



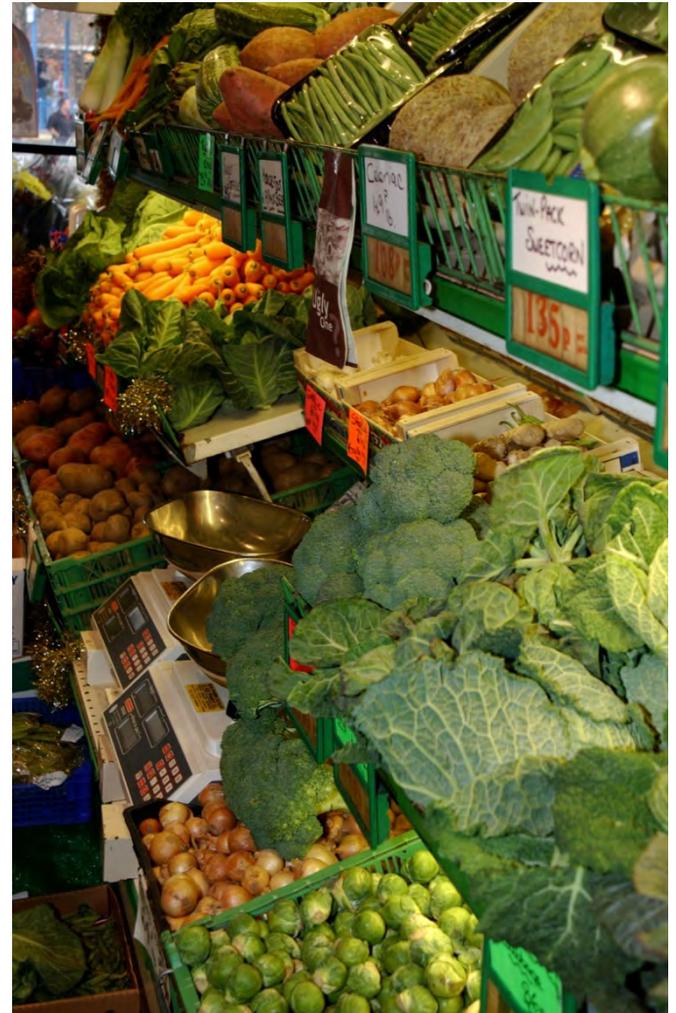
Department
for Environment
Food & Rural Affairs

Jo Bray

Head, Food Waste Team

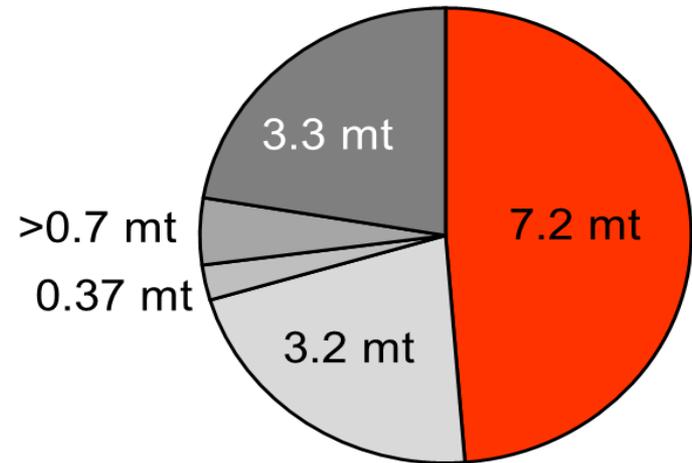
Department for Environment Food
and Rural Affairs

5 March 2013



Food Waste: An Overview

- 15 million tonnes of food waste arises in the UK every year
- **Household – 7.2mt** (c.50% of the total)
- **Food manufacture, retail and distribution c.3.6mt** (c25%)
- The remaining 25% is from areas like the hospitality sector, prisons, schools, other public sector premises and other businesses
- Much of this (e.g. >60% of household food waste) is **‘avoidable’** i.e. could have been eaten at some point prior to disposal. Some food waste (e.g. teabags, bones) will always be unavoidable



- Household
- Food manufacturing
- Retail & distribution
- Hospitality (profit sector)*
- Other**

Food Waste is an Environmental and Economic Issue

- **Avoidable household** food waste is responsible for the equivalent of **17Mt of CO₂e**; the same as 20% of cars on UK roads

- **3.8t CO₂e** is produced per tonne of food waste

- Waste in the **supply chain** is valued at **£5bn annually** (retail value, including packaging)

- At least **40%** of the UK's food waste is disposed of in landfill, which it breaks down to produce methane, a GHG which is more than 20 times more powerful than CO₂

- Carbon impact of **supply chain** food waste is **c.7MtCO₂e**

- **Household** food waste is worth **£12bn annually**, which is around **£480 per household per year**



Food Waste and Food Security

Food Security Challenges

Increasing competition for scarce resources

Increasing demand for high-quality diet

9 billion people by 2050 and impacts of climate change



Tackling food waste is integral to future food security

Halving it could reduce 2050 needs by 25% of today's production



Overall goals

WASTE HIERARCHY FOR FOOD

PREVENTION	Reducing the waste produced
	Redistributing surplus food to humans
	Redistributing surplus food (without processing) to livestock
RECYCLING	Anaerobic Digestion (energy recovery system but counts as recycling for Directive)
	Composting (PAS100) – (Ditto)
RECOVERY	Processing waste/surplus food for livestock feed
	Home composting
	Energy from Waste (incineration and fuel*)
DISPOSAL	Food disposal units to sewer
	Landfill

The waste can be incinerated and the energy recovered can either be used or it can produce a fuel for subsequent use (e.g. transport fuel)



England Waste Review 2011 – what it means for food waste

The main focus is on food waste prevention; we will:

- Make it easier for businesses and consumers to reduce and sustainably manage their food waste
- Continue to support development of the evidence base
- Establish the potential for a successor to Courtauld 2
- Tackle public sector food waste – ‘lead by example’
- Waste Prevention Programme for England



Household Food Waste

WRAP's Love Food Hate Waste engages consumers and helps them waste less



- Direct messaging to consumers via LFHW website and other media
- Strong partnerships with food industry, local authorities, community groups, wider media



Raising awareness

- Personal behaviour
- Benefits of change
- Cost
- Waste of good food
- Environment



Encouraging and enabling action

- Simple, easy and small changes
- Promote new habits around food
- Planning, buying, storage, preparation and use

Examples of changes businesses have made to help consumers

Buy the right amount → Keep what is bought at its best → Use what is bought



Engaging business: the Courtauld Commitment

- Voluntary agreement on **waste prevention** with grocery retailers/manufacturers.
- WRAP manage the agreement and **work in partnership with signatories** to meet the targets.
- Signatories contribute by **improving products, awareness raising among customers**, and other means.
- Why Voluntary Agreements?
 - Improves reputation with customers, stakeholders and workforce
 - Competition between signatories in delivering the targets
 - Change that works with the grain of the business
 - Measurement and reporting shows progress
 - Stimulate growth and innovation
 - Validation of efforts



Engaging Business: Courtauld Commitment (Phase 2): 2010-12

- 50+ retailers/brands signed up: Waitrose, M&S, ASDA, Nestle, Heineken, Warburtons, Primer Foods etc
- **Three targets** – all for reductions measured against a baseline year. Targets are to reduce:
 - **household food and drink waste by 4%**
 - **supply chain waste by 5%**
 - **carbon impact of packaging by 10%**



Engaging business: Hospitality and Food Service Agreement

- Launched in June 2012
- It includes the 'profit' sector (e.g. pubs, restaurants) and the 'cost' sector (e.g. contract caterers providing food on a fixed basis for large institutions).
- 44 signatories and 68 supporters – all Govt Departments have signed up
- Major brands: McDonalds Restaurants, Nestle, Unilever Food Solutions, Marston's Brewery

Targets:

- a) **Waste Prevention:** To reduce food and associated packaging waste arising by 5% by the end of 2015. This is against a 2012 baseline and will be measured by CO₂e emissions.
- b) **Waste Management target:** To increase the overall rate of food and packaging waste being recycled, composted or sent to AD to at least 70% by the end of 2015.

Benefits: .

- Prevent greenhouse gas emissions equivalent to 570,000 tonnes of CO₂
- Save businesses £76 million.

Redistribution

- We encourage supermarkets and manufacturers to redistribute in-date surplus food to charities such as FareShare and FoodCycle.
- Ministerial Roundtable on redistribution – July 2012.
- WRAP is now working with FareShare and FoodCycle to scope, initiate and deliver a six month trial to increase food redistributed from retail stores.
- An Industry Working Group is overseeing progress of the trial and look at ways of maximising redistribution.



Managing Food Waste

Where food waste is collected separately, this can act as a feedstock for anaerobic digestion or in-vessel composting.

Home Composting

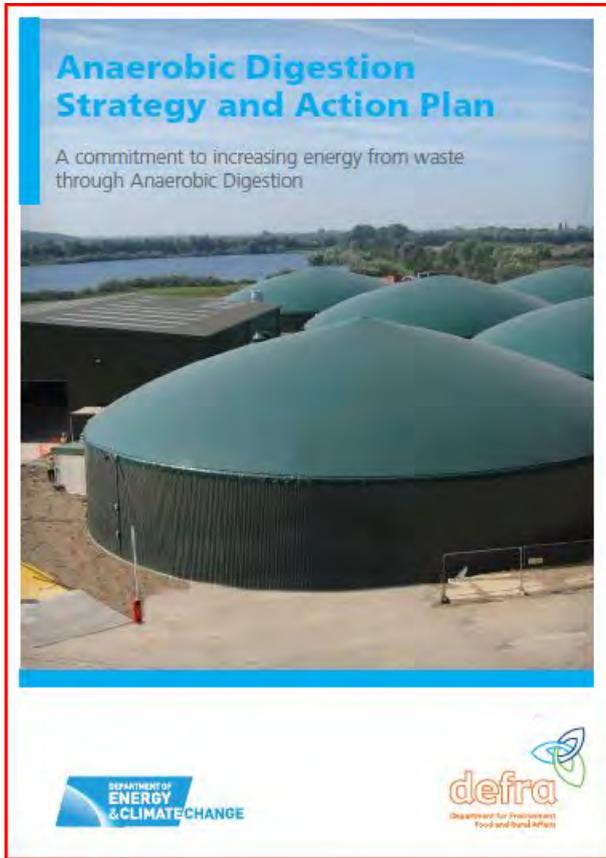
Anaerobic Digestion

In-vessel composting

Waste Review: Keep food out of landfill, treat it in the most sustainable way, minimise GHG emissions and other environmental impacts



Dealing with Food Waste: AD



- Increase energy from waste and reduce landfill through AD
- Strategy/Action Plan published June 2011
- Implementation underway

- Action Plan Key Themes
 - Knowledge & understanding
 - Smarter working models
 - Regulation & Finance



Where are we now?



- Total: 104 plants
- Household and commercial feedstocks: 46 plants
- Farm feedstocks: 40 plants
- Industrial feedstocks: 18 plants
- Since Coalition commitment to increase AD, number of plants has doubled

What's happening in the EU?

Resource efficiency is **not a choice** - a policy option - it is **inevitable**

....Food and drink chain...we identified it as one of the 3 priority areas for action in the **Resource Efficiency Roadmap**. The fact that we.....waste such a high proportion of our food makes it essential that we address the issue urgently.....

In Europe we generate **89 million tonnes** of food waste per year. That's 180 kg per person.

Quotes from **Janez Potočnik**, European Commissioner for Environment



Next Steps

- Development of Courtauld 3 – aiming for launch in Spring 2013
- Publication of the Commission's Communication on Sustainable Food
- Development of a baseline for the Hospitality and Food Service Agreement and collection of data
- Publication of final Courtauld 2 results in Autumn 2013
- New household food waste arisings figures to be published by end 2013





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