This Review highlights the core achievements and impact of the Courtauld Commitment 2025 2017-18. It demonstrates that work is taking place across the food and drink supply chain, ‘from farm to fork’, in support of the agreement’s targets.
About WRAP

WRAP is not-for-profit, working with governments, businesses and citizens to create a world in which we use resources sustainably. Our experts generate the evidence-based solutions we need to protect the environment, build stronger economies and support more sustainable societies. Our impact spans the entire life-cycle of the food we eat, the clothes we wear and the products we buy, from production to consumption and beyond.

Front cover photography: Courtauld 2025 badge with food montage

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Executive summary

Courtauld 2025 continues to go from strength to strength, pioneering sustainable change across the UK food and drink supply chain, by:

- Launching the world’s first Food Waste Reduction Roadmap, which will help businesses to set their own Target for waste reduction, Measure and report the amount they are wasting in a robust way, and Act on the evidence of potential for savings;

- Publishing robust food waste figures for the UK, as a standard for the rest of the world, and setting the Courtauld 2025 baseline, against which the ambitious targets will be benchmarked;

- Getting to the root of the food waste issue with world-beating actions to tackle food waste on farm, with new quality specifications for fresh fruit & veg, projects to reduce food waste in bagged salads, and new grower guidance.

- Making every drop of water count by tackling water stress and improving efficiency in key sourcing areas; and

- Leading sustainable change across the world, with growing recognition of Courtauld 2025 as the beacon for others to tackle the food waste issue.

To achieve the scale of change required to tackle household food waste, we continue to implement our ambitious Citizen Food Waste Prevention Strategy by:

- Calling time on confusing date labels, with new retailer guidance on simplifying ‘use by’ and ‘best before’ dates to tackle the two million tonnes of food wasted each year in UK homes from it not being used in time; and

- Helping consumers reduce food waste and make the most of their leftovers with our ever-popular Love Food Hate Waste campaign and specific campaign moments.

When WRAP first embarked on our ambitious journey to tackle food and packaging waste in the UK there was a good helping of scepticism. How could we keep a huge, complex industry, united under a single goal: to reduce waste and cut the resources needed to provide UK’s food & drink? Today, Courtauld 2025 is demonstrable proof that all those involved continue to rise to that challenge.

Dr Marcus Gover, CEO, WRAP
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1.0 Introduction

1.1 What is Courtauld 2025?

The Courtauld Commitment 2025 is a sector-wide voluntary agreement targeting the UK food supply chain. The agreement has a collective ambition to achieve by 2025, relative to 2015:

- A 20% per person reduction in food and drink waste associated with production and consumption of food and drink in the UK, post farm gate.
- A 20% per person reduction in the greenhouse gas (GHG) emissions associated with production and consumption of food and drink in the UK.
- A reduction in impact associated with water use and water stress in the supply chain.

1.2 Why is Courtauld 2025 needed?

By 2050 it is predicted that the consequences of meeting the projected demand for food could contribute 2°C to global warming. This is exacerbated by high levels of waste in the food chain; for every three tonnes of food we eat, another tonne is thrown away. Many popular foods come from parts of the world that are subject to water stress and scarcity. The economic impact is also enormous. Throwing away good food costs the average family with children in the UK around £70 a month.

This calls for a strategic and collaborative approach by sector leaders. Achieving the Courtauld 2025 targets could mean cumulative savings to the value of £20 billion by 2025.

Good progress has already been made by major businesses in the food and drink sector since 2007, in collaboration with WRAP. Under the Courtauld Commitment 3 (2012-15), for example, reducing food waste saved businesses over £100 million. In addition, the Hospitality and Food Service Agreement (2012-15) saved businesses £67 million.

Courtauld 2025 expands the range of stakeholders taking action along the entire food chain. It also widens the environmental benefits. The collective ambition is to cut the resource needed to provide our food and drink by one-fifth over ten years.
1.3 Collectively driving change

By working together, we can provide lower impact products, help consumers get more from the food and drink they buy, and find more ways to create value from waste and surplus food. Courtauld 2025 plays a key role in bringing citizens and food businesses together to cut waste and associated impacts.

1.3.1 Priority areas for action

Courtauld 2025 signatories are working with their suppliers and customers across the entire food chain, from producer to citizen. The four main areas for action are to:

• Provide lower impact products: for example, by embedding criteria that reduce resource use into decision-making processes for product design and development, buying and sourcing.

• Provide products more efficiently: by identifying savings in whole supply chains and implementing changes that businesses cannot tackle alone.

• Help people get more value from the food and drink they buy: by engaging citizens to influence behaviours that lead to less food being thrown away.

• Get more value from waste and surplus food and drink: by identifying wastes and surpluses that are currently under-valued, matching them to end-uses which deliver higher value, and helping broker links to innovative technologies and new market opportunities.

1.4 Who’s involved?

Organisations signed up to Courtauld 2025 include individual businesses, sector bodies and trade associations, as well as research and academic organisations, national and local governments, and NGOs (non-governmental organisations). With a focus on the areas of biggest resource impact, we are collaborating with food and drink organisations across key sectors. 170 organisations from farm to fork are now engaged in Courtauld 2025, including:

• 52 businesses: retailer signatories represent up to 95% of the UK food retail market; other businesses include some of the world’s leading brands, major companies in hospitality and food service, and top manufacturers in key product categories such as dairy, meat and bakery;
• 81 sector and trade organisations who share good practice with their members – including the British Retail Consortium, UK Hospitality and the Food & Drink Federation; and
• 37 local authority signatories representing 40% of the UK population, who play a key role in engaging their residents and small businesses.

The signatory gallery shows all the organisations who have joined Courtauld 2025 and have committed to deliver change.

Shirley Duncalf, Head of Sustainable Development, Bidvest UK

Courtauld 2025 is allowing companies from across the whole supply chain, from producer to consumer, to sit down together in collaboration and look for solutions to sustainability issues.

2.0 Measuring food waste in the UK

2.1 Food Waste Reduction Roadmap

In September 2018 the UK’s largest retailers, food producers, manufacturers, and hospitality and food service companies committed to ambitious milestones laid out in a new ground-breaking industry Food Waste Reduction Roadmap, developed with WRAP and IGD, to further reduce the UK’s food waste problem.

The Roadmap encompasses the entire supply chain from field to fork, and clearly shows the actions large businesses will take to address food waste both in their own operations, and by working to support their suppliers. It also sets out how these businesses can engage with consumers to help reduce their food waste.

WRAP has published new resources to help business to set their own Target for waste reduction, Measure and report the amount they are wasting in a robust way, and Act on the evidence of potential for savings:

1) Food Waste Reduction Roadmap interactive toolkit, Outlines best practice for Target, Measure and Act, including:
   a) Guidance on working with suppliers to reduce food waste.
   b) Guidance on helping to reduce consumer food waste.
   c) Links to case studies and other resources.
2) Generic guidance for businesses on food surplus and food waste measurement and reporting.
3) Sector-specific technical guidance for food waste measurement for meat, dairy and fresh produce businesses, retailers and hospitality and food service providers.
4) A common template for business reporting (in Word).
5) A food surplus and waste data capture sheet (in Excel).
6) A compendium of commonly asked questions and answers.
The Roadmap has the support of the UK’s largest food trade bodies, businesses across the supply chain and Defra, Welsh and Scottish Governments. Widespread adoption of Target, Measure, Act is vital to achieve national policy objectives and targets on food waste reduction, including Courtauld 2025 and the UN Sustainable Development Goal (SDG) 12.3.

90 early adopters supported the Roadmap at launch, and by September 2019 the aim is to have fifty per cent of the UK’s largest 250 food businesses measuring, reporting and acting on food waste (with all 250 companies doing so by 2026). A sector plan for the hospitality and food service sector is currently in development and is planned to be published in March 2019.

2.2 The scale of food waste

In May 2018, WRAP restated the way UK food waste is defined and described, to conform to the Food Loss and Waste Accounting and Reporting Standard (FLWS). This is the international standard and measure which WRAP helped develop with partners, including the World Resources Institute, The United Nations Environment Programme (UN Environment), the UN Food and Agriculture Organisation, the Consumer Goods Forum and the World Business Council for Sustainable Development.

2.2.1 Key facts

- The total estimate for UK post-farm food waste (2015) is 10.2 million tonnes.
- The total estimate for household food waste (HHFW) is 7.1 million tonnes.
- The amount of household food that could have been eaten (edible parts) is 70% of the total HHFW, or 5.0 million tonnes, worth an estimated £15 billion.
- In total, around 3.1 million tonnes of food waste occurred in the supply chain in 2015. This breaks down as:
  - Retail: 260,000 tonnes
  - Manufacture: 1.85 million tonnes.
  - Hospitality and food service sector: 1 million tonnes.
2.3 Courtauld 2025 baseline

The Courtauld 2025 baseline (against which progress to reduce UK food waste will be measured) was announced by WRAP in May 2018. This is the first time that the UK has had a complete and comparable estimate for total food waste, post farm gate, for the same year. The baseline totals 10.2 million tonnes. It covers household food waste as well as data for the supply chain (retail, manufacture and the hospitality & food service sector).

The food waste prevention target is to reduce food and drink waste arising in the UK by 20% by 2025 compared to 2015, calculated as a relative reduction per head of population. Achieving the target would reduce food waste from 156kg per person to 125 kg per person, resulting in 1.5 million tonnes a year less food waste arising in 2025 compared to 2015.

3.0 Delivering change in citizen food waste prevention

A major challenge continues to be reducing food waste in the home, which accounts for more than 70% of the food being thrown away post-farm-gate in the UK each year. Three in five of us say that we throw away hardly any food, but on average each home threw away a quarter of a tonne in 2016. The household food and drink waste target under Courtauld 3 was not met, with household food waste in 2015 estimated to be 7.1 million tonnes compared to 7 million tonnes in 2012.

To achieve the scale of change required to reduce household food waste, we continue to implement an integrated programme of work targeting specific audiences, behaviours, food products and motivations.

By combining work on technical changes to labelling and pack sizes with piloted behaviour change interventions, we are working with Courtauld 2025 signatories to catalyse action and maximise reach, influence and impact, across the UK.
3.1 Calling time on confusing date labels

WRAP’s research has consistently shown that consumers really value having information that helps them make better use of their food, particularly on-pack, and a third of this food waste is triggered because of how shoppers interpret existing date labels.

In November 2017 we published new guidance in association with the Food Standards Agency and Defra, to help tackle the two million tonnes of food wasted each year in UK homes from it not being used in time.

The new guidance sets out best practice in the choice and application of date labels and storage advice. It will be used by food manufacturers, retailers and brands as the industry standard and brings together recommendations that ensures food is safe and adheres to legal requirements, with best practice information to ensure it is stored and used correctly.

A new addition is the call to use helpful logos alongside text more often, which consumers find easier to understand than text alone. WRAP recommends that the freezing ‘Snowflake’ logo should be reinstated where it might have been removed. We are also introducing a new ‘Little Blue Fridge’ icon for foods that should be kept chilled or benefit from being kept in the fridge.

A complementary checklist of the essential labelling-related requirements for safely and legally redistributing surplus food was published, to help deliver a four-fold increase in such redistribution by 2025.

3.2 Behaviour Change Interventions

Using a ‘test, learn, adapt’ approach, we continue to develop our Behaviour Change Intervention work, focusing on the most wasted products. We are working with Courtauld 2025 signatories to identify opportunities to develop and pilot a range of interventions and will update on results as soon as we can.

In addition, many Courtauld 2025 signatories continue to participate in our EU-funded project TriFOCAL (Transforming City FOod hAbits for Life), helping Londoners deal with food waste prevention, food waste recycling and healthy sustainable eating.

3.3 National Communications

Delivery of national communications continues at pace, using our recognised Love Food Hate Waste brand alongside new campaign moments, updated audience insights and free online resources for a range of audiences.
Keeping food out of the bin is good for our pockets and the planet combined. WRAP introduced Love Food Hate Waste in 2007 to motivate people to save money by throwing away less food. Building on its success, our digital campaign moments provide tips, tools and inspiration to help citizens reduce their food waste.

**Give a Cluck**

Every year in the UK, the meat equivalent to 120 million chickens is thrown away uneaten. In December 2017, Love Food Hate Waste’s Give a Cluck campaign aimed to increase awareness amongst 25-34 year olds of how much poultry is thrown away and wasted every year. It provided information on the amount of food thrown away along with handy hints and tips on how to prepare meals, store and freeze food effectively over the festive period and how to continue these habits into the New Year.

Resources were developed to support the Christmas and New Year period and included daily social media posts on the countdown to Christmas and into the New Year.

**Make Toast Not Waste**

Brits were urged to Make Toast Not Waste as Love Food Hate Waste figures disclosed that UK citizens waste 24 million slices of bread every day. Alongside these shocking figures, a consumer poll of UK adults aged 18-34, commissioned by Love Food Hate Waste, showed that almost seven in ten respondents admit to throwing away bread on a weekly basis, while one in four admit to knowing you can freeze bread, but don’t do it.

The campaign reached over 690,000 by encouraging citizens to freeze bread and make toast straight from frozen, enjoying it in many ways throughout the day, and was covered by Steve Wright’s afternoon show on BBC Radio 2.

**Save Our Spuds**

Correct storage can keep potatoes fresher for longer, meaning more time to come up with meal ideas to use them. The ‘Save Our Spuds’ campaign in November 2017 aimed to raise awareness of the scale of the potato waste problem, and to help people reduce waste with top storage tips, rescue remedies and recipe suggestions.
Courtauld 2025 signatories joined the campaign and played a key role in its success. For example, Aldi shared numerous Love Food Hate Waste recipes on social media, using the campaign hashtag #SaveOurSpuds. Puffin Produce Ltd created their own social media assets based on our campaign insights for its ‘Blas y Tir’ brand. Additional partners supporting the campaign on social media included Approved Food, Asda, FareShare, Grundon, Resource Futures, Turner Price Food, Veolia, Cherwell DC, Derby CC, Leicestershire CC and Stratford DC.

Chill the Fridge Out
The aim of this campaign was to raise awareness of how much milk and other foods in the fridge get wasted because fridge temperatures are set incorrectly.

A digital tool was developed with input from more than 20 fridge manufacturers to identify the dials they have across their models and how to set them. In addition, eye-catching social media content and a robust media plan helped to drive the audience to check and learn how to set their fridge temperature.

We all need to work together to reduce UK food waste, and I would like to see more action, including additional financial support, from businesses across the food sector to prevent food waste occurring.

Thérèse Coffey, Environment Minister, Defra

4.0 Delivering change in the supply chain

Through projects, task forces and working groups, Courtauld 2025 has brought together organisations to tackle common challenges across the sector and along supply chains. With 170 sector leaders collaborating across work areas that span the supply chain, Courtauld 2025 is delivering activity in the sectors where we can have the greatest impact.

4.1 New fund to increase surplus food redistribution

With the application of new technology and the development of new supply networks, Courtauld signatories aim to double their redistribution of surplus food for human consumption over 5 years to 30,000 tonnes in 2020.

The latest research by WRAP (2018) demonstrates that charitable redistribution rose by around 80% over a two-year period, with an
increase of 30% via commercial organisations (both 2015-2017). But the Fund recognises that more work needs to be done. Building on Courtauld 2025’s Food Redistribution Shared Vision Statement, a new £500,000 Fund to support the redistribution of quality surplus food to people in need, throughout England, was launched by WRAP in December 2017.

The Food Waste Reduction Fund supports local projects to help increase redistribution in communities. The money is being distributed to help these organisations to overcome common barriers such as:

- Training and education – from frontline staff to IT.
- Infrastructure support – for necessary equipment such as new vehicles to transport more types of food.
- Forming collaborative partnerships – help joining up with appropriate partners.
- Communication, logistics and technology – to facilitate effective redistribution.

In July 2018, WRAP announced the eight charities and not-for-profit groups that will receive grants from the Fund. They were chosen from more than 120 expressions of interest to the Fund and range from small to larger sized multi-site operations, located across England. Individual grants range from £40,000 to £75,000, which together will help the eight redistribute an additional 2,500 tonnes of quality food to feed people in need – the equivalent of around six million meals.

The following eight charities receiving grants will demonstrate what can be achieved:

- Action Homeless
- His Church
- FareShare
- FareShare Yorkshire
- Feedback Global
- Food in Community
- Nuneaton & Bedworth Healthy Living Network
- REfUSE Durham

This fund will make a huge difference to many organisations in England, and those who use their services. We want this fund to help make a step-change in the amount of surplus food that is redistributed to people.

Peter Maddox, Director, WRAP UK
The Courtauld 2025 Redistribution Working Group will help further to share best practice.

4.2 Pioneering work in fresh produce

Courtauld 2025’s work in fresh produce has yielded great results this year, with a series of new guidance to help the sector maximise efficiency and deliver quality products.

4.2.1 Setting quality specifications for fruit and veg

Setting good specifications is essential to delivering customer value. Quality specifications are often too long, include provisions that are out of date or cause supply chain waste. Updating specifications can boost supply chain efficiency and relationships, whilst removing invalid provisions can make the specifications easier for suppliers to implement.

New guidance, developed under Courtauld 2025 and published in July 2018, is helping technical teams in retail and supplier businesses set good specifications. The guidance includes an ‘Illustrated Example Spec’ of a well-focussed quality specification, to highlight those aspects that best demonstrate good practice.

4.2.2 Reducing food waste in bagged salads

Courtauld 2025’s Fresh Produce Working Group identified bagged salads as a priority for value chain collaboration on waste reduction. Businesses in the Group embarked on a project to explore improvement options in retail and food service channels. A whole chain project was set up to examine the issue from farm-to-fork in both grocery retail and food service channels.

At Pizza Hut Restaurants, we’re always looking at ways of reducing food waste and increasing value to our guests. Working with WRAP and Agrial Fresh Produce on this project has allowed us to analyse the whole supply chain for bagged lettuce from one end to the other, and by working together we have changed how we manage shelf-life in order to decrease wastage.

Andy Towle, Food Procurement Manager, Pizza Hut Restaurants

Agrial Fresh Produce, Pizza Hut Restaurants and logistics partner Bidvest trialled a change to logistics policy that explored the potential
for reducing food waste from farm-to-fork. Beyond the identification of some specific solutions for reducing levels of waste at processing and in consumer homes, the project partners saw benefits from getting together and sharing ideas: if you take an end-to-end approach and get the right people in the room, you will often identify opportunities for improvements.

4.2.3 Efficient strawberry production
A collaboration of five growers supplying Asda-IPL and Co-op Food examined the environmental and business benefits of moving from ground to table-top production systems. Through field work and a series of meetings, the group identified potential benefits to crop yields, reductions in waste levels and labour costs. The group also concluded that table top systems aren’t a ‘silver bullet’: the optimal mix for any grower or grower group will be determined by market, location and business considerations. This factsheet summarises the results. This project builds on previous research into strawberry crop waste in the United Kingdom.

4.2.4 Grower guidance on measuring food waste in primary production
Measuring food waste helps growers to understand how much produce that was intended for the human food supply chain has instead ended up as food waste. It is an important part of efficient business management. A focus on measuring waste can help optimise yield, reduce costs and quantify opportunities for innovation.

With supply chain interest in food waste measurement growing, new guidance was produced by WRAP and leading sustainable farming organisation LEAF (Linking Environment And Farming) to explain a

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We believe that Courtauld 2025 is an exciting and significant development for water stewardship. There are very few examples of whole sectors coming together to work collectively on water challenges in shared sourcing areas. Our experience of working with businesses on water has shown that this level of scale-up – to whole sectors – is essential if we are to successfully protect our freshwater resources and ecosystems into the future, because no one business can tackle the issue alone.

Dr Conor Linstead, Freshwater Specialist, WWF
simple 5-stage process for how growers can take steps towards improving efficiency.

4.3 Far-reaching Water Ambition

On 22 March 2018, World Water Day, WRAP announced a new Water Ambition, in partnership with WWF, the Rivers Trust and BITC, as part of Courtauld 2025. The Ambition will see UK businesses act within their own operations, and collectively in food sourcing areas, to tackle water stress and improve water efficiency.

Signatories have agreed to the following by 2025:

- Business signatories are monitoring water use in their own operations and have improved efficiency. Aiming for 100% of signatory businesses monitoring water use and having delivered water reductions in operations under their direct influence.
- Business signatories are participating in collective action to improve the quality and availability of water in key sourcing areas. Aiming for 100% of signatory businesses supporting collective action projects in critical sourcing locations for UK food & drink supply. Over the lifetime of Courtauld 2025 these projects aim to cover around half of the production area of fresh produce supply from water stressed locations, as well as key water stressed areas for arable crops. Each project will aim to deliver reductions in water stress, measured against the most important water stress impacts & metrics in that location.

The Water Ambition projects aim to improve water quality and availability for local communities, for the wider environment and for greater resilience within supply chains. Work is already underway in six UK locations and overseas in South Africa and Kenya. These are all areas that are experiencing significant water stress issues and are

This is a great example of the UK Food and Drink industry coming together pre-competitively to collaborate to tackle one of the big issues in building a sustainable food system. We are delighted to start work in the Wye and Usk alongside the Rivers Trust and in South Africa with WWF to make a difference where it is needed.

Sarah Wakefield, Food Sustainability Manager, The Co-op and Co-Chair, Courtauld 2025 Water Oversight Panel
critical sourcing areas for key foods like fruit, vegetables, dairy and livestock.

4.4 Helping businesses save food

One of the first steps a business can take to reduce food waste is understanding the amount of food that is wasted in their operations. ‘Your Business is Food; don’t throw it away’ is Courtauld 2025’s campaign of action helping smaller businesses in the hospitality and food service (HaFS) and manufacturing sectors to track and reduce food waste.

Campaigns over the last year with industry leaders including the British Hospitality Association, the Sustainable Restaurant Association and Bidfood have helped spread the message even further. A video from brewery Frederic Robinsons, explains how they’ve improved profits by throwing away less food using the campaign’s tools and techniques. The next stage of the HaFS campaign is currently in development, and we plan to launch a refreshed campaign from April 2019.

In January 2018 we launched ‘Your Business is Food’ for food manufacturers, supported by industry partners including the Food and Drink Federation. A starter pack offers guidance on why and how to take practical action on food waste, and includes a food waste checklist, action plan and cost calculator. A short video on how to start measuring and reducing food waste on your manufacturing site is available here.

4.5 Winning formula to tackle milk waste

Pioneering new research released by WRAP in November 2018 showed, for the first time, the scale of milk wastes across the food chain, from processing to our homes. ‘Opportunities to reduce waste along the journey of milk, from dairy to home’ also highlighted ways to significantly reduce the 330,000 tonnes of milk lost each year, worth more than £150 million.

4.5.1 Milk waste in the home

Milk waste in the home is shown to be by far the largest contributor, accounting for nearly 90% of all UK milk waste, some 290,000 tonnes
thrown away every year. This equates to more than 490 million pints of milk as a nation - or eighteen and a half pints per household.

To help tackle this, WRAP has begun work tackling the biggest trigger for waste in the home – refrigeration. Many people don’t know what temperature their fridge should be set at, and don’t know how to set it to the right temperature. Getting this right and your temperature to below 5°C could stop more than 50,000 tonnes of milk waste every year, saving shoppers £25 million.

4.5.2 Milk waste in the supply chain
Breakages and leaks during transportation and in retail outlets, represent 30,000 tonnes of waste. An additional 13,000 tonnes were identified during processing, arising from the process of separating cream from milk, which produces a material known as ‘separator desludge’. This is usually sent straight to drain, but WRAP believes this is a potentially rich resource with high nutrient value proteins. Further processing into materials suitable for food, or animal feed applications could reduce waste by an estimated 10,000 tonnes and cut disposal costs by around £1 million a year.

We also identified practical interventions to avoid milk waste in depots and retail stores, which could save industry an estimated £1.5 million. For example, reviewing bottle design and specifications to avoid breakages and leaks which are the major causes of waste at this stage of the product journey.

WRAP will be working with the sector through the Courtauld 2025 Dairy Working Group to help ensure the recommendations are implemented. Improvements and innovations to pack design and labelling will be tracked through our Retail Survey. Progress will also be reported as part of a new target within The Dairy Roadmap – to increase product and packaging design features that help prevent consumer food waste.

Fresh pasteurised milk is a staple on our supermarket shelves and in our homes, with c.4900 million litres sold in the UK annually. Leading businesses within the Courtauld Commitment 2025 shared a concern at the amount of milk going to waste, therefore WRAP convened this study to find solutions to reduce this.

WRAP, November 2018
5.1 Champions 12.3

We are proud to be part of Champions 12.3. I am convinced that by working together, we can develop effective solutions to reduce food loss and waste, to help the world meet Sustainable Development Goal Target 12.3. Nestlé will play its part. Bold action is what matters, and we are already committed to sending zero waste for disposal from our sites by 2020. Such actions benefit society by supporting rural development, water conservation and food security, and help us ensure that our sourcing is more sustainable.

Paul Bulcke, Chairman of the Board of Directors, Nestlé

Courtauld 2025 is helping on a global scale by putting the UK on track to reduce food waste by half, in accordance with UN Sustainable Development Goal (SDG) 12.3.

The Champions 12.3 group is made up of representatives from businesses, governments, and non-governmental organisations including research institutions, farmer groups, and civil society. All have committed to accelerate progress toward achieving the UN SDG Target 12.3 by 2030. Target 12.3 states that ‘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.’

WRAP’s CEO Dr Marcus Gover serves on the Champions 12.3 group and brings WRAP’s experience in delivering Courtauld to help the UN achieve this goal. The latest SDG Target 12.3 on Food Loss and Waste Progress Report released in September 2018 showed that nearly two-thirds of the world’s 50 largest food companies are now participating in programmes with a food waste reduction target.

5.2 Award wins and further recognition

5.2.1 Award winning waste management and prevention work

In May 2017 we were the proud winners of the Footprint Award for Waste Management and Prevention. This was in recognition of the achievements made under The Hospitality and Food Service Agreement (HaFSA). The final results of the HaFSA, released in January, showed that, during the lifetime of the Agreement (2012-2015), 24,000 tonnes of food was saved from being thrown away, and the redistribution of surplus food doubled to 760 tonnes.

Our work to embed waste management and prevention practices in the HaFS sector continues under Courtauld 2025 with the ‘Your Business is Food; don’t throw it away’ campaign.
In February 2018, TRiFOCAL (Transforming City FOod hAbits for Life) was awarded the 2018 Health & Vitality Communication & Engagement Honours. Find out more about the TRiFOCAL campaign by contacting TRiFOCAL@wrap.org.uk or visit the Small Change Big Difference website.

5.2.2 ‘Invaluable research, advice and information’
In April 2017, the Environment, Food and Rural Affairs Committee (EFRA) Select Committee published the report of their Inquiry into Food Waste in England. WRAP and Courtauld 2025 were singled out by the Committee for special recognition: ‘We welcome the work that has been done by WRAP in the last decade, and strongly believe that the research, advice and information provided by the organisation is invaluable’ (Environment, Food and Rural Affairs (EFRA) Select Committee).

5.2.3 ‘State-of-the-Art Partnership’
In October 2018 Courtauld 2025 won the inaugural global ‘State-of-the-Art Partnership of the Year Award’ at the P4G Copenhagen Summit. The agreement was amongst 15 examples of public-private partnerships which had been chosen by a team of global experts and international organisations working with the Danish Government to showcase their work at the Summit. The partnerships represented the five focus SDG areas of food and agriculture, clean water, renewable energy, healthy cities and the circular economy.

P4G (Partnering for Green Growth and the Global Goals 2030) is a new initiative which aims to become the world’s leading forum for developing concrete public-private partnerships at scale to deliver the UN SDGs and the Paris Climate Agreement.

The UK has a world leading food and farming industry as well as a long-term aim to grow more, buy more and sell more British food. This will boost productivity and enhance business resilience across the food chain

Thérèse Coffey, Environment Minister, DEFRA
5.3 REFRESH: building a worldwide community of food waste experts

The ambition of REFRESH is to contribute to building a responsible and sustainable food system, by reducing food waste and improved valorisation of unavoidable side streams. We believe in bringing together a network of committed people, from a diversity of stakeholders, as a mechanism to deliver impact.

Toine Timmermans, REFRESH Coordinator

Around 100 million tonnes of food are wasted annually in the EU, and if nothing is done, food waste could rise to over 120 million tonnes by 2020. REFRESH, the EU project, of which WRAP is a leading partner, aims to emulate Courtauld 25 by bringing together actors from along the whole food and drink value chain to tackle food waste in the EU and further afield.

In October 2017 REFRESH launched a digital network to encourage collaboration and bring together expertise from across Europe and beyond in a focussed response to the global issue of food waste. The Community of Experts (CoE) provides a platform on which to share important initiatives and best practice, and brings together food waste experts across businesses, NGOs, governments in the food waste fight.

Experts can register as users to share their own research results, tools and innovative approaches, as well as take part of the contributions of other experts. WRAP was lead partner and helped launch the CoE in October 2017. Courtauld 25 resources that are signposted in the CoE are helping businesses and policy makers worldwide to learn from the UK's success.

5.4 Food Waste Atlas

As a Champion 12.3 I am committed to driving change in food waste reduction. There is much being done around the world. But there is a need to be able to gather all this data in one place. That's why, together with WRI, we have developed the Food Waste Atlas – the world's first freely accessible online tool to bring global food loss and waste data together.

Dr Marcus Gover, CEO, WRAP

The Food Waste Atlas is an online tool that enables countries, cities, companies and other organisations to track food loss and waste, so they can play their part in creating a sustainable food system for all. Atlas was launched by WRAP and the World Resources Institute (WRI) in September 2018 at the UN's Champions 12.3 meeting in New York. Atlas already contains data from all parts of the supply chain, from over 100 countries, which is providing a worldwide blueprint for galvanizing wide-scale industry action and reporting their food waste data. Atlas will allow companies and governments to report their food loss and waste, in line with the Food Loss and Waste Accounting and Reporting
Standard and develop baselines. It will enable anyone, anywhere, to track food loss and waste.

In the longer term, Atlas will provide essential insights into the scale and location of food loss and waste - helping users to focus on where in the supply chain they might profitably act to reduce food loss and waste. And Atlas makes it simpler to measure and track food loss and waste in a consistent manner, benchmark performance, and identify “hotspots”.

6.0 Shaping the future

In October 2018 WRAP CEO Dr Marcus Gover offered his thoughts on Courtauld 2025 and its role in the future on food sustainability. His blog post is reproduced here in full.

6.1 Courtauld: a model for the world to follow in the fight against food waste

“In 2005, when we first embarked on our ambitious journey to tackle food and packaging waste in the UK through an expansive voluntary agreement which aimed to span the whole of the supply chain, there was a good helping of scepticism.

How could we keep a huge, complex industry, often with competing interests, in an increasingly volatile economic environment, united under a single goal: to reduce waste and cut the resources needed to provide UK’s food & drink?

Thirteen years later, and the Courtauld Commitment, led by WRAP, is demonstrable proof that all those involved continue to rise to that challenge. It has established the UK as a leading light in the global fight against food waste and is a model which is being replicated around the world. In fact, an important part of WRAP’s mission is to support many more countries to follow the Courtauld example.
We are now on the fourth stage on our journey to 2025. Our 150+ members come from right across the food supply chain and the steady expansion of the membership over Courtauld’s lifetime means that today they are collectively responsible for 93% of food sales in the UK.

Together, we have helped reduce waste by over 3.5 million tonnes in the UK; a saving worth £5 billion; we have helped bring household waste down by nearly a quarter working with our Love Food Hate Waste campaign and increased food distribution by half to 43,000 tonnes a year – the equivalent of a staggering 35 million extra meals. We have achieved this through collaboration and innovation.

Which is why we were delighted for that hard work and commitment from all those involved to be recognised on the international stage recently at the Copenhagen Summit organised by P4G – Partnering for Green Growth and the Global Goals 2030.

In front of a 500-strong audience which included Heads of State, business leaders, governments and international NGOs, Courtauld was awarded the prestigious ‘State-of-the-Art Partnership of the Year Award’ – against competition from a host of hugely impressive examples of public-private partnerships from around the world.

In the end, it was the combination of the scale, impact, innovation and replicability of Courtauld, along with the proven ability of WRAP to convene and catalyse change, which convinced the judging panel of industry experts to award us the overall prize.

Importantly, we were also able to demonstrate that reducing food waste makes economic as well as environmental research. Our ground-breaking research with the World Resources Institute showed that businesses and governments can reap a 14:1 return on investment in reducing food waste – something it was good to hear Paul Polman, Chief Executive of Unilever, allude to in his Summit address.

So, it was a great honour to be standing on the stage with my colleague Richard Swannell, Director of WRAP Global, and one of the original driving forces in Courtauld, to receive the impressive trophy from HRH The Crown Princess of Denmark.

We were conscious that we were there to collect it on behalf of all our Courtauld partners. Without our business and government partners showing commitment and ability to act, the impact would not have been delivered.

That is not to say we do not face some challenges ahead.
The scale of the food waste challenge is monumental. One third of the world’s food, worth more than $940 billion, is lost or wasted, every year. With around a billion people going hungry, this is unacceptable on so many levels.

As well as the human cost, the environmental cost is also huge: if it were a country, food waste would be the third biggest emitter of greenhouse gas behind the United States and China. With the IPCC recently raising the alarm about the urgency to reduce global warming, it’s clear that reducing food waste is integral to the battle against climate change.

The recent progress report WRAP worked on with WRI for the Champions 12.3 network warned that whilst there have been some great successes, particularly in the business sector, there is still a lot more to do if the world is to achieve the SDG Target 12.3 to halve food waste by 2030. And at home, household food waste has plateaued, requiring a bold and radical rethink of how we help citizens to play their part. We also need to ensure that the focus on plastic pollution, which WRAP is leading through The UK Plastics Pact, does not have an adverse effect on food waste. The warming and acidification of our oceans caused by carbon dioxide emissions are as much a threat as plastic pollution.

Awards are a huge boost; but we need to keep our eye on the ultimate prize: living in a world in which resources are used sustainably so that people and planet can thrive. The energy, focus and determination I saw amongst all the shortlisted initiatives in Copenhagen instilled a real hope in me that this can be achieved."
WRAP’s vision is a world in which resources are used sustainably.

Our mission is to accelerate the move to a sustainable resource-efficient economy through re-inventing how we design, produce and sell products; re-thinking how we use and consume products; and re-defining what is possible through re-use and recycling.

Find out more at www.wrap.org.uk