



CLIENT CASE STUDY: **Shed One**

Reducing food waste through composting - but without the need for outdoor space!

Launched by Andy and Zoe in 2016 from their 7x7 foot garden shed in Ulverston, Shed One started out making gin; they have expanded their premises, now creating and distilling gin and vodka as well as making liqueurs and hosting experiences, winning Visit England's Awards for Excellence, Silver, for their 'Make Your Own Spirit' Experience.

Being a micro business that rents their building and having no outside space, their environmental focus is on finding initiatives that can be implemented in their current circumstances, without making changes to the building or environment.

They do this by having annual sustainability audits with Green Small Business, which measures their current practices and helps them make positive changes. This approach has won them The Gin Guide's Environmental Sustainability Award for 4 years running, Cumbria Food Awards Sustainable/Ethical Business of the Year, NW Family Business Award Equality, Diversity & Inclusion and a Green Tourism Silver Award.

Shed One attended our Innovation Workshop to see how businesses might use research and technology to decarbonise. They also applied for and were successful in receiving a grant from the hub to purchase an indoor food composter, as they have no outdoor space for a regular compost bin.

They now use the composters in tandem with more traditional composting. They knew they didn't create a lot of food waste, but noticed that their Afternoon G&Teas included ingredients like oil, vegetable fat and cream, which were difficult to dispose of. Using the indoor composter means they can hygienically store and then compost the food waste they do produce, leaving less for landfill.

Following these changes, they are continuing to research and implement green initiatives, write blogs and speak on panels about their sustainability efforts; they hope that being open and honest about the issues that micro businesses encounter on their decarbonisation journey might inspire and help other small businesses to feel less overwhelmed.

SERVICES ACCESSED:

- Impartial advice with a Helpdesk call
- 'Taking my business forward' Innovation Workshop
- Grant for an indoor food composter

"When we make choices/decisions within the company we look at the ecological effects of what we do, and we continue to research and adapt... The grant was one of the easiest we've applied for. The form was quite straightforward and to the point. So often the amount of time and effort needed to apply puts us off even starting the process."

If you're looking for advice and support to save money, connect with your audience and make the world a better place for us all, book a helpdesk call through the W&F Green Enterprise Hub today.