

Preventing food waste – evidence and insights

Odile Le Bolloch

EPA Food Waste Prevention Programme

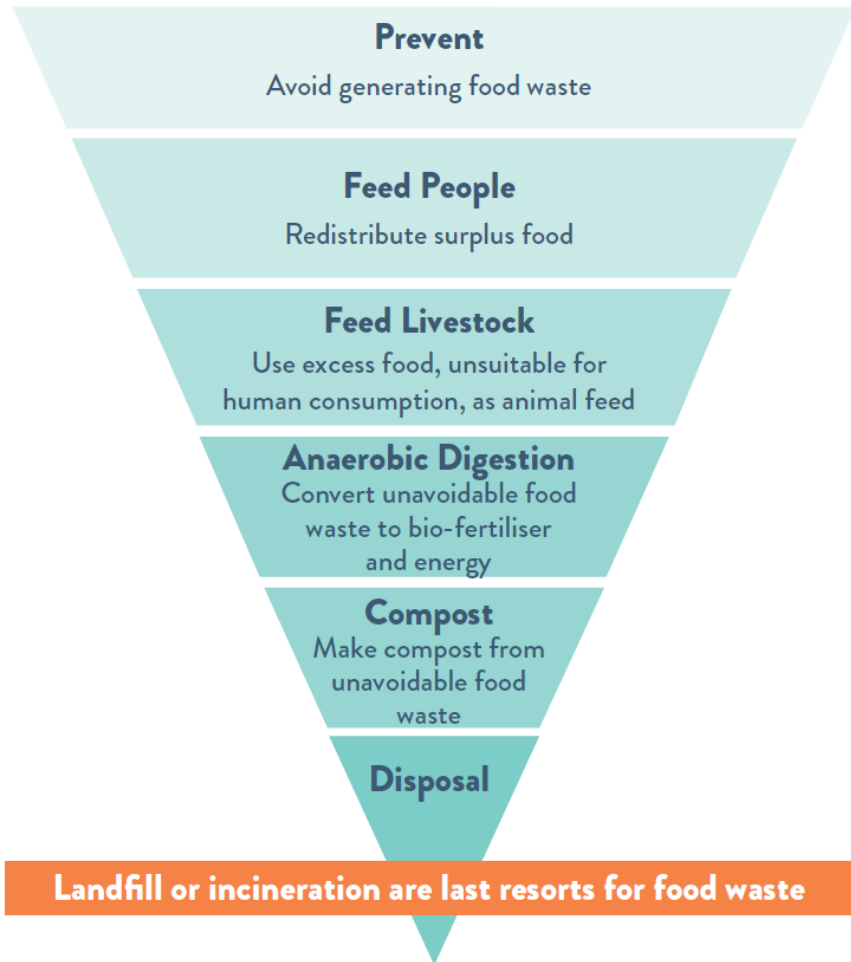
Forum on Food Waste 2021



NATIONAL WASTE PREVENTION PROGRAMME
Preventing Waste, Driving the Circular Economy



Preventing Food Waste



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”



Policy

- ▶ EU Green Deal, Circular Economy Action Plan, Farm to Fork, Waste Framework Directive
 - ▶ Reporting on FW by Member States
 - ▶ Food Waste Prevention Programme
- ▶ National: Circular Economy Bill, Waste Action Plan, Circular Economy Strategy, Climate Action Plan, FoodVision 2030, Ag Climatise
 - ▶ National Food Waste Prevention Roadmap



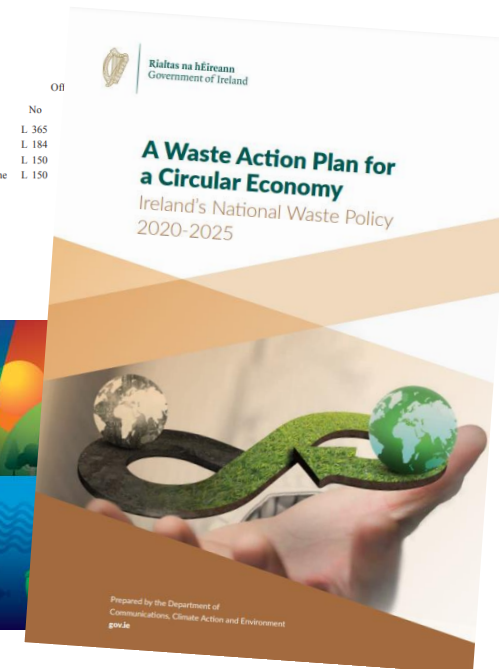
► **DIRECTIVE 2008/98/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL**
of 19 November 2008
on waste and repealing certain Directives
(Text with EEA relevance)
(OJ L 312, 22.11.2008, p. 3)

Amended by:

		No
► M1	Commission Regulation (EU) No 1357/2014 of 18 December 2014	L 365
► M2	Commission Directive (EU) 2015/1127 of 10 July 2015	L 184
► M3	Council Regulation (EU) 2017/997 of 8 June 2017	L 150
► M4	Directive (EU) 2018/851 of the European Parliament and of the Council of 30 May 2018	L 150

Corrected by:

► C1	Corrigendum, OJ L 297, 13.11.2015, p. 9 (2015/1127)
► C2	Corrigendum, OJ L 42, 18.2.2017, p. 43 (1357/2014)



NATIONAL WASTE PREVENTION PROGRAMME
Preventing Waste, Driving the Circular Economy



Summary of Food Waste in Ireland 2018

Sector	Tonnes of food waste	Reporting Status
Primary Production	???	●
Process and Manufacturing	497,448	●
Retail and Distribution	100,382	●
Restaurants and Food Service	203,342	●
Households	252,501	●



Source: EPA <https://www.epa.ie/publications/circular-economy/resources/nature-and-extent-of-food-waste-in-ireland.php>



NATIONAL WASTE PREVENTION PROGRAMME
Preventing Waste, Driving the Circular Economy



EPA Food Waste Prevention Programme

- ▶ Implemented through NWPP (=> Circular Economy programme)
- ▶ Supply chain & hospitality:
 - ▶ activities to drive change across retail, distribution, processing and manufacturing and reduce food waste in hospitality & food service
- ▶ 3 year strategy for food waste in business sectors:
 - ▶ Food waste in business is **quantified**, sectoral benchmarks and indicators established
 - ▶ Increased business **commitment to reducing food waste**
 - ▶ **25% reduction** in retail and supply chain
 - ▶ **30% reduction** in hospitality and food service sector



Building knowledge to waste less – data and insights

- ▶ National Waste data (nature and extent of food waste)
- ▶ Sectoral studies (e.g. waste characterisation, commercial food waste, primary production, processing and manufacturing)
 - ▶ Commercial food waste 2019 – sector specific information, improved granularity, benchmarks
 - ▶ Efficient Food 2021 – nature and extent of FLW in primary production
- ▶ Research (link to carbon emissions, technology solutions, market development, e.g. Green Enterprise)
- ▶ International collaboration (EU Platform, EU research, e.g. Refresh, Fusions)



Data and Insights – food supply chain

- ▶ Need to improve data granularity
- ▶ Build capacity for consistent measurement
 - ▶ Standard measurement protocol
- ▶ Forum on Food Waste
 - ▶ Discussing & working together for solutions
 - ▶ Demonstration of good practice sectoral fact sheets
- ▶ Industry commitment
 - ▶ Measure, reduce, report & setting targets
 - ▶ Voluntary agreement, e.g. Food Waste Charter
 - ▶ Resources & support
- ▶ Supply chain approach to data & actions (retail, distribution, processing, manufacturing)



NATIONAL WASTE PREVENTION PROGRAMME
Preventing Waste, Driving the Circular Economy








Data and Insights – Irish Grocery Retail sector 2019

1.8% of food offered for sale in Irish supermarkets was **unsold**.

1.8%
UNSOLD



5,      

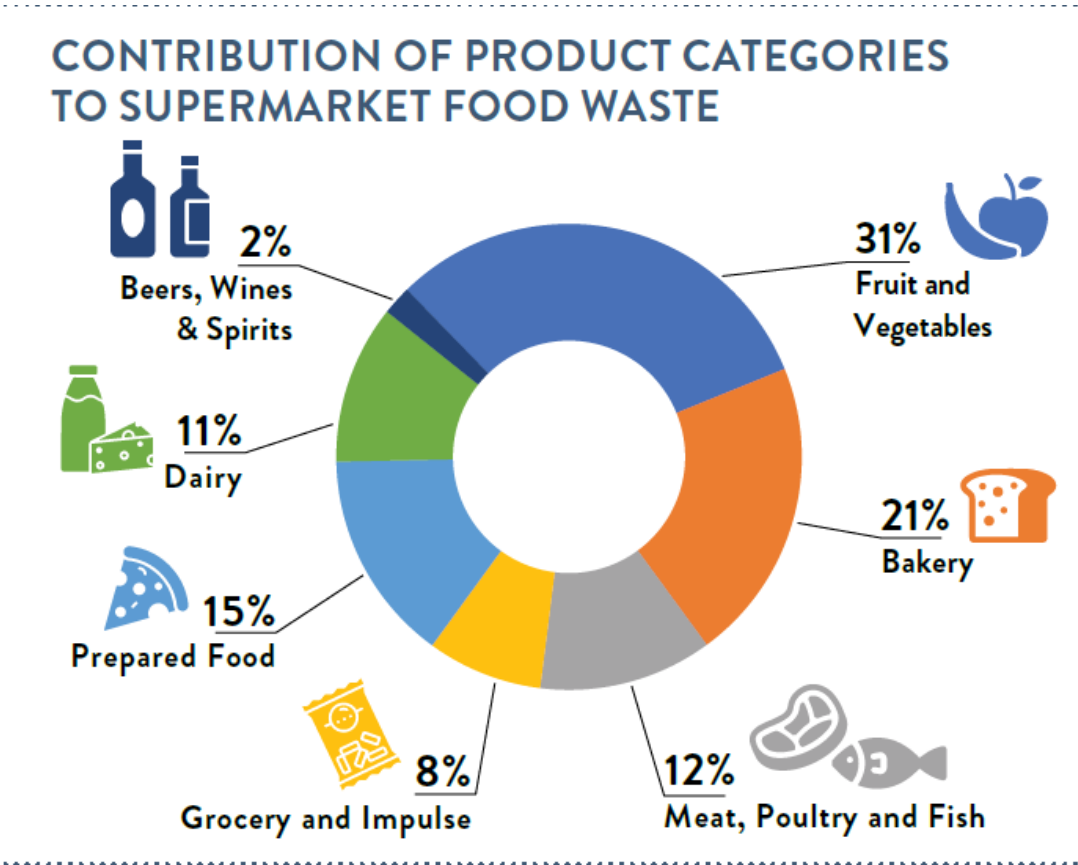
Donation is a significant route for surplus food with over 2,000 tonnes donated - equivalent to **5 million meals**.

Food waste segregation remains an area for improvement.

MRW (black) bin typically contains >40% food waste

MDR (Green) bin typically contains >16% food waste¹

¹http://www.epa.ie/pubs/reports/waste/wastecharacterisation/Final_Report_NHWC.pdf



Source: Retail Action Group on Food Waste

Sectoral resources – hospitality factsheets & guidance

FOOD WASTE MANAGEMENT FACT SHEET FOR HOSPITALITY
It's estimated that the value of food waste for the Irish hospitality sector is over €300 million - a significant cost that often goes unseen. Less food thrown away will benefit your bottom line by reducing operating costs, cutting waste charges and saving on food purchasing.

ENERGY COST SAVING FACT SHEET FOR HOSPITALITY
Energy is by far the biggest utility cost for Ireland's hospitality businesses. A review of energy costs and usage will result in significant savings for your business. Energy savings can be achieved through minimising what you pay for your supplies but, more importantly, by reducing the amount you use. These reductions will not only improve the competitiveness of your business but also help reduce emissions of greenhouse gases, which are responsible for climate change.

Food Waste in Hotels - Daily Service Factsheet
In Ireland, it is estimated that 250,000 tonnes* of food is wasted each year in the commercial sector (the retail sector and all food service businesses). The hotel sector is responsible for 53,000 tonnes* of food waste, costing the sector an estimated €180 million per annum.

REDUCING COMMERCIAL FOOD WASTE IN IRELAND

IMMEDIATE ACTIONS TO SAVE COSTS

- Shop around for the best energy price**
Always review your energy supply contracts each year. New customers usually get the best prices and these will often increase (up to 25%) at the end of contract without notification.
- Check your bills**
Check bills and make sure you are not paying penalties for exceeding your Maximum Import Capacity (MHC) measured in kVA on your bill(s) and/or having a poor power factor. If you are, both of these can be rectified in most cases.
- Save in your sleep!**
Where possible use night-saver electricity (e.g. timers for laundry). This costs 50% less than day rates. During the summer, night rates apply from midnight to 5AM and in winter it is from 11PM - 5AM.

Food Waste Benchmark:
Based on research carried out in 2016-2018, Irish hotels waste on average **360 GRAMS OF FOOD WASTE PER COVER***

This includes all food disposed, including:

- PREPARATION WASTE
- UNSERVED WASTE
- PLATE WASTE

Use this figure to compare your performance to other businesses in Ireland.

Compare Your Business
See how your business is performing by calculating your food waste benchmark and comparing it to the average for hotels.

Total food waste
Number of covers = **Food Waste Per Cover Benchmark**

To calculate this value, divide the total weight of food waste for a period of time by the number of covers served in that time.

*A cover constitutes a person served regardless as to whether it is a full meal or a smaller item like a starter only.

NATIONAL WASTE PREVENTION PROGRAMME
Preventing Waste Driving the Circular Economy

epa
Environmental Protection Agency
An Gníomhaireacht um Chaomnú Comhshaoil

<https://www.epa.ie/our-services/monitoring--assessment/circular-economy/circular-and-sustainable-sectors/sectoral-sustainability/hospitality/>



NATIONAL WASTE PREVENTION PROGRAMME
Preventing Waste, Driving the Circular Economy



Data and Insights – consumer behavioural insights 2020



2020 National Food Waste Attitudes Survey key insights



About **3 in 5 people** actively think about food waste, with highest attention amongst the 65+ age group and lowest amongst the 16-24 age cohort



Food waste is the second most concerning 'food issue' after price. However, **only 1 in 10 people** see food waste as the most concerning food issue.



3 in 5 people believe they **only waste a small amount of food** - first step to good food management behaviours is to identify how much food and types they actually do waste.



People show high concern for all food waste issues, however, the **strongest response is towards financial loss (47%)** i.e. the wasted money from throwing out uneaten food



Strong understanding exists that multiple stakeholders along the food supply chain have a role to play in preventing food waste. **89% of people** feel that **consumers have a responsibility in preventing food waste**.



+55 age group have predominately heard of food waste reduction through TV and newspaper. Younger age groups far more likely to have heard through social media and internet sites.



Empty nesters throw away the **least amount of food overall with 22% saying they throw away no food at all**. 25-34 age cohort throw out the most food in particular fruit, vegetables, dairy, potatoes and meat.



The 16-24 and 25-34 age cohorts appear to have a lack of knowledge of how to reduce their food waste. **2 in 5 of younger age groups** say they would like to reduce food waste but they don't know how).



High numbers of people are checking their fridge (81%) and making a list (70%) before doing a shop. Those who actively think about food waste are more likely to check their fridge and are more likely to make a shopping list.



During national Covid lockdown restrictions, there **appears to be a reported decrease in food wasted at home**. Also increases in food planning behaviour – more people doing shopping lists, making a meal plan, checking and tracking of food in cupboards, fridges etc.



Bread, vegetables, fruit and salad are the most common types of food that are thrown out in households. In addition to price promotions, when shopping many people are buying additional food products due to impulse, pester power and poor planning.



Around 3 in 4 people understand what 'use by' means and about 9 in 10 understand what 'best before' means. However, **passing the 'use by' (68%) and 'best before' (55%) food dates** are the main reasons why people throw out food in their household.



STOPFoodWaste.ie



NATIONAL WASTE PREVENTION PROGRAMME
Preventing Waste, Driving the Circular Economy



Further information

- ▶ <https://foodwastecharter.ie/>
 - ▶ Resources section for report, fact sheets, guidance
 - ▶ <https://www.epa.ie/our-services/monitoring--assessment/circular-economy/food-waste/>
 - ▶ EPA website, general info, policy developments, events
 - ▶ <https://stopfoodwaste.ie>
 - ▶ consumer-facing campaign
- ▶ Get involved? email: Odile Le Bolloch o.lebolloch@epa.ie



NATIONAL WASTE PREVENTION PROGRAMME
Preventing Waste, Driving the Circular Economy



Towards 2030...

- ▶ Complex policy environment
- ▶ A lot of work to do!
- ▶ Action must be linked to consistent measurement
 - ▶ Data and evidence to support action
 - ▶ Highlight good practice to build capacity
- ▶ National Roadmap to pull it all together

- ▶ Change in business and across society

