



Nestlé UK

All Nestlé UK food producing sites and distribution centres

Food waste inventory – January 1st 2019 – December 31st 2019



Nestlé



About Nestlé

In 2015, Nestlé achieved zero waste for disposal across its operations in the UK and Ireland. Since recording this milestone, the business has been striving to further reduce the impact of its physical wastes as part of its continuous improvement programme and sustainability commitments.

As one of the UK and Ireland’s leading food manufacturers, our businesses span a diverse range of products, from healthcare nutrition through to bottled water, from catering products through to confectionery.

Nestlé's purpose is enhancing quality of life and contributing to a healthier future. We want to help shape a better, healthier, and more sustainable world. We also want to inspire people to live healthier lives. This is how we contribute to society while ensuring the long-term success of our company.

As part of this approach, we are working towards achieving zero environmental impact across our operations.

In 2016 we made a commitment to reduce food waste in our own operations by 50% by 2030.



What we are doing to tackle food waste

The effective management of food waste is one of our key priorities, whether it be within our own operations, across our supply base or in the home. Initially, our focus has been on reducing food waste within our operations. Although we endeavour to ensure our processes are as efficient as possible, there are occasions where product doesn't end up being sold and eaten as intended.

Some of the main reasons for this potential waste can be:

- Product residues removed during process cleaning.
- Process or equipment issues leading to out of specification product.
- Unexpected changes in product demand.

To improve food waste measurement and focus attention on impactful actions, we have:

- Integrated food waste management into our continuous improvement process, working with our employees to identify and implement actions to reduce waste at source.
- Identified innovative ways of re-using product which could otherwise have ended up as waste.
- Modified our reporting systems to provide the required level of detail and insight to help identify the causes of waste.
- Identified, enabled and supported site waste champions to increase food waste awareness and the impact of local actions.
- Reviewed how we work with our redistribution partners such as FareShare, Company Shop/Community Shop and Food Cloud to identify how we can increase the levels of surplus redistribution.
- Co-developed and implemented a food waste audit programme (Waste Not, Want Not) across our operations to identify further opportunities to reduce waste at source, increase the value of our waste streams and increase redistribution opportunities.

Benefits:

- A further reduction in food waste across UK operations of 24% relative to our total food handled, since 2016.
- A detailed understanding of the drivers of waste and the scale of opportunity.
- Identification of opportunities to make part-processed products 'redistribution ready' to enhance Nestlé's ongoing work in redistributing appropriate surplus product.
- Increased insight and buy-in to the food waste challenge at board level and across the organisation.
- Opportunities to share and leverage insights with other organisations on the food waste journey.

No matter where you are on the journey, the more you look, the more opportunities you find.

Total food handled*
759,308
tonnes

Waste as a % of food handled*

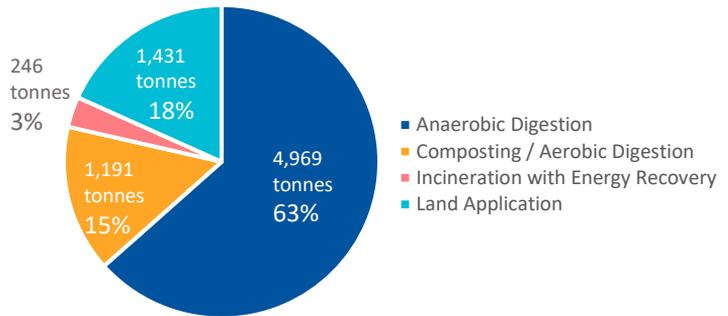
1.0%



Overall food waste

7,838 tonnes

Waste by destination



Food waste data commentary

- This summary covers food and beverage waste generated across all our food production sites and distribution centres in the UK in 2019.
- It excludes any food waste going to drain when washing down our production lines, and subsequently being treated by the local water company. We are currently working on a process to measure this.
- None of our food waste went to landfill.
- 63% of our food waste went to anaerobic digestion, 15% for composting, 18% for land application and 3% to incineration with energy recovery.
- Food waste performance:
 - Food waste reduced by 2,244 tonnes in 2019 (from 10,082 tonnes in 2018 to 7,838 tonnes in 2019).
 - Food waste reduced by 17% relative to our total food handled, in 2019 (from 1.2% in 2018 to 1.0% in 2019).
 - Since our 2016 baseline year, we have achieved a cumulative reduction in food waste of 24% relative to our total food handled, from 1.4% (10,919 tonnes) in 2016, to 1.0% (7,838 tonnes) in 2019.
- This has been delivered through leveraging opportunities identified through the 'Waste Not, Want Not' initiative and through driving waste reduction as an integrated element of our 'Continuous Excellence' programme.

* Note: to be consistent with industry best practice and the UK's [Food Waste Reduction Roadmap](#), we've updated our methodology for calculating total food and ingredient handled this year to include food waste and surplus to animal feed together with (as previously) food product sold as intended. This is also reflected in our calculation of waste as a % of food handled.



IGD and WRAP have led an industry-wide programme of work developing the Food Waste Reduction Roadmap, showing how the UK food industry will help achieve the UK's Courtauld 2025 targets, and the UN's Sustainable Development Goal 12.3 to halve food waste by 2030.

To find out more and get involved, contact our experts FoodWasteRoadmap@wrap.org.uk

www.wrap.org.uk/food-waste-reduction-roadmap

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