

# Food Waste Charter Guidance: BAKERY SECTOR

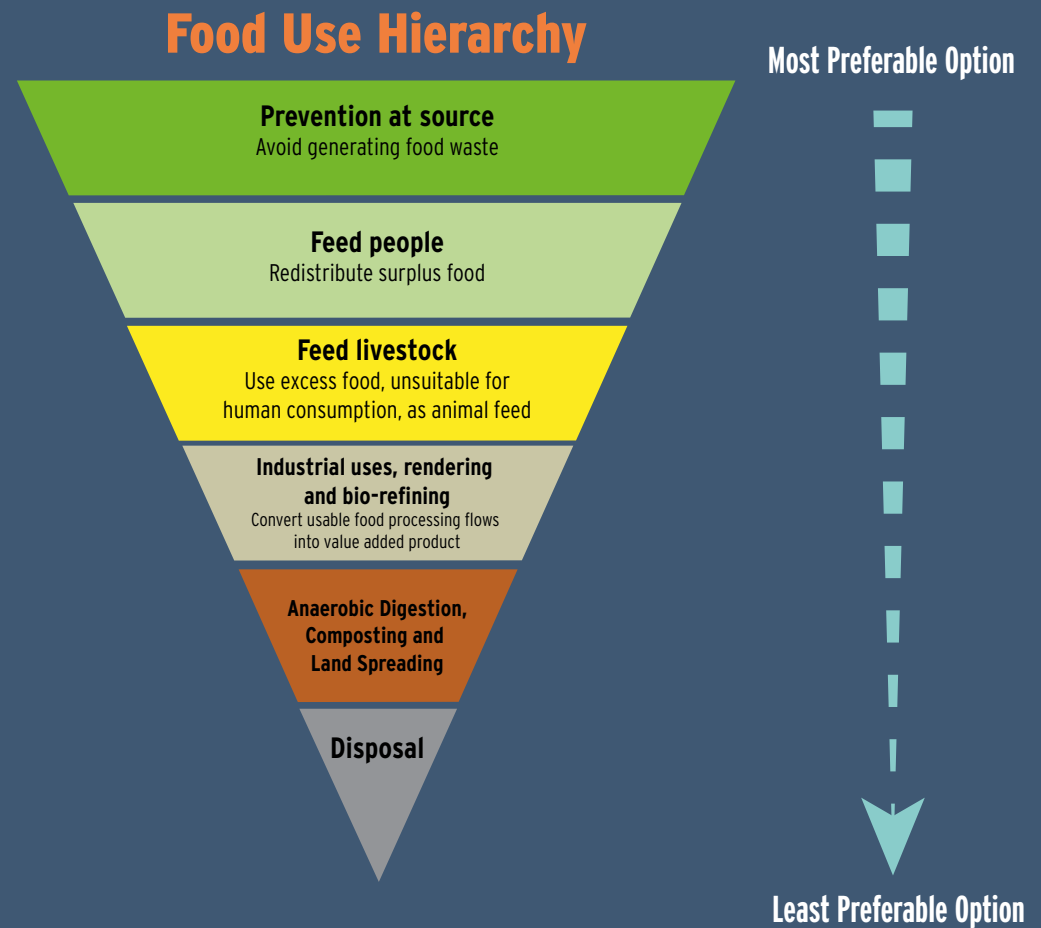
Tackling food waste is one of the key steps we can all take to help combat climate change and support Ireland's transition to a circular economy. This guidance provides a checklist of actions to help measure your organisation's progress in taking action to reduce food waste, along with some case studies to inspire you.

In the *National Food Waste Prevention Roadmap 2023-2025*, the Government has set out its strategy and identified key actions to meet Ireland's commitment to reduce food waste by 50% by 2030, in line with United Nations Sustainable Development Goal (SDG) 12.3. *Food Vision 2030*, the stakeholder-led strategy for the Irish agri-food sector, also aims to halve the level of food waste per person by 2030 in accordance with SDG 12.3. Achieving this goal requires a collective effort from all businesses, aiming to prevent food waste by using raw materials as efficiently as possible. Doing so not only saves money but also reduces environmental impacts.

The Environmental Protection Agency (EPA) leads the National Food Waste Prevention Programme, implementing activities to *drive change* across the food retail, distribution, processing and manufacturing sectors, as well as *reducing food waste* in the hospitality and food service sectors.

To understand our progress towards the 2030 target, we need to improve monitoring, measurement, and reporting of food waste across all sectors. To support this aim, the EPA has established the Food Waste Charter. The Charter is a voluntary agreement that asks food sector businesses to Pledge, Measure, Reduce, and Report on food waste. By signing the Charter, food sector businesses commit to measuring and reporting on food waste in a clear and consistent manner, and to taking actions to reduce it in accordance with national targets and associated milestones.

For more information and to sign the Charter visit <https://foodwastecharter.ie>.



# THE TIME TO MEASURE IS NOW...

As a nation we have been baking our own bread since records began. Currently employing nearly 7,000 staff in around 1,000 businesses, the bakery sector produces almost 5 million freshly baked loaves each week and is an important part of our food industry.



Whether you are a local baker, a brand or own label retail supplier, no matter how efficient your processes, there is always room for improvement when it comes to reducing how much food is wasted. As part of the national drive to tackle Climate Change, businesses just like yours are looking for ways to improve their environmental performance, use resources wisely, and strengthen the sector's resolve to continuously reduce its impacts.

Many businesses underestimate how much food waste is costing them (international studies estimate that it could be as high as 4% of turnover). Reducing food waste has great potential to improve your business' turnover.


To start reducing wasted food and saving costs take the Food Waste Charter pledge to measure your food waste, take action to reduce it and report on your progress.

Our checklist shows some simple actions to help you measure your progress. Tick off the actions on the checklist on the following page and give yourself a point for each tick to see how you score.





# ACTIONS CHECKLIST - see how you're doing



 <b>PLEDGE</b>	<b>1</b>	We have pledged our commitment to the Food Waste Charter to work together to reduce food waste.	
	<b>2</b>	The Food Waste Charter is a public commitment and as such we communicate our commitment to staff (e.g. via staff briefings) and externally with customers (e.g. via our website and social media).	

 <b>MEASURE</b>	<b>1</b>	We measure and record our food waste in line with the Food Loss and Waste Measurement Protocol. ( <a href="https://www.foodwastecharter.ie">https://www.foodwastecharter.ie</a> ).	
	<b>2</b>	We have a Food Waste Reduction (FWR) target.	
	<b>3</b>	We regularly (minimum monthly) track progress against our FWR target	
	<b>4</b>	Our percentage food waste is a company KPI (key performance indicator).	
	<b>5</b>	We report progress against our food waste KPI at monthly management meetings.	

 <b>REDUCE</b>	<b>1</b>	We identify where waste is occurring – raw material, baking, or finished product stage. Compare using benchmark data (% of waste/surplus compared to production output) – split between dough waste and baked product.	
	<b>2</b>	We review types of waste/surplus returning from retailers (damages, unsold product) and identify root causes – forecasting, availability policies (e.g. keeping products on sale for evening trade), merchandising policies.	
	<b>3</b>	We align production and sales planning more closely in the supply chain, including order timing and the production of mutually agreed forecasts to reduce discrepancies between actual sales and orders.	
	<b>4</b>	We use methods like Whole Chain Planning to reduce waste that arises at various stages throughout the supply chain.	
	<b>5</b>	We review production plans to ensure they are dynamic and aim to reflect recent patterns, seasonality, weather and events.	
	<b>6</b>	We minimise production changeovers.	

 <b>REPORT</b>	<b>1</b>	We report annually on our progress and achievements.	
	<b>2</b>	We publicly report annually on our progress and achievements.	
	<b>3</b>	We have produced a case study to showcase our progress and achievements.	

## This score is just a first step.

Ideally you should use this checklist as an initial food waste action plan and aim to score a full 16 points. It is recommended you review your progress every 6 – 12 months. Once you have achieved a full score, the target should be to continue to reduce your food waste volumes, preferably measured as a percentage of your total food produced.



## For more inspiration, please refer to the following Case Studies



**Company:** ARYZTA, Ireland.

**Goal:** Reduce food waste within their operations by 50% by 2030.

**Method:** Surplus product is reused in the manufacturing process, sold on as an ingredient to a third-party manufacturer, donated to charities or sent to be used as animal feed. Optimisation of the production process helps to only produce what is needed. Increasing equipment effectiveness has reduced spillages and internal losses. Surplus food unsuitable for human consumption or animal consumption is sent off-site to be anaerobically digested and converted into biogas and fertiliser.



**Company:** Stapleton's Bakery, Ireland

**Goal:** To produce 0% food waste.



**Method:** All surplus food, ingredients and spillages are reused and sent off to produce breadcrumbs or animal feed. Optimisations ensure as much of the food goes to customers as possible. This includes reduced spillage, efficient processes to ensure the product is made right at the first attempt and minimising the chance of a good product being rejected.



**Company:** Panelto Foods, Ireland.

**Goal:** Reduce amount of food sent to waste or animal feed by 50% by 2030.

**Method:** To achieve this, process optimisations are in place to ensure as much product goes to customers as possible. These include reduced spillage, efficient processes to ensure the product is right at the first attempt and minimising the chance of a good product being rejected.

In addition, Panelto Foods are working with charities to increase volumes of appropriate surplus re-directed for human consumption. Surplus dough was sold to local craft beer manufacturers to produce a new product suitable for human consumption. <https://www.epa.ie/publications/circular-economy/resources/Symbio-Beer-case-study.pdf>



All remaining surplus food, ingredients and spillages are reused to produce breadcrumbs or sent to animal feed.

## TO FIND OUT MORE:

Email us: [foodwastecharter@epa.ie](mailto:foodwastecharter@epa.ie)

Check our website: [www.foodwastecharter.ie](http://www.foodwastecharter.ie)



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