

Food rescue audits

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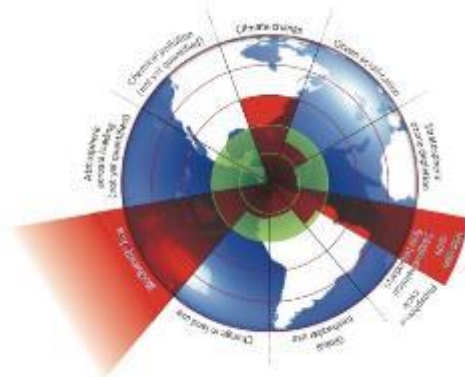
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Food Waste Prevention - drivers for change

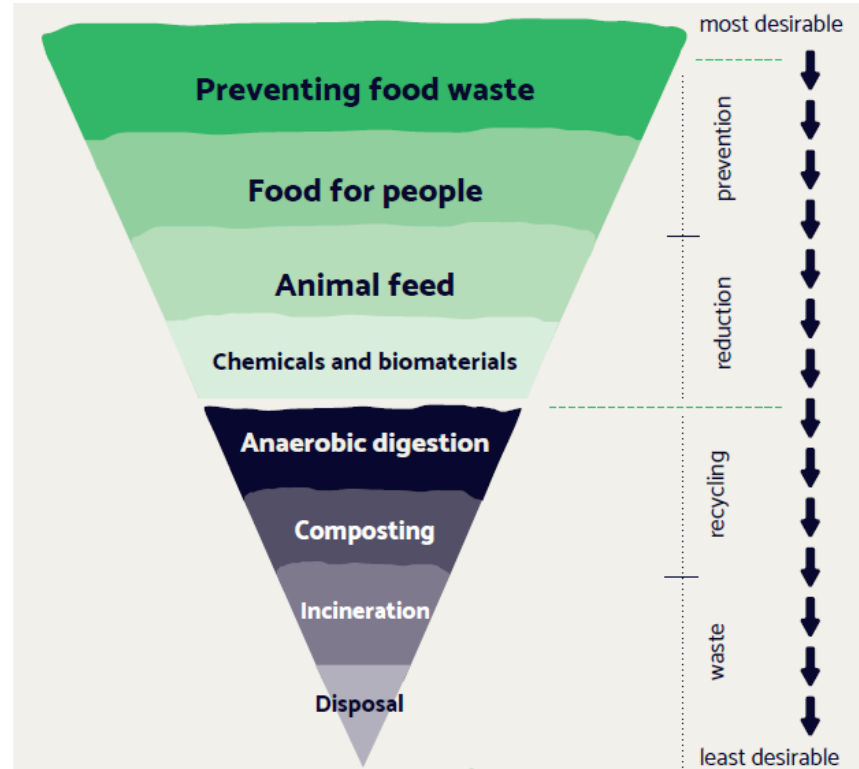
SDG 12.3:

By 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses



Ground rules of the Dutch approach

- Food waste hierarchy
- Focus on optimum use of resources
- Prevention, reduction, valorisation
- Connect & accelerate
- Target, Measure, Act



Creating insight

- Measure → Target → Act
- “What gets measured, gets managed”
- FLW occur within the whole company
 - sourcing, handling, logistics, processing lines, waste management
 - 20-30% of FLW can be reduced (low hanging fruits)
- Increase resource efficiency

“business case” of FLW

1. SAVE MONEY

An analysis of 700 companies in 17 countries found that investing in food loss and waste reduction yielded a 14-fold return.

COMPANIES



- | | |
|--|---|
| Measuring waste  |  Selling imperfect produce |
| Training staff  |  New products |
| Buying storage equipment  |  Reducing waste management costs |
| Changing packaging  |  Avoiding cost of food not sold |

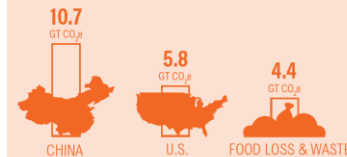
2. FIGHT HUNGER

The world throws out **1 billion tons** of food each year while **1 in 9 people globally remain malnourished**.



3. CURB CLIMATE CHANGE

Food loss and waste produces **8% of global greenhouse gas emissions**; if it were its own country it would be world's **third-largest emitter**.



4. CONSERVE RESOURCES

It takes a **China-sized amount of land** to grow food that's ultimately lost or wasted.



5. IMPROVE REPUTATION

Reducing food loss and waste improves relationships with customers, vendors and other stakeholders.



6. COMPLY WITH LAWS

Government agencies and companies sometimes must adhere to regulations on disposing organic waste, including food.

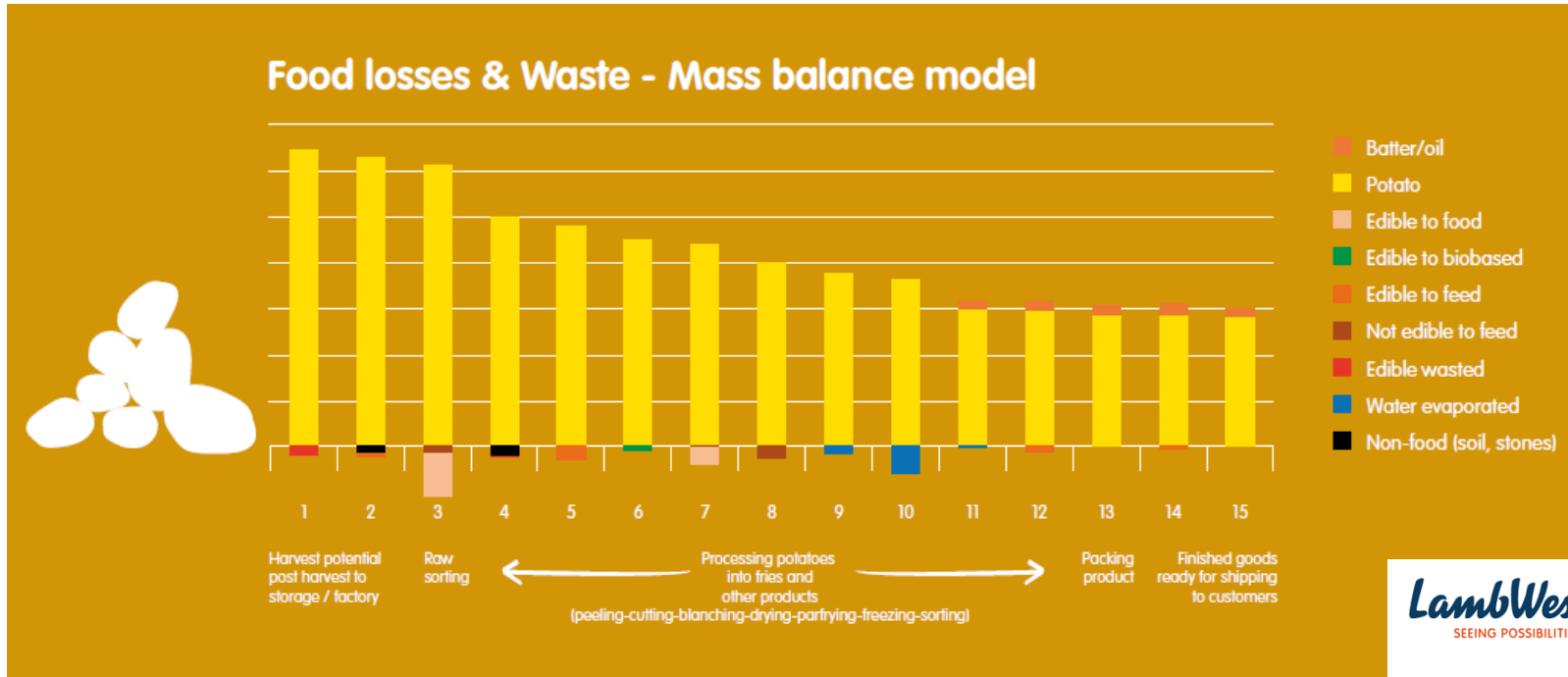


7. UPHOLD ETHICS

Executives, staff and consumers increasingly recognize food loss and waste reduction as **“the right thing to do.”**



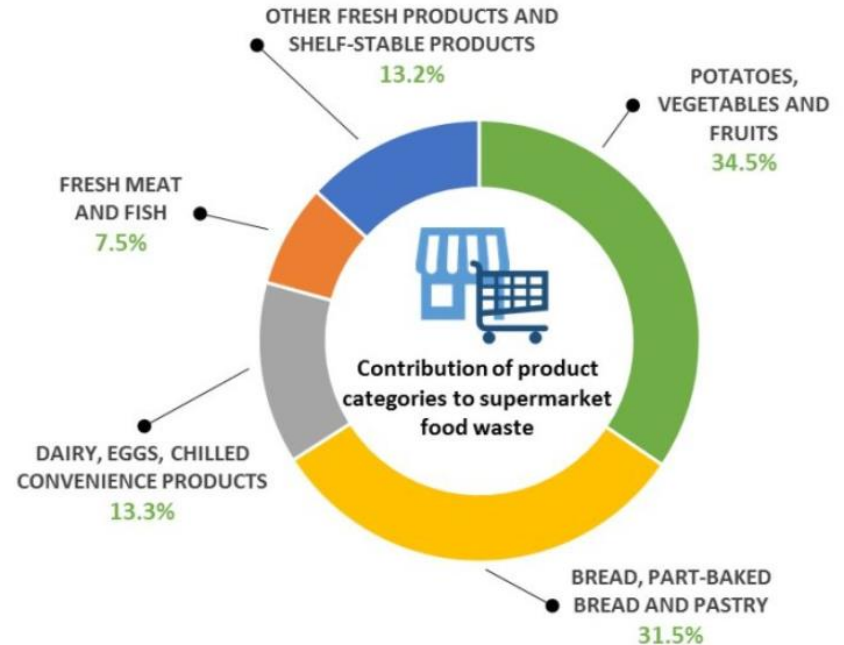
Example 1 – Company Lamb Weston



Example 2 – Sector retail

- Results of 5 Dutch retailers
- On average, 98.3% of the food offered in supermarkets in The Netherlands is sold. The remaining 1.7% of food (in kilograms) does not reach the consumer.
- Set a benchmark
- <https://www.wur.nl/en/newsarticle/Dutch-supermarkets-provide-insights-into-food-waste.htm>

The 1.7% of food waste in the supermarket sector consists of five product categories:



Example 3- Consumer food waste



<https://samentegenvoedselverspilling.nl/verspillingsvrij/>

Results food waste monitor

- Consumers throw away 34 kg of food per person per year in 2019
- Most wasted: bread, dairy products, vegetables, fruits and potatoes

Leads for companies

- Dutch companies adjusted portion size and packaging
- More information provided on date labelling

Actions taken

- Research and pilots
- Consumer campaign focussing on positive social norms and practical tips

Collaboration Estonia-Netherlands

- End 2020 we started with a joint collaboration to perform food rescue audits at 2-3 Estonian companies.
- Goal is to gain insights in their food resource use efficiency by analyzing their data and processes, aimed at identifying opportunities for food loss and waste prevention, reduction and /or valorization of side stream.
- Opportunities that were found in the Netherlands will also work in Estonia
- Funded by the Dutch Embassy in Estonia

Available tools

- WRI

<http://flwprotocol.org/>

- EU FUSIONS

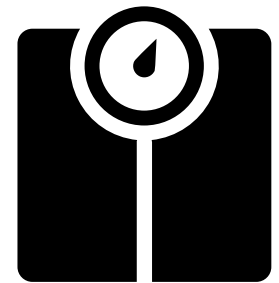
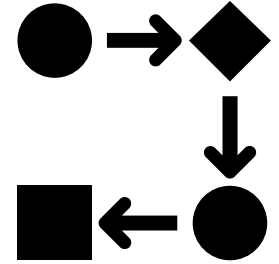
<https://www.eu-fusions.org/phocadownload/Publications/FUSIONS%20Food%20Waste%20Quantification%20Manual.pdf>

- REFRESH

<https://www.wur.nl/en/Research-Results/Onderzoeksprojecten-LNV/Expertisegebieden/kennisonline/REFRESH-reducing-food-waste-1.htm>

How to start


1. Make someone responsible
2. Create insight in the current activities
3. Select one of the available tools to collect the data
4. Start collecting data



Thank you for
your attention!

Contact

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To explore
the potential
of nature to
improve the
quality of life