

It ASDA be a real winner

We've chalked up another industry first, with the launch of a new environmental champions Green Ladle award, presented to ASDA for its help in the battle to stop fats, oils and greases (FOG) blocking our sewers.

The Green Ladle Environmental Champions Award has been developed by us, with support from the Chartered Institute of Environmental Health, to reward restaurants, takeaways and other catering outlets for their good kitchen practices in relation to FOG disposal.

As reported previously in *anglian water news*, ASDA is working with us, Chelmsford Borough Council and the bacterial remediation company Environmental Biotech to ensure best practice for FOG disposal.

Bioremediation is a bacteria and enzyme fat-removal treatment in which the bacteria

literally eats the fat, and ASDA has now introduced this solution in all its 359 stores.

Our Chief Executive Jonson Cox said: "Our sewers need to be prepared for the potential impacts of climate change, such as extreme weather conditions. It's therefore essential that the network works as effectively as possible, and that we do all we can to protect it.

"We applaud ASDA for the part it is playing, and we have great pleasure in presenting it with the very first Green Ladle Environmental Champions Award."

Paul Kelly, Director of Corporate Affairs for ASDA, said: "We're delighted to receive this award. It goes to show what can be achieved when you put your mind to it, and the importance of tackling these things in a coordinated and strategic way."



The Green Ladle launch at ASDA's Chelmsford store in Essex which pioneered the scheme. Pictured here, from left, are Graham Jukes, Chief Executive, Chartered Institute of Environmental Health; Paul Kelly, ASDA's Director of Corporate Affairs; Jonson Cox; and David Sheepshanks, Chairman, Environmental Biotech UK.

