

Supporting Comments

Surplus Food Redistribution Report

- **Helen Munday, Chief Scientific Officer, Food and Drink Federation** "I am very pleased to see the increase in redistribution from 2015 to 2017 and that the manufacturing sector in particular is making a significant contribution to the overall achievement.

"Tackling food waste wherever it occurs across supply chains is a key priority for FDF members, starting with the prevention of waste and surpluses from occurring in the first place, in accordance with the food waste hierarchy. Where surpluses cannot be avoided, we encourage members to redirect food to feed people as a first consideration.

"FDF and its members will continue to work with our supply chain and with the redistribution organisations within the framework of the WRAP Courtauld 2025 Working Group to help deliver further increases in the amount of surplus directed towards human consumption."

- **Laura Hopper, CEO Plan Zheroes** "It's fantastic to see more businesses engaging in surplus food redistribution and the substantial increase in the amount of food redistributed to charities and community groups. Over the past year Plan Zheroes has helped redistribute food from football stadiums, an airport, food markets and even a small ice cream manufacturer - showing that all types of food businesses can engage in redistribution."

Food Waste Reduction Fund - recipient charities

- **Eilidh Stringer, Action Homeless** "Funding from the Food Waste Reduction Fund will bring much needed investment to Leicester's Emergency Food network to ensure that vulnerable people don't go hungry and that good food is not wasted."
- **Gareth Batty, Chief Executive FareShare Yorkshire** "I'm delighted that WRAP agreed to fund FareShare Yorkshire's innovative new approach to intercepting surplus food from local manufacturers using our own 7.5T vehicle. There are many food manufacturers in Yorkshire keen to support vulnerable people, who currently can't donate everything due to the lack of a local and timely logistics system. Often, stock from regional manufacturers cannot be collected in full via national logistics as it can take 48 hours to reach its destination, losing limited shelf life. This trial enables us to test an innovative approach and in Yorkshire alone, our same-day collection solutions could allow more than 1,100 additional tonnes of surplus food to be intercepted every year. We're excited about the opportunity to provide a solution for regional food businesses that benefits community groups - and which can potentially be replicated UK-wide."

- **Carina Millstone, Executive Director of Feedback** "Feedback's Gleaning Network coordinates volunteers, farmers and food redistribution charities to salvage the thousands of tonnes of fresh fruit and vegetables that are wasted on farms every year across England, and direct this fresh, nutritious food to people in need."

"We have rescued millions of portions of fresh fruit and veg since we began and now we are bringing gleaning to more communities across England. We are thrilled to have been awarded funding from WRAP and Defra to train communities to set up their own gleaning projects meaning less good food will go to waste and more people will have the opportunity to connect with their local food growers."

- **Chantelle Norton, Co-Director of Food in Community CIC** "The Food Waste Reduction Funding will help expand our surplus food distribution network and introduce our successful pop up cafe and gleaning models into other parts of Devon."
- **Sonya Johnson, Chief Officer N&B Healthy Living Network** "The funding from the Food Waste Reduction Fund will enable Ediblelinks to expand and improve our operating model to meet a growing need to recycle food surplus for community benefit."
- **Richard Humphrey, Senior Coordinator, HIS Church** "His Church Charity has been privileged to provide food support to over 3,000 charitable organisations in the UK for more than fifteen years. In 2016, we began transporting and storing chilled and frozen food with a chiller van on loan from Waitrose. As we grew we invested in chiller trucks and frozen trailers. Our growth has been astronomical meaning our storage has increased from conventional fridges and chest freezers to chilled and frozen containers. The Food Waste Reduction Fund grant will help us build on this work, and we anticipate redistributing an additional 600 tonnes of quality food in the next 12 months, thanks to this fantastic support."
- **Nikki Dravers, Director REfUSE** "We are over the moon to be receiving this funding. We have only just opened our cafe in Chester-le-Street, which launched on 6th April and is going really well. This couldn't have come at better timing for us to be able to put in place some more infrastructure, logistics and time to the food storage, sorting and distribution side of things behind the scenes."

"We also will be using it to build a supported volunteering programme for people with significant barriers to employment to gain confidence and skills. This

funding is going to help REfUSE step up a level across the board, help us feed more bellies and fewer bins in the North East."