



# Food Waste Reduction Roadmap

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

**wrap**

**IGD**

Target  
Measure  
Act

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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

# Together

Commercial  
**Insight**



Social  
**Impact**

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**



**3<sup>rd</sup> 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



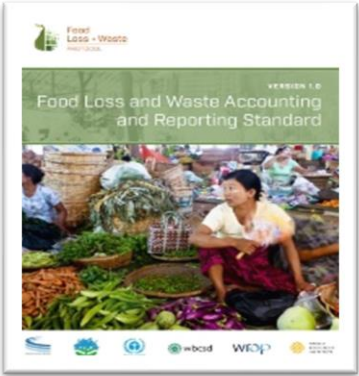
# Brief history



2015

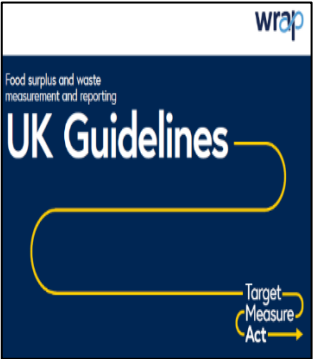


2016



2017

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



2018



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



Over 280  
businesses  
committed

Over 200  
businesses  
sharing data

## Impact



Over £350m



17% reduction

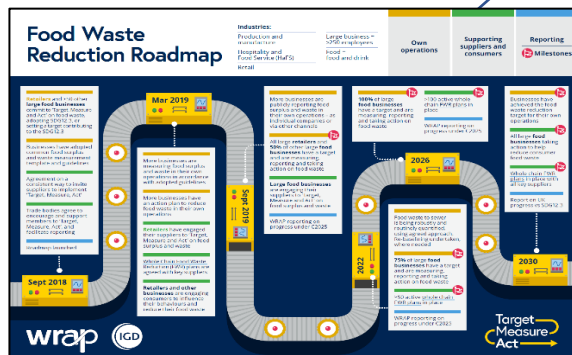


670,000 tonnes  
of GHG





# How WRAP supports UK businesses and citizens on food waste reduction





**Questions**



**Francine Hammond**

**Tesco**

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# Benefits of measuring & support offered.

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

278,000 tonnes  
saved between  
suppliers & Tesco

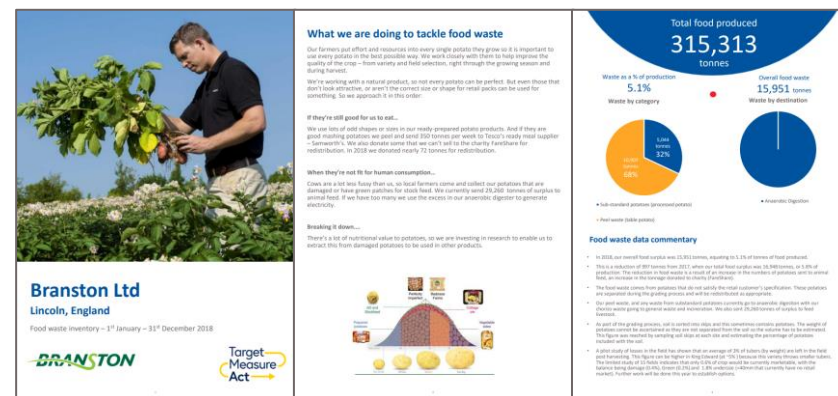
Embedding  
sustainability at  
the heart  
businesses

Profitability  
£1 invested  
returns £14

Environmental  
impact

## 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:



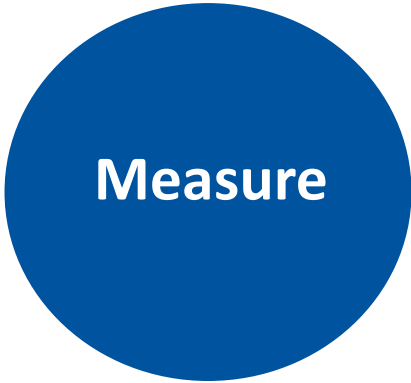
## Tesco links with Branston to sell cheaper potatoes usually sent to foodservice

By Henry Sandercock | 24 April 2020

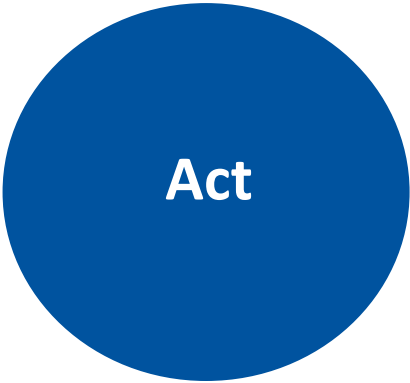
# Recommendation – Food waste reporting.



Endorse & adopt 12.3



Share results publicly



Innovation







**Helen Peasnall**  
**G's Fresh**

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## Established in 1952 by Guy Shropshire

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



# Benefits of understanding food waste



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



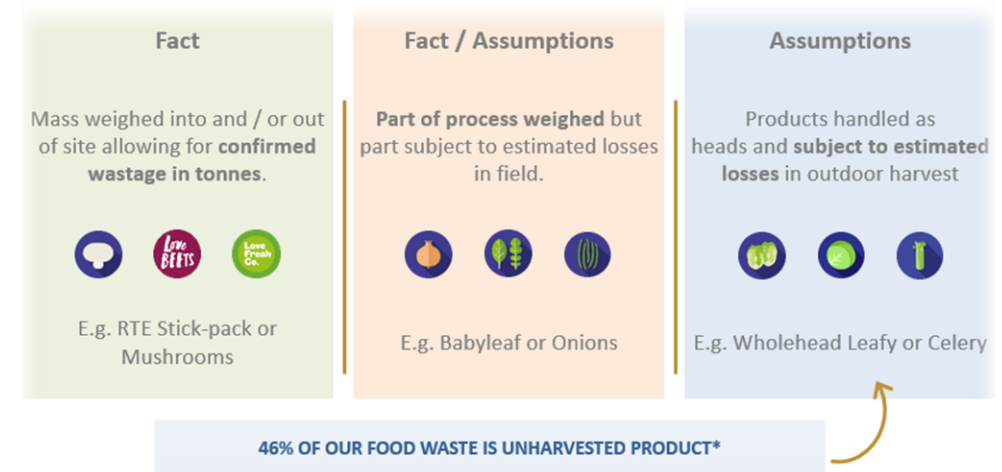
- ✓ Engagement from new external partners
- ✓ Internal stakeholder engagement
- ✓ Process establishment
- ✓ Explored wider category opportunities
- ✓ Roll out planned for Summer 2022



# What's Next...



- 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**

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# 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 offer

**When?** Daily post service recording with weekly report

**How?** 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

MAKES ONE KILNER  
(ENOUGH FOR 4)

Eurest

### 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!

#### INGREDIENTS

Cauliflower leaves (from 2 cauliflowers &/or  
carrot trimmings, scallion tops, cabbage  
outer leaves or leek tops)  
2 garlic cloves (peeled & crushed)  
Fresh 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 gochujang.

#### 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

wrap

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The Food Waste  
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# Contact us

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**Thank you**

from **IGD**