



FOOD WASTE

Perspective for Foodservice

Daymon

Defining Food Waste

In 2015, 193 UN member states, agreed on 17 **Sustainable Development Goals (SDGs)** as part of the 2030 Agenda for Sustainable Development. It provides a shared blueprint for peace and prosperity for people and the planet, now and into the future.

The 17 SDGs are an urgent call for action by all countries - developed and developing - in a global partnership and are **supported by local legislations** to reach these targets.

The 12.3 target, says that *by 2030, we should 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.*

SUSTAINABLE DEVELOPMENT GOALS

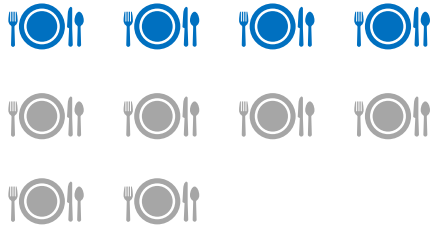


Food Waste Definition

Food waste is any food that has become waste under these conditions:

- ✓ it has entered the food supply chain,
- ✓ it then has been removed or discarded from the food supply chain or at the final consumption stage,
- ✓ it is finally destined to be processed as waste.

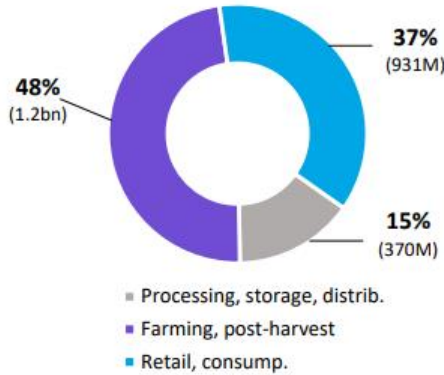
Quantifying Food Waste Impact



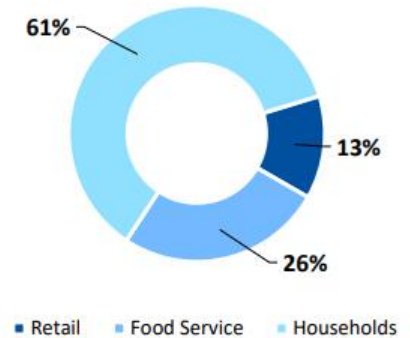
40% of global food produced is wasted

(UN, 2022)

Global Food Loss
UNEP, FAO and WWF, 2022 data



Retail, Consump. Food Loss
UNEP, FAO and WWF, 2022 data



According to UNEP, FAO, and WWF, **37% of the global food loss comes from retail and consumption**, with Foodservice players responsible for 61% of it and retailers for 13%. This highlights the importance for foodservice wholesalers and Ho.Re.Ca. businesses to have a **collaborative approach to act upon Food Waste** management.

Food waste is responsible for **8% of the greenhouse emissions** (Capgemini, 2021).

10% of the global population is undernourished (UN, 2022)



“If food waste in EU was a state member, it would be the fifth largest gas emitter in the union” - Frans Timmermans, Vice-President of the European Commission and responsible for the European Ecological Pact



Beyond ethical and environmental, **food waste is also a financial burden for the industry**, as its management can **absorb around 5.6% of a retailer’s total sales.** (NewFood Magazine, 2018).

The Role of Distribution to fight Food Waste

It is worth noting that distribution occupies a crucial position in food systems and their challenges. As such, they have the opportunity to positively impact both upstream and downstream food handling, including the reduction of food waste.

Retailers have a key role to play in reducing food waste. They can do this by not only **implementing initiatives to reduce the food waste they generate**, but also by **supporting their customers to reduce their own food waste**. This can be achieved through **educational initiatives**, as well as providing **tools to assist** with food waste reduction.



Main causes of food waste:

- ✓ Recalled product
- ✓ Damaged food: visual defects on product or packaging
- ✓ Spoilage
- ✓ Unsold stock: delivery issues, delayed deliveries or overstock
- ✓ Short-dated product: expired shelf-life, past the best-before or use-by date

Food Waste Commitments from Foodservice Wholesalers

According to the Sustainable Development Goals from the United Nations, the 12.3 targets, states that *by 2030, we should 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.*

To reach these global targets, all stakeholders, from government to private companies, are committing to specific results. Foodservice wholesalers are also committing to achieving these targets as part of their **ESG strategy and goals**. Here are some selected examples:



Sysco commits to diverting waste from landfills. Divert **90% of operations and food waste from landfills.**



The target is to reduce food waste by 63% between 2020 and 2030. In 2022, 0.24% of total food handled was unsold. 28% was redistributed to food banks, 2% to animal feed, 63% to anaerobic digestion, 6% incinerated, with less than 0.1% to landfills.



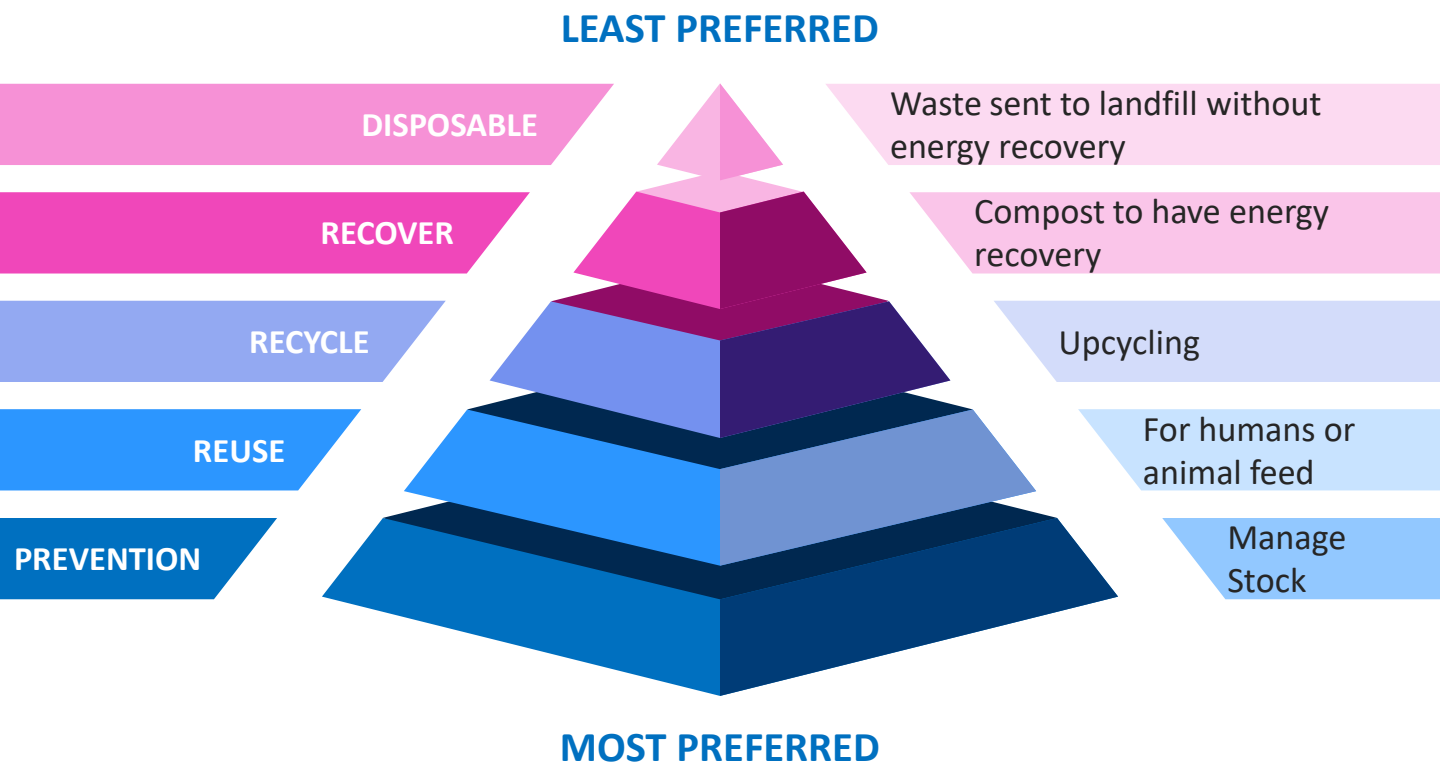
TRANSGOURMET

Since 2015, Transgourmet France has been a signatory to the National Pact to Combat Food Waste. They monitor the supply chain daily and act at all levels to decrease waste risk. This is due to their workers' skills, an ongoing adaptation of their offer, and optimal management of the items' expiry dates.

How To Act On Food Waste?

Waste Hierarchy For Food

The Waste Hierarchy For Food enables the industry to better tackle the food waste topic, by organizing and prioritizing the needed actions in terms of impact. With this, both foodservice wholesalers and Ho.Re.Ca. businesses can tackle waste in their daily tasks, always to **reduce the resources wasted**.



IMPACT FOR FOODSERVICE WHOLESALERS:

To efficiently address all the levels of the Waste Hierarchy for Food, it is crucial to **adopt a collaborative approach with both suppliers and customers**.

Foodservice wholesalers who embrace this collaborative mindset will be able to effectively manage food waste at all stages of the product lifecycle, from production to customer usage (Ho.Re.Ca. businesses). By doing so, **three key points of waste can be addressed and minimized**:

**PRODUCTION
WASTE**

**RETAIL
WASTE**

**WASTE FROM
CUSTOMERS**

How To Act On Food Waste?

Selected Industry Initiatives

1 PRODUCTION WASTE

In agriculture, a significant amount of products are **lost either during harvest or early production**. Geopolitical instability and climate events can also lead to compromised crops and difficulties in transporting products. On the other hand, **some production methods generate a surplus of food** due to the rejection of misshapen goods that don't meet size, weight, shape, or color standards, despite being edible and nutritious. This type of food waste accounts for **48% of global food waste**. However, production waste can tackle this issue by following the Waste Hierarchy for Food.

PREVENTION

Logistics and Stock Management

- ✓ Nous Anti Gaspi is a French retailer that sells products that would otherwise go to waste. They sell National Brands, but they have also developed a **Private Brand program that focuses on reducing food waste**. One of the ways they achieve this is through **production on order**. They have an agreement with suppliers to produce items only once an order is placed, which helps to **avoid overproduction**.

REUSE

Donations

- ✓ Bonduelle sends **hundreds of tonnes of veggies to charity** who redistribute them locally each year, instead of discarding items that do not fully satisfy the company requirements but are perfectly edible.



RECYCLE

Upcycling

- ✓ Since 2022, Aldi in Austria (Hofer) has partnered with Unverschenkt to save agricultural food surpluses. Under the **private brand, "Rettenwert"**, Hofer is giving a **second chance to products by producing new products from surplus food**.



How To Act On Food Waste?

Selected Industry Initiatives

2 RETAIL WASTE

When products reach the shelves, not all will be sold before reaching the best-before date. At this stage, and to reduce food spoiling along with becoming more circular, some measures might be taken by the Foodservice wholesalers, aligned with the Waste Hierarchy For Food.

The 1st step should be to **run an assessment to identify the categories the most impacted by Food Waste**. This will enable Retailers and Foodservice wholesalers to **understand the origin** of the waste and **find ways to reduce/eliminate food waste** and **monitor results** as part of ESG commitments.

PREVENTION

Use-by And Best-before Dates



- ✓ Since April 2022, Co-op in the UK, has been scrapping use-by-dates on its private brand yoghurts **in a bid to reduce food waste, replacing a best-before date as guidance**. Too Good To Go's **'Look, Smell, Taste, Don't Waste'** campaign urges customers to check products for freshness after the best-before date and use their senses before throwing away food.

PREVENTION

Monitor Use-by Dates And Reduce Prices

- ✓ Asda and Whywaste, in the UK, developed an **app, that captures expiry dates to simplify the supermarket's mark-down process and reduce food waste**. The software looks for products with expiration dates on the package and feeds them to Asda employees via an app so they can mark them down faster.

PREVENTION

Inventory Management



- ✓ In 2022, **Sligro reduced food waste by adjusting its inventory management**. They've also launched masterclasses to educate their customers about the topic.

How To Act On Food Waste?

Selected Industry Initiatives

2 RETAIL WASTE

REUSE

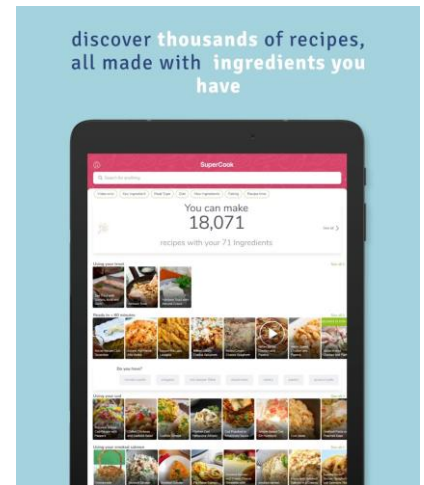
Unloved Fruits & Vegetables

- ✓ Since 2020, Continente Portugal has been selling baskets with 5kg of fruits and vegetables that, although still in condition to be consumed, are no longer attractive. These products are being sold at a lower price.
- ✓ In the Netherlands, **Hanos aims to give a 2nd life to food that is in danger of being wasted.** The foodservice wholesaler is exploring collaborations with third parties that can help them.

REUSE

Recipes Using Food Waste

- ✓ Foodservice wholesalers can support Ho.Re.Ca. businesses by **providing recipes that use ingredients that do not fit commercial standards.** For instance, Bidfood UK has publicized another party tool, the SuperCook - a zero waste recipe generator, an app with more than 1M downloads on google play.



REUSE

Donations

- ✓ Metro cooperates with **food banks** in 19 countries, with each national company working closely with local food banks. Metro Germany has been donating surplus food to local food banks across the country for 27 years: in the financial year 2021/22, these donations corresponded to around **18.7 million meals.**



How To Act On Food Waste?

Selected Industry Initiatives

3 WASTE FROM CUSTOMERS

Ho.Re.Ca. establishments face a challenge when it comes to stock management and food waste, accounting for **61% of the retail and consumption waste globally**. Due to their nature of work, they often purchase or prepare more food than needed, which results in a surplus that eventually gets thrown away. Although **donation institutions** such as ReFood are an option, they **do not address the cost of food waste**. Foodservice wholesalers can help by **educating Ho.Re.Ca establishments** on how to reduce food waste and **providing them with tools to do so**.

PREVENTION

Digital Solutions

- ✓ Transgourmet launched the e-Quilibre, a digital solution to assist Ho.Re.Ca. customers in optimally purchasing their stock, by providing a quick calculation of the quantities required to order based on the customers' requirements.



Chef support



Make friends with your freezer



Reduce all elements of your menu



Use products multiple times on your menu



Food waste resources

REUSE

Food Waste Tips

- ✓ Bidfood UK has developed a set of solutions for their customers to fight Food Waste, with product reuse. Examples are recipe suggestions, product usage, and storage training. The distributor even provides YouTube videos with further tips.

A Zoom In Food Waste Business Challenges

Food waste management is a complex procedure that must be accompanied by quality assurance. When addressing Food Waste concerns, among other things, foodservice wholesalers must ensure food safety. As a result, all stakeholders must revise their Quality and Sustainability Strategies and Policies to include explicit methods for meeting defined targets.



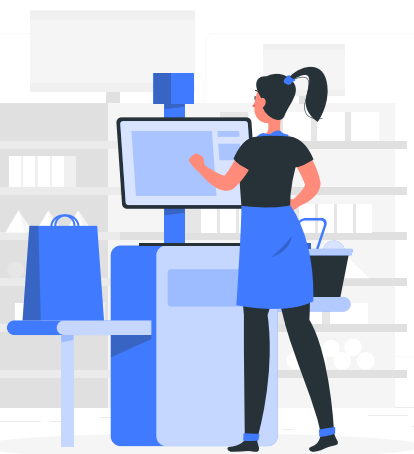
Provide **training on the different expiry dates**

- ✓ **use by** - do not consume after the expiration date
- ✓ **best before** - quality issues (taste, smell, texture) but could be in good condition to be consumed – apply the rule of seeing, smelling, tasting.

Products that are no longer in condition to be sold can be **cooked at Foodservice or used as an ingredient in a circular product**, always guaranteeing food safety and quality standards.



When selling unloved fruits and vegetables, guarantee that **products are in condition to be consumed**: no mold, without being rotten, with a pleasant smell, not crushed, and without any sign of plague. The **same for donations**.



Beyond ethical and environmental, **food waste is also a financial burden for the industry**, as its management can **absorb around 5.6% of a retailer's total sales**.

Summary

Food Waste has been a hot topic within the sustainability one, as it is impacting the planet's health and future. Food Waste is also a key topic for the industry as it is a **financial burden**.

Foodservice wholesalers have a pivotal role in Food Waste management, not only by tackling **their own food waste** but also by **supporting their customers** to reduce their Food Waste.

Key Highlights

- ✓ 40% of global food produced is wasted, with 37% of it coming from retail and consumption, among which 61% is coming from Foodservice. All stakeholders are **taking measures and committing to have a positive impact on Waste reduction**.
- ✓ The Waste Hierarchy for Food provides a **framework to prioritize and organize** actions to tackle Food Waste.
- ✓ Foodservice wholesalers can tackle 3 moments of waste linked to their business
 - Production Waste
 - Retail Waste
 - Waste from customers
- ✓ When addressing food waste issues, it is crucial to consider **quality assurance** and establish specific methods to achieve the defined targets.



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