

Maximising food surplus redistribution

A guide for food manufacturing businesses

May 2021



from **IGD**

Our ambition at IGD is to accelerate progress towards a sustainable food system.

We are focused on mobilising the industry to tackle climate change, reduce food waste and increase food surplus redistribution.

We do this by bringing people and different parts of the system together, helping everyone to build knowledge, reach consensus and co-create solutions to the complex challenges we face.

Today, across England, Wales and Northern Ireland one in six adults are experiencing food insecurity. A range of organisations, including charities and community groups, help this group meet their needs for food and provide other vital services for vulnerable members of society. The COVID-19 pandemic has seen a huge growth in the need for food to reach these organisations.

In the UK, it is estimated that a staggering 4.2m tonnes of food is lost or wasted across the UK food supply chain with 1.5m tonnes wasted in manufacturing. Food waste is not only a significant financial cost to our industry, it also generates greenhouse gas emissions linked to climate change

Driving efficient supply chains and reducing waste is a priority for business as it makes good financial sense and helps reduce the impact on the planet.

However most supply chains will produce an element of food surplus. We, and the industry, are keen to ensure that this food surplus reaches those organisations that can distribute the food to those that need it most.

Food waste reduction and food surplus redistribution can play a key role in helping the food industry deliver its net zero climate change commitments. It can save businesses money, generate revenue, drive colleague engagement and build further trust and support for our industry – a compelling business case for us to get behind.

The industry has done a fabulous job supporting local charities and communities in this mission, but there is more we can do together. Having spoken to lots of organisations, I know that there is an appetite to drive a step change in the levels of food surplus that is redistributed.

With IGD's unique ability to convene stakeholders from across the whole food and consumer goods system, we have joined forces with Ben Elliot, Food Surplus and Waste Champion for Defra and WRAP, to urgently accelerate the amount of surplus food being redistributed.

Our start point is this guide, which is aimed at helping leadership teams in manufacturing companies to maximise food surplus redistribution. In June 2021, we will be complementing this guide with a new online redistribution hub, which will host a comprehensive set of resources for everyone seeking to accelerate food surplus redistribution.

We hope you find this guide inspiring and helpful in creating action. I look forward to continuing to work closely with you on this hugely important issue.

Susan Barratt CEO, IGD

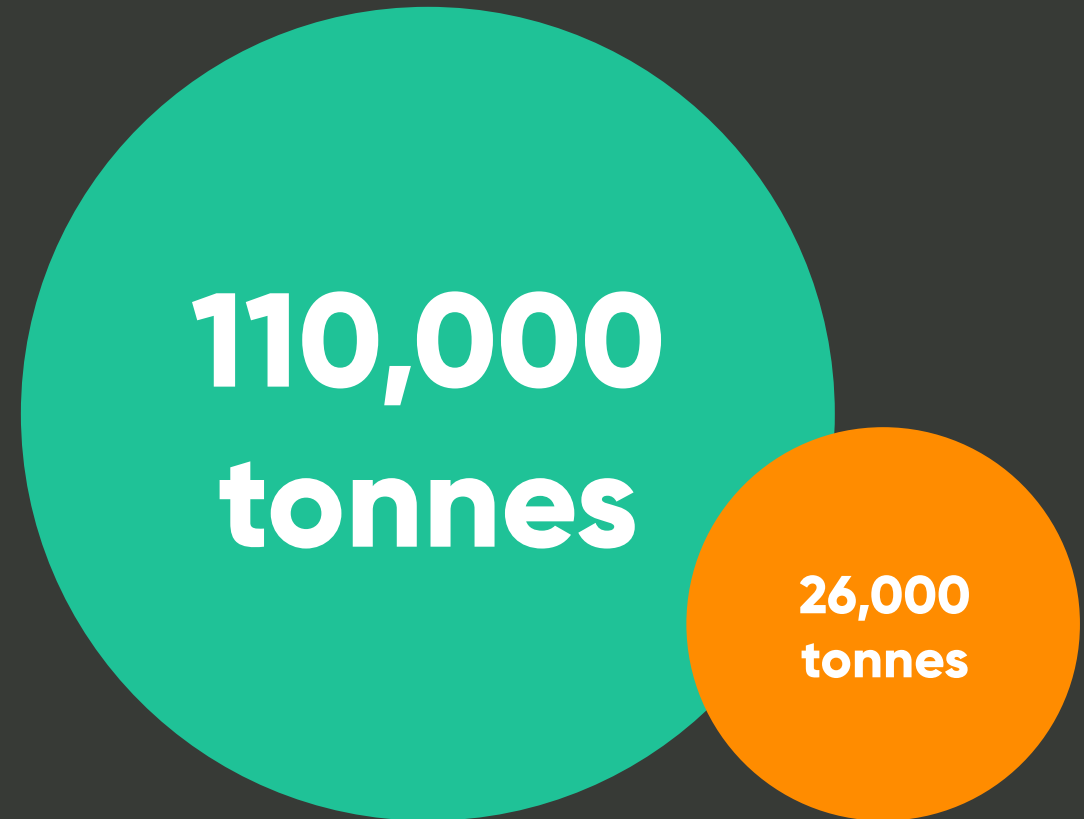
What is food surplus redistribution?

Even the most efficient manufacturing operations generate surplus food.

The first priority for any business is to reduce the amount of surplus in a manufacturing operation.

For any remaining food surplus, there is an opportunity to redistribute to feed people and prevent it from becoming waste. Redistribution covers a range of channels including commercial outlets, charities and community groups.

A total of **26,000 tonnes** of food surplus was redistributed from food manufacturing in 2018. But, across food manufacture, there is an estimated **110,000 tonnes** of food surplus available for redistribution annually, which is equivalent to 260 million meals.



Why is food surplus redistribution important?

Social Case

16% of adults

across England, Wales and Northern Ireland are experiencing food insecurity

A range of organisations, including charities and community groups, help this group meet their needs for food and provide other vital services for vulnerable members of society. The Covid 19 pandemic has seen a significant increase in the demand for these services. Redistribution is a major source of food for charities and community organisations, saving them millions of pounds a year

www.food.gov.uk/research/food-and-you-2/food-and-you-2-wave-1

Environmental Case

Food loss and waste accounts for

8% of global greenhouse emissions

Reducing food loss and waste is a key opportunity for businesses to drive progress towards achieving net zero greenhouse gas emissions.

<https://champions123.org/target-123>

Business Case

Every £1 invested in reducing food waste generates an average **return of £14**

Food waste is a waste of money. Partnering with a redistribution organisation can result in cost savings through improved management of surplus and waste streams. Redistributing surplus food is an opportunity to drive colleague engagement and build stronger relationships with local communities. Taking positive action on food waste reduction and food surplus redistribution can also positively impact on brand reputation.

<https://champions123.org/publication/business-case-reducing-food-loss-and-waste>

How to accelerate food surplus redistribution

All types of products and ingredients can be redistributed as long as they are safe for human consumption and labelled accordingly. Based on conversations with industry partners, we have identified the following five stages for successfully accelerating food surplus redistribution in a manufacturing business:

Five stage process



You and your business can help
by taking action now.

We urgently need to deliver
more food into the redistribution
network for those who need it.

Use this guide to help prioritise
food surplus redistribution in
your business.

We can achieve this by
working together

Social Impact from **IGD**



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The case for food surplus redistribution



A total of 26,000 tonnes of food surplus was redistributed from food manufacturing in 2018.

But, across food manufacture, there is an estimated 110,000 tonnes of food surplus available for redistribution annually, which is equivalent to 260 million meals.

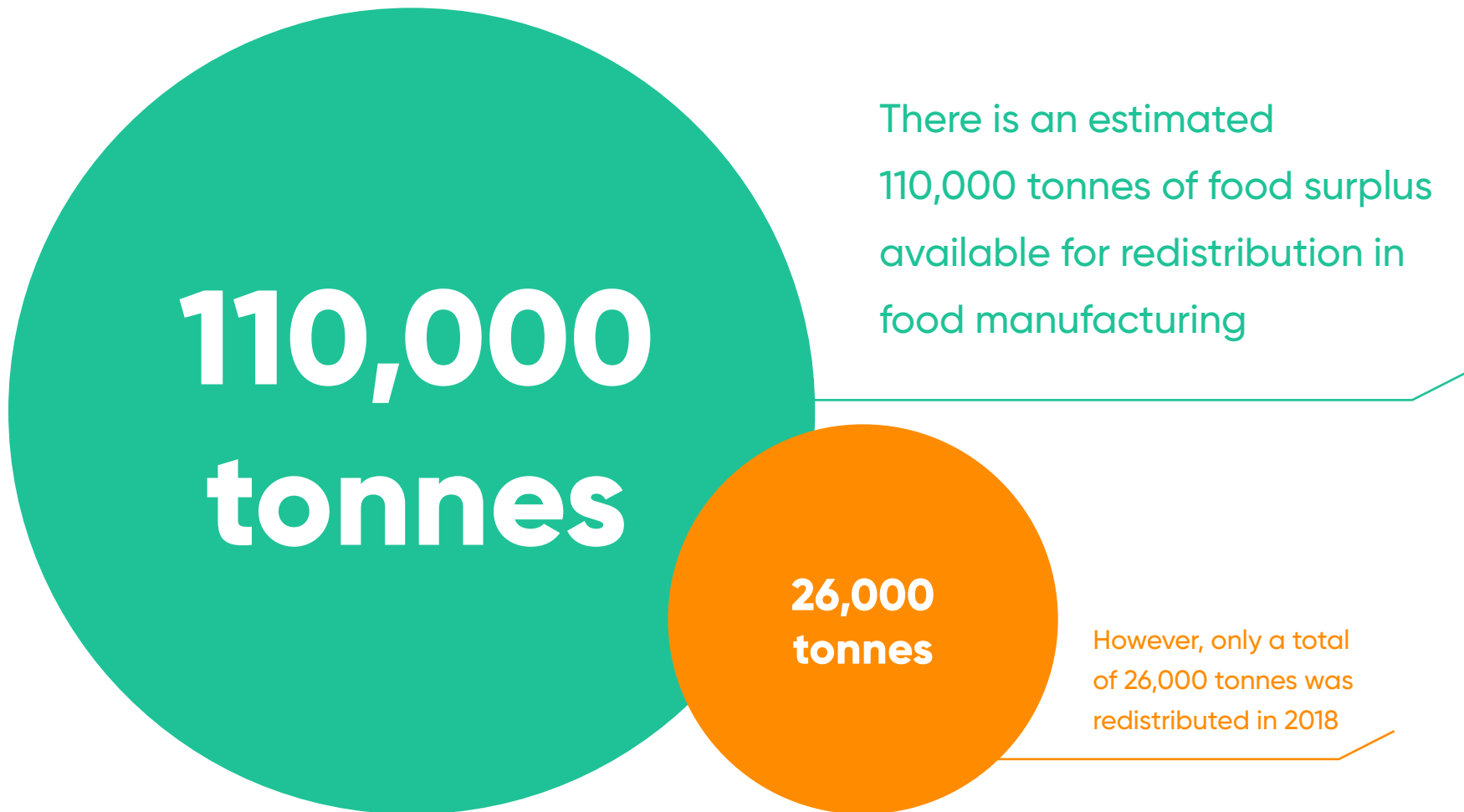
The opportunity

This surplus includes part and fully packed finished product as well as food that can be more challenging to redistribute, such as ingredients and partially completed products.

Given the manufacturing sector's high level of engagement with industry initiatives such as the Food Waste Reduction Roadmap, we believe there is a clear opportunity to significantly increase the levels of food surplus being redistributed.

This guide is intended to help food manufacturing companies accelerate food surplus redistribution within their own operations.

Size of the opportunity



Food surplus in manufacturing

Even the most efficient manufacturing operations generate surplus food that has not been sold to a primary customer. Surplus can include part packed and fully packed finished products, work in progress materials and food ingredients, much of which will still be safe for human consumption.

There are numerous reasons why food may become surplus, such as:

- ▲ Work in progress ingredients left over at the end of production runs
- ▲ Food ingredients in stock at the end of their life
- ▲ Overproduction, due to changes in forecast demand patterns, or changes in orders
- ▲ Management of slow-moving lines, including delisted lines
- ▲ Products with labelling errors
- ▲ Products with damaged packaging that doesn't affect food safety
- ▲ Products which are out of specification against quality parameters that do not affect food safety

Food surplus redistribution

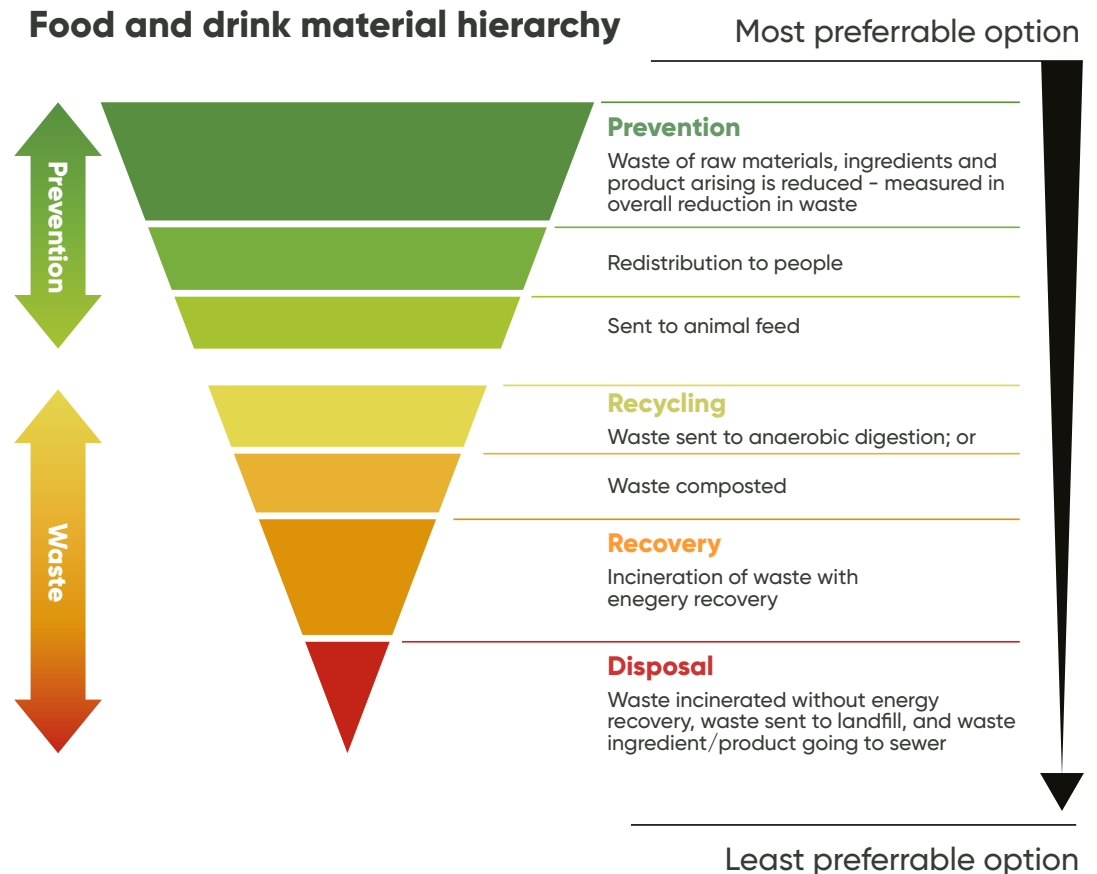
The food and drink waste hierarchy was developed to help businesses prioritise the management of surplus and waste in their operations.

According to the hierarchy, the first priority is to reduce the amount of surplus in a manufacturing operation.

For any remaining food surplus, there is an opportunity to redistribute to feed people and prevent it from becoming waste.

Redistribution covers a range of channels including commercial outlets, charities and community groups.

The important role which food surplus redistribution plays in addressing food waste is recognised through the work of the [Courtauld 2025 Working Group](#) on Redistribution and the Act phase of the [Food Waste Reduction Roadmap](#) toolkit.



The Social Case

According to the latest data, 16% of adults across England, Wales and Northern Ireland are experiencing food insecurity.

Many meet their needs for food through local charities and community organisations. These organisations also provide a range of other core services such as running hospices, supporting the homeless and mental health and addiction support programmes.

Demand for the food and core services charities and community groups provide is growing significantly.

There is an urgent and ongoing need for surplus food to supply these organisations:

- The supply of good quality surplus food helps alleviate food insecurity and is often a key factor in driving engagement in a charity or community organisation's core services.
- Access to surplus food saves charities and community organisations millions of pounds a year, money that can be invested in core services.



16%

of adults across
England, Wales and
Northern Ireland are
experiencing food
insecurity

The Environmental Case

An estimated one third of all food is lost or wasted globally.

Food loss and waste generates unnecessary greenhouse gas emissions and puts pressure on scarce natural resources.

Food loss and waste accounts for 8% of global greenhouse gas emissions; if food loss and waste were a country, it would be the world's third largest greenhouse gas emitter.

In the UK, it is estimated that 4.2m tonnes of food is lost or wasted across the UK food supply chain with 1.5m tonnes wasted in manufacturing.

Leading organisations across the UK food industry have made significant commitments to tackle food loss and waste through the Food Waste Reduction Roadmap, Courtauld 2025 and the Champions 12.3 coalition initiatives.

Reducing food loss and waste is a key opportunity for businesses to drive progress towards achieving net zero greenhouse gas emissions.



Food loss and waste accounts for

8%

of global greenhouse emissions

<https://champions123.org/target-123>

<https://wrap.org.uk/resources/report/food-surplus-and-waste-uk-key-facts>

The Business Case

Food waste is a waste of money. According to research by Champions 12.3, every £1 invested in reducing food waste generates an average return of £14.

Partnering with a redistribution organisation can result in significant cost savings through the identification of process efficiencies and better management of surplus and waste streams.

Many redistribution organisations offer onsite engagement programmes and can access funding to help businesses identify opportunities and overcome barriers to redistributing surplus food.

Food surplus redistribution avoids waste disposal costs and there is the opportunity to generate a financial return from commercial partners.

Redistributing surplus food is an opportunity to drive colleague engagement and build stronger relationships with local communities. Establishing strong partnerships with redistribution organisations opens volunteering opportunities, so colleagues can see the impact they are having firsthand.

Taking positive action on food waste reduction and food surplus redistribution can have a positive impact on brand reputation.



£1

Investment

£14

Average return

“ When you consider the love, care and passion that goes into the food we grow, produce, sell and serve – wasting this food is just wrong. Tackling food waste is an opportunity to reduce our impact on the environment, achieve our Net Zero targets and is critical to ensuring our businesses are as competitive as they can be.

In these unprecedented times, demand for charities and community groups and the services they provide has never been higher. Ensuring all surplus food that is safe for people to eat is made available and redistributed is a key way in which we can support those most in need and ensure good food is put to good use.

”



Ben Elliot

Food surplus and waste champion

Understanding food surplus redistribution



The different types of redistribution

Redistribution organisations in the UK typically fall into one of the following three categories:

Commercial

These organisations pay a fee for surplus products and then redistribute, usually charging their customers or members a heavily discounted price.

This helps people at risk of food insecurity to save money on their food bills which they can spend on other items.

It also means that the surplus food is prevented from going to either waste or animal feed.

This approach can help manufacturers recover some costs.

Charitable/Community

Most redistribution is done through charitable and community organisations that use surplus food to support their service users.

Surplus food helps alleviate food insecurity, saves charities and community organisations money and helps drive engagement with core activities and programmes.

Some charities act as a wholesaler and distribute the products to front line charity and community organisations. Others manage the full end-to-end process from surplus supplier to end beneficiary.

Digital

A growing number of organisations are offering technology-based solutions to match surplus with recipients.

These solutions enable a business to have many potential recipients for their surplus, while maintaining one direct redistribution relationship.

Digital providers include both commercial models and organisations which support local charities and community organisations.

The redistribution organisations

These are some of the key redistribution organisations that work with manufacturers.



Approved Food specialise in surplus and short-dated stock across a wide range of categories, that is either near or just passed its 'best before' date. This allows them to pass on savings to their customers.



City Harvest collects surplus food from all segments of the food industry, and make it simple for food businesses to donate this surplus food to people in need. This helps companies to reduce waste collection costs and prevent climate change.



Company Shop is the commercial element of Company Shop Group, the UK's leading redistributor of food, drink and household products. Company Shop operate a number of member only superstores around the country, selling surplus at discounted prices to members.



Community Shop is a social enterprise that supports members on the cusp of food poverty by providing access to heavily discounted food and drink, as well as learning and development programmes, to build stronger individuals and more confident communities.

The redistribution organisations



FareShare is the only UK-wide charity redistribution network of 18 regional charities working together with more than 500 food companies and supporting more than 11,000 grassroots charities. FareShare operate like a wholesaler for charities, and have distribution facilities across the UK. They manage the relationships with charities they supply and ensure they meet FareShare's technical standards through regular audits.



HIS Church charity provides ethical & environmentally friendly, full logistics solutions for residual stock which is redistributed to support vulnerable people.



Neighbourly is a platform that helps businesses make a positive impact in their communities by donating volunteer time, money and surplus products, all in one place to over 16,000 vetted good causes across the UK and Ireland. They offer a fully managed service where all charity schedules and collections are managed to make it easy and achieve maximum redistribution. Utilising the platform offers full traceability of donated surplus, so you can measure, report with confidence and meet legislative requirements.



The redistribution organisations



OLIO connects consumers with local businesses so surplus food can be shared, not thrown away. They work with caterers, hotels, restaurants, offices, retailers or any other food business to pick up and safely redistribute your surplus food to local communities.



Plan Zheroes connects businesses that have surplus food to local charities. They use an online platform where businesses post notifications to charities whenever food is available. The charities claim it online and collect it.



The Bread and Butter Thing makes life more affordable for people on a low income, builds stronger communities and reduces food waste by redistributing surplus food and non-food items. They provide national redistribution capabilities and tailored consultancy to food businesses to help them safely unlock surplus food and redistribute it through social channels offering cost neutral opportunities to reduce food waste and develop community values from the food redistributed.



The Felix project rescues good, surplus food from over 539 suppliers, including supermarkets, wholesalers, farms, restaurants and delis. Felix sort and deliver this food to almost 1000 front-line charities, primary schools and holiday programmes in London reaching vulnerable people, homeless, people with mental health or those who simply cannot afford to buy regular, healthy food.



The redistribution organisations



Too Good To Go lets businesses put together a "Magic Bag" of surplus food which it offers direct to consumers – so it gets eaten instead of wasted and can offer a way to recoup some revenue on surplus.



UK Harvest is a not-for-profit food redistribution operation that collects excess food and delivers it, direct and free of charge, to charities, to help assistance to vulnerable people.







Xcess is a network, made up of 10 independent food redistribution organisations. They aim to challenge the generation and use of surplus edible food through collaboration between its members and the food industry and to build impact across the group and not just individual organisations.

There are links to more organisations (including local redistributors and ones that specialise in other sectors) at foodsurplusnetwork.wrap.org.uk/redistribution.html


If you feel that your organisation should be included, please email

sustainability@igd.com

The redistribution organisations

Name	Coverage	Type	Fresh produce/ chilled	Ambient	Frozen	Primary Production	Manufacturers	Retailers
	National	Commercial	✗	✓	✓	✗	✓	✓
	National	Charitable/ Community	✓	✓	✓	✓	✓	✓
	National	Commercial	✓	✓	✓	✓	✓	✓
	National	Charitable/ Community	✓	✓	✓	✓	✓	✓





The redistribution organisations

Name	Coverage	Type	Fresh produce/ chilled	Ambient	Frozen	Primary Production	Manufac- turers	Retailers
 FareShare fighting hunger, tackling food waste	National	Charitable/ Community	✓	✓	✓	✓	✓	✓
	National	Charitable/ Community	✗	✓	✓	✗	✓	✓
 neighbourly	National	Digital (Charitable/ Community)	✓	✓	✓	✗	✓	✓

The redistribution organisations

Name	Coverage	Type	Fresh produce/ chilled	Ambient	Frozen	Primary Production	Manufacturers	Retailers
	National	Digital (Commercial)	✓	✓	✓	✗	✓	✓
	National	Digital (Charitable/Community)	✓	✓	✗	✗	✓	✓
	National	Charitable/Community	✓	✓	✓	✓	✓	✓

The redistribution organisations

Name	Coverage	Type	Fresh produce/ chilled	Ambient	Frozen	Primary Production	Manufacturers	Retailers
	Regional (London)	Charitable/ Community	✓	✓	✓	✓	✓	✓
	National	Charitable/ Community	✓	✓	✓	✗	✓	✓
	Regional (Southern England)	Charitable/ Community	✓	✓	✗	✓	✓	✓
	National	Charitable/ Community	✓	✓	✓	✓	✓	✓

What foods can be redistributed?

All types of products and ingredients can be redistributed as long as they are safe for human consumption and labelled accordingly.

Food cannot be redistributed if its 'Use By' date has expired.

The only exception to this is if the food has gone through a safe freezing or cooking process, before the 'Use By' date has passed, and has been appropriately re-labelled.

Individual redistribution organisations offer detailed guidance about foods they can and cannot handle.

The overview of redistribution partners in the previous pages indicate the major categories of food which each can redistribute by temperature regime or by supply chain stage.

We also recommend dialogue with your chosen redistribution partners about issues such as labelling errors for ingredient declarations and allergens.

Some can handle such goods, some cannot.

Managing risks in redistribution

The biggest concerns about redistributing surplus food focus on food safety and brand integrity.

Each year hundreds of million meals-worth of food are redistributed safely and securely, meaning these risks are already being very well managed.

Food safety requirements are covered by detailed guidance on labelling from the Food Standards Agency, Defra and WRAP.

Individual redistributors also provide guidance, such as the Surplus Solutions document from Company Shop.

Perceptions of risks around brand integrity often arise as a barrier to the redistribution of more surplus food.

These are best addressed directly between your organisation and your redistribution partner(s).

When retailer brand products are involved, then the relevant retailer policies and practices need to be adhered to.

Opportunities exist to explore new redistribution partners with retailers.

New guidance from WRAP on redistribution best practice and retailer policies is expected in June 2021.

For useful links see pages 43-46.



Accelerating food surplus redistribution in your organisation

Based on conversations with industry partners, we have identified the following five stages for successfully accelerating food surplus donations in a manufacturing business:

Five stage process



1

Provide leadership and establish governance

Accelerating food surplus redistribution in any organisation will require a degree of change and should be led from the top.

Checklist

- ☐ Win hearts and minds – communicate the importance of redistribution to the whole organisation.
- ☐ Set an ambitious target in line with the food and drink waste hierarchy
- ☐ Establish a cross-functional project team with a clear mandate from senior leadership; typical functions to include: corporate responsibility, technical, operations, logistics, legal, IT, finance; project management/business change support.
- ☐ Agree clear governance and reporting processes.

“

Redistribution is something that's a priority for Greencore and championed throughout the organisation from the very top – we want any surplus food to get to people that need it. We have communications around our approach to redistribution across our sites.

We have given General Managers accountability for redistribution within their individual sites and have identified colleagues to act as champions for redistribution and lead on it for them.

This approach has helped to drive engagement and made sure that decisions can be made locally at pace.

”

Andy Wright
Head of Sustainability,
Greencore

2

Identify levels and types of surplus

Waste is often hidden in plain view. It could be final finished products, bulk ingredients or even work in progress material and is often budgeted for in company and product costings. Understanding where food surplus and waste occurs within operations is therefore an essential starting point.

Checklist

- ☐ Partner with a food surplus redistribution organisation to identify surplus and waste streams and opportunities for redistribution.
- ☐ Review Food Waste Reduction Roadmap resources and walk the manufacturing and waste processes as a team.
- ☐ Conduct a food waste audit using internal financial and waste reporting, invoices, reports from your waste contractor and interviews with colleagues.
- ☐ Review the different terminology that is used in your organisation to describe surplus or wasted food that might be hidden in company or product costings.
- ☐ Mobilise and motivate employees in all parts and locations of the business to identify surplus.
- ☐ Document the type, quantity and frequency of surplus food available and whether it is suitable for redistribution.

“

We worked with our partners Company Shop to conduct waste audits on the processes in our factories.

We looked at opportunities to reduce food waste at source, in the first instance.

Where it couldn't be reduced any further, we identified opportunities to increase the redistribution of surplus product and make part-processed surplus 'redistribution ready'.

Auditing worked effectively as we've continued to reduce waste and built a stronger redistribution partnership.

”

Andrew Griffiths
Head of Value Chain
Sustainability, Nestlé

3

Select redistribution partner(s)

Regardless of the size and the nature of your operations, there are options available that will allow you to redistribute your surplus food.

Checklist

- ☐ Review the information in this guide on redistribution types and partners and create a shortlist.
- ☐ Conduct interviews to better understand redistributor capabilities, retailer authorisations and processes.
- ☐ Review working with multiple redistribution partners to maximise the type and volume of food redistributed.
- ☐ Formalise your agreement with the redistribution partner(s) including liability for food redistributed.

“

We've worked with FareShare since 2016.

Over this time we've improved our ways of working both internally and with FareShare, and we now have a strong partnership that has helped us find other ways to reduce waste.

We have also accessed FareShare's Surplus with Purpose Fund, which was funded by Defra and the Walmart Foundation.

Through this work, we have been able to access harder to reach surplus (such as surplus crop), which means we can give back, whilst better managing food waste.

”

Helen Peasnell

Technical and ESG Director,
Gs Fresh

4

Revise processes and policies

Establishing redistribution partnerships may require the revision of existing processes and policies providing an opportunity for review and simplification. Key points to consider:

Checklist

- ☐ Who is responsible for identifying and segregating surplus food on site.
- ☐ How surplus is segregated from other waste streams.
- ☐ How and where surplus will be stored before collection.
- ☐ The collection and/or distribution to redistribution partners.
- ☐ IT and financial systems required to monitor and track the volume and types of food redistributed.
- ☐ Responsibilities and systems to monitor the agreement in place with your redistribution partners.
- ☐ Key points of contact for and at your redistribution partners.
- ☐ All necessary financial and other terms of doing business with your redistribution partners.

“

Our global leadership team has been a champion of surplus food redistribution for over a decade which enabled us to review our policies and processes here in the UK.

Our policy is to review stock inventory once there is a certain amount of shelf - life remaining on the products. At this point we decide whether to sell it through to discount retailers, redistribute it to our charity partners or send it to animal feed if it's not edible.

We work closely with FareShare, and have relationships with other redistributors, such as The Bread and Butter Thing and HIS Church, to maximise our impact.

”

Katie Prince

Corporate Social Responsibility Manager, Kellogg's

5

Embed processes and continually review

Successfully embedding and continually reviewing new processes and policies are essential for ensuring that food surplus redistribution is maximised and sustainable.

Checklist

- ☐ Brief all site teams on why your organisation is accelerating food surplus redistribution.
- ☐ Identify quick and easy wins to test the process and build site confidence.
- ☐ Document and share new processes and policies across the organisation through training and internal communication channels.
- ☐ Ensure that the governance and ownership for these processes and policies is clear and well understood.
- ☐ Integrate new process compliance and redistribution KPIs into management reporting, site, team and individual performance measures.
- ☐ Perform periodic reviews and updates of processes and policies to drive continuous improvement and simplification.
- ☐ Use learnings from quick and easy wins to expand the scale and scope of food redistributed.
- ☐ Raise awareness of the positive impact that your redistributed food is having.

“

Bakkavor is committed to the Champions 12.3 initiative of halving food waste by 2030

We have been measuring food waste and redistribution in our UK operations since 2017 and to improve the governance and visibility we have developed and implemented an Environmental Dashboard. This tracks the food waste and food redistribution produced by each of our 23 UK factories on a monthly and annual basis so we are able to actively engage with each of our UK sites.

Each of our UK sites is able to benchmark their performance to ensure they are on track to maximise the suitable surplus food available for redistribution and to meet their 50% reduction in food waste measured against the 2017 baseline.

”

Tony Swindell
Head of Operational
Sustainability, Bakkavor

Impacts of food surplus redistribution



Testimonials

The following testimonials from redistribution organisations illustrate the vital impact of their work and the urgent need for more food to be redistributed.



"City Harvest really helps us by providing us with food that we would otherwise have to buy, which would use up our limited resources, so we would struggle to be able to provide the services we do. We're not just feeding people, we're nourishing them. Because of the diverse array of food you provide, instead of the kids just having chicken and chips, you provide fruit and vegetables that allow us to provide healthy meals. Because of COVID-19, our income has dropped by about a third - City Harvest lightens this load."

Carney's Community, Battersea

Community Shop

OPEN FOR MORE

"Being out of work I found it hard keeping warm with the cost of electricity and food so going into Community Shop and using my membership card has really helped me and I've met new friends since attending the Community Hub. I did not have much self-esteem or confidence and was not good at interviews. I had one interview and was put on the waiting list. There were 1700 applicants for 50 jobs. I found out in January that I was successful.

So after being out of work for over a year I am now employed again and I want to thank Community Shop for believing in me and helping me. I feel so positive about my life now that I have put in for another part time job so fingers crossed!"

Community Shop Member

Testimonials



The Farington Community Lunch uses food supplied by FareShare as a way to engage older members of the Leyland community by cooking them a hot meal. "The idea was born out of a conversation with a 91 year old gentleman. We started with two people for a Tuesday dinner and are now cooking for about 25 people each week using food from FareShare."

"It's a simple concept but it is the highlight of the week for many and for some it is the only time they will leave their home from one week to the next. Everyone knows everyone and it has the feel of a family gathering or meeting of old friends. It's a positive way to draw people together. It starts with food, but leads to so much more. It's brilliant to see them show up and form relationships with people they would not otherwise have come into contact with."

Susan Lazenbey, Founder of the Farington Community Lunch



Community Food Enterprise (CFE) is a London based redistribution group that uses surplus provided via Neighbourly to support 25 groups in South London, Docklands and Newham. This includes schools, homeless shelters, soup kitchens, refugee centres and food banks. CFE collect between 3 and 10 pallets weekly, with the donations meeting a huge need locally for nutritious, high value products getting to those that would normally not have access to these items.

CFE have received over 26k cases of food and use this to help 132,000 people each month. This food has saved them over £500,000.

"Thank you so much for your support and collaboration over this extraordinary year. Your donations have helped to sustain many communities"

Eric Samuel MBE, CEO, Community Food Enterprise

Testimonials



"Never in a million years did I think I would be in a situation where I had to choose between food or bills because money was so tight. I am 53 years old, have worked since I was 14, and never claimed benefits until October 2020 due to COVID. We managed to stay afloat from March 2020 without work or income but then things became too much.

A neighbour's daughter told us about The Bread and Butter Thing and it has been a life saver. Not just the food but the knowing that there is always something coming every week. THANK YOU so much."

Paula, The Bread and Butter Thing Member



"It's been quite the year. My child's dad passed away in August, so we became a single income family, and although I am lucky to be on furlough due to COVID, the pay cut has led to difficulties.

I started receiving food from the Felix Project in January, which means I can cook good healthy meals for my child. The food from The Felix Project has helped us stay afloat. The Felix Project does incredible work of real value to families like mine. "

Anonymous

**Further
information**



Useful links

Background information

IGD Food Reduction Pages – overview of IGD’s work on food waste reduction

[Available here](#)

WRAP Food Surplus Redistribution pages – all content on WRAP’s work on food redistribution

[Available here](#)

WRAP’s Food Surplus and Waste in the UK – latest statistics and facts on the amount of food surplus and waste in UK manufacturing (and other sectors)

[Available here](#)

The Food Waste Reduction Roadmap – Link to the background and content related to IGD and WRAP’s food waste reduction roadmap

[Available here](#)

Champions 12.3 – a coalition of leaders from government, industry and the third sector accelerating progress toward SDG 12.3 to halve food waste by 2030

[Available here](#)

Food Redistribution Organisations

Approved Food

[Available here](#)

Company Shop

[Available here](#)

Neighbourly

[Available here](#)

The Bread and Butter Thing

[Available here](#)

UK Harvest

[Available here](#)

City Harvest

[Available here](#)

FareShare

[Available here](#)

Olio

[Available here](#)

The Felix Project

[Available here](#)

Xcess: The Independent Food Redistribution Network

[Available here](#)

Community Shop

[Available here](#)

HIS Church

[Available here](#)

Plan Zeroes

[Available here](#)

Too Good To Go

[Available here](#)

Useful links

Food Redistribution Organisations

Company Shop Luminary Programme – was developed, with funding from Defra to help show how surplus can become an asset for business, a benefit for the planet, and a help in communities.

[Available here](#)

Company Shop Harnessing Harder to Reach Surplus – through Defra funding, this programme helps identify and redistribute surplus that has previously been too costly or complex to access

[Available here](#)

Company Shop The Surplus Manual 2021 – A manual which gives solutions on how to identify and tackle surplus food, that covers issues by product category, the reasons food becomes surplus and the benefits of working with Company Shop

[Available here](#)

FareShare Waste Walks – FareShare's experts will visit your site (COVID permitting), to understand the volume and frequency of your surplus and the opportunity to redistribute.

[Available here](#)

FareShare's Surplus With Purpose fund can be used to unlock new or hard to reach surplus food. Businesses could be eligible for up to £50,000* worth of funding

[Available here](#)

The Bread and Butter Thing can create bespoke cost-neutral solutions, with funding available to address the financial barriers to redistribution to reach currently unlocked surplus. The team can also offer guidance and innovative solutions with tailored site visits and packages of support.

[Available here](#)

Useful links

Practical Tools and Further Advice

IGD/WRAP Food Waste Reduction Roadmap Toolkit – This document outlines best practice for businesses to target, measure and act on food waste and surplus.

[Available here](#)

WRAP – Reporting on the amounts of food surplus redistributed – guidance on measurement and reporting of food surplus redistribution

[Available here](#)

WRAP Food Loss and Waste Data- Capture Sheet – A Data Capture Sheet that allows companies to record and report how they are tackling food waste. This template is used for reporting under the Food Waste Reduction Roadmap, C2025 (Courtauld Commitment) and Champions 12.3

[Available here](#)

WRAP case studies by category from producers and manufacturers implementing 'Target, Measure, Act' in the food and drink supply chain

[Available here](#)

WRAP case studies from retailers implementing 'Target, Measure, Act' in the food and drink supply chain

[Available here](#)

WRAP case studies from hospitality and food service organisations that are implementing 'Target, Measure, Act' in the food and drink supply chain

[Available here](#)

Surplus food redistribution labelling guidance – This summary information produced by WRAP, the Food Standards Agency and Defra covers date labelling and storage instruction requirements for surplus food, in order for it to be safely redistributed. The aim is to increase the amount of food made available by food businesses for redistribution and accepted by recipient organisations.

[Available here](#)

Useful links

Practical Tools and Further Advice

A repository of information on food surplus redistribution in Scotland, including a introductory guide and a match making service for organisations with surplus and food redistribution organisations

[Available here](#)

Guardians of Grub is a WRAP programme that offers free, practical tools to empower professionals across the Hospitality and Food Service sector to food waste.

[Available here](#)

The Bread and Butter Thing can create bespoke cost-neutral solutions, with funding available to address the financial barriers to redistribution to reach currently unlocked surplus. The team can also offer guidance and innovative solutions with tailored site visits and packages of support.

[Available here](#)

Please use this guide to accelerate food surplus redistribution in your organisation and help drive positive change across our industry.

Please get in touch to share your experiences and examples of what works so others can benefit.

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Social Impact from **IGD**