

Waste prevention in food & drink manufacture & retail

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Overview

- Context, circular economy and Courtauld Commitment
- Reducing waste in manufacture and retail
- Q&A



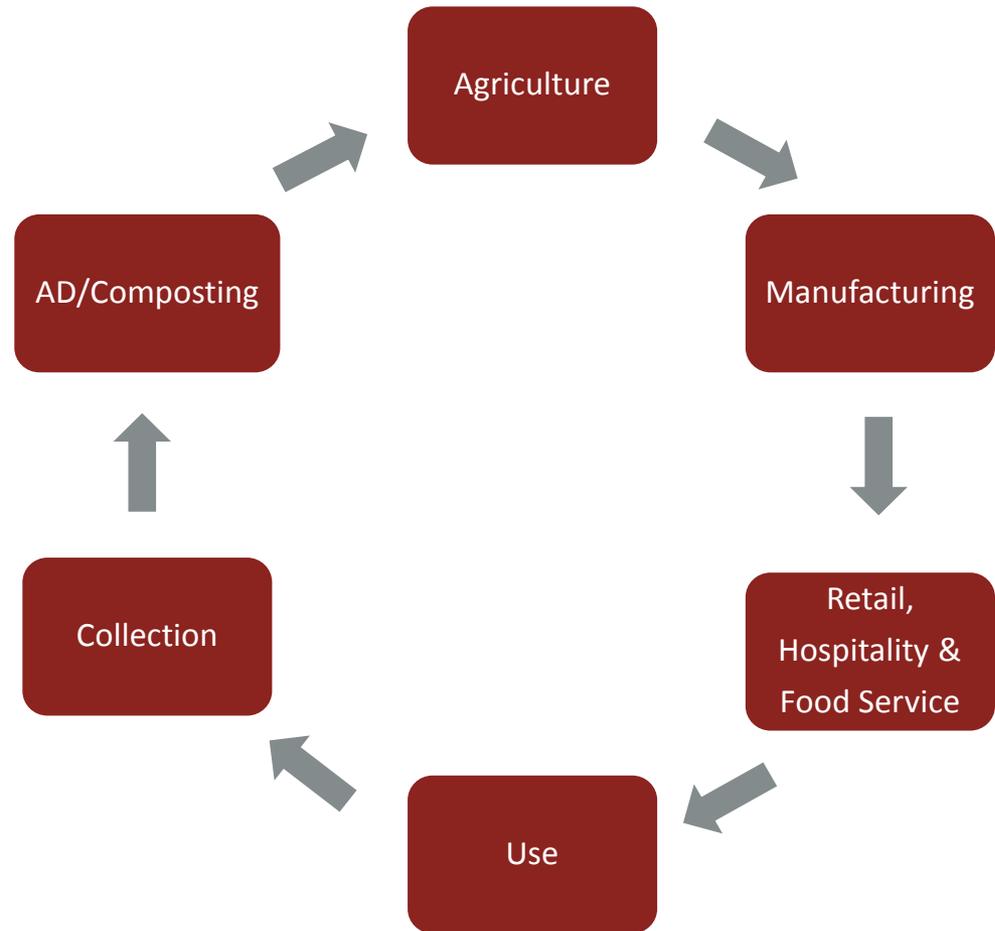
Food and Drink Circular Economy

Every year the UK generates **15m tonnes** of food waste . Waste at manufacturing and retail is valued at **£5bn**.

Consumers are spending **£12bn** on food that is not eaten, while Local authorities spend hundreds of millions of pounds collecting and landfilling food waste.

The majority of this waste can be prevented. And the unavoidable part can be processed into a valuable resource.

WRAP is supporting industry in all parts of the food and drink sector. By building a more efficient circular economy we can help to deliver a more competitive industry, that creates jobs and sustainable growth.



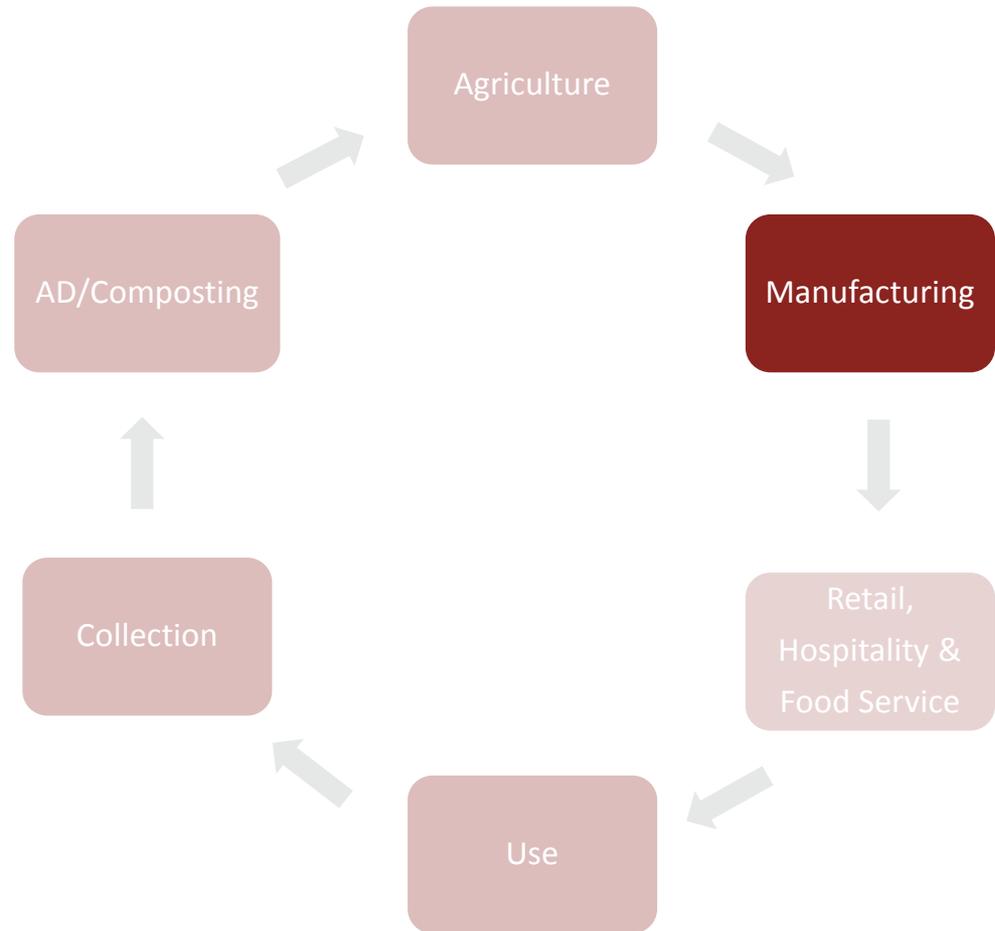
Find out more at www.wrap.org.uk/food

Food and Drink Circular Economy

WRAP works in partnership with leading retailers, brand owners, manufacturers and suppliers.

Through the **Courtauld Commitment** we have helped signatories reduce supply chain waste by **8.8%*** – reducing their costs and freeing up resources that can be re-invested.

- Signatory **Morrisons** worked with **Kerry-Noon** have reduced product waste at the point of manufacture by **33%**, reduced waste in store and kept availability on-shelf.



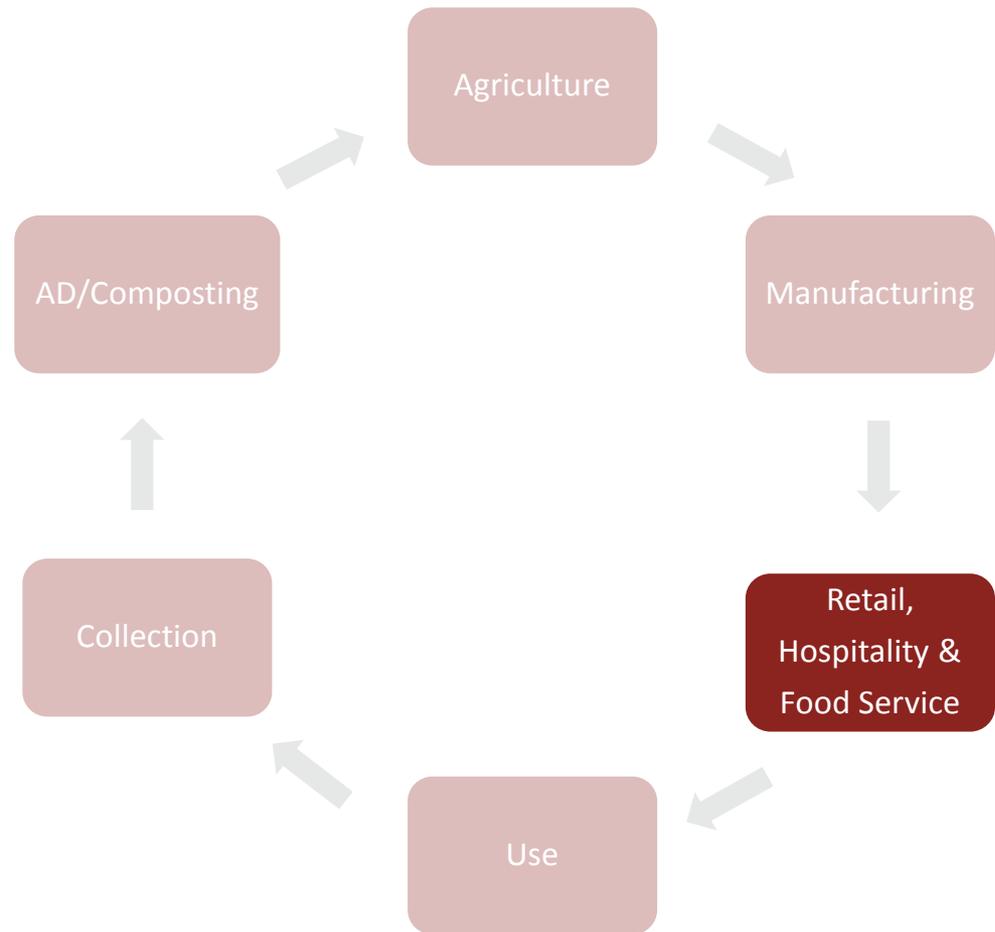
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* against 2009 baseline
** excluding embodied water in products

Food and Drink Circular Economy

Under the **Courtauld Commitment** retailers and brands have made significant improvements in their supply chains to help reduce food waste.

- **Sainsbury's** Real Time Supply Chain System which has cut product waste by 2%.
- **Musgrave Group/United Biscuits** improved forecasting resulted in a drop in promotional waste by over 13%.
- **Marks and Spencer's** worked with **Uniq** to optimise sandwich ranges



Food and Drink Circular Economy

We've helped retailers and brands to make changes to products, packaging and confusing labelling.

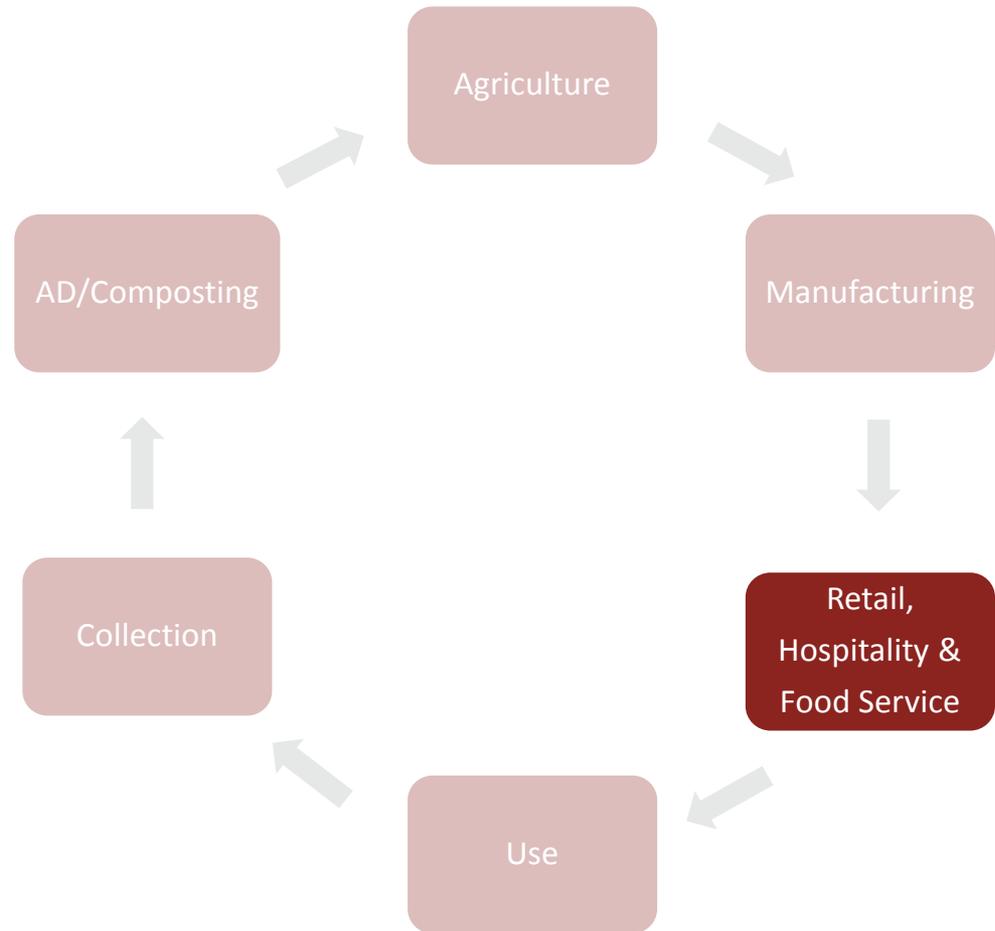
- **Warburton's** removed 'Display until' dates from their products.
- **Kingsmill** produced pack sizes better suited to today's households 'Little Big Loaf'

Our **On-Pack Recycling Label** helps to make it easy for consumers to recycle packaging. **Over 75,000** product lines have now adopted our labelling.

Retailers have used our research to develop their own consumer campaigns:

- **Sainsbury's** "Love Your Leftovers"
- **Morrison's** "Great Taste Less Waste"
- **The Co-operative's** Food Lover till screens

Find out more at www.wrap.org.uk/food



Food and Drink Circular Economy

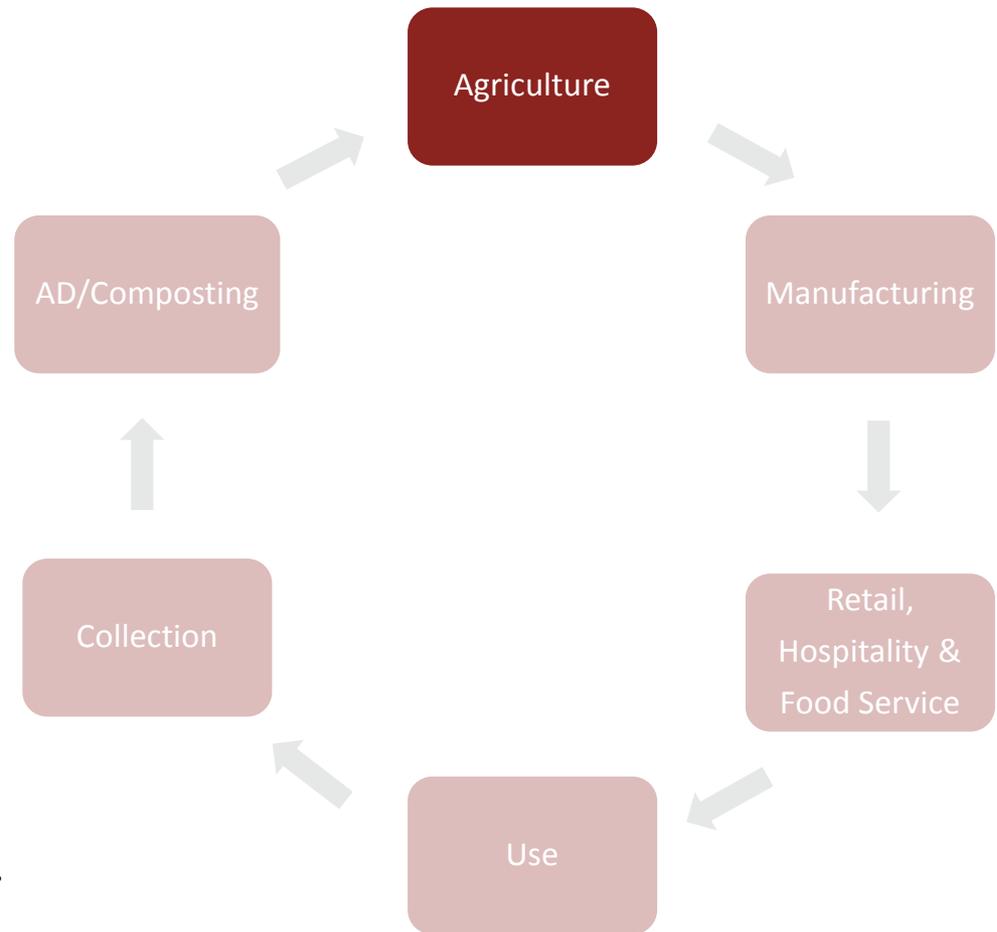
WRAP is also investigating how digestate can be used to grow biomass crops on marginal and brownfield land, not suitable for agricultural use.

- At a former landfill, **Burnstump**, digestate is being trialled to fertilise energy crops.

We have produced **resource maps for Meat, Fish, Fruit and Veg, and Drinks** – Highlighting opportunities in agriculture to reduce waste and economic losses.

Improving real time forecasting of field production and picking cycles the 5-10% loss of lettuce in field* can be reduced by matching supply with demand fluctuations.

Find out more at www.wrap.org.uk/dc-agri
Find out more at www.wrap.org.uk/food



*in the UK

WRAP

Working together for
a world without waste

All Actively Working with WRAP....



Courtauld Commitment 2 - targets

3 targets, 3 years (2010-2012):

Packaging Target

To reduce carbon impact of packaging **by 10%**

Household Food & Drink Waste Target

To reduce household food and drink wastes **by 4%**

Supply Chain Product Waste Target

To reduce traditional grocery product waste in the grocery supply chain **by 5%**

Why is there food waste in manufacture & retail?

- Too many reasons to count
- Many are behavioural and systems
- Some are mechanical / capex

How do we tackle it?

- Too many ways to count!
- Supporting behaviours which prevent waste
- Working across the supply chain
- Collaborative effort

Preventing waste in manufacture and retail

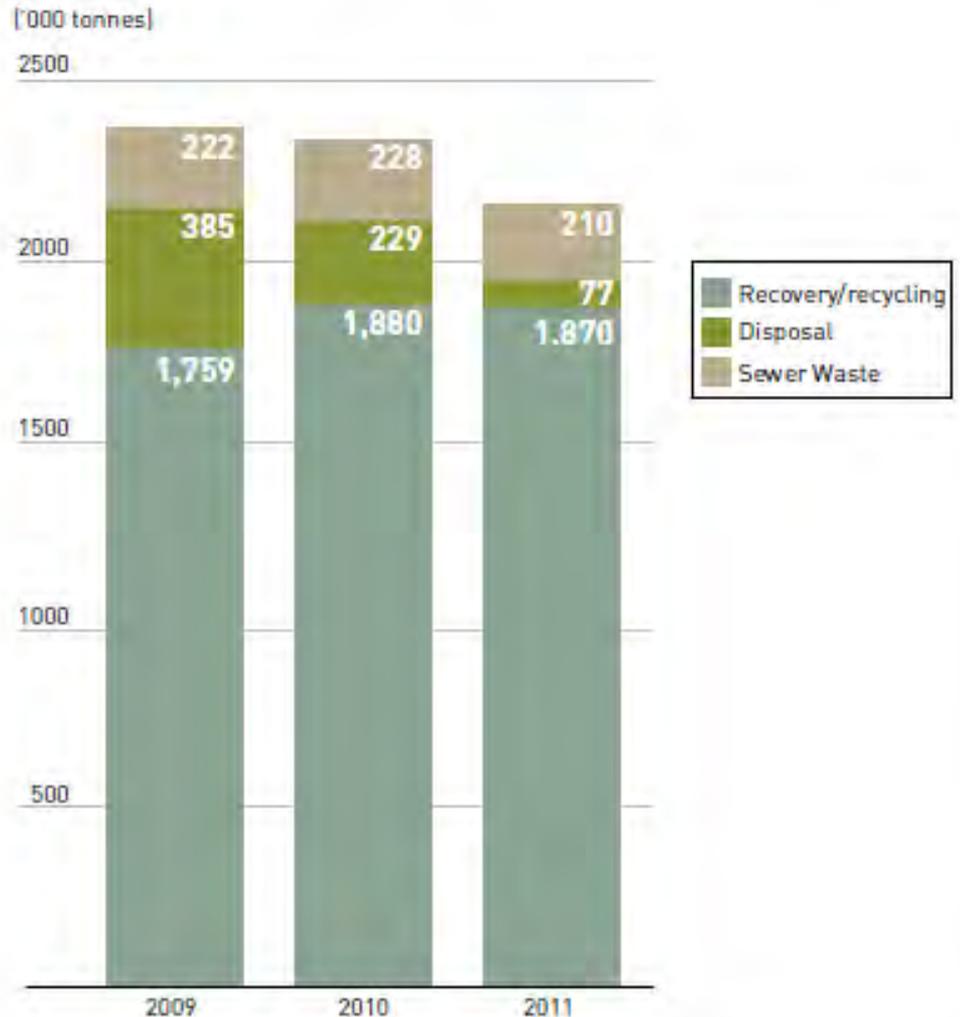
- Set a waste prevention target
- Use data to prioritise
- Use continuous improvement principles
- Look at systems & process changes
- Increase redistribution



Set a waste prevention target & use data to prioritise

CC2 2011 progress graph shows that the opportunity to divert waste from landfill has largely been exhausted and reductions at source will now be paramount

Graph 2: Supply Chain Waste

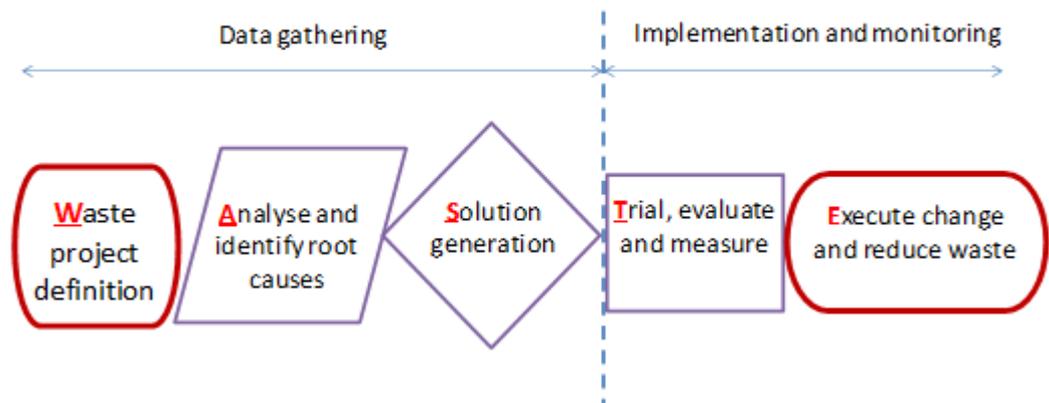


Use continuous improvement techniques

- Multi-site manufacturer
- Across a supply chain e.g. retailer – manufacturer
- Basis of WRAP Waste Prevention & Implementation work
- Guidance and case studies online
- New guidance and case studies based on 2010-12 work coming soon

Category	Companies
Biscuits / Snacks / Cakes	MUSGRAVE GROUP, United Biscuits
Floral	Sainsbury's, WORLDFLOWERS
Ready Meals	MORRISONS, KERRY, NOON
Citrus	TESCO, MMS
Salads	TESCO, G's MARKETING, nature's way foods
Sandwiches	MARKS & SPENCER, UNIQ

W.A.S.T.E



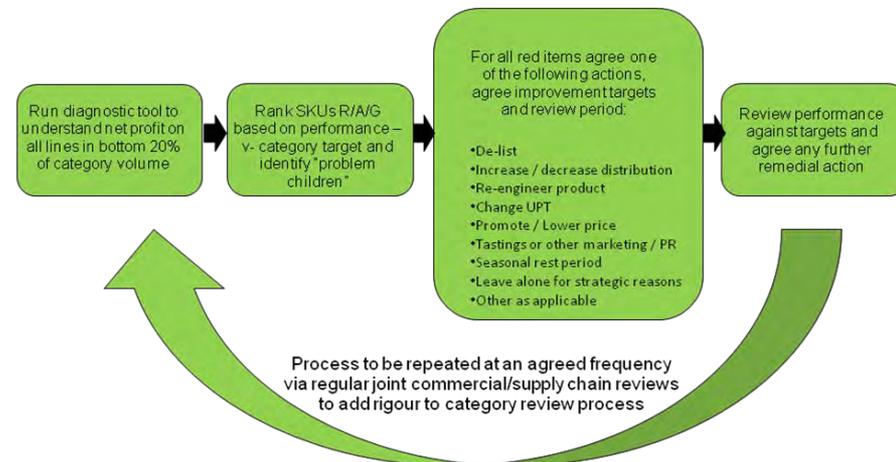
Look at systems and process changes



- **Managing retailer promotions**
 - Guidance and case studies
Summer 2013
- **Shelf life**
 - New work area following
feasibility
 - Consumer link
- **Procurement and buying
processes**

Resource efficient procurement

- Connecting waste prevention target with action
- Supporting communication and forecasting
- Industry working group
- Resources being developed now to Summer 2013
- Aim to build on practices like Sainsbury's 2020 Vision / M&S Plan A / ASDA Walmart Scorecard and FDF sustainable sourcing



Increase redistribution of food

- WRAP Chair and Secretariat industry working group
- Social drivers are there
- Identifying & overcoming barriers is IWG objective
- WRAP-supported trial work specific to retail back of store



Thank you

Any questions or
further areas of
interest?

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