



“By the end of 2017, no food that is safe for human consumption will be wasted inside the UK Tesco operation”.

Dave Lewis, Group Chief Executive, Tesco.

Our approach

We believe that we have a responsibility to fight food waste in our operations and a shared responsibility to tackle this issue from farm to fork. We’re making lots of little changes, in partnership with suppliers, helping customers to reduce food waste at home, and helping feed people in need by donating our surplus food.

Having identified the food waste hotspots, we’re working to redistribute surplus food from our stores through our Community Food Connection programme. Last year we launched the programme in partnership with the food redistribution charity FareShare and social enterprise FoodCloud. The programme links Tesco stores to local charities and community groups across the UK.

Our stores use the FareShare FoodCloud app to let groups know how much surplus food they have for donation at the end of each day. Charities then respond to a text message to confirm they will collect the food.

Key Facts

- In 2013 Tesco became the first UK retailer to publish third party assured data for levels of food waste in our own operations.
- We’ve been donating surplus food from our distribution centres and .com stores since 2012. In total, over 14 million meals have been donated to FareShare.
- Last year we launched our Community Food Connection (CFC) programme which is now live in all 805 large Tesco stores and 122 convenience stores and has so far donated over 5 million meals worth of surplus food.
- Our CFC programme will be rolling out to all Tesco stores in 2017 and has over 3,000 charities already signed up.

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Tackling food waste is important to Tesco for four big reasons. First and foremost, our customers and colleagues care about it. Research by the UK Waste Reduction Action Programme (WRAP) suggests that the average British family with children throws away £700 worth of food each year.

Second, at a time when many people are suffering with food poverty it is unacceptable for any business to be wasting food unnecessarily.

Third, food waste adds significant costs to our business, so it is important that we drive down waste in our own operations.

Finally, food waste puts unnecessary pressure on land and natural resources, and results in additional greenhouse gas emissions. Our actions can reduce our environmental impact.



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In partnership with FareShare FoodCloud, Tesco's 'Community Food Connection' programme was presented with the 'Sustainable Futures' award at the 2016 Institute of Grocery Distribution (IGD) Awards.



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Other initiatives

We're also working to reduce food waste on farms too. In March 2016 we broadened our specifications and introduced our Perfectly Imperfect range of 'wonky' fruits and vegetables which includes parsnips, potatoes, cucumbers, strawberries, pears, carrots and apples.

Our Perfectly Imperfect range has allowed us to take more of the crop from our suppliers and reduce waste in the supply chain. For example, with strawberries we are now taking 95% of the whole crop.

We continue to make changes to give extra days of freshness to our customers. Whether it's removing a packing stage in the journey from tree to table for citrus fruit or changing the way we package the final product, the end result is us helping our customers to reduce food waste at home.

By continuing to introduce and improve initiatives to reduce food waste in our operations we are in line with the Consumer Group Forum (CGF) commitment of its 400 retailer and manufacturer members to halve food waste by 2025.



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