

# Food rescue audits

Melanie Kok, Wageningen University & Research

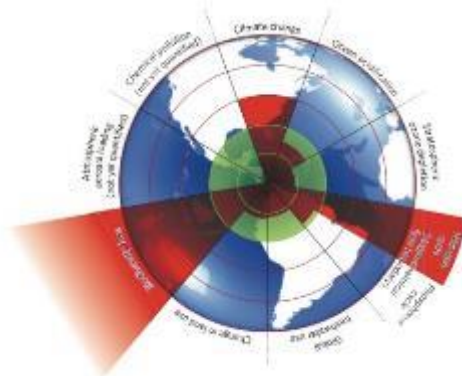
27 Januari 2021



# Food Waste Prevention - drivers for change

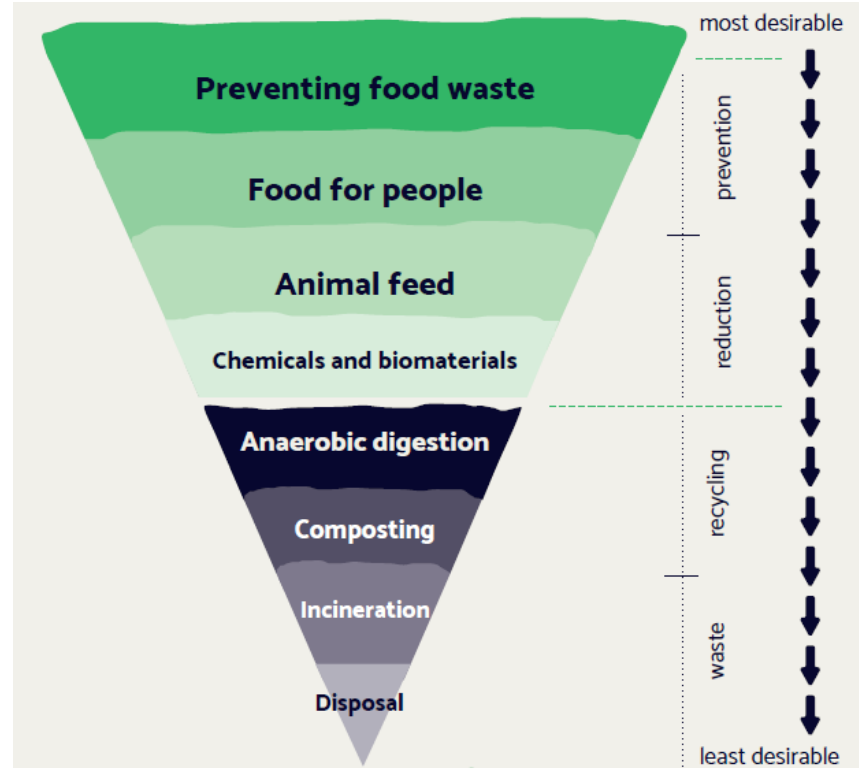
SDG 12.3:

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

-	+
EVERY <b>\$1</b> INVESTED	YIELDS <b>\$14</b> IN RETURN
Measuring waste 	 Selling imperfect produce
Training staff 	 New products
Buying storage equipment 	 Reducing waste management costs
Changing packaging 	 Avoiding cost of food not sold

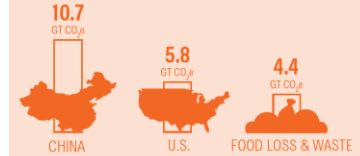
## 2. FIGHT HUNGER

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.

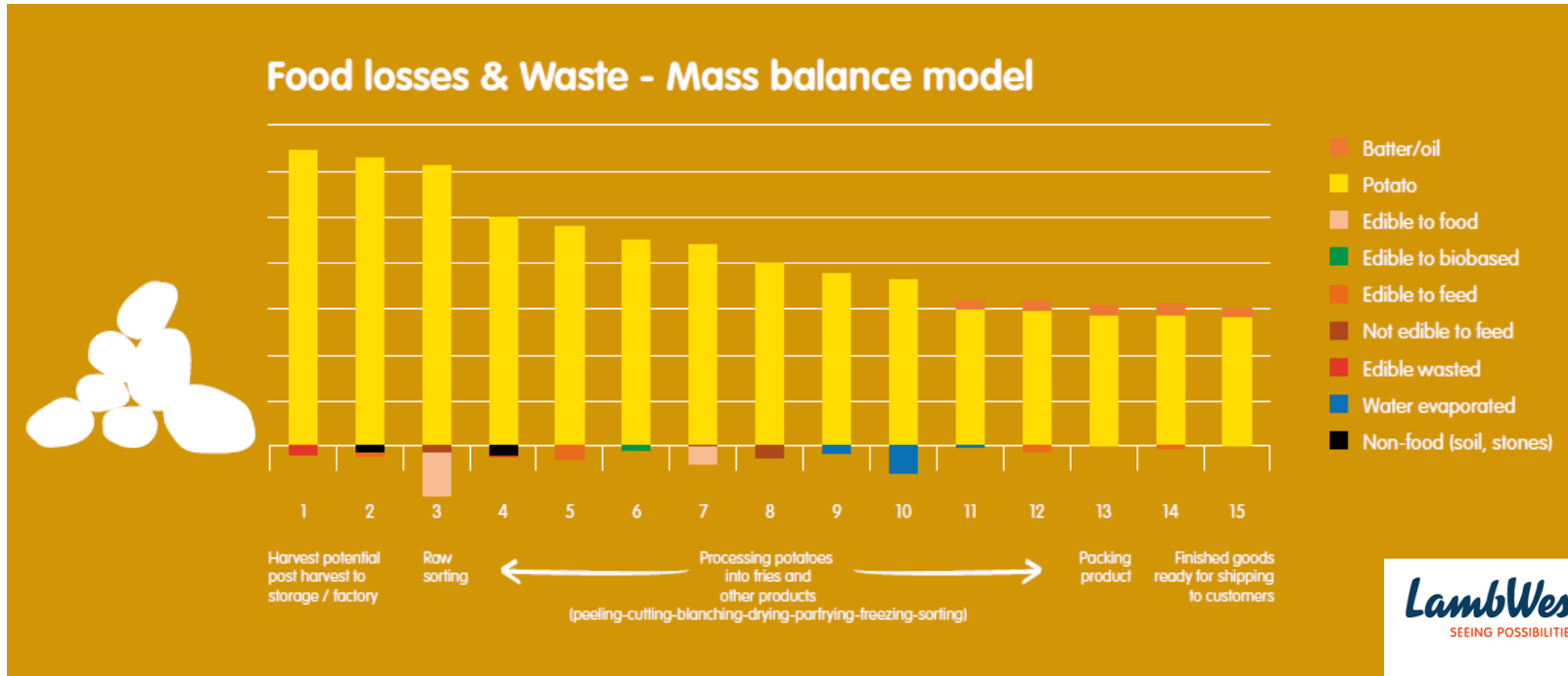


## 7. UPHOLD ETHICS

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



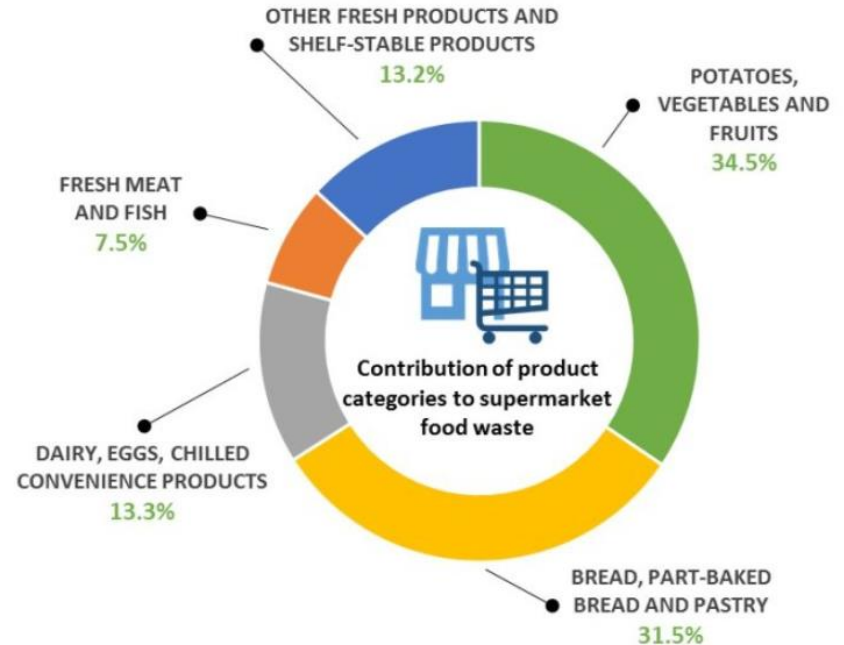
# Example 1 – Company Lamb Weston



# 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

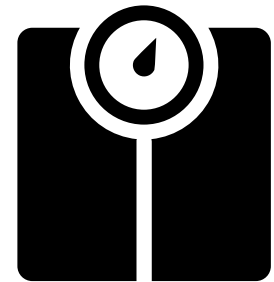
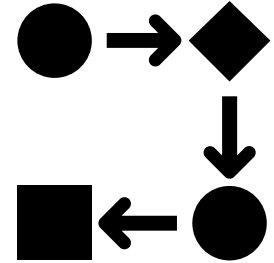
<https://www.eu-fusions.org/phocadownload/Publications/FUSIONS%20Food%20Waste%20Quantification%20Manual.pdf>

- 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

Melanie Kok  
Melanie.kok@wur.nl



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