Best Practice – Wholesalers
Opportunities for reducing food waste

StratKIT – Baltic Sea Conference
WHAT IS HØRKRAM?
NATIONWIDE FOODSERVICE DISTRIBUTOR

NATION WIDE SERVICE

- 90,000 m² store facilities
- 260 trucks
- 3,300 m² meat slicing
- 1,100 m² fish production
- >26,000 item numbers
- >8,000 customers
- >133,280 tons goods
- >932 tons food waste
WHAT IS HØRKRAM?
OUR LOGISTICS CENTRES

EMPLOYEES
1000

TURNOVER
Approx. DKK 3 billion

SORØ
700 employees
62,000 m² stock
175 trucks

AARHUS
300 employees
30,000 m² stock
75 trucks
WHAT IS HØRKRAM?
LOGISTICS

OUR DISTRIBUTION IS
ENVIRONMENTAL AND EFFECTIVE
• Public Tenders
  – Minimum requirements
    • 2/3 shelf life
    • Quality – Foodsam
    • Ordering deadlines
    • Assortment

• Private Tenders
  • Head of Tendering
  • Food waste coordinator
Step I - Cooperation:

- Unilever
- Det Runde Bord
- Stop Spild af Mad – Selina Juul
- Fødevarebanken / Danish Food Bank

Step II - Networking:

- IKA Think Tank for food
- Plan & Miljø – workshop
- IFAU
- One Third Think Tank on Prevention of food loss and food waste
Focus Areas - Reduction

- Spot lists
- Fairs
- Kirkens Korshær Ringsted – socially marginalised / donations
- Roskilde Festival
- The Happy Pig
- Etc.

Hørkram’s first food waste event: https://www.tv2east.dk/artikler/socialt-udsatte-fik-restmad-over-en-kvart-million
• Public Customers food waste
  – Bio products (22,7 % of turnover)
  – Reduce food waste in kitchens to keep budgets
The value Chain

Producer

Suppliers

Wholesaler

Municipalities – public tenders for food

Public kitchens

Consumer
What causes food waste in the entire value chain?

- Quality Requirements
- Order deadlines
- Assortment
- Logistic (wholesaler)
- Forecasting (wholesaler)
- Shelf life requirements
- ?

We really would like to know!
Tenders – contractual requirements

Are they serious?

Then we have to throw away the food!
• RUC Research project – “New eyes on sustainable food.”
• Fight against massive food waste in the value chain
• ONE\THIRD – Think Tank on Prevention of Food Loss and Food Waste