

Overview of the UK Food Waste Reduction Roadmap 2020 Progress Report, new supporting resources and an update on mandatory food waste reporting in England



CONFIDENTIAL Pre-publication briefing

Andrew Parry
Peter Worsey
WRAP

Amber Mitchell
Defra

21st September 2020

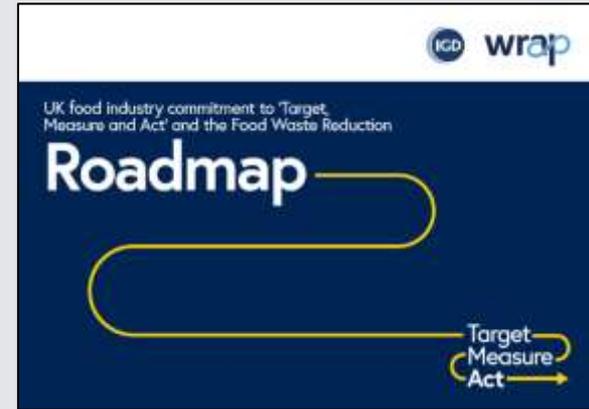


- Welcome and thank you for joining the session
- You should be on mute by default
- You can use the chat function to ask a question (please use the 'all participants' option, not just 'panellists')
- The webinar is being recorded, and will last for about an hour
- Please treat the contents of this webinar as confidential until 24th September

Agenda



1. Brief introduction / context
2. Progress made under the Roadmap 2019/2020
3. Communication plan for the 24th Sept and opportunities to support
Q&A
4. Additional resources available to support promotion of the Roadmap and implementation of TMA
Q&A
5. Update on mandatory food waste reporting (Defra)
Q&A
6. What's coming up
7. Close



Introduction/context



Why does it matter.....



ipcc
INTERGOVERNMENTAL PANEL ON climate change

Climate Change and Land

An IPCC Special Report on climate change, desertification, land degradation, sustainable land management, food security, and greenhouse gas fluxes in terrestrial ecosystems.

Summary for Policymakers

Statutory guidance
Food and drink waste hierarchy: deal with surplus and waste
Published 30 December 2018

Contents

Apply the hierarchy

1. Prevent surplus and waste in your business
2. Reduce surplus food from homes
3. Reuse your food waste (animal) (digestion (AD) and composting prior to feed and soil)
4. Reuse your food waste (composting)
5. Incinerate with energy recovery
6. Incinerate without generating energy

7. Prevent surplus and waste in your business

8. Reduce surplus food

9. Make animal feed from former food

10. Recycle your food waste - anaerobic digestion (AD) and composting prior to feed and soil

11. Recycle your food waste - composting

12. Incinerate to generate energy

13. Incinerate without generating energy

More than £1bn of food wasted before reaching supermarkets - study

Wrap report finds 3.6m tonnes of food is thrown away or fed to animals each year in the UK

CHAMPIONS 12.3

THE BUSINESS CASE FOR REDUCING FOOD LOSS AND WASTE: RESTAURANTS

A Report on behalf of Champions 12.3

12 SUSTAINABLE DEVELOPMENT GOALS

∞

SUMMARY FINDINGS

We analysed data of government waste data for restaurant sites, looked where it occurred, and calculated the following results:

- The average benefits over costs for food waste reduction may be close to zero over five years
- Within the first year of implementing a food waste reduction program, 76 percent of the sites had recouped their investments. Within two years of implementing a program, 86 percent of the sites had recouped their investments.
- By reducing food waste, the average site would save more than five times more dollars of cost of goods sold (COGS).
- There appears to be a vital correlation between food waste reduction and a site's market exposure as a priority.
- Key strategies for achieving food waste reduction were to increase the food waste manager staff, reduce food overproduction, utilize inventory and purchasing practices, and improve overall food.

ABOUT THIS PUBLICATION

This publication is available for free download at <https://www.wrap.gov.uk/assets/foodwastereport2018.pdf>

Author: Food Waste 2018 Study (2018) and Richard Beckett (2018)

Published: 12th December 2018

For more information on the study, please visit www.wrap.gov.uk

11 M Government

OUR WASTE, OUR RESOURCES: A STRATEGY FOR ENGLAND

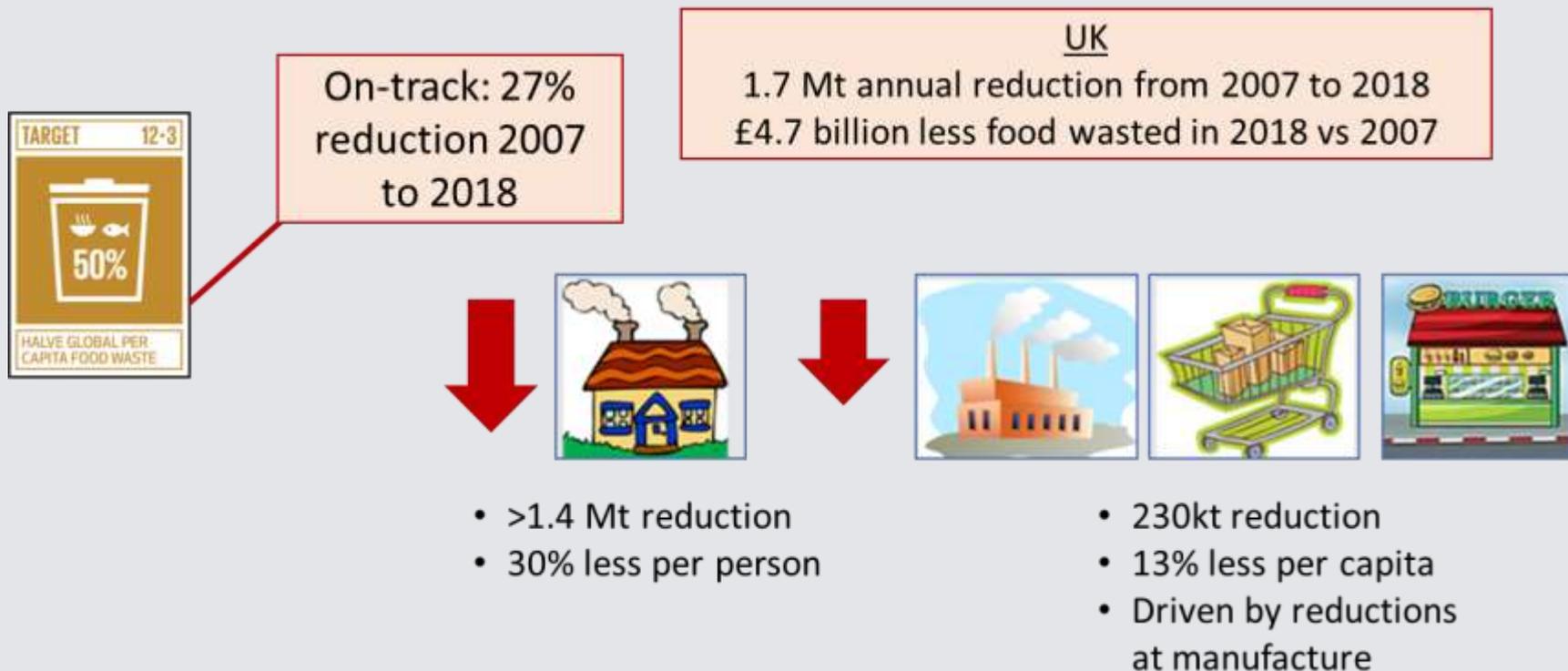
Food Waste Reduction Action Plan

11 M Government

Ben Elliot: 'Redistribution in a time of crisis - no good food should go to waste'

Ben Elliot, the Food Surplus and Waste Champion for Debra, has written to the UK's leading food manufacturers, major retailers, hospitality businesses and redistribution organisations urging them to ensure that ALL surplus food that's safe and suitable to eat is made available and redistributed.

Progress



The challenge ahead



Reductions are needed in every sector:

- around 1.3 Mt from reducing household food waste
- over 90,000 tonnes from retail
- around 250,000 tonnes from manufacturing
- almost 200,000 tonnes from HaFS

Brief history.....



2015



2016



2017

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



2018



2019



RELEASE: MAJOR FOOD RETAILERS & PROVIDERS JOIN NEW '10X20X30' FOOD LOSS AND WASTE INITIATIVE



2020



Food Waste Reduction Roadmap

Industries:

Production and manufacture

Hospitality and Food Service (HaFS)

Retail

Large business = >250 employees

Food = food and drink

Own operations

Supporting suppliers and consumers

Reporting

 Milestones

Retailers and >50 other **large food businesses** commit to 'Target, Measure and Act' on food waste, adopting SDG12.3, or setting a target contributing to the SDG12.3

Businesses have adopted common food surplus and waste measurement template and guidelines

Agreement on a consistent way to invite suppliers to implement 'Target, Measure, Act'

Trade bodies agree to encourage and support members to 'Target, Measure, Act', and facilitate reporting

Roadmap launched

Sept 2018

Mar 2019

More businesses are measuring food surplus and waste in their own operations in accordance with adopted guidelines

More businesses have an action plan to reduce food waste in their own operations

Retailers have engaged their suppliers to 'Target, Measure and Act' on food surplus and waste

Whole Chain Food Waste Reduction (FWR) plans are agreed with key suppliers

Retailers and other businesses are engaging consumers to influence their behaviours and reduce their food waste

Sept 2019

More businesses are publicly reporting food surplus and waste in their own operations – as individual companies or via other channels

All large **retailers** and 50% of other large **food businesses** have a target and are measuring, reporting and taking action on food waste

Large **food businesses** are engaging their suppliers to 'Target, Measure and Act' on food surplus and waste

WRAP reporting on progress under C2025

100% of large **food businesses** have a target and are measuring, reporting and taking action on food waste

>100 active whole chain FWR plans in place

WRAP reporting on progress under C2025

2026

Food waste to sewer is being robustly and routinely quantified, using agreed approach. Re-senselining undertaken, where needed

75% of large **food businesses** have a target and are measuring, reporting and taking action on food waste

>50 active whole chain FWR plans in place

WRAP reporting on progress under C2025

2022

2030

Businesses have achieved the food waste reduction target for their own operations

All large **food businesses** taking action to help reduce consumer food waste

Whole chain FWR plans in place with all key suppliers

Report on UK progress vs SDG12.3



Progress report: 2020



A few points....



- This is not an update on progress towards SDG12.3 or the Courtauld 2025 targets
 - Progress was reported in January 2020, and will next be reported in 2022
- This is not a 'milestone year' for the Roadmap, but an interim report
- We will share headline numbers today, and give a flavour of what implementing businesses have done in the last year
- There will be much more detail in the report and in the >50 case studies that will be published on the 24th September
 - These will be grouped by sector and sub-sector for ease of use

- Contents:
 - Summary with infographic
 - Introduction/background
 - Progress made – headlines
 - Focus on each sector (retail, production/manufacture, HaFS, **growers**)
 - Key numbers, 'mini-case studies', quotes
 - **Focus on supporting organisations**
 - Conclusions and forward look
 - Full list of organisations committed to the Roadmap, and those implementing TMA (as of Thursday 17th September 2020)

The Food Waste
Reduction Roadmap

Progress Report 2020

September 2020

A thick yellow line that starts from the right side of the word 'Progress', loops around to the right, then down, then left, and finally up to the right side of the word 'Report'.

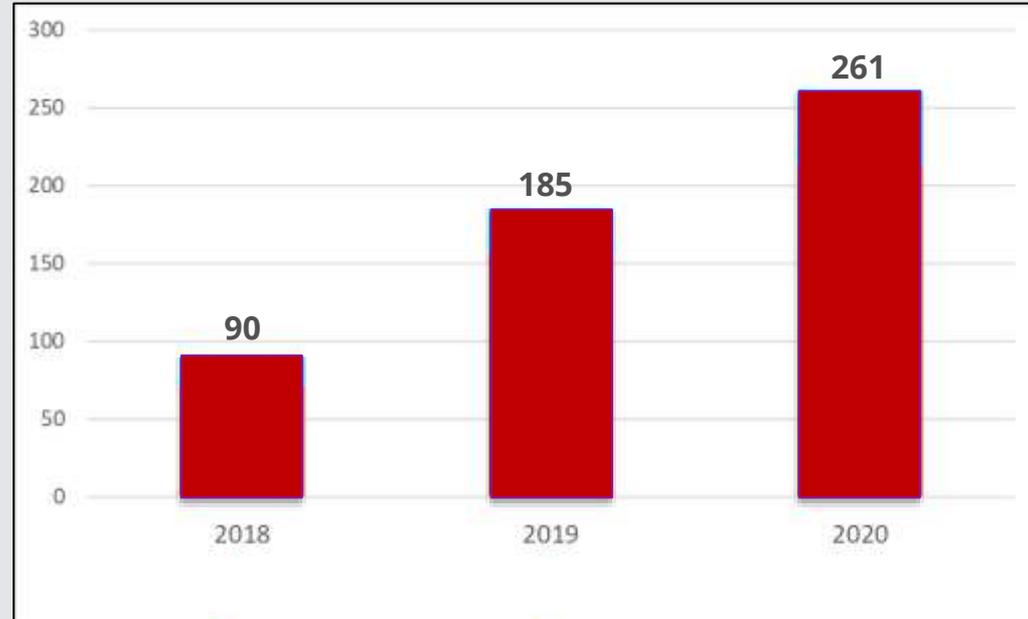
Target
Measure
Act

A yellow arrow pointing to the right, positioned at the end of the 'Act' line.

Overall progress – Committed Organisations



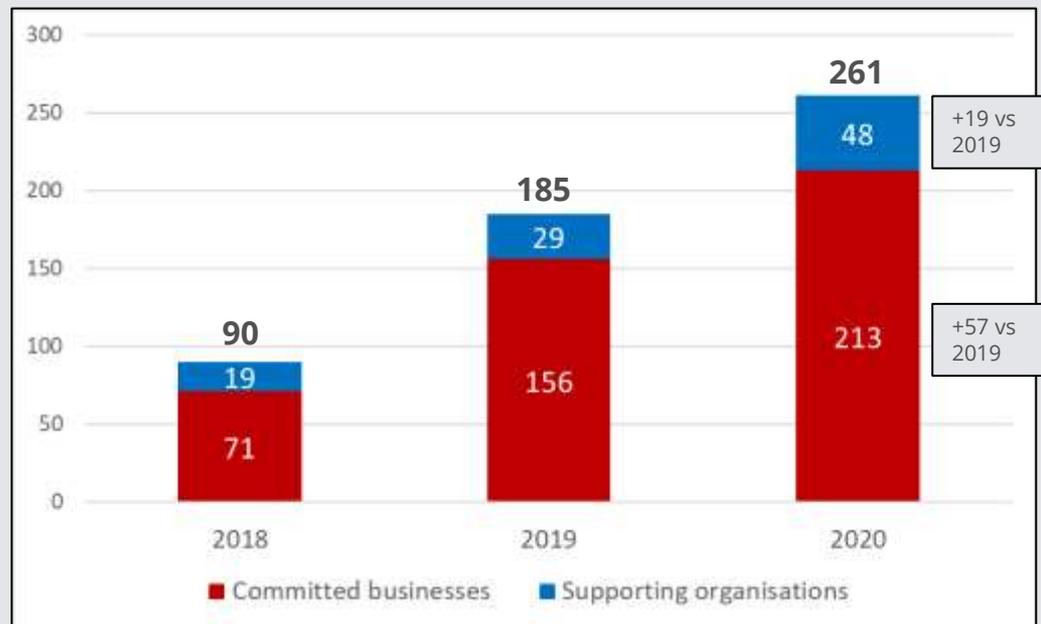
- The number of committed organisations has tripled since launch



Overall progress – Committed Organisations



- The number of committed organisations has tripled since launch
- Businesses committed to the Roadmap have turnovers of £250bn, representing 60% of the overall turnover for these sectors
- This shows excellent progress given the many challenges faced by the food sector over the last year, responding to the Covid-19 crisis, uncertainty around trade deals and a range of other challenging 'asks' on businesses



Overall progress – Committed Organisations



| | September 2018: | September 2019: | September 2020: | | |
|-----------------------------|-------------------------|-------------------------|-------------------------|--|--|
| | Number of organisations | Number of organisations | Number of organisations | Turnover of committed businesses (£bn) | % of sector turnover represented by committed businesses |
| Retailers | 13 | 15 | 16 | 171 | 80% |
| Producers and manufacturers | 47 | 118 | 162 | 53 | 50% |
| HaFS businesses | 11 | 23 | 35 | 24 | 23% |
| Total businesses | 71 | 156 | 213 | 248 | 59% |
| Other organisations | 19 | 29 | 48 | | |
| Total | 90 | 185 | 261 | | |

Overall progress – Implementing businesses



- By mid-September 2020, 171 large businesses had provided evidence to WRAP of implementing Target, Measure Act (all large grocery retailers and 155 other large food businesses)
- This is an increase of 50 in the last 12 months
- Others have begun implementation, for example by undertaking measurement and acquiring data before setting a target

The image shows two overlapping forms from WRAP. The top form is the 'Food Surplus and Waste Data Capture Sheet', which includes sections for 'Company Information', 'Scope of the Food Surplus and Waste Inventory', and 'Data Summary'. The bottom form is the 'Food surplus and waste reporting template', which includes sections for 'Company details', 'Summary', and 'Food surplus and waste reporting table'. The table has columns for 'Description for food waste (include as far as possible)', 'Quantity', and 'Unit'. The table lists various waste management methods such as 'Anaerobic digestion / co-digestion', 'Composting / aerobic processes', 'Incineration / controlled combustion', 'Land application', 'Landfill', 'Soil or wastewater treatment', 'Not inventoried / weighed in', 'Other (including managed) disposal', and 'Not known'. Each row has a 'Quantity' column and a 'Unit' column, with '0 TONNES' or '0 TONS' entered in the units column for each row.

| Description for food waste (include as far as possible) | Quantity | Unit |
|---|----------|----------|
| Anaerobic digestion / co-digestion | | 0 TONNES |
| Composting / aerobic processes | | 0 TONNES |
| Incineration / controlled combustion | | 0 TONNES |
| Land application | | 0 TONNES |
| Landfill | | 0 TONNES |
| Soil or wastewater treatment | | 0 TONNES |
| Not inventoried / weighed in | | 0 TONNES |
| Other (including managed) disposal | | 0 TONNES |
| Not known | | 0 TONNES |

| Description for food waste (include as far as possible) | Quantity | Unit |
|---|----------|----------|
| Redistribution for human consumption* | | 0 TONNES |
| Animal feed | | 0 TONNES |
| By-product materials / biochemical processing | | 0 TONNES |
| Not known | | 0 TONNES |

Overall progress – Implementing businesses



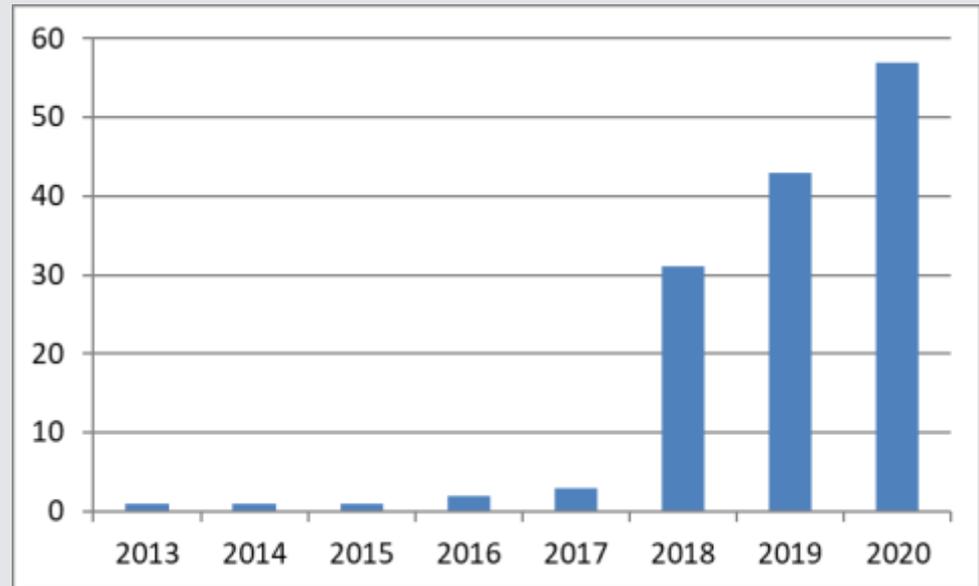
- The combined turnover of the businesses implementing Target, Measure, Act is over £230bn, representing 55% of the overall turnover for retail, production/ manufacturing and HaFS
- In total, around 80% of the businesses now committed to the Roadmap are implementing Target, Measure, Act
- Based on the percentage of businesses that are implementing Target, Measure, Act, WRAP estimates that these businesses are likely to generate around 1 million tonnes of food waste in their own operations, a third of the total UK post-farm gate supply chain food waste
- These businesses will also have the ability to greatly influence food waste arising outside of their own operations, by their suppliers and consumers

Overall progress



- Roadmap and Champions 12.3 best practice is to publicly report food waste data
- >50 UK businesses will report in 2020, the majority of which as part of an initiative announced by Champions 12.3 Chair and Tesco CEO Dave Lewis
- The rate of increase in public reporting does need to accelerate

Numbers of UK food businesses publicly reporting their food waste figures



Lists of businesses committed and implementing TMA



Annex 1

Organisations committed to the Food Waste Reduction Roadmap

Retail (14)

| | |
|--------------------------------------|---|
| Aldi Stores Limited | ✓ |
| Asda Stores Limited | ✓ |
| Boots | ✓ |
| Central England Co-Operative | ✓ |
| Co-op | ✓ |
| Iceland Foods Limited | ✓ |
| J Sainsbury PLC | ✓ |
| Lidl | ✓ |
| Marks & Spencer Simply Foods Limited | ✓ |
| Musgrave Retail Partners NI Limited | ✓ |
| Ocado | ✓ |
| Tesco PLC | ✓ |
| Waitrose Limited | ✓ |
| WM Morrison Supermarkets P L C | ✓ |

(Image from the 2019 Roadmap Progress Report)

The following organisations have committed to the Food Waste Reduction Roadmap and the Target, Measure Act principles:

Updated: 10-07-2020 - Recent additions highlighted & implementers in bold and italic:

Retailers – 15 committed & 15 implemented

- ✓ **ALDI**
- ✓ **Abel and Cole**
- ✓ **ASDA**
- ✓ **Boots**
- ✓ **Co-op Central England**
- ✓ **Iceland**
- ✓ **Lidl**
- ✓ **M&S**
- ✓ **Morrison's**
- ✓ **Musgrave**
- ✓ **Ocado**
- ✓ **Sainsbury's**
- ✓ **Tesco**
- ✓ **The Co-op**
- ✓ **Waitrose & Partners**

Production / Manufacture – 145 committed & 111 implemented

- ✓ **2 Sisters Food Group**
- ✓ **A Gansel Ltd**
- ✓ **A. Espersen A/S**
- ✓ **AB World Foods**
- ✓ **ABF Food Group**
- ✓ **Addo Food Group**
- ✓ **Adkins Bakery Ltd**
- ✓ **Aj & RJ Barber**
- ✓ **Albert Barlett**

(Image from the August version of the published list)

Progress report: 2020

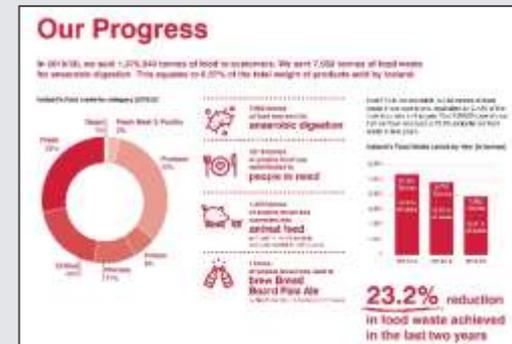
- Retail



Progress 2020: Retail



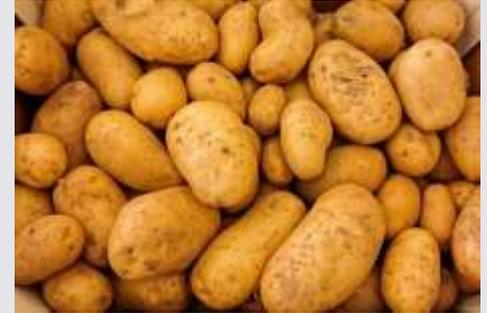
- All large grocery retailers have supported the Roadmap from launch, and others continue to join. All are implementing Target, Measure, Act, and these 16 businesses have a turnover of more than £170bn, (>80% of the sector)
- Five retailers have published comparable time series data, revealing a reduction of 20,000 tonnes of food waste a year, compared to their baselines (Av. 15%). Relative reductions range from 8% to almost 27%
- It is encouraging to see more retailers publishing their own data, but more work is needed to ensure this is reported in a manner that is compliant. WRAP has published new guidance to help retailers with their food surplus and waste reporting



Progress 2020: Retail



- WRAP has been working with some of the major retailers and their suppliers to pilot Whole Chain projects in key sectors where there is high waste in the supply chain and good opportunities to work together on reduction
- The first Whole Chain Food Waste Reduction project got underway earlier this year in a partnership between Sainsbury's and Fullers Foods International and Lamb Weston/Meijer, and others are being scoped out
 - Target of 50 such projects by 2022
- As part of the call for action by Champions 12.3 Chair and Tesco CEO Dave Lewis, more suppliers have expanded their measurement and reporting to include on-farm surplus and waste



Progress report: 2020

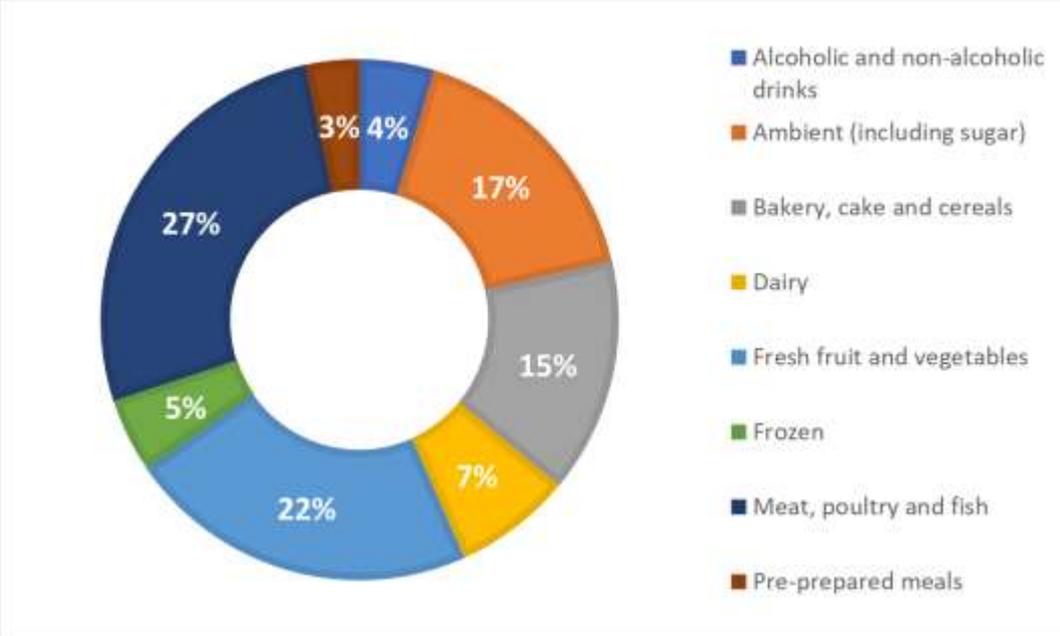
- Production and manufacture



Progress 2020: Production and manufacture



- The number of producers and manufacturers committing to the Roadmap has more than trebled since launch, from 47 to 162, increasing by 45 since last year. Collectively these businesses represent around 50% of the entire sector, by turnover



Progress 2020: Production and manufacture



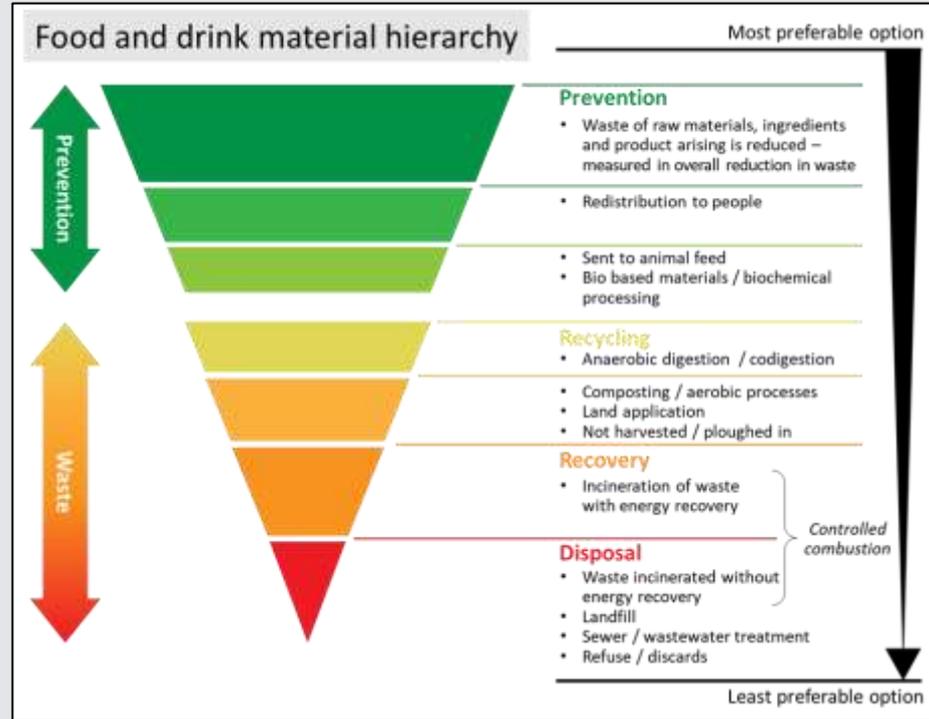
- Over 80% of the producers and manufacturers have provided evidence of implementing Target, Measure, Act
- 40 businesses have published data comparable to earlier years, and between them delivered a 17% reduction in food waste, saving ca. £250m of food from becoming waste (>160,000 t)
- Reductions range from <5% to >70% (15 between 10% and 35%)



Progress 2020: Production and manufacture



- Insights from businesses publishing comparable historical data:
 - 30 businesses report a reduction in food waste (% and absolute)
 - 2 report zero food waste
 - 8 businesses report an increase in % food waste (new products/product lines; **move to AD from animal feed**)



Progress 2020: Production and manufacture



- Wide range of approaches used to reduce food waste:
 - Embedding food waste reduction into corporate strategies, staff training, KPIs
 - Reducing discrepancies between forecasting and supply, through collaboration with suppliers and customers
 - Optimising harvesting of fresh produce
 - Reviewing specifications for ingredients and products to better match production and customer needs
 - Planning production to reduce the amounts wasted –by sequencing production for different products to reduce need for cleaning
 - Establishing systems for regular monitoring of food waste at a product / line level
 - Reducing damage and spillages from lines through improved maintenance, new equipment
 - Reviewing the potential for products previously sent to waste to be diverted / repurposed into products for sale (including through innovative new products, or new channels)
 - Reacting quickly to identify sales routes for products at risk of ending up as waste, through collaboration with retail customers
 - Packaging innovations to increase product shelf-life, in the supply chain and at home
 - Diverting samples taken for non-invasive QC testing to redistribution instead of disposal
 - Collaborating with redistributors to make surplus food available at more convenient times, with longer shelf-life and on projects to capture ‘harder to reach’ surplus food

Progress report: 2020 - HaFS



Progress 2020: HaFS



- The number of HaFS businesses committing to the Roadmap has trebled since launch, to 35, an increase of 11 since last year. Collectively this represents over 20% of the entire sector, by turnover
- Despite the current challenges, there are many examples of how the sector has positively responded to minimise the amount of surplus food ending up as waste
- BaxterStorey is the first HaFS business to report food surplus and waste publicly, according to the Roadmap guidelines



Progress 2020: HaFS



Thwaites

Seeing is Believing – putting food waste reduction into practice.

Having signed up to the Roadmap in August 2019, Thwaites launched a food waste tracking trial in September using the Guardians of Grub tools.

During week 1 food waste was measured under “business as usual” conditions, to set a baseline. In weeks 2 to 4 a reduction target of 50% was set to actively reduce waste, through changes to operational methods, using the Guardians of Grub tool kit (Thwaites found that the tracker sheet was particularly useful) supported by weekly calls.

Investment was minimal (luggage scales, clear refuse sacks, clear plastic tubs). Over the four weeks all three sites saw a significant reduction with an average 38% reduction in food waste.

Greene King

Greene King holds itself fully accountable for the waste it generates and for the communities that it operates in. For this to be sustainable, Greene King needed to create a ‘closed loop’ waste backhaul solution.

The first step in this process was to partner with a distributor who supported this aspiration, along with a waste management partner, who looked beyond bin lifts and collections. The backhaul solution meant that staff needed to separate food into the correct bin.

This helped deliver better data capture to help Greene King monitor food wastage levels and target food waste reduction. For example, colour-coded bins were used to support correct waste segregation, investment which has paid for itself with a 29% reduction in overweight bin costs, reducing general waste bins in 2019 by 10%.

Olympia London

Recognising food waste as one of the biggest sustainability challenges, Olympia London decided to extend its efforts to tackle the issue, partnering with WRAP in the national campaign ‘Guardians of Grub’ to track food waste onsite by measuring spoilage, preparation, inedible and plate waste. Olympia London encouraged employees to measure their own food waste and shared helpful tips on portion control, using a single ingredient to create multiple dishes, smarter grocery shopping and reutilising leftovers and trimmings; all shared via the venue’s internal communications channels.

Motivating event organisers and getting them involved before the shows was crucial to implement the campaign. Working with each participating organiser, the venue also compared previous events’ statistics to map target areas and create a tailored solution whenever possible. After the four initial months of campaign, from September–December 2019, the venue had reduced its total food waste by 17% compared to the previous year.

Progress report: 2020

- Supporting organisations



Supporting organisations

- Supporting organisations are critical to the success of the Roadmap, through the work done to recruit and help businesses to implement **Target, Measure, Act**
- There are now almost 50 supporting organisations who contribute in a variety of ways, including actively using their channels to promote the Roadmap at events, working groups and workshops
- Many contribute to the development of guidance and other resources to help businesses to **ACT** on food waste
- Redistribution organisations have played even more of a crucial role this year



The Food Waste Reduction Roadmap
Target Measure Act

suez **wrap** **IGD**

Active support...what we've delivered to date:

- Hosted an internal webinar for over 20 SUEZ Key Account Managers to raise awareness of the FWRR and enable them to act as advocates for the FWRR and food waste reduction in its wider sense.
- Issued a press release announcing SUEZ as a signatory to the FWRR, sharing the release and coverage across our social channels, promoting the FWRR.
- Organised and hosted a webinar jointly with Let's recycle.com in May 2020 to discuss the FWRR with over 330 sector stakeholders.

The Food Waste Reduction Roadmap
Target Measure Act

VEOLIA **wrap** **IGD**

Active support...what we've delivered to date:

- We actively embraced the UKFWRR by presenting the Roadmap at a national sales team meeting to introduce Veolia's 40 Key Account Managers (KAMs) in December 2019 in the suggested plan for engaging their customers.
- We have developed feedback mechanisms for KAMs to monitor engagement progress with target businesses.
- We hosted and organised an external webinar to over 70 business customers in February 2020 on the merits and support on offer to these businesses that sign up to the FWRR.
- We have helped with the recruitment of two of the UK's major quick service restaurants and other hospitality sector businesses to the FWRR and are currently supporting them to develop a robust data baseline and ongoing reporting mechanisms.

View our webinar [here](#)
www.wrap.org.uk/food-waste-reduction-roadmap

Target Measure Act

How the Sheraton Grand Hotel & Spa Edinburgh cut waste 64%

BY LIZASHLEY 17 FEBRUARY 12, 2022

Share Print Email Facebook Twitter

Use [Greenprint Case Study](#)

bsi. **wrap**

GUARDIANS OF GRUB

Redistribution labelling guide

Open label re-storage advice and food type for food safety

CFA CATERERS FOOD ASSOCIATION

fwd FEDERATION OF WHOLESALE DISTRIBUTORS

wrap



Publication



Target
Measure
Act



Publication



- The report, resources and new case studies will be published on **Thursday 24th September** (00:01am)
- Press release issued Tuesday 22nd September under embargo
 - Aimed at trade press and selected nationals
 - To be shared with committed organisations after this webinar
- Social media activity by WRAP/IGD, and others
 - **Hashtags:** #TargetMeasureAct #foodwaste #FoodWasteReductionRoadmap #Courtauld2025 #SDG123
 - **Accounts:** @WRAP_UK @Comms_IGD @MarcusGover
- Other announcements likely from several businesses (on the day or shortly afterwards)
- Champions 12.3 Annual Report and comms later on the 24th September

Champions 12.3 report and call to action

(images are from 2019 versions)



CHAMPIONS 12.3

HOME ABOUT PUBLICATIONS FREE

RELEASE: MAJOR FOOD RETAILERS & PROVIDERS JOIN NEW “10X20X30” FOOD LOSS AND WASTE INITIATIVE

Contact:
Jillian Holzer, World Resources Institute, jholzer@wri.org, +1 202-264-0567

Commit to Engage Supply Chains in Halving Food Loss and Waste by 2030

New York (September 24, 2019) – Several of the world’s largest food retailers and providers have signed on to a new initiative to engage their supply chains in the fight against food loss and waste. Called “10x20x30,” the initiative brings together 10 of the world’s biggest food retailers and providers to each engage with 20 of their priority suppliers to aim to halve rates of food loss and waste by 2030. This private sector commitment is designed to be a significant advancement toward the United Nations’ Sustainable Development Goal (SDG) Target 12.3, which calls for a 50% reduction in food loss and waste by 2030 worldwide.

10x20x30’s founding partners are AEON, Ahold Delhaize, Carrefour, IKEA Food, Kroger, METRO AG, Pick n Pay, The Savola Group, Sodexo, Tesco, and Walmart. Participants include 5 of the 10 largest food retailers in the world, the world’s 2nd largest food service provider, and leading food retailers in regions such as southern Africa and the Middle East. Combined, participants operate in more than 80 countries.

CHAMPIONS 12.3

SDG TARGET 12.3 ON FOOD LOSS AND WASTE: 2019 PROGRESS REPORT

12 RESPONSIBLE CONSUMPTION AND PRODUCTION

An annual update on behalf of Champions 12.3

EXECUTIVE SUMMARY

Highlights

- Sustainable Development Goal (SDG) Target 12.3 aims to halve global food waste at the retail and consumer levels and reduce food losses, including postharvest losses, along supply chains, by 2030.
- More governments and businesses should adopt the Target-Measure-Act approach to reduce food waste: (1) **set a reduction target aligned with SDG 12.3**, (2) **measure** their food loss and waste to identify hotspots and to monitor progress, and (3) **act boldly** to reduce food loss and waste.
- Governments representing 50 percent of the world’s population have set an explicit national target in line with SDG 12.3. However, governments representing just 12 percent of the population are measuring food loss and waste, and countries representing just 15 percent of the world’s population are pursuing reduction actions at scale.
- Of the world’s 50 largest food companies, more than two-thirds have set targets in line with SDG 12.3, more than 40 percent are measuring their food loss and waste, and one-third are pursuing actions at scale to reduce waste in their own operations.
- In order for SDG 12.3 to be achieved, more governments need to urgently set targets, measure, and act boldly to reduce food loss and waste. Businesses need to increase efforts to engage their suppliers (beyond multiplying orders) and increase public reporting of their food loss

ABOUT THIS PUBLICATION

SDG Target 12.3 on Food Loss and Waste (2019) Progress Report is the fourth in an annual series of publications providing an assessment of the world’s progress toward achieving SDG 12.3. SDG 12.3 aims to “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.” Inspired on behalf of Champions 12.3, this publication seeks to inform decision makers in government, business, academia, and civil society about recent advances and what remaining steps need to be addressed if the world is to achieve the target. The 2019, 2017, and 2018 Progress Reports can be found at <http://www.champions123.org>.

AUTHORS

This publication was prepared by Katie Flanagan, Brian Lipinski, and Lisa Schemata of the World Resources Institute.

The authors thank Champions 12.3 and their associates for reviewing and providing helpful input on draft versions of this publication. See Acknowledgments.

ABOUT CHAMPIONS 12.3

Champions 12.3 is a unique coalition of more than 100 global leaders from around the world published

Progress 2020: Key messages



- The UK is seen as an 'exemplar', with comprehensive interventions resulting in a 27% reduction in food waste
- Excellent progress has been made under the Roadmap, with significant increases in levels of commitment, and businesses across all sector implementing TMA
- Businesses are demonstrating the benefits (£300m; 180,000 t), with some already achieving $\geq 50\%$ reductions
- Momentum is growing around business collaboration, and 'whole chain' projects
- There is much more to do to ensure SDG12.3 is achieved, and there is more support than ever available from WRAP, IGD and other organisations
- Around 400 large businesses not yet committed, and more of those who are need to implement TMA and publish their data, and engage with suppliers and customers
- Mandatory food waste reporting, aligned with the Roadmap, would accelerate progress and transparency

Q&As



(Reminder to use the Chat function, and to all participants)



TMA support and additional resources



TMA Engagement/Support



- WRAP have recruited an engagement team with sector specific experience to support large businesses to implement Target, Measure, Act
- This can be in the form of one to one or one to many basis (e.g. webinars)

Core Business Engagement Team

Ian Bowles
(Retail & Manu)



Hugh Jones
(HaFS & Manu)



Darren Smillie
(Fish and Manu)



Gavin Milligan
(Fresh and Manu)



Dave Clarke
(Impulse/Frozen)



Ashley Robb
(Wholesale/HaFS)



[supported by other WRAP business account managers and technical specialists]

Types of support available



- Typically the types of support can consist of:
 - Presenting to internal stakeholders up to board level to support engagement and gain buy in (the business case)
 - Upskilling functional managers/teams on the Roadmap guidelines, definitions, reporting templates etc.
 - Supporting the completion and validation of data reporting template (note this is not formal data assurance)
 - Guidance on measurement methodologies, reporting options, developing waste prevention action plans – referencing examples of industry best practice
 - Help businesses maximise the redistribution of surplus food to those in need
- Work with businesses to develop case studies to support public reporting and PR
- More tailored support is available for smaller businesses via Trade Bodies and other supporting organisations (e.g. webinars)

To find out more get in touch via our email address - **FoodWasteRoadmap@wrap.org.uk**

Existing resources for implementing TMA



Sector specific guidance

These will provide additional guidance on measuring and reporting food surplus and waste, specific to particular sectors and for use alongside the UK measurement and reporting guidelines.

Download meat processing guidance

Download dairy processing guidance

Download fresh produce guidance

Download retail guidance

Download HaFS guidance

Download food waste to sewer guidance

Data Capture Sheet and Reporting Template

This sheet and template are intended for use by all large UK food businesses and are consistent with the FLW Standard and The Food Waste Atlas.

Download Data Capture Sheet

Download Reporting Template

UK measurement and reporting guidelines

Common guidelines for UK companies in measuring and reporting food surplus and waste data, consistent with the Food Loss and Waste Standard (FLW).

Download

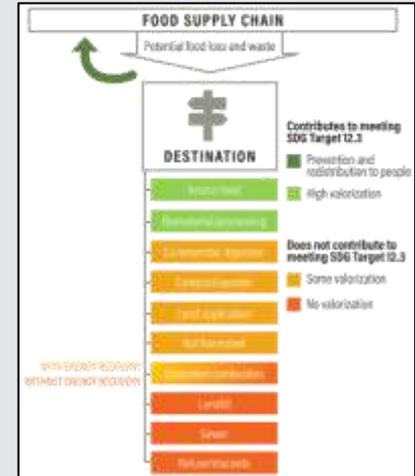
www.wrap.org.uk/food-waste-reduction-roadmap

Updated guidance on measuring food waste to sewer in manufacturing



Why do we need this guidance?

- One of the 8 food waste destinations **included in the interpretation of SDG12.3**; low down the hierarchy
- Food waste in effluent **can be a very significant proportion** of the total for businesses, across sub-sectors
- The **most challenging destination to measure** because you often can't directly access / measure the waste
- Many businesses have excluded waste to sewer from their initial measurements as they seek to **develop an approach**
- Key **milestone in the Roadmap** by 2022: *"Food waste to sewer is being robustly and routinely quantified, using agreed approach. Re-baselining undertaken, where needed."*



Updated guidance on measuring food waste to sewer in manufacturing



How we set about preparing it

- We've focused initially on **food producers / manufacturers** as we know it can represent a significant proportion of their food waste and many will have the data needed for the calculations already
- Built on WRAP's existing guidance to provide **more options and advice** alongside additional practical examples
- **Consulted with experts** from industry, trade bodies, relevant public bodies and specialist consultancies

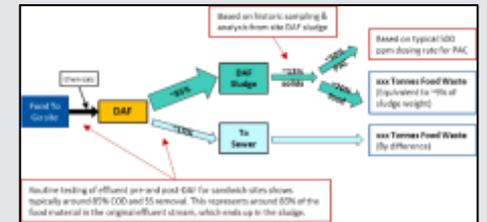
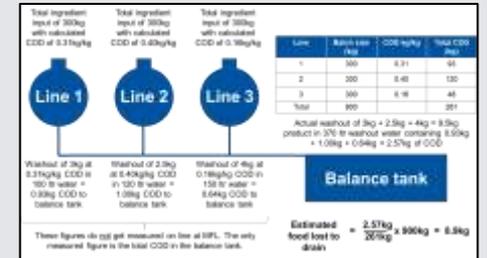
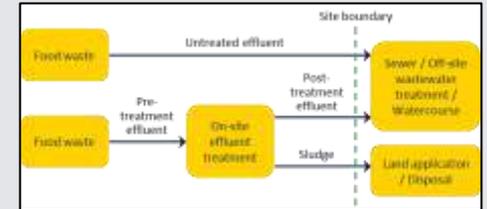


Updated guidance on measuring food waste to sewer in manufacturing



Key content

- Different **methodologies are described and compared**, including an analytic approach, direct approach and mass balance approach
- Includes guidance on **measuring food waste in sludge** from on-site treatment of effluent
- **Worked examples** show how calculations can make use of existing data that many businesses will already have
- **Real-life case studies** share how others have measured food waste in effluent and the challenges they've overcome



New guidance for biomaterials to come



- Waste prevention destination
- Uncertainty around classification
- Review of academic literature
- Consultation with researchers and practitioners
- Consultation with regulators
- Consistent with the treatment of energy products in the material hierarchy



Whole Chain food waste reduction plans

The logo for Target Measure Act, featuring the text 'Target Measure Act' in a dark blue, sans-serif font. The word 'Target' is on the top line, 'Measure' is on the middle line, and 'Act' is on the bottom line. To the right of the text are three yellow arrows: a curved arrow pointing up and right, a curved arrow pointing down and right, and a straight arrow pointing right.

Target
Measure
Act



New guidance on whole chain food waste reduction plans



A 'whole chain food waste reduction plan' (WCP) involves businesses **working together across the end-to-end supply chain to take joint actions that reduce farm to fork food waste.**

Why do we need this guidance?

- Where food waste is manifested is not always where it is caused; **decisions in one part of the chain can impact food waste elsewhere** (sometimes without visibility)
- Increasing expectation on businesses to **take responsibility for their end-to-end supply chains** and to support consumers with reducing food waste
- Roadmap supporters have **committed to 'Target Measure Act'** on food waste, including taking action to reduce their own food waste, **work in partnership with suppliers** and help consumers reduce food waste
- Key **milestone in the Roadmap** by 2022: *"50 active whole chain FWR plans in place"*

New guidance on whole chain food waste reduction plans



A comprehensive toolkit to equip businesses in how to:

1. **Target** products, partners and processes
2. Gain senior **support** and secure resources
3. Onboard supply chain **partners**
4. Identify **opportunities** through sharing and analysis of data and by “walking the chain”
5. Deliver **change** through trialling and embed new ways of working
6. Measure and share **successes**



New guidance on whole chain food waste reduction plans



Engagement tools

Shorter, “**executive summary**” to gauge interest and engage at a senior level



| Stage | Questions / actions to consider | KPIs & benchmarks |
|---------------------------|--|---|
| Farm | <ul style="list-style-type: none">Are the quantity and tonnes of milk surplus* and waste** monitored on farm?If milk waste occurs, how is it disposed of and could alternative uses be found?Are there any instances in which milk waste occurs because of customer specifications, other requirements, collection arrangements, etc.? | <ul style="list-style-type: none">Surplus & waste % is better than average Industry Reference Values (0.3% - 3.2%) |
| Dairy | <ul style="list-style-type: none">Are milk rejections from processing monitored over time and information provided back to farm?Have other causes of waste from processing been identified – e.g. through process mapping?Could alternative uses be found? (examples: salty whey bust, strenuous by re-education)Are there any instances in which milk waste occurs because of customer specifications or other requirements (e.g. MIDG), etc.? | <ul style="list-style-type: none">% rejections% waste in processing% retail rejections (could benchmarks be developed with Dairy UK?) |
| Transport/ Storage | <ul style="list-style-type: none">Are wastes that occur in transport / storage monitored (e.g. leaks / breakages)? | <ul style="list-style-type: none">% waste in distribution (typically <3%) |
| Retail | <ul style="list-style-type: none">Are wastes that occur in retail outlets monitored (e.g. leaks / breakages / out of date cook)? Previous research has identified the most common causes of milk waste as leaks/drop linked to bottle and roll-cage interaction. | <ul style="list-style-type: none">% waste at retail outlet (typically <2%) |
| Household | <ul style="list-style-type: none">Has WAPF guidance for on-pack labelling and storage guidance been applied?Could other innovations or customer communications help reduce waste at home? Top opportunities are identified in WAPF Retail Survey (p31) | <ul style="list-style-type: none">KPIs & benchmarks in WAPF Retail Survey (p32) |

* Milk surplus on farm = milk not utilised/used but used (e.g. on farm by their own, or for other purposes)
** Milk waste on farm = milk disposed to dump, spread on land, or sent for waste treatment (e.g. AD)

Food Waste Reduction Roadmap

Whole Chain Food Waste Reduction Plan (2018)

Existing **end-to-end reviews** could have their food waste focus enhanced by including **pertinent sector-specific questions or KPIs** (and/or extending their scope onto farm, or down to consumer).

New guidance on whole chain food waste reduction plans



The **first WCP project** got underway earlier this year looking at the frozen chips and potato supply chain.

Sainsbury's

Lamb Weston
SEEING POSSIBILITIES IN POTATOES



After '**walking the chain**' together from farm to factory to warehouse to retail store, a number of opportunities were identified and are being progressed.

How can WRAP support?

For businesses willing to **share key learnings** with the industry, WRAP can provide hands-on support:

1. Shaping of the initial **project plan**
2. **Facilitation** of project meetings
3. Providing a **check-in point** for participants
4. Sector-specific **expertise** in food waste reduction
5. Co-development of **case studies** / comms

Q&As



(Reminder to use the Chat function, and to all participants)





Department
for Environment
Food & Rural Affairs

Consultation on mandatory food surplus and waste reporting by food businesses of an appropriate size in England



Contents

- Introduction
- Case for regulatory action
- Purpose of consultation
- Key chapters of consultation
- Timeline
- Questions

Introduction

- Sustainable Development Goal 12.3
- Courtauld 2025 food waste target
- Resources and Waste Strategy



~5%

Of UK territorial GHG emissions are associated with food waste



2.9 million tonnes

Of UK food waste comes from businesses

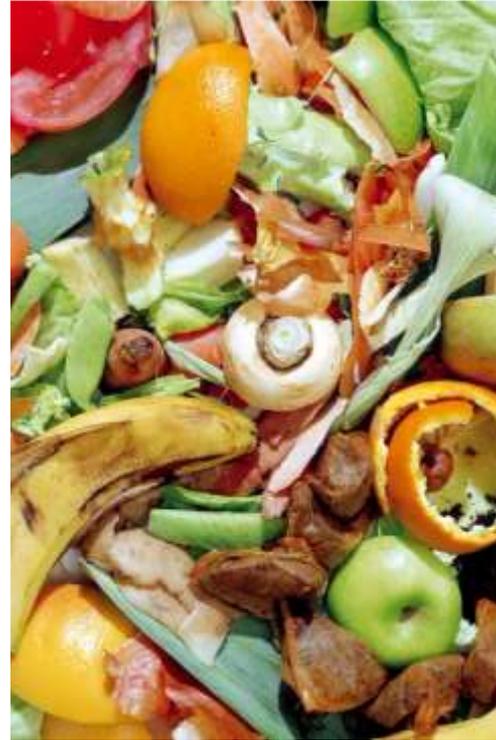


19 billion

The value of total food wasted in the UK

The case for regulatory action

- Environmental benefits
- Economic benefits
- Explored voluntary options
- Meet targets on food waste reduction
- Data to inform policy



Purpose of consultation

To seek YOUR views on the detail of the proposed regulations to make reporting of food surplus and waste mandatory for food businesses of an appropriate size in England.

Key chapters of consultation

- Surplus food
- Businesses within scope
- Businesses of an appropriate size
- Reporting requirements
- Enforcement



Surplus food

Food that goes to the following destinations should not be regarded as food waste and therefore remains non-waste, food surplus:

- Redistribution to people (e.g. through a charity or commercial redistributor)
- Animal feed
- Bio-based materials/biochemical processing (e.g. feedstock for other industrial products).

Businesses within scope

- Agricultural primary food producers
- Food manufacturers
- Food retailers
- Caterers
- Foodservice organisations
- Hospitality and food service (restaurants, pubs, quick service restaurants, takeaways including those that operate as part)
- Internet-based organisations that process, distribute or produce food
- Food distribution and transportation companies, including hauliers
- Commercial food redistribution organisations
- Animal feed producers

Businesses of an appropriate size

Large food businesses

Where a company exceeds two or more of the following criteria within a financial year:

- 250 employees
- Annual turnover of £36m
- Annual balance sheet total of £18m

Medium food businesses

Those which meet two of the following:

- between 50 and 249 employees
- Annual turnover between £10.2 million and £35.9 million
- Annual balance sheet total between £5.1 million and £17.9 million

Reporting requirements

- Based on the Food Waste Reduction Roadmap
- Primary production
- Separation of food and inedible parts
- Transparent reporting
- Measure in line with fiscal year
- Report data within 3 months of end of fiscal year

Enforcement

We are considering several measures for enforcement of the regulations:

- Monetary penalties
- Publicity notices
- Enforcement undertakings
- Compliance notices

Timeline

Working towards publishing the consultation in November 2020



Department
for Environment
Food & Rural Affairs

Questions



Department
for Environment
Food & Rural Affairs

Thank you

Amber Mitchell, Food Waste Prevention Team

Amber.Mitchell@defra.gov.uk

Q&As



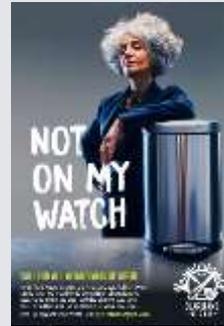
(Reminder to use the Chat function, and to all participants)



'Live' opportunities / coming up

- Continue to support Love Food Hate Waste
- Support WRAP's new (complementary) campaign, Wasting Food: It's Out of Date
 - Launching 16th October (World Food Day)
- Find out more about Guardians of Grub: Becoming a Champion
 - Recruiting for pilots now

wrap



Pilot phase - Guardians of Grub: Becoming a Champion

On-line learning helps HaFS sector to develop skills throughout organisation to track and reduce wasted food

- free to join
- live now

- **Pilot Pack**
www.guardiansofgrub.com/becoming-a-champion
- **September**
 - Pilot live
 - Course takes around 8 weeks (data required for 8 weeks)
- **Mid December - last enrolment**
- **End Feb – close of pilot and next steps**

- **Monthly progress reports (£/CO2e/kg)**
- **Certificates (each Level)**
- **Case studies**
- **Podcasts**
- **Templates**
- **Guidance**

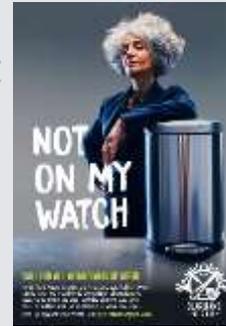


**BECOMING A
CHAMPION**

'Live' opportunities / coming up



- Continue to support Love Food Hate Waste
- Support WRAP's new (complementary) campaign, Wasting Food: It's Out of Date
 - Launching 16th October (World Food Day)
- Find out more about Guardians of Grub: Becoming a Champion
 - Recruiting for pilots now
- Food Waste Awareness Week (1st March 2021)



Close



Andrew Parry

andrew.parry@wrap.org.uk

Peter Worsey

FWR Roadmap Lead

peter.worsey@wrap.org.uk

Ian Palmer (Comms)

ian.palmer@wrap.org.uk

Amber Mitchell

amber.mitchell@defra.gov.uk

foodwasteroadmap@wrap.org.uk

www.guardiansofgrub.com/becoming-a-champion

wfiiod@WRAP.org.uk

