

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

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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 support
many of the UN's SDGs

We work with partners in over 25
countries

Our vision

A world in which
resources are used
sustainably



Food and Drink



Sustainable Plastics



Collections and
Reprocessing



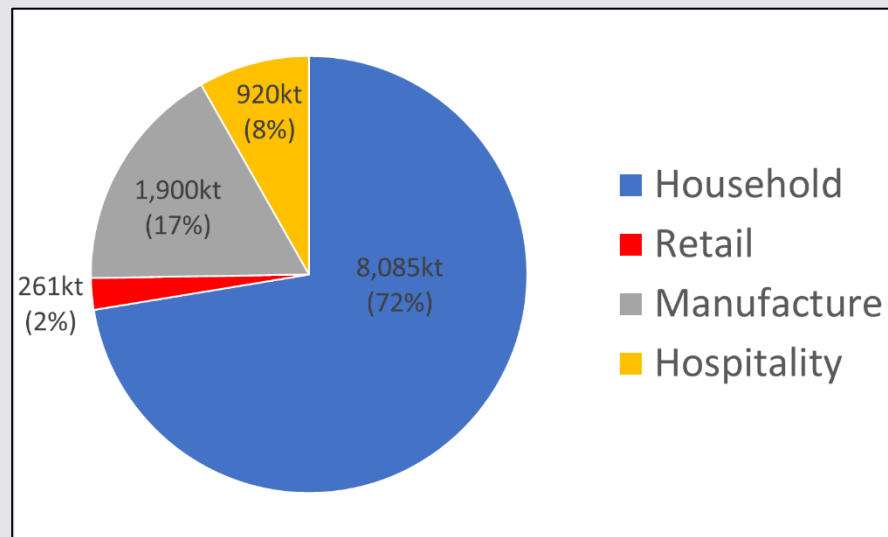
Sustainable Textiles

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*



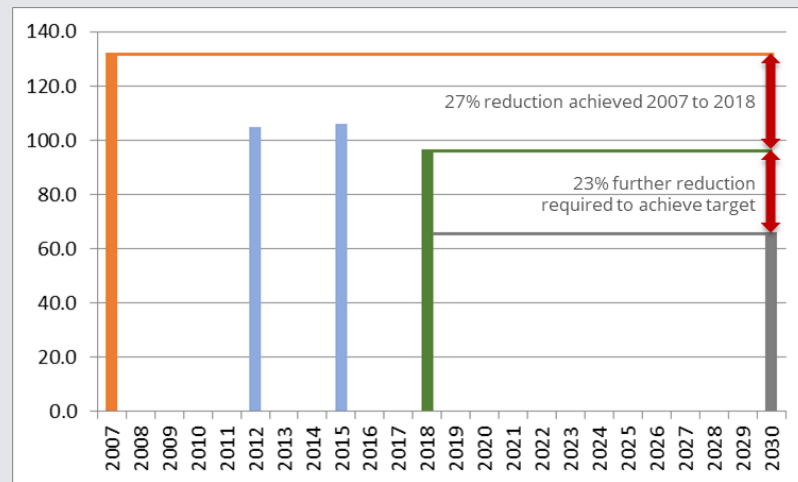
* Post-farm gate

Progress made in reducing food waste



- 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)

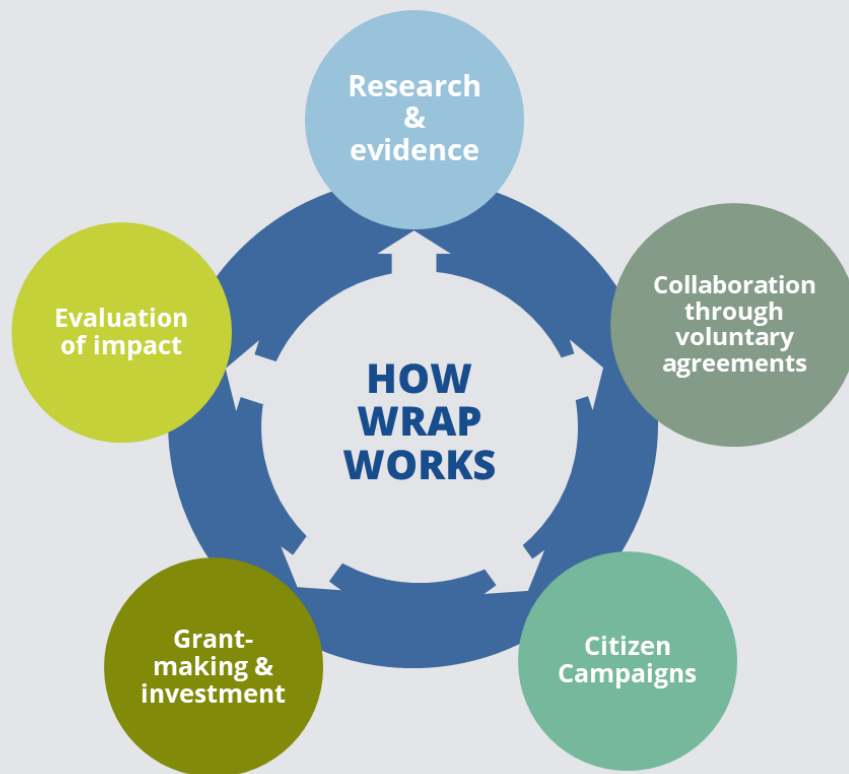
Making sense of '1.7 Mt less food wasted'.....



- 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



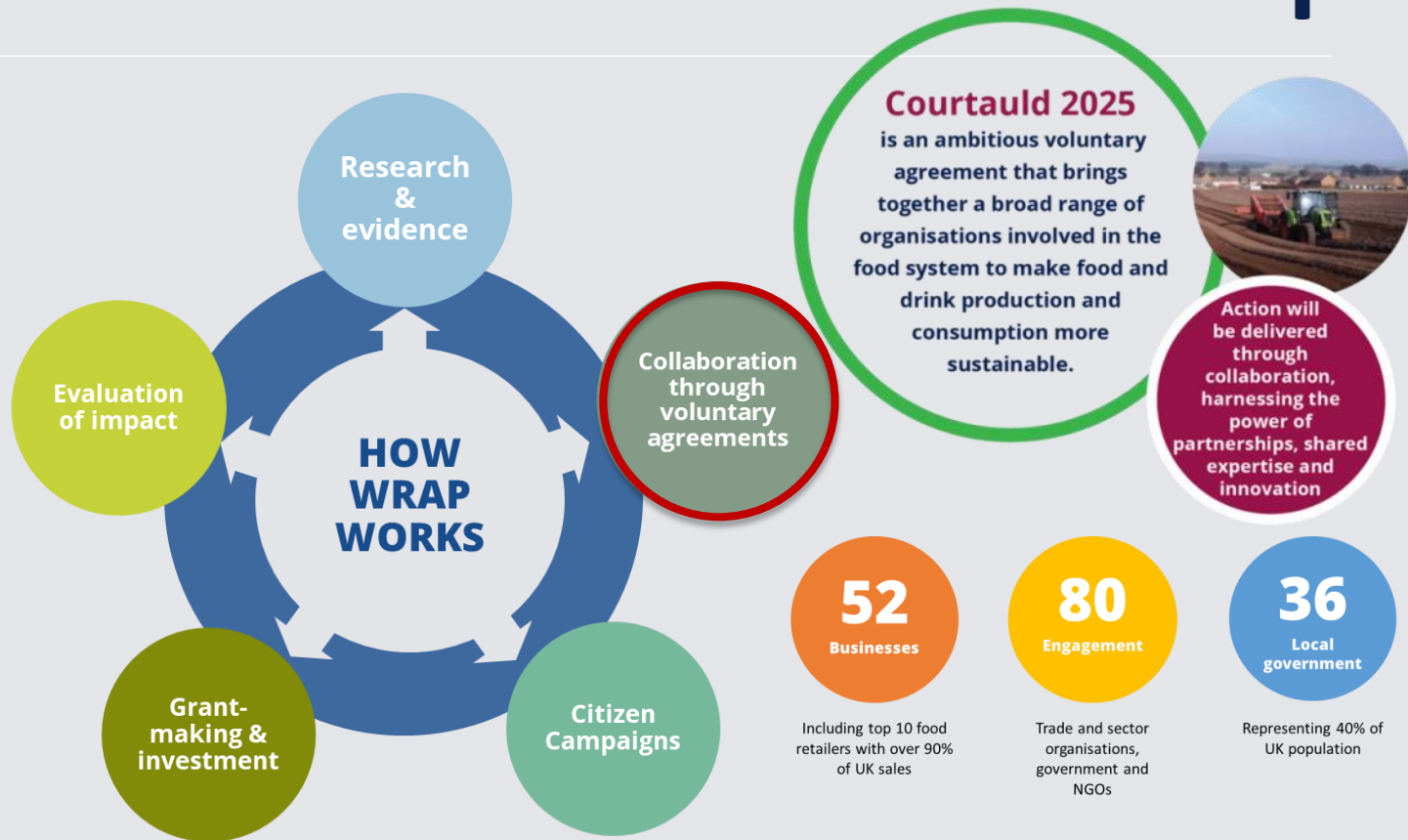
How has this been achieved (overall strategy)



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How has this been achieved (overall strategy)



Co-op
How we do business responsibly -
a holistic approach to tackling food waste

Saving food, cutting waste

Playing our part
A look at the strategy and practices that enable Co-op to adopt the principles of the UK Food Waste Reduction Roadmap - Target, Measure, Act.

Key facts

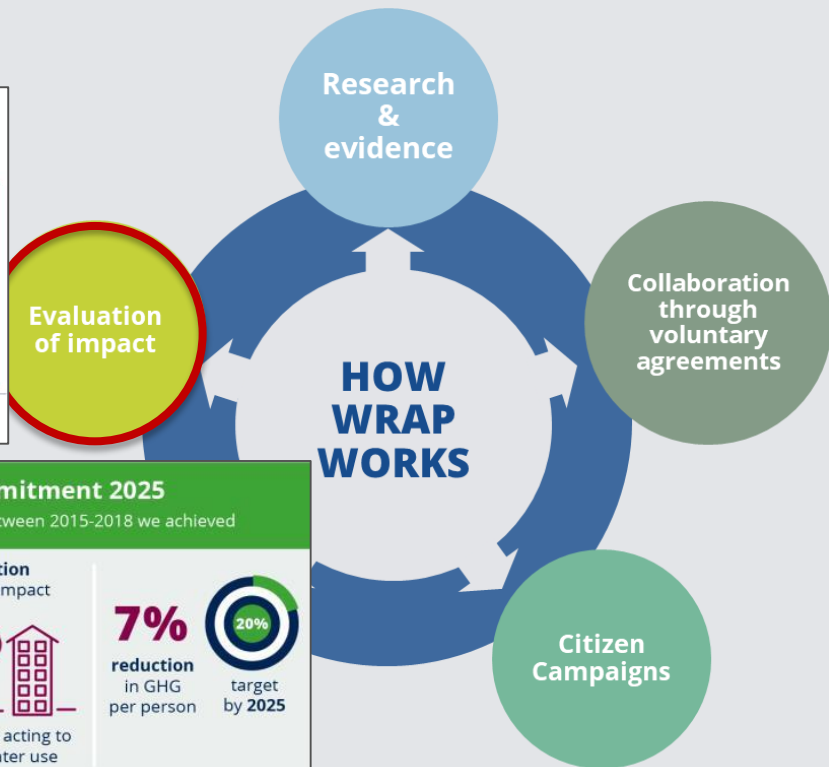
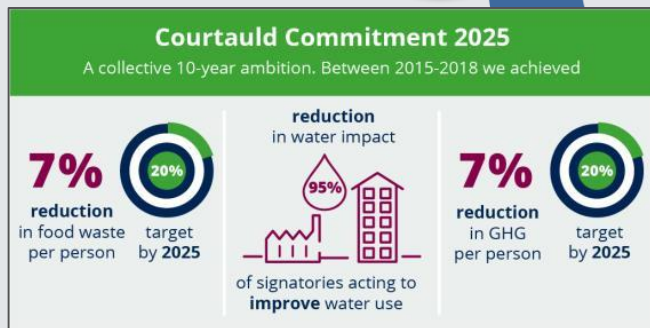
- Reduced food waste by 29% since 2015.
- Committed to UK Food Waste Reduction Roadmap
- Courtauld 2025 signatory.
- Working towards United Nations Sustainable Development Goal 12.3.
- Adopted food and drink waste hierarchy.

Overview/
foreword

Target	Measure	Act	Lessons learnt / GfAs

wrap

Target Measure Act



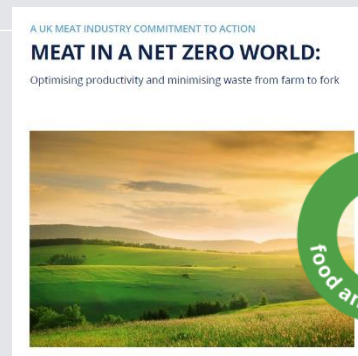
Accelerating action by businesses



Setting a clear direction



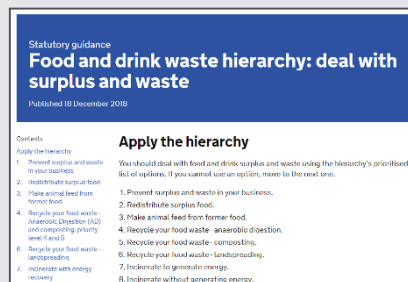
Making action as easy as possible



Providing an effective mechanism to tackle challenges collaboratively



Increasing motivation



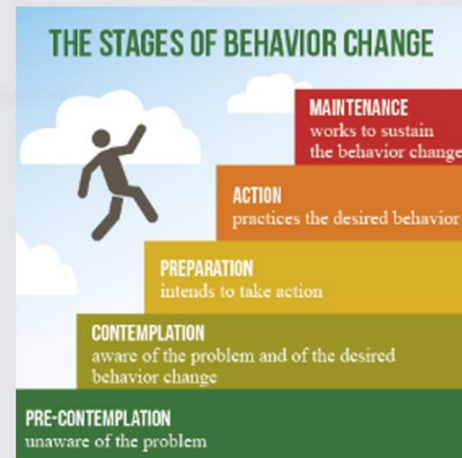
Supportive action by Governments



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



'The Food Waste Conversation'

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.....



A UK MEAT INDUSTRY COMMITMENT TO ACTION

MEAT IN A NET ZERO WORLD:

Optimising productivity and minimising waste from farm to fork



Working Together To Protect Critical Water Resources



The Rivers Trust



The Prince's Responsible Business Network

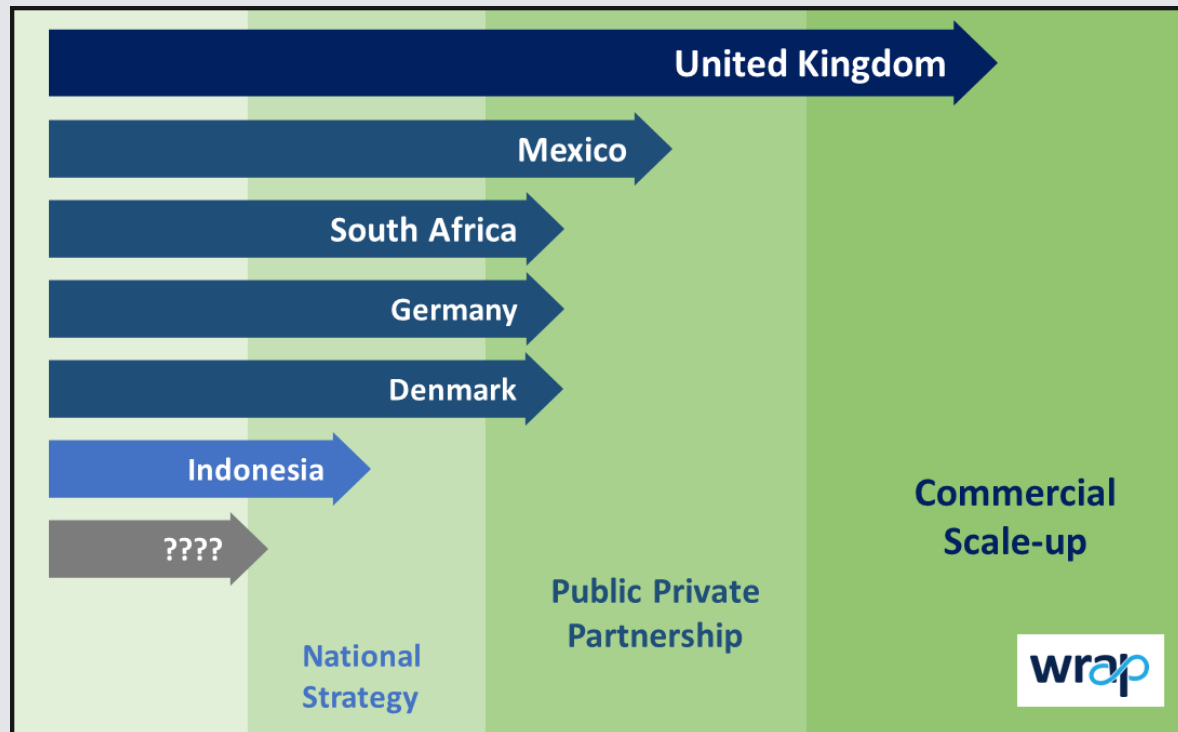
COURTAULD 2025 WATER AMBITION: **PROGRESS REPORT**

WORKING TOGETHER TO PROTECT CRITICAL WATER RESOURCES



Beyond the UK.....

- 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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