Food Waste Reduction Roadmap

Thursday 26 May 2022 10:00-11:00 BST



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Agenda

IGD

- The case for food waste reduction
- WRAP
 - The Food Waste reduction roadmap

Defra

- Mandatory food waste reporting consultation
- ▲ Q&A
- Industry perspectives
 - Tesco
 - G's Fresh
 - Compass
- Q&A

Close

Target Measure Act The Food Waste **Reduction Roadmap**



we are working to drive change that makes a tangible difference for **Society**, **Business** and the **Individual**

The scale of food waste



Over 40% wasted

3rd highest emitter

1/4 of water used in agriculture

A big opportunity towards SDGs



Social and business case



Peter Worsey WRAP





Food Waste Reduction Roadmap

- What is it
- Progress to date
- Support available

Peter Worsey Sector Specialist – Food and drink WRAP

Industries: Food Waste Production and Large business -Supporting Reporting >250 employees Own nanufacture suppliers and **Reduction Roadmap** operations Hospitality and Food Service (HaFS Milestones Food = consumers food and drink Retail ers and 250 other Mar 2019 📈 100% of large >100 active whole More businesses are **Businesses have** arge food businesses chain FWR plans in achieved the food publicly reporting food food businesses •• == == minit to Target. Measure urplus and waste in have a target and are place waste reduction and Act on food waste. their own operations - a measuring, reporting target for their own adopting SDG12.3, or individual companies or and taking action on operations setting a target contributing to the SDG12.3 via other channels food waste WRAP reporting on progress under C2025 All large food All large retailers and businesses taking usinesses have adopted 50% of other large food action to help common food surplus ۰ businesses have a target reduce consumer and waste measuremen food waste and are measuring. 2026 More businesses are emplate and guidelines reporting and taking measuring food surplus action on food waste ind waste in their own Whole chain FWR overations in accordance plans in place with all key suppliers Agreement on a with adopted guidelines. onsistent way to invite Large food businesses suppliers to implement Target, Measure, Act are engaging their suppliers to 'target, Measure and Art' on More businesses have Report on UK an action plan to reduce ٠ progress vs SDG12.3 food surplus and waste food waste in their own rade bodies agree to perations encourage and suppor nembers to 'Target, Food waste to sewer WRAP reporting on is being robustly and leasure, Act', and progress under C2025 routinely quantified. Retailers have engaged their suppliers to Target. facilitate reporting. using agreed approach 5 Re-baselining undertaken, Measure and Act' on feed ٠ where needed surplus and wastel andmap launched 75% of large food 2030 Whole Chain Food Waste usinesses have a target Reduction (EWR) plans are greed with key suppliers. and are measuring. reporting and taking Sept 2018 67 action on food waste **Retailers and other** businesses are engaging >50 active whole chain onsumers to influence WR plans in place their behaviours and reduce their food waste WRAP reporting on progress under C2025 araet. • • wrap IGD

Brief history

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2015



2018

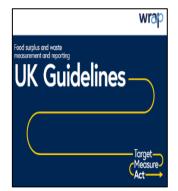


2016



2017

IGD/WRAP work with businesses to lay the foundations for the Roadmap



2019-2021



The commitment



1 Target

Set a food waste reduction target for your own UK operations

2 Measure

Measure in a consistent way, and share what you've learnt with other UK food businesses

3 Act

Take action to reduce your own food waste, work in partnership with suppliers and help consumers reduce their food waste

Progress to date







How WRAP supports UK businesses and citizens on food waste reduction





to and drive

TARGET

12.3

50%

HALVE GLOBAL PER CAPITA FOOD WASTE



WASTING FOOD FEEDS CLIMATE CHANGE.

wrap

Don't believe us? Well, if we stopped throwing away the 71.4,000 tonnes of potatoes we waste every year in our homes, it would do the same for the environment as taking 326,000 tonnes of CO2e out of our atmosphere! We're challenging veryone to understand the true value of food and waste as little as possible. It's time to act now.



Questions

Francine Hammond Tesco



Benefits of measuring & support offered.

Tesco focus on reporting has enabled us to accelerate our commitment to halve food waste from 2030 to 2025



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Support offered:

- Demystify the process through annual webinars
- Anthesis support during the annual supplier reporting cycle
- Using our platforms to share supplier success stories

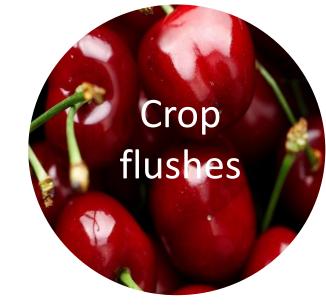


Collaborating with growers.

The first step to unlocking benefits between large food businesses and growers is to begin measuring food waste in the first place.



Remaining agile to changing circumstances:







Due to the recent winds from the Sahara Desert, a small amount of dust has settled on our Spanish crops. Please ensure you wash your fruit and veg products before enjoying.

Thank you for supporting our growers and preventing food waste by continuing to buy these products.

Tesco links with Branston to sell cheaper potatoes usually sent to foodservice

By Henry Sandercock | 24 April 2020



Recommendation – Food waste reporting.



Helen Peasnall G's Fresh





al G's 2021



Established in 1952 by Guy Shropshire

Today, the business is owned and operated by the second and third generations of the Shropshire family











Identifying and reducing waste streams for produce throughout the business enables G's to capture value add products that would have been otherwise wasted.

These can be redirected, to food waste charities.

It can also enable us to redirect waste to more circular uses, such as to our AD plant to create biological compost for application to fields plus heat and electricity to power our sites.



Gleaning at scale – Iceberg Trial

- ✓ Engagement from new external partners
- ✓ Internal stakeholder engagement
- ✓ Process establishment
- ✓ Explored wider category opportunities
- ✓ Roll out planned for Summer 2022















- More field data
- End to end Food Waste Charity tours
- Continued shared practice
- Continued engagement across the operating countries to bring awareness of Food Waste and continue to reduce wastage.







Ryan Holmes Compass



Eurest

Monitoring Food Waste



Net Zero Target- 50% reduction in food waste by 2030

What? Planned vs produced vs sold of every item on our food offerWhen? Daily post service recording with weekly reportHow? Through our menu planning software, culture & education

 End to end solution for chefs from menu planning, shopping list, full recipes, allergen/nutrition information, eco-label, sales and waste

-Reporting functionality breaks down waste into categories; retail, out of date, product level, production and plate waste

-Presents wasted portions, weight in kg and cost

Eurest

Reducing Food Waste

PLANTILICIOUS PLANT BASED

(ENOUGH FOR 4)

ANYTHING GOES KIMCHI

Well almost anything can go into this recipe....a staple in Korean cuisine, the fermented vegetable dish is usually made with cabbage and a variety of seasonings.We love the dishes versatility, by adding all trimmings and scraps to create a fantastic zero waste version!



cc	rrot trimmings, scallion tops, cabbage
01	ter leaves or leek tops)
2	garlic cloves (peeled & crushed)
Fr	esh ginger, one 15cm piece, peeled & finely chopped
2	tbsp honey
1	tbsp Korean red pepper powder or gochujang
2	tbsp rice wine vinegar
1	tbsp table salt

STEP 1.

Place the honey, ginger garlic, rice wine vinegar salt into a small bowl and mix well. Add Korean red pepper powder or gochuiana

STEP 2.

Once mixed massage the mixture into the cauliflower leaves (or whatever vegetables you are using).

STEP 3.

Add the mixture to a clean kilner jar, press it all down and cover with a muslin (or you can use cling film).

STEP 4.

Place in the fridge for 5 days to allow it to ferment before serving.

Target- 50% reduction in food waste by 2030

Prevent- Culinary teams receive training, weekly waste report & review process

Part of our 'Kitchen Promise' which a root-to-tip or nose-to-tail mentality in our kitchen culture

Portion sizes are carefully mapped by nutrition teams using BNF find your balance guidelines.

Repurpose- Created a consumer facing food concept called 'Plenty' which showcases under utilised parts of produce.

Anything Goes Kimchi Kale Stem Pesto Coffee Grind Granola Overripe Banana & Coffee Grind Muffins



Questions

What's next







The Food Waste Reduction Roadmap

Contact us

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Thank you

