How the UK has achieved a 27% reduction in food waste using innovative public:private partnerships

- Dr Andrew Parry
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What I’ll cover

1. Brief introduction
2. The UK’s baseline / starting position
3. Progress made in reducing food waste
4. How has this been achieved?
5. Going further……
6. Summary
WRAP operates with government, industry and citizens and supports many of the UN’s SDGs.

We work with partners in over 25 countries.
The UK’s baseline / starting position

- Historical focus on landfill avoidance, low awareness of food waste and the benefits of reducing this
- Since 2007 the UK has had large-scale interventions in place, and evidence to set this year as a baseline
- Over 70% of the 11.1 Mt was food that could have been eaten, the remainder being ‘inedible parts’
- This ‘good food’ had a value of over $30 billion, and was associated with over 30 Mt of GHG emissions
- The largest fraction of food waste came from households
- The UK’s target is to reduce per capita wasted food by 50% by 2030 compared to 2007 (aligned with SDG 12.3)

UK food waste (2007) = 11.1 Mt*

* Post-farm gate
In 2018, compared to 2007:

- UK population was 8% higher
- UK food production had increased by ca. 4%
- Overall food waste levels were 1.7 Mt lower
- $6.1 billion less food wasted
- 5.7 Mt fewer GHG emissions associated with wasted food
- Per capita levels of wasted food were 27% lower
  - Driven by >30% reductions from households and manufacture

UK progress towards SDG12.3*

* food waste arisings excluding inedible parts; kg per capita per year)
Making sense of ‘1.7 Mt less food wasted’……

- That’s enough food to fill:
  - The Royal Albert Hall in London 34 times
  - 14 million standard waste bins
  - 180,000 refuse lorries

- Producing 1.7 Mt of food would generate the same GHG emissions as 2.4 million cars

- The annual amount of food saved from being wasted could make the equivalent of over 4 billion meals
How has this been achieved (overall strategy)
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**HOW WRAP WORKS**

- Research & evidence
- Collaboration through voluntary agreements
- Evaluation of impact
- Grant-making & investment
- Citizen Campaigns

**Courtauld 2025**

is an ambitious voluntary agreement that brings together a broad range of organisations involved in the food system to make food and drink production and consumption more sustainable.

- Action will be delivered through collaboration, harnessing the power of partnerships, shared expertise and innovation

- 52 Businesses
  - Including top 10 food retailers with over 90% of UK sales

- 80 Engagement
  - Trade and sector organisations, government and NGOs

- 36 Local government
  - Representing 40% of UK population
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Accelerating action by businesses

Setting a clear direction

Increasing motivation

Making action as easy as possible

Supportive action by Governments

Providing an effective mechanism to tackle challenges collaboratively
Inspiring and supporting citizens

- New citizen food waste prevention strategy:
  - More focused Love Food Hate Waste campaign (audience, behaviours, food types etc.)
  - ‘Test, Learn, Adapt’ approach to Behaviour Change Interventions
  - Enhanced ‘technical change’ programme (e.g. date labels, pack size, product life)
  - Starting a ‘new food conversation’ – making a stronger link to climate change
Summary

- The UK is on a trajectory to achieve national and international food waste targets
- The strategies developed in the UK, delivered through wide-ranging partnerships and supported by Governments and industry are effective – but more citizens and businesses must be reached and motivated to act
- There is no ‘silver bullet’ - a holistic approach is needed:
  - A whole chain focus - farm to fork
  - An effective mechanism for public: private collaboration, and sharing of insights
  - Must be informed by robust evidence, and subject to transparent monitoring
- There has to be a balance between incentives and support vs regulation and enforcement
Beyond food waste……..

Our collective ambition is to cut the amount of resource needed to provide our food & drink by one fifth in ten years.

Targets
- 20% reduction in food and drink waste
- 20% reduction in GHG

Working Together To Protect Critical Water Resources

COURTAULD 2025 WATER AMBITION: PROGRESS REPORT

WORKING TOGETHER TO PROTECT CRITICAL WATER RESOURCES

A UK MEAT INDUSTRY COMMITMENT TO ACTION

MEAT IN A NET ZERO WORLD:
Optimising productivity and minimising waste from farm to fork
WRAP are building, piloting and implementing a scale-up model for food loss and waste reduction based around public private partnerships.

The partnership model has the potential to grow and be replicated on a global scale.

Its primary aim will be to support countries with national strategies to halve food loss and waste by 2030.
Thank you

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