

Food Waste Prevention Signpost

Quick links to the information you need



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Welcome to the Food Waste Prevention Signpost

This guide will help you access information on food waste and how to prevent it in your supply chain and help consumers reduce food waste. It provides links to insights and guidance from a wide range of organisations to help you take action to reduce your environmental impact and cut costs.

How do I use this signposting tool?



Click on underlined text for links to further information.

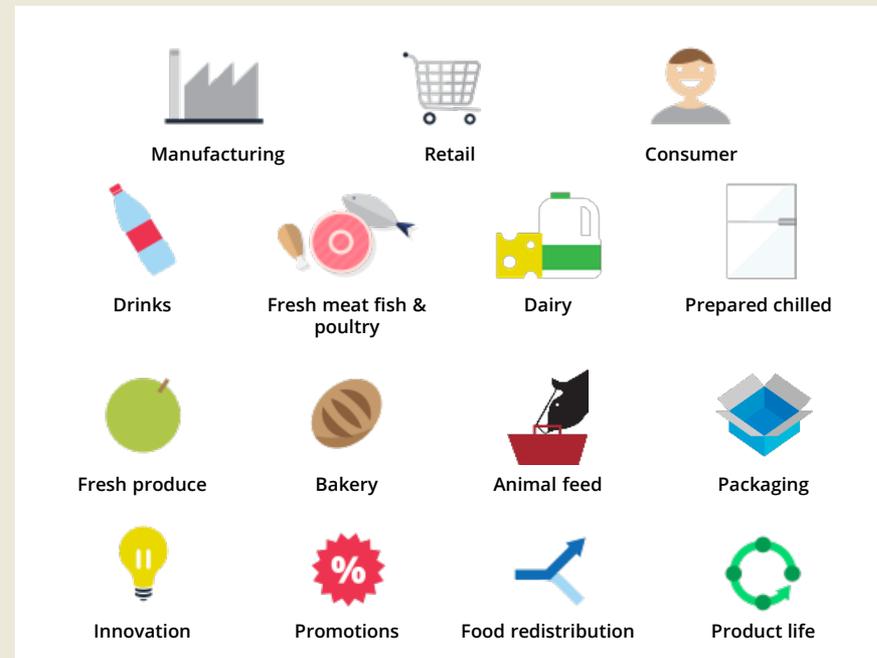


External links

Navigation links

Icon key

These icons are used to indicate the relevant industries, sectors, or topic areas under each link.



Content

Taking action

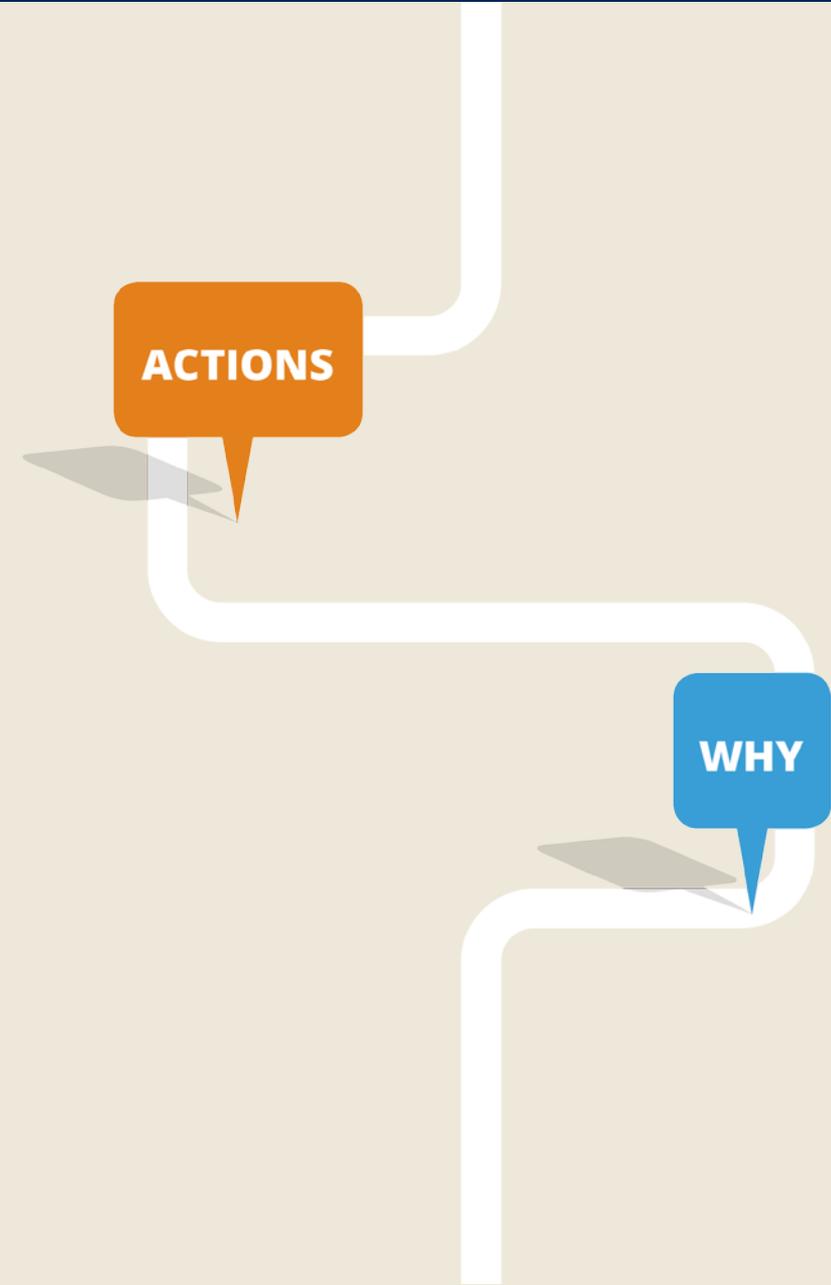
Where to start?
How to identify and map food waste, and calculate its cost
Guidance, checklists and solutions for preventing food waste
Helping consumers reduce food waste
Actions by sector

Why

Get the key facts here
The case for change
Case studies

Further information

Access WRAP resources
Other WRAP programmes and agreements
Other useful organisations
Contact us



ACTIONS

WHY

Where to start

ACTIONS

Concept to Consumer

Preventing food waste in the home, how you and your business can make an impact.



WRAP's 5-5-5 approach to maximising waste reduction

The approach identifies five key actions to take, five stages to follow, and five key areas to target to maximise waste and cost reduction in manufacturing and retail.



Solutions to prevent household food waste

Preventing this food waste could save the average family £700 a year. WRAP works with the grocery industry to make changes to the retail environment that will make it easier for consumers to minimise their food waste.



IGD: waste prevention

Learn how to eliminate waste or redistribute surpluses from your business.



6-to-Fix – Collaborate: top tips

Six top tips for collaborating to reduce waste through the supply chain from the IGD.



Your Workplace Without Waste

All the tools and materials you need to engage employees to reduce food waste in manufacturing and retail operations.



Food Drink Europe: enjoy food, today and tomorrow

Food Drink Europe (FDE) provide a number of reports and guidelines covering various topics including Guidance on the [Provision of Food Information to Consumers](#) and information on [food safety from farm to fork](#).



How to identify and map food waste, and calculate its cost

Waste mapping:

Waste mapping: your route to more profit

A first step guide for organisations towards tackling resource waste and becoming more resource efficient.



The true cost of waste:

How much is it costing me?!

See WRAP's formula for calculating the true cost of waste and access a simple [waste prevention calculator](#) to get a ballpark idea about potential cost savings.



Self-assessment review for food and drink manufacturers

A guide to completing a self-assessment review of current practices to enable companies to identify where waste is arising and take steps to reduce it.



Fresh produce opportunities screening tool

Tool to highlight the potential scale of opportunities for resource efficiency in fresh produce supply chains.



Guidance, checklists and solutions for preventing food waste

AUDIENCE SPECIFIC INFORMATION

Fresh produce:

Fresh produce digest

WRAP's interactive digest on reducing waste in the fresh produce sector.



Waste reduction in the fresh produce sector

In the UK, over 2 million tonnes of fresh produce are lost or wasted each year in the supply chain alone. This report highlights the most significant causes of waste to target, and techniques for reduction.



Sector guidance note: preventing waste in the fruit and vegetable supply chain

Key results from WRAP research and other information on reducing waste in the fruit and vegetable sector.



Increasing profitability in the potato supply chain: key opportunities for UK potatoes

A summary of practical actions to improve resource efficiency and profitability in the fresh potato retail supply chain.



Bakery:

Bakery digest

WRAP's interactive digest on reducing waste in the bakery sector.



Improving Performance and Reducing Waste in In-Store Bakeries

An insight guide and Tesco case study.



Tesco and Sugarich - diverting bakery surplus to animal feed case study (coming soon)

Illustrating the process undertaken by Tesco to divert surplus bakery products from In-store Bakeries (ISBs) away from Anaerobic Digestion (AD) to animal feed, preventing food waste saving them money.



Dairy:

Dairy digest

WRAP's interactive digest on reducing waste in the dairy sector.



Arla: diverting dairy surplus to animal feed case study (coming soon)

How Arla diverted surplus dairy products away from Anaerobic Digestion (AD) to animal feed, preventing food waste and saving them money.



Fresh meat, fish & poultry:

Meat, fish & poultry digest

WRAP's interactive digest on reducing waste in the meat, fish & poultry sector.



Sector guidance note: preventing waste in the fresh meat supply chain

Key results from WRAP research and other information on reducing waste in the fresh meat sector.



Sector guidance note: preventing waste in the fish processing supply chain

Key results from WRAP research and other information on reducing waste in the fish processing sector.



Waste reduction in the red meat sector

This guide provides five steps for reducing your waste, and supply chain solutions for the fresh meat sector.



Prepared chilled food:

Prepared chilled food digest

WRAP's interactive digest on reducing waste in the prepared chilled food sector.



Ambient:

Ambient digest

WRAP's interactive digest on reducing waste in the ambient sector.



Waste reduction in the processed food sector

This guidance identifies the top 6 causes of processed food waste, and techniques for waste avoidance.



Drinks:

Guidance and checklists for waste prevention in brewing and soft drinks manufacture

A guide to illustrate how drinks companies can reduce ingredient and product waste being sent to sewer or land injection.



TOPIC SPECIFIC INFORMATION

Product life:

Reducing food waste by extending product life

WRAP research presenting the business case and recommendations for making simple and safe changes throughout the supply chain to pass on more product life to consumers.



Extending product life: summary of opportunities for action and review

A summary of challenges and opportunities to extend product life for a number of different products.



Food Waste Prevention – a guide to help you & your business increase 'available' product life for consumers (coming soon)

Guidance produced by WRAP to help businesses to reduce food waste by giving consumers more 'available' life on the products they buy, with a focus on improved performance in the supply chain and no change to the product or packaging.



Extending product life guidance to challenge product life/open life (coming soon)

Guidance produced by WRAP to help businesses to reduce food waste by challenging existing product life/open life setting.



Extending product life worked example to help businesses challenge product life/open life (coming soon)

A worked example to demonstrate how the product life guidance works and where the opportunities are.



Food promotions:

Preventing waste through good practice in grocery promotions management

Case studies and guidelines on maximising waste prevention during promotions.



Food promotions: guidance for manufacturers

Practical steps for preventing waste for each of the main stages in the promotion planning process, and identification of potential savings for manufacturers.



Food promotions: guidance for retailers

Practical steps for preventing waste for each of the main stages in the promotion planning process, and identification of potential savings for retailers.



Food redistribution:

Surplus food redistribution

Summary of WRAP studies, guidance and toolkit on the redistribution of surplus food waste to avoid wastage.



Our guiding principles for redistributing surplus food

A brief summary of the principles of redistributing surplus food; prevent food surplus, feed people first, break down the barriers of redistribution, and measure and monitor.



FareShare Food Efficiency Framework

A framework created by FareShare to assist any food business to anticipate, plan in advance and be ready for any potential food surplus that occurs within the operation and help ensure that food is identified and redistributed to those who need it.



IGD food redistribution ready reckoner

Tool to help you estimate the cost savings, number of meals created, and number of animals fed through redistribution of your surplus food according to the waste hierarchy.



IGD: Waste prevention: product redistribution

Shows you how to redistribute surplus products to help you make the right decisions for your business and ensure surplus product reaches those who need it most.



Animal feed:

Animal Feed Information Sheet

Guidance for retailers, distributors and food manufacturers to encourage the diversion of greater quantities of food and drink to animal feed rather than being disposed as waste.



Animal Feed Guidance (coming soon)

Practical guidance to help manufacturers and retailers implement good practice for diverting food surplus to animal feed.



The business case for animal feed (coming soon)

A summary of the business case for diverting food surplus away from anaerobic digestion and landfill to animal feed.



Barriers to diverting food to animal feed: summary report (coming soon)

A summary of interviews undertaken with the manufacturing and retailer sector, to help you understand the barriers and solutions faced by sub-sector to divert food surplus to animal feed.



Helping your consumers reduce food waste

Concept to Consumer

Interactive document to help you, your business and your suppliers to understand the issue of household food waste, the importance of preventing this waste and to give you some ideas on how to start taking action.



Helping consumers reduce food waste: a retail survey

The WRAP Retailer Survey 2011 demonstrates that the food industry is making good progress towards making it easier for customers to get the best from the food they buy.



Freezing guidance to prevent food waste

Five key recommendations for how food businesses can help their customers and the environment by helping them make the best out of the food they buy by freezing.



How to apply date labels to help prevent food waste

Information sheet aimed to help food businesses make more informed decisions around date labelling to prevent food waste.



Household food and drink waste resource listing

This document summarises all the resources (guidance, tools and research) produced by WRAP to support taking action to reduce household food and drink waste.



Actions by sector

Digests:

WRAP's interactive digest on waste in the following three sectors:

Brands, manufacturers & suppliers



Trade associations & service



Retailers



Get the facts here

This section provides links to research and evidence to support your environmental and business case for reducing food waste.

Estimates of food and packaging waste in the UK grocery retail and hospitality supply chains

WRAP summary of annual food waste and related arisings estimates from UK households, hospitality and food service, food manufacture, retail, wholesale, and other sectors.



Food and Drink Federation members' waste survey

Provides an updated snapshot of the amount and geographical distribution of food and packaging waste arising at the Food and Drink Federation (FDF) member sites and how this waste is being managed.



Food Quantification Research (coming soon)

Description



Strategies to achieve economic and environmental gains by reducing food waste

WRAP report highlighting the need for action on food waste and providing concrete examples of how this can be achieved.



IMEchE: Global food: waste not, want not

A 2013 report on the opportunities for improvement across harvesting, storage and transportation, as well as market and consumer wastage to prevent the 1.2-3 billion tonnes of food waste arisings annually to meet future food demands.



Vision 2020: UK roadmap to zero food waste to landfill

Aims to act as a roadmap to encourage behavioural change at all levels, within both business and society, and to set the framework for a food waste-free future.



House of Commons: food waste

A briefing paper in 2015 covering the current situation with food waste in the UK, the economic and environmental implications of food waste, policy and legislation, and the leading UK initiative to tackle the issue.



Household food and drink waste in the UK 2012

WRAP research providing estimates of the quantity and types of food and drink waste generated by UK households in 2012, including the reason for wastage, and where the waste goes.



European Commission: food waste

The European Commission platform for food waste providing facts, actions, good practice, communication material and a resource library.



WHY



Counting the cost of food waste: EU food waste prevention

The case for the development of EU-wide aspirational targets for each level of the supply chain, assisted by a strategic approach, in order to reduce food waste and to encourage action across Europe.



Global food losses and food waste

UN FAO study highlighting the losses occurring along the entire food chain, assessing their magnitude and causes and possible ways of preventing them.



Promotions:

Investigation into the possible impact of promotions on food waste

A WRAP review of how different promotional mechanics are used by the UK grocery sector, and a survey to investigate the link between promotions and consumer food waste in the UK.



Product life:

Product life: feasibility study

Provides a summary of a WRAP feasibility study into product life determination practices within the retail supply chain.



Product category waste maps:

Drinks, fruit and vegetables, fresh meat and fish

A WRAP report on the level of loss and waste of these food categories and drinks fruit and vegetables through the retail and wholesale supply chain, before they reach consumers, determining how, where and why the product was wasted.



Food redistribution:

Food Connection Programme: final report

A report on the potential for the redistribution of surplus food from grocery retailer stores to charities.



The case for change

Business case:

Why take action: the commercial case

Summary and supporting documentation for the commercial case for reducing food waste in the supply chain.



The environmental impact of food:

Why take action: the environmental case

Summary and supporting documentation for the environmental case for reducing food waste in the supply chain.



The legal requirements:

Why take action: legal/policy case

Summary and supporting documentation for the legal/policy case for reducing food waste in the supply chain.



Case studies

Examples of waste prevention action for food and drink companies

Examples of how retailers, food manufacturers and drinks companies are taking action on waste reduction (2014-15).



Waste prevention case studies

These case studies highlight WRAP's work with Courtauld signatories and other companies to prevent waste at UK sites in the food and drink manufacturing sector between 2012 and 2013.



Reducing food waste through retail supply chain collaboration

Companies reducing retail supply chain food and packaging waste by working together through an IGD Performance Improvement Programme.



Love Food Hate Waste: 10 Cities: 7 retailers!

A summary of the 2014 Love Food Hate Waste (LFHW) initiative to engage more than 12,000 people face to face across 10 cities and gain over 2,500 pledges to reduce food waste at home.



Drinks:

Carlsberg UK implements a series of measures to reduce waste

The Carlsberg team in Northampton was part of 'Project Shandy' which involved measuring waste arising and identifying hotspots for action. The team determined a simple solution to prevent product falling off the line saving £175,000 a year.



Reducing syrup waste in soft drinks manufacture saves £117,000 a year

Also part of 'Project Shandy', Britvic focused on reducing syrup waste resulting in 156 tonnes of syrup annually being diverted from effluent.



Ambient:

Tesco and Heinz: canned grocery waste

A collaborative approach between Tesco and Heinz resulted in can waste being cut in half.



Reducing food and packaging waste in the egg supply chain

Case study on how Tesco tackled packaging-related product damage and the associated waste and carbon impacts in their egg supply chain.



Prepared chilled food:

Significant potential pie manufacturing waste savings identified through a 'waste event' approach

Morrisons Farmers Boy ran a highly successful Lean based 'waste event' at their Bradford site to identify waste hot spots and develop an action plan to tackle these.



Collaboration reveals more waste savings in an already 'lean' supply chain

An extended case study describing the collaborative approach taken by Greencore and Sainsbury's to reduce waste in their sandwich supply chain - includes the steps they took and their top tips for others who wish to replicate their success.



Sandwich waste prevention along the supply chain

Working together Marks & Spencer and Uniq have reduced sandwich waste, improved availability and found a better way of managing their sandwich range.



Ready-meal waste prevention along the supply chain

Kerry Noon and Morrisons improved relations, made simple changes to working practices, reduced packaging on some products by 20%, increased forecast accuracy by 6% and reduced waste product at the point of manufacture by 33%.



2013 case studies: McCain Foods

McCain Foods works closely with all areas of the supply chain to put innovative waste management techniques into practice to reduce waste, or convert it for an alternative use.



Morrisons and Unilever: Pot Noodle

Optimum waste reduction solutions for Pot Noodles involved better handling instructions at product pick points and at depots as well as changes to shrink-wrap to deliver a 10% waste reduction.



Booker and Tulip: cooked meat

By collaborating more closely Tulip and Booker reduced product wastage as a proportion of sales from 7.9% to 6.0% and increased availability from 90.3% to 99.6%.



Fresh produce:

Increasing profitability in the potato supply chain: key opportunities for UK potatoes

This guide summarises practical actions to improve resource efficiency and profitability in the fresh potato retail supply chain. The guide link includes a case study on Co-operative Food that inform key findings in the guide.



Sell more and waste less bananas

Having identified bananas as having a high wastage rate, Midlands Co-operative invited Fyffes to work in partnership with them to find solutions to prevent banana waste between factory in-gate and till.



[Tesco: banana hammocks](#)

Tesco developed a merchandising solution that allows the fruit to be carefully merchandised. The study also identified the opportunity to merchandise bananas in their various stages of ripeness.



[Waitrose: 'Ugly' apples prove that beauty is only skin deep](#)

After a severe frost, Waitrose apples became blemished in appearance but still tasted the same, as a result Waitrose stocked bags of this so-called 'ugly fruit' in its stores during the autumn and sold them to customers for 29p, reducing food waste and supporting British orchards.



[Bakery:](#)

[Improving performance and reducing waste in In-store Bakeries: key insights](#)

An insight guide on how bakeries can apply WRAP's recommended steps for waste prevention, with bakery specific tips, tools and templates. Also contains a case study on how Tesco have reduced waste in their in-store bakeries.



[Product life:](#)

[Optimising product life will save £5 million](#)

The Co-operative Food's study on the relationship between food waste and its root causes has shown that there is a significant reduction in waste from a marginal increase in product life. This can be achieved without compromising product safety or integrity.



[Sainsbury's extending product life prevents food waste](#)

Sainsbury's and one of its suppliers conducted a business experiment to identify if there is a direct relationship between increasing product life and reducing the amount of waste produced in store.



[Asda: review of retained life for stores / customers](#)

A review of the retained life of products was conducted to reduce waste, optimise the length of time stores had to sell product, and give consumers longer to consume the product that they had bought.



[Food promotions:](#)

[Promotional forecasting case study](#)

A case study for suppliers designed to facilitate promotional forecasting collaboration.



[Tesco: buy one, get one free later](#)

Tesco launched a 'Buy One Get One Free Later' initiative to allow customers buying perishable goods to collect their free item the following week.



[Food redistribution:](#)

[Asda supply chain surplus food redistribution](#)

Asda worked to develop sustainable partnerships with key stakeholders, to redistribute surplus food occurring in their supply chain, and to prevent good food going to landfill.



[Gerber: managing food surpluses responsibly](#)

Managing food waste and food surplus according to the waste hierarchy, including food redistribution working with partners FareShare.



[Booker: local charity donation](#)

Since May 2011 Booker has partnered with a local charity to redistribute surplus food after identifying that the food that was not selling at reduce to clear price was going to landfill as waste.



[Nestlé FareShare Partnership: minimisation of food waste](#)

Nestle undertook an analysis to identify food surplus available for redistribution to charity away from landfill and then implemented a partnership with FareShare.



[Sainsbury's: rescuing 'fit for purpose' food surplus from the supply chain](#)

Exploring opportunities to rescue surplus food from throughout Sainsbury's supply chain. FareShare has also been working with Sainsbury's to explore the opportunities to tap in to surplus product at the distribution centre level.



[Budgen's: Zero food waste](#)

The supermarket has an in-store hot food counter to create dishes from food approaching its sell by date or that is unlikely to be sold. The store also diverts edible food surplus from the store that cannot be sold is donated to FoodCycle.



Animal Feed:

New Covent Garden Market: Pay as you throw scheme

Food that businesses cannot sell at New Covent Garden Market and is unfit for human consumption, is sent to a pig farmer in Oxfordshire for livestock feed resulting in reduced waste management costs.



Tesco and Sugarich - diverting bakery surplus to animal feed case study (coming soon)

Illustrating the process undertaken by Tesco to divert surplus bakery products from In-store Bakeries (ISBs) away from Anaerobic Digestion (AD) to animal feed, preventing food waste saving them money.



Arla: diverting dairy surplus to animal feed case study (coming soon)

How Arla diverted surplus dairy products away from Anaerobic Digestion (AD) to animal feed, preventing food waste and saving them money.



Agriculture and consumers

This signpost tool currently focuses on what manufacturers and retailers in the grocery sector can do to prevent food waste . As the remit of the Courtauld Commitment expands, guidance relating to reducing food waste further back in the supply chain, for example, on farm, can be included.

For consumer-facing food waste prevention guidance visit the [Love Food Hate Waste](#) website.



Further information

Access WRAP resources

A link to all the resources (guidance, tools, research and related activities) produced by WRAP to support grocery manufacturing and retailers to take action on food waste prevention is provided [here](#).

Other food-waste related WRAP programmes

[Courtauld Commitment](#)

[Product Sustainability Forum](#)

[Love Food Hate Waste](#)

Other useful organisations



Click on the logo for further information



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Contact us

Contact us if you have a quick question or need any clarification.

For more details on our specialists, click [here](#).

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