020**



**Energy  
Centre  
2022**

Will have decarbonised our energy by ~83%

# Driving down the emissions of our supply chain



Carbon  
Calculator



Growers  
Groups



Low Carbon  
Barley



Pro-active  
Trials &  
Partnerships



Regenerative  
Agriculture  
|  
Carbon  
Negative  
Barley



# Collaborating with global blue chips on carbon negative barley



HEINEKEN UK & Muntons are launching an innovative trial to explore how one of the main ingredients of beer, barley, can be grown in a more sustainable way to help reduce CO2 emissions. Actively working to produce carbon negative barley.



Press Release: HEINEKEN embarks on low carbon barley farming trial

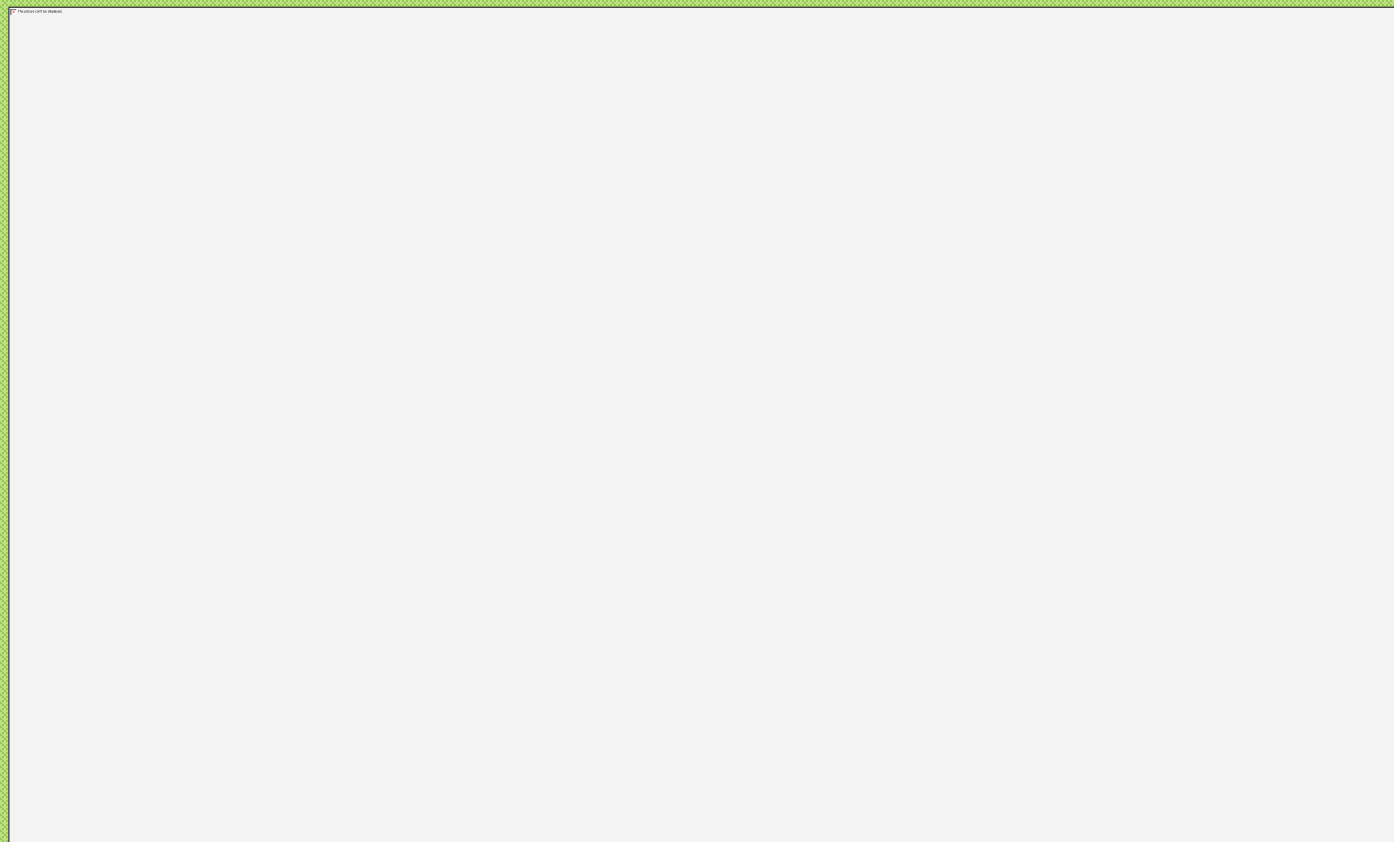
HEINEKEN UK is launching an innovative trial to explore how one of the main ingredients of beer, barley, can be grown in a more sustainable way to help reduce CO2 emissions. The trial is a ...



**SUSTAINABLE<sup>®</sup>  
FUTURES**  
FOR FOOD & DRINK THAT DOESN'T COST THE EARTH

# Our Approach





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