

Measurement of supply chain food waste and identification of potential for change

Forum on Food Waste,
Dublin

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Target, measure, act: global scale-up needed to accelerate food waste reduction





**Producers
+ growers**

**Immediate
Post-
Harvest**

**Processing
+ Retail +
HaFS
sectors**

**Post-
Consumer**

**In Field & Harvesting
Losses,
Spillage, Spoilage,
Out-grades**

By-catch, Discards

**Post-harvest Losses,
Spillage, Spoilage,
Out-grades, losses to
pests**

**Lower production
'yields'**

**Losses in Process,
Spillage, Spoilage,
Contamination
'Off-spec.'
production**

By-products

Food waste

**Land-spreading
residues**

**Food waste:
Avoidable &
Unavoidable**

Grocery supply chain study (WRAP 2016)

- UK
- Food Retailers
- Food & Drink Manufacturers
 - 11 industry sub-sectors
 - Agricultural stage excluded
 - Not just food waste
 - Food surplus/ diversion to animal feed
 - Quantification of potential for change



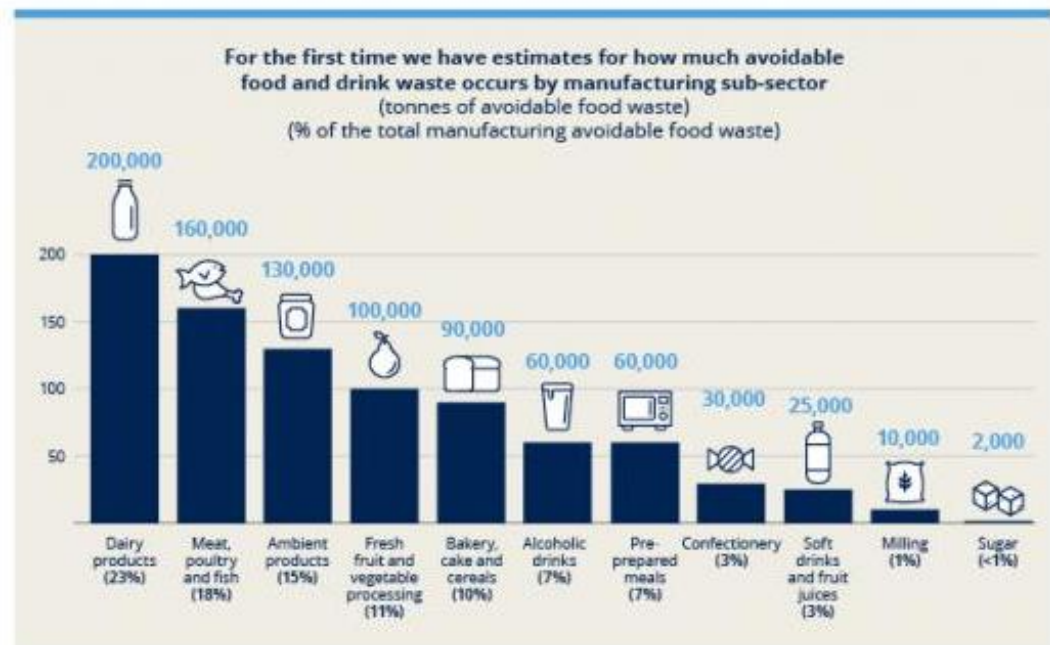
Quantification of food surplus, waste and related materials in the supply chain (WRAP 2016)

Latest available data (2014/15)

UK wastes **1.9mt** of food and drink a year
1.1mt of this is avoidable, worth **£1.9bn**

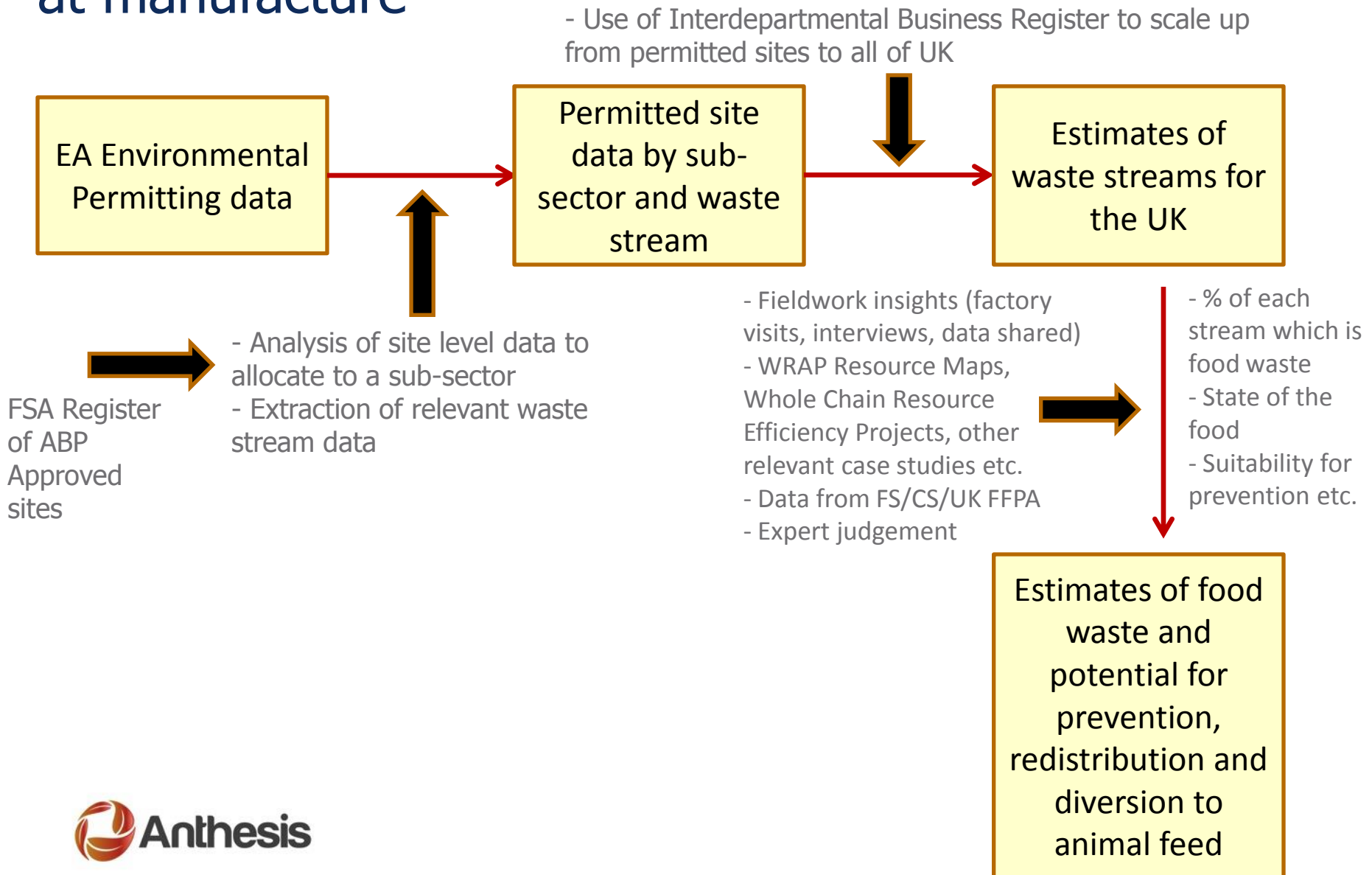
Manufacturing
£1.2bn / 0.9mt

Retail
£0.65bn / 0.2mt

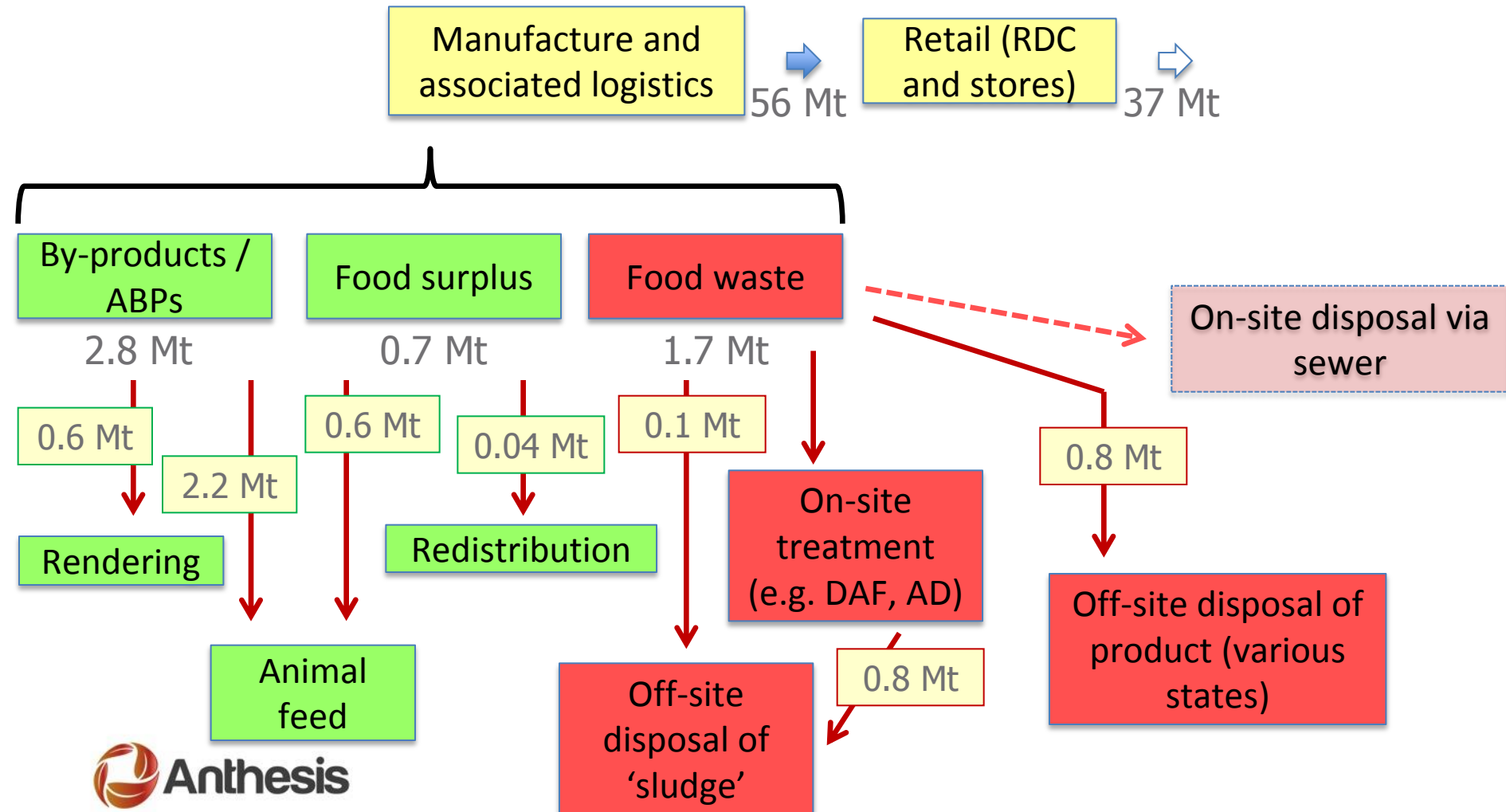


<http://www.wrap.org.uk/content/quantification-food-surplus-waste-and-related-materials-supply-chain>

Sources of data/expertise for food waste estimates at manufacture



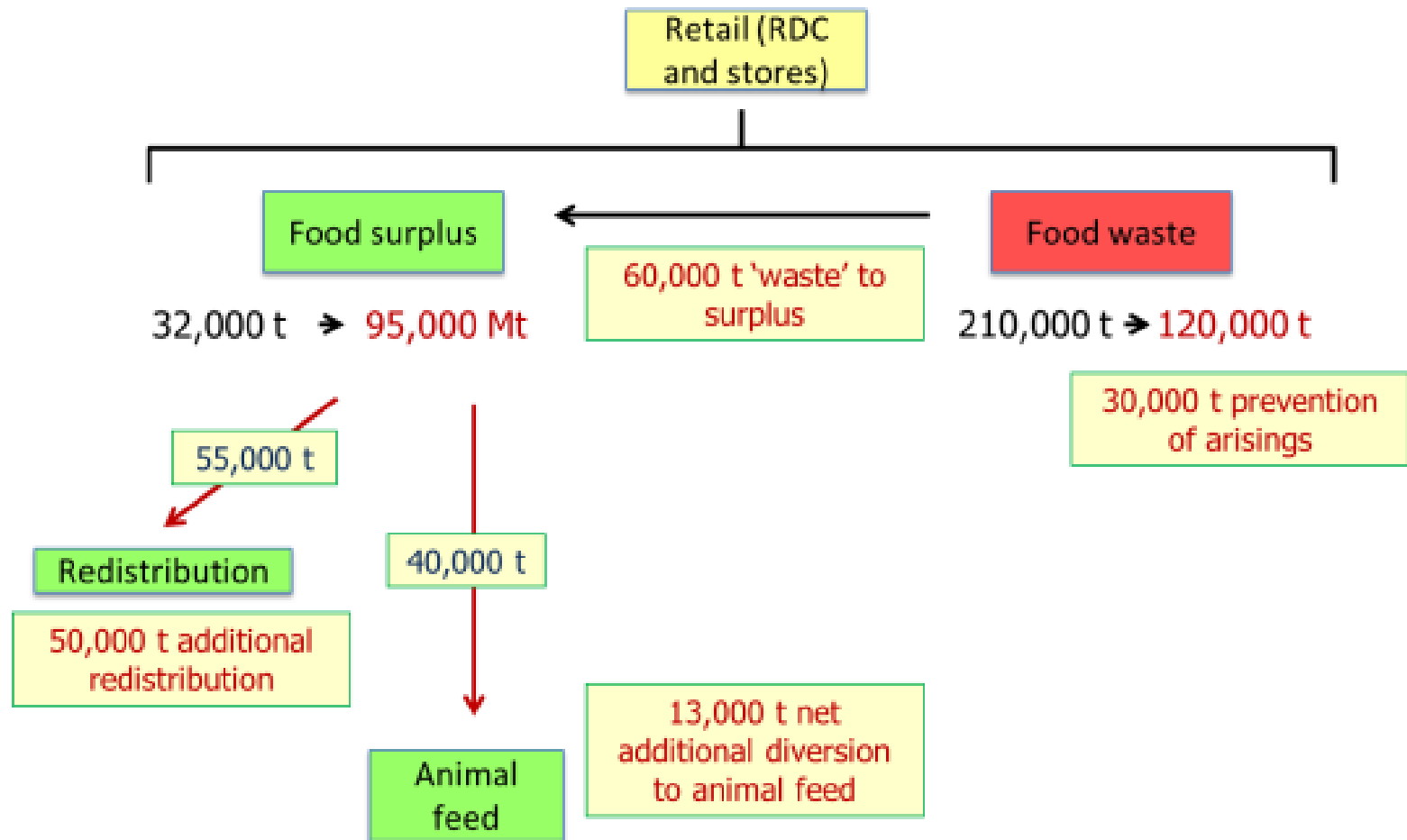
Manufacture material flows (WRAP 2016)



Food retail: data sources

- Total UK retail food waste: WRAP / BRC data
- Detailed UK level datasets from three major supermarkets
 - Product level; reasons for being defined as surplus or waste; amounts
- Fieldwork (8 store visits and 1 distribution centre)
- Food redistribution sector (Company Shop, FareShare)
- Animal feed manufacturers

Retail food waste: potential for change



Key gaps in data

- Insights from smaller manufacturers and retailers
 - Represent <10% of production/sales volume
- Data on 'on-site' disposal (i.e. to sewer)
 - but not easy for businesses to quantify (food component of waste to sewer)
- Availability of data varies by manufacturing sub-sector
 - Limited for alcoholic beverages and confectionary

Summary: UK supply chain potential for change

- There is significant potential to prevent more food waste arising at manufacture and retail, building on progress made to date
 - Additional savings of ca £300 million a year
- Where food waste cannot be prevented, there is potential to increase both redistribution (equivalent to an extra 270 million meals a year) and diversion to animal feed (an extra 150,000 tonnes)
- Overall this could prevent around 450,000 tonnes of food waste
- There will remain around 1.5 million tonnes of food waste as a focus for optimal valorisation

WHAT IS WASTE?



WASTE IS A LACK OF IMAGINATION



EU project **Resource Efficient
Food and dRink for the Entire
Supply cHain** to reduce food
waste across Europe

