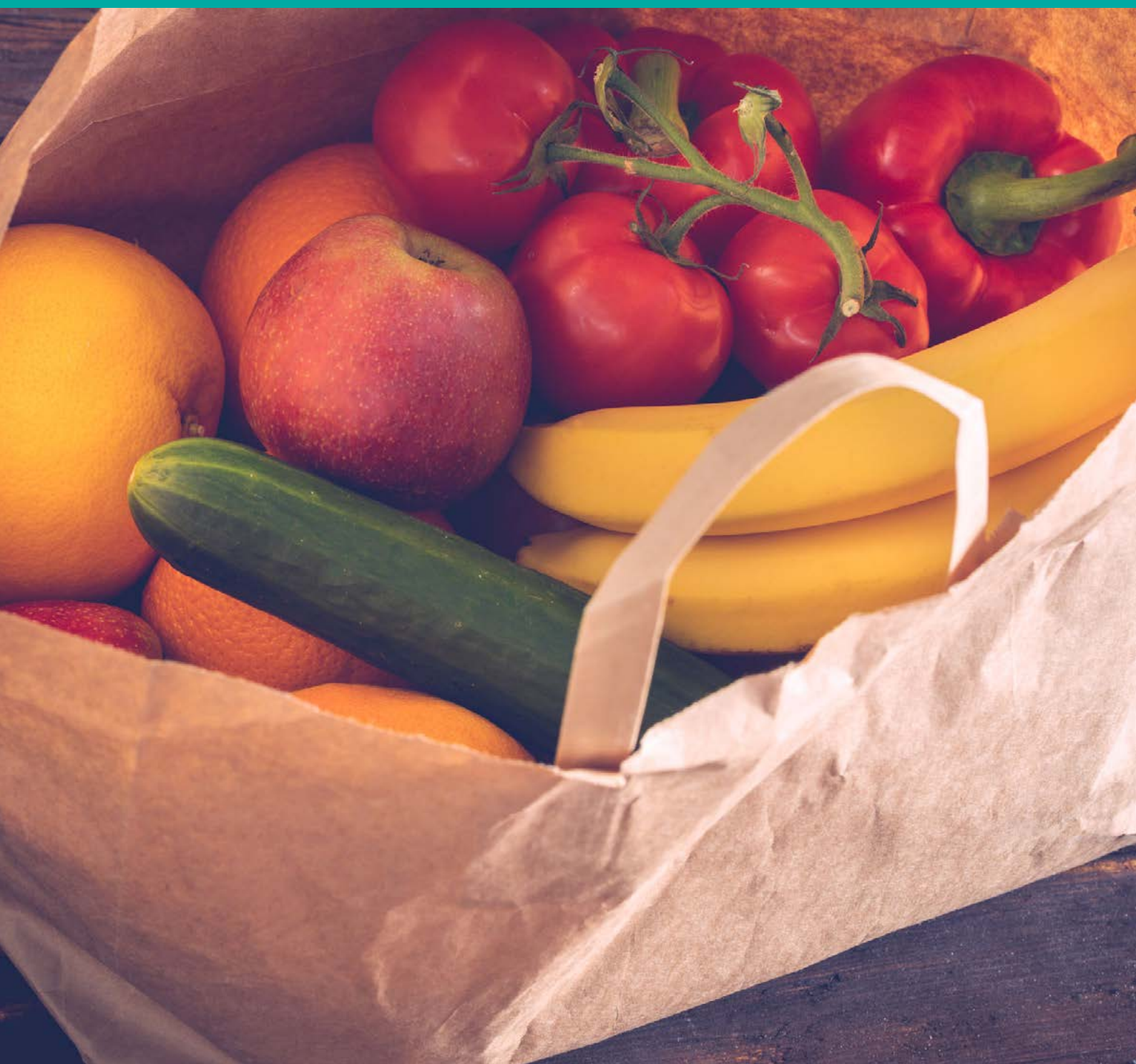


FOOD WASTE PREVENTION RESOURCE PACK



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3. Food Waste Stats

3. Food and Drink Material Hierarchy

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6. Take Action

6. Financial Incentives

7. Resources



FOOD WASTE STATISTICS



21.8 billion tonnes of edible food was wasted in 2021 across retail, manufacture, food & hospitality service and households within the UK

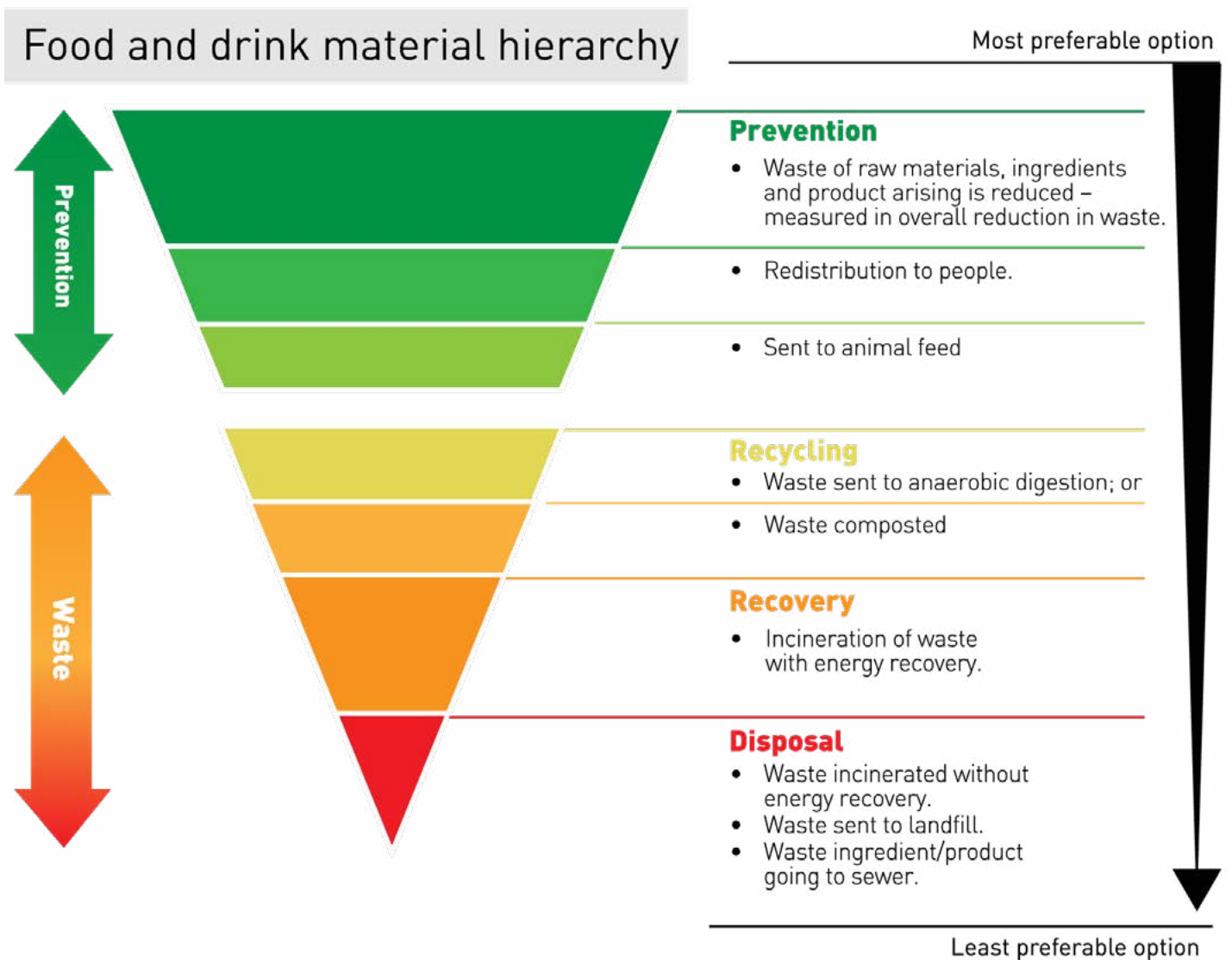


Greenhouse gas (GHG) emissions are currently unknown across the supply chain, however, approximately 18Mt of GHG emissions are released from household food waste



If food waste were a country, it would be third biggest emitter of GHG emissions behind China and the USA

[WRAP-Food-Surplus-and-Waste-in-the-UK-Key-Facts November-2023.pdf](#)



Food and drink waste hierarchy: deal with surplus and waste - GOV.UK (www.gov.uk)

FOOD WASTE PREVENTION



Prevent food waste generation throughout the supply chain - we have seen efforts on this with the implementation of “wonky” produce now being sold in supermarkets. Avoid surplus generation within food production and consumption, for example, stock rotation, menu planning, understanding food labelling etc.



Food fit for human consumption should be used for such, for example redistribution to food banks or community groups such as cafés. The slogan “feed bellies, not bins” is a campaign coined by community café groups. This is put forward in the UK catering industry guide for food business owners.



If food cannot feed human bellies, then the next resort should be to send it for animal feed. This reduces food waste but in turn reduces the number of resources such as land and water required to grow animal feed.

Food Waste Reduction Roadmap | WRAP



RECYCLING: ANAEROBIC DIGESTION

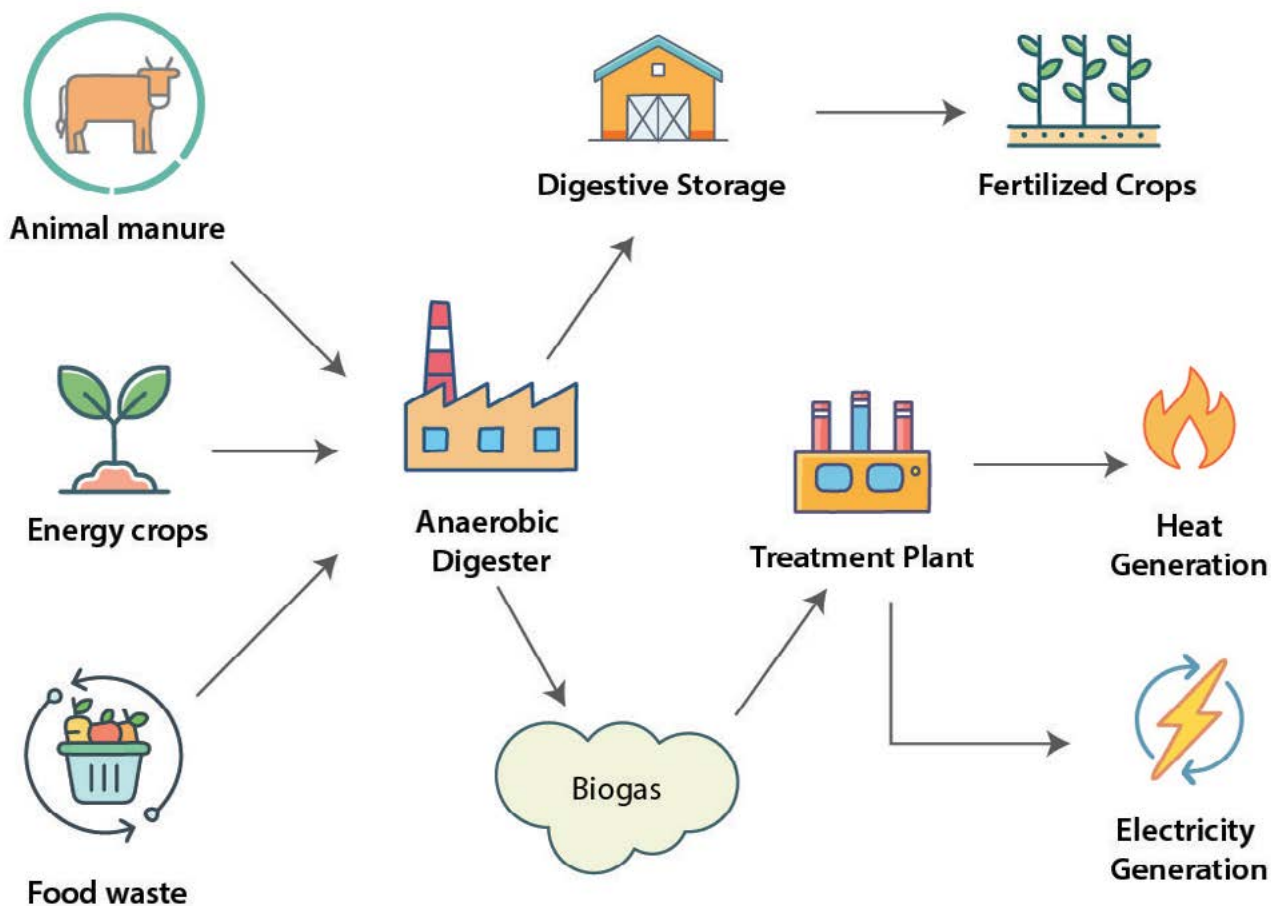
Unavoidable food waste can be sent to [anaerobic digestion](#) to generate renewable energy. This is suitable for food items that are either past their “use by” date and unsafe for human consumption, cooked foods that cannot be composted or foods that are inedible, e.g. eggshells, bones, fruit peel.

KEY DATES:

1 April 2025: Businesses with >10 employees

1 April 2026: Households

1 April 2027: Businesses with 10 or < employees



TAKE ACTION



TARGET:

set a goal within the business to reduce food waste, aligning it with the Sustainable Development Goal 12.3 to halve food waste and loss by 2030



MEASURE:

understanding where and why food waste is occurring by keeping track over a period of time



ACT:

by implementing best practices and resources to reduce food waste and loss

[Food Waste Reduction Roadmap | WRAP](#)

FINANCIAL INCENTIVES

On average, for every \$1* that is invested in taking action to reduce food waste:

 Measuring waste	 Training staff
 Improving inventory management	 Changing packaging

there will be a \$14* dollar return:

 Selling imperfect produce	 Creating new products
 Avoiding cost of food not sold	 Reducing waste management costs

*\$1 = £0.77 & \$14 = £10.79 – exchange rate 28/10/2024

For more information and resources head over to [“Guardians of Grub”](#).

RESOURCES

Hospitality & Food Sector:

Audits: [measure your food waste](#)

[Maximise resources](#) to help you [save](#)

[Environmental sustainability guide](#)

Join the [Courtauld Commitment](#)

Empower teams with [free training](#)

Education Establishments:

Resources as highlighted above

[Food For Life](#)

[Veg Power](#)

Businesses:

[Love Food Hate Waste Campaign](#)

Food ambassador to encourage colleagues to prevent food waste such as utilising [food waste apps](#)

Health Practices:

Resources as highlighted above

Signpost service users to [food provisioning services](#)



