

The Food Waste  
Reduction Roadmap

# Progress Report 2021

September 2021

Target  
Measure  
Act



# Target. Measure. Act.

## The Food Waste Reduction Roadmap Progress Report 2021

The G7, the Committee for Climate Change and National Food Strategy have all reiterated the importance of achieving Sustainable Development Goal (SDG) 12.3, and its critical role in any strategy to reach net zero. Businesses implementing **Target, Measure, Act** are contributing to this global goal, addressing the concerns of investors, customers, and staff, and, crucially in these challenging times, improving their efficiency and resilience.

It is imperative that all large food businesses in the UK follow the lead shown by the increasing numbers committing to the Food Waste Reduction Roadmap.



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# Roadmap highlights to 2021

The Food Waste Reduction Roadmap aims to help achieve the SDG 12.3 and Courtauld 2030 targets through UK food and drink businesses implementing **Target, Measure, Act**.

Achieving SDG 12.3 would deliver an annual reduction in UK farm to fork food waste of **3.5 million tonnes** in 2030, saving food worth **£10 billion a year**.



Roadmap launches in September 2018, a global first.

Sept 2019

Number of organisations committed to Roadmap: more than doubled from **90** to **185**



Ten Whole Chain Projects underway/ completed, with 50 targeted by end 2022

Sept 2020

Number of organisations committed to Roadmap increases to **261**

**16** retailers

**162** producers/manufacturers

**35** hospitality and food service (HaFS) businesses

**48** supporting organisations

**171** businesses provided evidence of implementing **Target, Measure, Act**



Hospitality and Food Service Action Plan updated March 2021

Sept 2021

Number of organisations committed to Roadmap increases to **314**

**16** retailers

**209** producers/manufacturers

**42** hospitality and food service (HaFS) businesses

**47** supporting organisations

**207** businesses provided evidence of implementing **Target, Measure, Act**

Influence and Impact

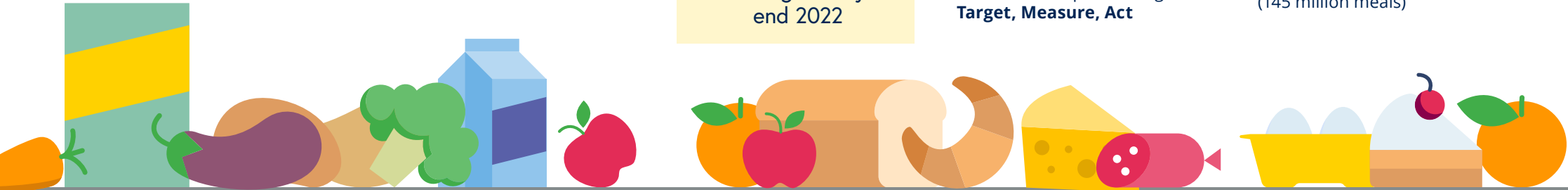
21% growth in number of businesses implementing **Target, Measure, Act** and providing data, meaning 1/3 of the UK's large food businesses (with over 60% of sector turnover) are now measuring performance

140 businesses with year-on-year data have reported a 17% overall reduction in food waste, worth £365m (£1m per day)

Increased efficiency: 13–15% reduction in waste per tonne of food handled

Up to 670,000 tonnes of GHG emissions avoided through 251,000 tonnes less food being wasted

60,000 tonnes of food was redistributed by businesses committed to the Roadmap (145 million meals)



# Introduction

This year has seen the publication of major new studies on global food loss and waste – including the UNEP Food Waste Index Report 2021, developed in collaboration with WRAP, and Driven to Waste: Global Food Loss on Farms, from WWF and Tesco.

These reports suggest that over 40% of food produced globally may be going to waste, even higher than previously thought.

Unsurprisingly, food waste prevention has risen even further up the political agenda in 2021, with the G7 reiterating the importance of achieving SDG 12.3 through the Climate and Environment Ministers' Communiqué, and the Committee for Climate Change and National Food Strategy joining WRAP in highlighting its central role in any plan to reach net zero.

## 40%

Over 40% of food produced globally may be going to waste, even higher than previously thought.

The Courtauld Commitment is the primary mechanism to facilitate the achievement of SDG 12.3 in the UK. In July 2021, WRAP announced the extension of Courtauld to 2030, along with the launch of the Courtauld Associates membership programme. The latter will enable many more businesses to contribute to the broad ambitions of Courtauld 2030 – to make the UK food system more sustainable, by focusing on the high impact areas of greenhouse gas (GHG) emissions, food waste and water use and stewardship.

The Food Waste Reduction Roadmap supports delivery of the Courtauld 2030 food waste target and SDG 12.3, through providing guidance and resources to all food businesses.

## About the Roadmap

WRAP and IGD launched the ground-breaking Roadmap in September 2018, with a scope that encompassed the entire supply chain from field to fork, and with a call for businesses to commit to implementing a strategy of **Target, Measure, Act**. Both organisations have provided expertise, guidance and resources for these food businesses, and the Roadmap has given a framework for them to align their work with global and industry best practice.

Businesses implementing **Target, Measure, Act** are not only making their contribution to national and global goals, but also addressing the concerns of investors, customers, and staff.





Embedding **Target, Measure, Act** into business culture and operations is also increasingly essential to help food businesses manage their resources as efficiently as possible. This not only helps businesses to increase their resilience, but also ensures that food surplus that does arise can be made use of rather than ending up as waste. In addition, businesses who are implementing **Target, Measure, Act** and are publishing their food surplus and waste data will be well-positioned to comply with any mandatory food waste reporting requirements (which will be subject to consultation).



## A call for greater action

One of the ambitious aims for the Roadmap is to have all of the UK's large food businesses implementing **Target, Measure, Act** by 2026. By September 2020, the number of food businesses committed to the Roadmap had tripled from just over 70 at launch to 213. The combined turnover of the 171 businesses then implementing **Target, Measure, Act** represents almost 60% of the overall turnover for UK food manufacture, retail and hospitality and food service (HaFS).

Whilst UK food waste reduced by around 1.7 million tonnes between 2007 and 2018<sup>1</sup>, WRAP and UK governments have stressed the need for much more action. Significant challenges remain, but despite the immense pressure that Covid-19 has placed on the food system, there are positive signs that taking action to prevent food being wasted remains a priority for food businesses. Moreover, it should become the 'new normal' as the sector recovers from the recent shocks to the system.

The Roadmap is hugely ambitious, and the UK is the first country in the world to set a nationwide plan towards delivering SDG 12.3 and halving food waste<sup>2</sup> by 2030. This would deliver an annual reduction in food going to waste (from post-farm gate to fork) of around 3.5 million tonnes compared to 2007, saving food worth £10 billion a year.

This report outlines progress made in the third year of the Roadmap.

# £10 billion

Value of food saved from being wasted if SDG 12.3 is achieved

<sup>1</sup> <https://wrap.org.uk/content/uk-progress-against-courtald-2025-targets-and-un-sustainable-development-goal-123>

<sup>2</sup> In this report 'food' is used as shorthand for 'food and drink', both in the context of waste and businesses/sectors referred to.

The Food Waste Reduction Roadmap covers all main sectors (production, manufacture, retail and hospitality and food service), with ambitious and measurable milestones, supported by a range of resources that will enable all large businesses to take action to help halve UK food waste by 2030 – in their own operations, with their suppliers and consumers.

Large businesses are asked to commit to:

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**Target – Set a food waste reduction target for their own UK operations**

Adopting the SDG 12.3 target to reduce food waste across their own UK operations by 50% by 2030 or setting a target for reducing food waste that contributes to SDG 12.3.

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**Measure – Measure in a consistent way and share what they've learnt**

Use the UK template and guidance to measure food surplus and waste in accordance with the international Food Loss and Waste Standard. Report using the UK template, and provide a narrative on progress.



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**Act – Take action to reduce their own food waste, work in partnership with suppliers and help consumers reduce their food waste**

Use data to plan and deliver food waste reduction actions across their own UK business operations, and work in partnership with suppliers and engage consumers, to reduce food waste from farm to fork.

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**Publicly report their own UK company results, or work towards this best practice, and share successes and lessons learned.**

Share data with those responsible for tracking and facilitating progress, and publishing aggregate data as appropriate (e.g. WRAP, trade bodies). Be as robust and transparent as possible.

Other organisations, such as trade bodies, redistribution organisations, consultancies) are asked to influence businesses to commit and support them in taking action.

# Overall progress

The number of food businesses committed to the Roadmap has increased from just over 70 at launch to 267, whilst the overall number of committed organisations (which also includes trade bodies, redistribution organisations, companies involved in waste management and others) has more than tripled since launch, from 90 to 314 (Table 1). Over 50 new businesses have made the commitment since September 2020.

# 314

Since launch, the number of organisations committed to the Roadmap has more than tripled, from 90 to 314.

All of the largest grocery retailers have supported the Roadmap from its launch, with others joining post-launch. The number of retailers committed to the Roadmap remains at 16 and represent around 97% of the grocery retail sector by market share.

There has been a 29% increase in the numbers of committed producers and manufacturers, and 7 new hospitality and food service businesses including global contract caterer Elinor UK.

Whilst the majority are larger businesses, a number of SMEs have also committed to the Roadmap (30 in 2021, up from 14 last year). All of the [Roadmap tools and resources](#) are available on the WRAP website for all sizes of businesses, including SMEs. The names of SMEs who wish to commit to the Roadmap will be included in the [supporters list](#). The [Courtauld Associates](#) programme is also open to businesses of all sizes.

**Table 1:** Businesses and other organisations committed to the Roadmap

	Number of organisations				Change between 2020 and 2021	Change between 2020 and 2021 (%)
	2018	2019	2020	2021		
Retailers	13	15	16	16	0	0%
Producers/ manufacturers	47	117	162	209	47	29%
HaFS* businesses	11	24	35	42	7	20%
<b>Total businesses</b>	<b>71</b>	<b>156</b>	<b>213</b>	<b>267</b>	<b>54</b>	<b>25%</b>
Other organisations	19	29	48	47	-1	-2%
<b>Total</b>	<b>90</b>	<b>185</b>	<b>261</b>	<b>314</b>	<b>53</b>	<b>20%</b>

\*Hospitality and Food Service

[Annex 1](#) provides a complete list of organisations committed to the Roadmap, and businesses providing evidence of **Target, Measure, Act** implementation<sup>5</sup>. This highlights the diversity of businesses and other organisations, from SMEs to the largest retailers, brands and hospitality and food service businesses in the UK.

Different sectors and individual businesses face their own challenges in implementing **Target, Measure, Act**, particularly around embedding robust processes for measuring food waste, and having sufficient data upon which to set meaningful targets. Recognising the need to reduce food waste (and the benefits that result from this) and committing to the Roadmap are the first critical steps on the journey to addressing these challenges.

By mid-September 2021, 207 large food businesses had provided evidence to WRAP of implementing **Target, Measure, Act** (over 85% of those committed to the Roadmap; Table 2). Others have begun implementation, for example by undertaking measurement and acquiring data before setting a target.

**Table 2:** Large businesses providing evidence of implementing **Target, Measure, Act**

	Number of organisations			Change between 2020 and 2021	Change between 2020 and 2021 (%)
	2018	2020	2021		
Retailers	15	16	16	0	0%
Producers/ manufacturers	93	132	162	30	23%
HaFS businesses	13	23	29	6	26%
<b>Total businesses</b>	<b>121</b>	<b>171</b>	<b>207</b>	<b>36</b>	<b>21%</b>







This represents approximately a third of all large food businesses in the UK.

The amount of food waste generated by the businesses reporting data to WRAP is around 1.2 million tonnes a year, equivalent to 40% of all post-farm gate food waste in the UK supply chain. This varies substantially between sectors, from around 95% for retail, approximately 55% for manufacture and 6–10% for hospitality and food service<sup>3</sup>.

Retailers, producers, and manufacturers committed to the Roadmap and providing comparable multi-year data have reduced levels of food waste by just over 17% compared to their baselines. These 140 businesses produced a quarter of a million tonnes less food waste in 2020 compared to when they first reported data (which varies between 2015 and 2019). This avoided the waste of £365 million worth of food, and up to 670,000 tonnes of GHG emissions.

Whilst 29 hospitality and food service businesses are implementing **Target, Measure, Act** there is not yet sufficient robust and comparable data to allow changes over time to be assessed.

**Table 3:** Food waste avoided, and associated impacts, from businesses providing comparable multi-year data

	Baseline tonnage	Latest tonnage	Reduction (tonnes)	Reduction (%)	Value of food not wasted (£m)	GHG associated with avoided wasted food (tonnes)
Retailers	223,000	188,000	34,500	15.4%	107	106,000
Producers/manufacturers	1,220,000	1,003,000	217,000	17.8%	258	566,000
HaFS businesses	nk <sup>4</sup>	nk <sup>4</sup>	nk <sup>4</sup>	nk <sup>4</sup>	nk <sup>4</sup>	nk <sup>4</sup>
<b>Total businesses</b>	<b>1,443,000</b>	<b>1,191,000</b>	<b>251,000</b>	<b>17.4%</b>	<b>365</b>	<b>671,000</b>

<sup>3</sup> Based on averages of 2019 and 2020 data; note that data from HaFS businesses has low reliability and should be treated with caution.

<sup>4</sup> nk = not known (due to the lack of sufficient robust and comparable data from HaFS businesses).

## Redistribution of surplus food

To meet the **Courtauld 2030** food waste target and SDG 12.3, collaborative and concerted efforts to reduce food waste are required. Redistributing surplus food is one way that businesses can reduce the amount of food that ends up as waste.

Drawing on data from UK redistribution organisations, in July 2021 WRAP **reported** that the amount of surplus food redistributed in 2020 was over 92,000 tonnes, and that between 2018 and 2020, there was a 65% increase in the tonnage of food surplus redistributed.

Data from businesses implementing Target, Measure, Act revealed that they were collectively responsible for 90% of the increase seen between 2018 and 2020, redistributing almost 26,000 tonnes more food between them in 2020 than in 2018. This food had a value of over £50 million and would have provided the equivalent of over 60 million meals.

Even with these impressive increases, WRAP estimates that there is still potential to redistribute around 175,000 to 195,000 tonnes more from the retail, manufacturing and hospitality and food service sectors. There are extensive resources from **WRAP** and **IGD** aimed at realising this potential.

Overall levels of food waste from businesses can also be influenced by changes in factors such as sales and production volumes, acquisitions and divestments, and it is therefore important also to look at the average quantity of food going to waste per tonne of food handled. This figure reduced by 15% for retailers (to an average of 0.56%) and 13% for producers and manufacturers (to an average of 1.3%). This means that there were reductions in both absolute amounts of food waste, and the amount of wasted food as a percentage of food handled, from both sectors.

Roadmap best practice states that businesses should publicly report their food surplus and waste data. Good progress was made between 2018 and 2020, but this appears to have stalled in 2021. Around 60 businesses publicly reported their data in 2021, a similar number to the previous year, representing 30% of the total number of businesses sharing data with WRAP.

There is much that others can learn from those that have achieved reductions in operational food waste, and WRAP's insights on where the greatest potential lies.

Annex 1 provides a complete list of organisations committed to the Roadmap, and businesses providing evidence of **Target, Measure, Act** implementation<sup>5</sup>. This highlights the diversity of businesses and other organisations, from SMEs to the largest retailers, brands and hospitality and food service businesses in the UK.



<sup>5</sup> Correct as of 17th September 2021.

# Progress in Retail

All of the largest grocery retailers have supported the Roadmap from its launch, and the number of retailers committed to the Roadmap remains at 16. All have implemented **Target, Measure, Act**. These businesses represent around 97% of the grocery retail sector by market share, and over 80% of the grocery retail and wholesale sector by turnover.

## 34,500 tonnes

Food wasted by 10 major retailers is 34,500 tonnes lower now compared to their baselines, a decrease of over 15%.

## Driving down operational food waste

Levels of food waste from the 12 retailers who have provided comparable tonnage data for 2018 and 2020 reduced by around 18,500 tonnes per year, a decrease of 7%. This equates to over £57 million per year of food not ending up as waste – whose production would have been associated with 57,000 tonnes of GHG emissions.

As the retailers sharing data represent such a large proportion of the grocery market, it is possible to produce an update on the estimate for food waste from the whole grocery retail sector. WRAP's most recent estimate, for 2018, was 277,000 tonnes, but based on the data for 2020 this will have reduced to 259,000 tonnes<sup>6</sup>. This is against the backdrop of sales volumes through grocery retail increasing sharply in 2020.

The average quantity of food going to waste per tonne of food handled in 2020 for the 5 retailers who provided such data was 0.56%, a reduction of 15% on 2018 levels. This means that there were reductions in both absolute amounts of food waste, and the amount of wasted food as a percentage of food handled.

## Redistribution of surplus food

Levels of food surplus being redistributed from the 12 retailers who provided data for 2018 and 2020 increased by 50%. This resulted in an additional 13,000 tonnes of food being redistributed, worth £40 million, and sufficient to provide the equivalent of 30 million meals. The total amount of food surplus redistributed in 2020 by retailers committed to the Roadmap equalled over 38,000 tonnes (worth £120 million, and sufficient to provide the equivalent of 90 million meals)<sup>7</sup>.



<sup>6</sup> This is obtained by linear extrapolation from 95% of the sector for which relevant (2018 and 2020) data has been shared to 100% of the sector based on market share.

<sup>7</sup> These numbers are very consistent with the data published in WRAP's latest redistribution report, which draws on data sourced from redistributing organisations rather than food businesses.



## Public reporting

The increase in the number of retailers publicly reporting their food surplus and waste data continues, with 10 now having information in the public domain. The published data reveal that collectively they have prevented almost 34,500 tonnes of food waste per year, compared to their individual baseline years (which vary from 2013 to 2018). This represents an average 15% reduction, and almost £110 million of food per year.

It is encouraging to see more retailers publishing their own food surplus and waste data, but more work is needed to ensure this is reported in a manner that is fully compliant with the Roadmap guidelines. Not all retailers report overall tonnages, or the tonnage as a percentage of food handled, making it difficult to make reliable comparisons and obtain insights that might help reduce retail food waste further. WRAP has published [guidance](#) to help retailers with their food surplus and waste reporting.

Case studies of retailers implementing **Target, Measure, Act** can be found [here](#). Information on how retailers are collaborating with their suppliers can be found [here](#) and in the section of this report on [Whole Chain Plans](#), and more on how retailers are helping their customers to reduce household food waste can be found [here](#).

“Retailers are redesigning products, packaging and labels to help people use and store food in ways which help customers reduce their waste whilst also cutting food waste in stores. As retailers forge a sustainable future, it’s great to know their efforts and progress are being recognised, particularly in reducing UK food waste and associated greenhouse gas emissions.

“Redistribution of surplus food has been a relentless focus for retailers – one that accelerated enormously during the pandemic. Our members have been working closer than ever with redistribution organisations and charities across the UK to ensure that any useable surplus food goes to the people who need it most.”

**Nadiya Catel-Arutyunova, Sustainability Policy Advisor at the British Retail Consortium**



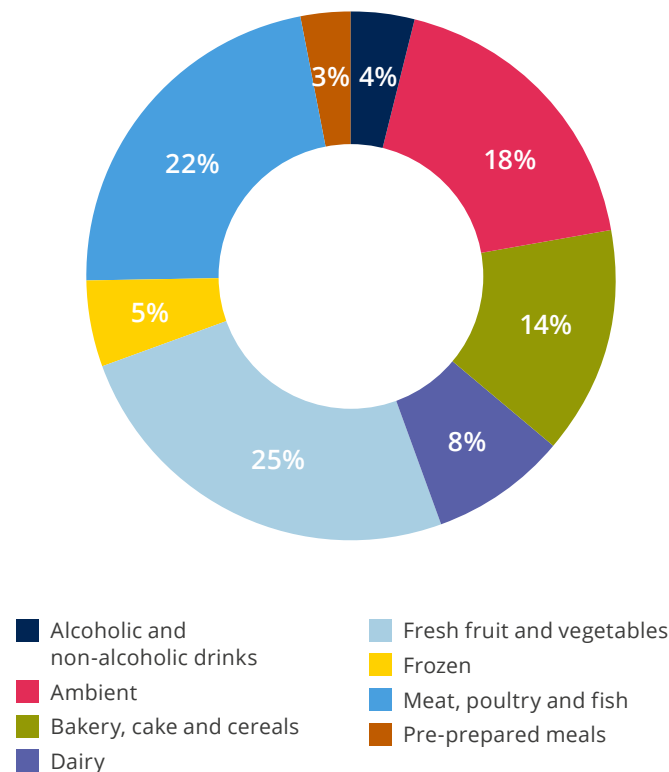


# Production & Manufacture

The number of producers and manufacturers committing to the Roadmap has more than quadrupled since launch, from 47 to 209, with an increase of 47 since September 2020. These cover all of the major categories of food (see Figure 1) and the different nations of the UK.

Almost 90% of the large producers and manufacturers committed to the Roadmap have provided evidence of implementing **Target, Measure, Act**, and these 162 businesses collectively reported over 870,000 tonnes of food waste in 2020, equivalent to over half of the amount for the entire UK sector<sup>8</sup>. The number of businesses sharing data represents an increase of over 23% since last year.

**Figure 1:** Breakdown by category of number of producers and manufacturers committed to the Roadmap



Over 130 producers and manufacturers have shared data for more than one year, and overall their food waste has reduced by 18% compared to their individual baselines (which range from 2015 to 2019). This amounts to an annual reduction in food waste levels of 217,000 tonnes, which equates to around £260 million per year of food not ending up as waste – whose production would have been associated with 565,000 tonnes of GHG emissions.

However, whilst there has been an overall reduction in the levels of food waste being generated by producers and manufacturers implementing **Target, Measure, Act**, the underlying situation is more complex. Over 60% of the businesses reporting multi-year data have delivered reductions in food waste, but almost 40% saw food waste levels increase compared to their baselines. For the vast majority of the latter, the increases were seen in 2020 compared to 2019, which is likely at least in part to be explained by disruption related to the Covid-19 pandemic and exiting the European Union.

Overall levels of food waste from businesses can also be influenced by changes in factors such as production volumes, acquisitions and divestments, and it is therefore important also to look at the average quantity of food going to waste per tonne of food handled. 45 producers and manufacturers shared such data, and collectively reported a reduction from 1.5% to 1.3% food waste of the tonnes of food handled, a fall of approximately 13%.

<sup>8</sup> It is worth noting that SMEs make up around 25% of this sector by turnover, and these have not been a target for the Roadmap (although a small number have committed).

The total amount of food surplus redistributed in 2020 by producers and manufacturers committed to the Roadmap equalled over 20,000 tonnes (worth £65 million, and sufficient to provide the equivalent of 50 million meals).

## The FDF's Senior Environment Policy Manager, David Bellamy

"FDF has been a long supportive partner of WRAP's UK Food Waste Reduction Roadmap since it was launched in 2018. It is therefore pleasing to see that the number of manufacturing and producer businesses committed to the Roadmap continues to grow and that overall levels of food waste continue to fall among those implementing 'target, measure, act' despite the difficult year industry faced in 2020. During the Covid-19 pandemic FDF members have also made great progress in their commitment to supporting food redistribution efforts, as shown through the FDF's #HiddenHeroes campaign.

"In February 2021, and as part of a mid term review of our flagship sustainability commitment known as Ambition 2025, FDF published an updated set of commitments around reducing food waste across members' own direct operations and their supply chains aligned with the UK Food Waste Reduction Roadmap and the UN SDG 12.3 food waste reduction target."

As a result of making the commitment to SDG 12.3 and the Roadmap, and acquiring data on food surplus and waste, producers and manufacturers have been able to make use of a range of initiatives to prevent food becoming waste. These included finding new markets for materials that may otherwise have ended up as waste, developing new products from materials that previously had no market, improving processes and staff training, and working with customers to optimise ordering and specifications.

Case studies of producers and manufacturers implementing **Target, Measure, Act** can be found [here](#). Information on how these businesses are collaborating with others in the supply chain can be found [here](#) and in [the section of this report on Whole Chain Plans](#). More on how producers and manufacturers are helping their customers to reduce household food waste can be found [here](#).



# Update on Primary Production

Food surplus and waste in primary production remains a key element of the Roadmap, with more businesses starting to measure and report where they have ownership or influence over this stage.

WRAP estimates that around 50 farm businesses have undertaken measurements to date, with most of those in the last two years. The aim is to provide support for another 30 farmers and growers this year.

Developed over two years through pilot projects with industry, WRAP now has a practical model for how farmers and growers can be supported to measure on-farm food surplus and waste. Working with technical partners in supply chain businesses to support small groups of farmers collaborate around measurement, the approach often finds that waste rates are higher than previously estimated, and that there is high variability across producers. A short video case study with Suntory Beverage & Food GB&I and their Ribena growers provides a perfect summary of the opportunities available.

Publication by WRAP of economic analysis showing a potential 20% increase in profits for farm businesses demonstrates the benefits available from tackling on-farm waste. WRAP's focus now is on upskilling the sector so that businesses can recreate the success of the pilots and identifying partners who can help scale up this approach.

Recently, WWF published their Driven to Waste report, which provided new estimates for global on-farm food waste. It estimates that 1.2 billion tonnes of food are lost on farms, during and after harvest. This is equivalent to 15.3% of food produced.



Further **guidance** and resources were developed and published in March 2021 aimed at Farm Advisors, field teams and technical staff in supply chain businesses. This supports advisers to deliver projects with groups of farmers to measure food surplus and waste together.

To support redistribution of surplus on farm, WRAP's dedicated online Food and Drink Surplus Network for farmers provides easy access to the growing number of new marketplaces and outlets available for surplus food.

# Focus on Whole Chain Plans

A key milestone in the Roadmap is to have 50 Whole Chain Plans (WCPs) completed or in progress by the end of 2022.

WCPs involve businesses who have embedded **Target, Measure, Act** in their own operations working with key supply chain partners to reduce waste across the whole supply chain, from primary production to end consumer.

The two pilot projects announced last year with Sainsbury's and Waitrose on Fresh and Frozen Produce and a further one with Abel&Cole on carrots have now been completed, and the full case studies can be found on the [WRAP website](#).

The Roadmap's [whole chain food waste reduction plan toolkit](#) equips businesses in all stages of running a WCP, from targeting products and partners to initiating projects, and from identifying waste hotspots and root causes to surfacing solutions to trial.

In the last year a further 8 WCPs have been initiated and are in progress. All of these projects receive WRAP support in shaping the scope, objectives and

measures for the project, analysing data, and using their insight to identify hotspots and opportunities for waste reduction.

Most of the projects involve the primary producer, with on farm data and insight being gathered for the first time. These projects are all at different stages, but early indications are that waste can be reduced and savings made by reviewing varieties and product specifications at the growing/harvesting stage, exploring valorisation options for unsuitable produce with other suppliers, looking at pack sizes and handling practices in store and by conforming to [best practice labelling](#) to help consumers reduce waste in the home.

The 8 WCPs underway are listed in Table 4 below.

**Table 4:** Whole Chain Plans currently underway

Participants	Categories
Waitrose – Aquascot – Kames	Scottish Trout – counters and pre-packed
Tesco – dps – Spanish and Dutch Growers	Peppers and cucumbers
McDonald's – Avara – Veolia	Chicken
Abel & Cole	Carrots
Lidl UK – AC Hulme & Asplins PO Limited	Apples, strawberries
Lidl UK – Copernus Fresh Fish Limited	Wild caught cod fillet
Asda – Arla	Fresh milk
Aldi – E Parks & Sons	Potatoes



## Here is what some of the Whole Chain Project participants have to say

### **Paula Higby, Technical Manager, Fullers Foods**

"Getting together with the whole supply chain is very rare. It provided a unique opportunity for all links in the chain to understand how decisions made at each stage of the development and launch of a product can affect waste."

### **Benjamin Thomas, Senior Environment Manager, John Lewis Partnership**

"The project has given us confidence/demonstrated that our supply chain is proactive in managing and reducing its waste. The (Whole Chain Plan) process has also identified significant opportunities for moving food up the food and drink hierarchy including by-product into product and the potential for new SKUs."

### **Sophie Davies, Sustainability Manager, Asda**

"We've set a target to reduce food waste by 50% by 2030 and we're constantly looking for ways to meet this target through innovation across the whole of our supply chain from 'field to fork'. We know that we can't tackle the problem of food surplus and waste alone... it's something we need to work collaboratively on which is why we are passionate about working with our suppliers on whole chain food waste reduction projects."

### **Mary Dunn, Managing Director of Corporate Responsibility, Aldi UK**

"Tackling waste in all its forms is at the heart of everything we do. Food waste in particular is an urgent environmental and social issue. That's why we're committed to reducing our own food waste by 20% by 2025 and halving it by 2030. As well as working hard to prevent waste in our operations and those of our suppliers, and working with partners to distribute surplus food to those most in need, we support a range of industry initiatives including the UK Food Waste Reduction Roadmap and whole chain food waste reduction plan projects."

### **Mark Newbold, CSR Manager, Lidl GB**

"Food waste continues to be one of the most important challenges that our industry faces, and one that we are taking significant steps to try and address. It is why in 2017, we set an ambitious target to reduce our food waste per store by 50% by 2030, aligning with the UN's Sustainable Development Goal (SDG) 12.3, and remain on track to achieve it. To ensure we reach our goals and make a real difference, we recognise the need to take a whole chain approach to food waste, taking action from farm to fork and engaging with partners throughout our value chain to identify problem areas and implement solutions that will result in long-lasting improvements."

### **Ollie Tingley, Technical Manager, dps**

"We are working closely in partnership with WRAP and key suppliers of peppers and cucumbers to identify waste hotspots within the end to end supply chain. By trending this data and implementing SMART corrective action plans we anticipate reducing food waste and fulfilling our responsibilities in line with UN Sustainability Goals."

# Hospitality & Food Service

Even though lockdown measures have been lifted in recent months, the hospitality & food service sector is still recovering from this shock to the system. Against this backdrop it is gratifying to see the continued level of engagement with initiatives such as Courtauld 2030, the Roadmap and [Guardians of Grub](#).

The number of hospitality & food service businesses committing to the Roadmap has increased by 31 since launch, to 42, with 7 new businesses making the commitment since September 2020. These include global contract caterer Elinor UK. Whilst still a relatively small number, these businesses include some of the UK's largest restaurant chains, other food outlets, hotel groups, contract caterers and food service providers.

Hospitality & food service organisations responded to the specific challenges of food waste measurement within a complex and somewhat fragmented sector by developing, with WRAP and IGD, a detailed collaborative Action Plan in 2019. This defines the actions the sector will take to help deliver the Roadmap and progress was [reported](#) in March 2021.

Despite an incredibly challenging time, good progress has been made in several key areas, including the number of businesses committing and starting to implement **Target, Measure, Act** and the number of supporting organisations and influencers actively engaged with Guardians of Grub (38). There are a number of areas where progress still needs to be made:

- The quality of food waste data from the majority of hospitality and food service businesses remains insufficient to enable progress to be monitored for most businesses, and for the sector as a whole.
- More businesses need to report food waste data from the majority of their sites.
- More businesses need to actively engage with their staff and consumers on food waste reduction.

Keeping track of food waste and reducing it to save costs is even more critical in the current environment. After a successful pilot phase (with reductions in food waste of between 23% to 38% recorded), the virtual learning module '[Guardians of Grub: Becoming a Champion](#)' has been further improved (and streamlined), and is currently upskilling its second cohort of trainees, with recruitment open for the third cohort in January 2022. In addition, the 15 minute [Cost Saving Skills](#) e-learning module, developed in January 2021, provides the sector with an 'on-demand' resource to upskill their teams on food waste reduction techniques. A quick and simple [Saving Calculator](#) also shows potential cost and carbon savings for businesses.



## BECOMING A CHAMPION

The Queens in Warwick on Eden (a member of the Daniel Thwaites group), made use of the Guardians of Grub resources and over a four week period food waste was reduced by 62%, equating to an approximate annual saving of £7,000. [Read the full case study.](#)

"We recommend that all hospitality businesses take a look at the Guardians of Grub resources, do a food waste audit and take steps to reduce possible wastage. Make sure teams are trained using the free Guardians of Grub Becoming a Champion behaviour change course to protect profits and our planet."

**Kate Nicholls OBE, CEO, UKHospitality**

Case studies of hospitality and food service businesses implementing **Target, Measure, Act** can be found [here](#) and [here](#). Information on how businesses are helping consumers to reduce food waste can be found [here](#).

Register [here](#) to receive the Guardians of Grub newsletter, and if you are interested in joining the next Becoming a Champion cohort please email [guardianofgrub@wrap.org.uk](mailto:guardianofgrub@wrap.org.uk)



"Our teams found that just talking about wasted food influenced change and many of our sites put initiatives in place such as zero-waste dishes, utilising excess stock through menu innovations and donating surplus to the community, all of which were achieved through engagement on the Guardians of Grub Becoming a Champion pilot."

**Charlotte Wright, Head of CSR & Sustainability Elior UK**

# Conclusions and forward look

With less than 10 years remaining to deliver against the ambitious and critical Roadmap and SDG 12.3 goal of halving global food waste by 2030 it is encouraging that even in these difficult times, food waste continues to be seen as a priority for UK business.

Almost 40% of all large food and drink businesses in the UK have now committed to the Roadmap, with more than 85% of these providing evidence of implementing **Target, Measure, Act**.

In 2020 food waste was reduced by 251,000 tonnes, saving hundreds of millions of pounds and contributing to critical GHG reduction targets. Levels of surplus food saved and redistributed have tripled since 2015. But there is the opportunity and ambition to do more.

WRAP and IGD recognise that different sectors and individual businesses face specific challenges in implementing **Target, Measure, Act**, particularly around embedding robust processes for measuring food waste, and having sufficient data upon which to set meaningful targets. This remains one of the most significant challenges for the hospitality and food service sectors, to the extent that it is still not possible to estimate the degree of progress made.

Recognising the challenges faced by hospitality and food service businesses, WRAP hosted a roundtable discussion on data capture within the sector. The group of solution providers, consultants, waste management contractors and others agreed to work together to more effectively to communicate the benefits of reducing food waste, and the options available to enable data capture in this diverse sector. These wide ranging organisations have the skills and experience necessary to support the sector and have committed to closer collaboration with WRAP to make it easier for businesses to collect data and to share insights. Rather than being seen as an added burden, taking steps to acquire good data on the amounts of food being wasted and the reasons behind this is an essential part of any survival/growth strategy, and a key part of sector actions to deliver net zero.

A series of new resources and initiatives have been launched since the last Roadmap progress report, building on an existing and extensive suite of freely available guidance and tools.

These include:

- the [Courtauld Associates](#) programme,
- the Guardians of Grub [Becoming a Champion](#) scheme,
- technical guides to support the measurement of [food surplus and waste on farm](#), and
- the diversion of food surplus to [biomaterial processing](#).

In addition, the [Data Capture Sheet](#) first developed for the UK Roadmap now forms the basis of a globally accepted approach to measuring and reporting food waste. All of these should further reduce the barriers to engaging with the Roadmap, implementing **Target, Measure, Act** and obtaining, sharing and utilising robust data.

The benefits are clear – businesses implementing **Target, Measure, Act** are becoming more efficient (the latest data in this report showing 13% to 15% improvements in the relative amounts of food being wasted) and avoiding the waste of hundreds of millions of pounds of good food, and the production of hundreds of thousands of tonnes of GHG emissions.



## More action needed

There is however, much more to do, with another 350 to 380 major food businesses needing to implement **Target, Measure, Act** to enable the UK to achieve SDG12.3<sup>9</sup>, and those businesses already taking action have work to do to further reduce food waste. The fact that 40% of businesses sharing data with WRAP reported increases in food waste in 2020 compared to previous years is of concern, especially in light of continuing disruption to the food supply chain.

Publicly reporting food surplus and waste data, and sharing insights, will help others to make progress. It is disappointing, therefore, that the numbers of businesses publishing such information has remained the same as in 2020. The voluntary approach through Courtauld 2030 and the Roadmap is internationally recognised, and good progress continues to be made, but there needs to be a regulatory framework that complements these mechanisms.

Measures such as mandatory food surplus and waste reporting are essential if SDG 12.3 is to be achieved. The mandatory separation of food waste will also make it easier for many businesses to acquire data on how much food waste they are generating. Both will drive further engagement with and adoption of the broader **Target, Measure, Act** strategy.

<sup>9</sup> Based on an estimate on 615 large (i.e. non-SME) food businesses operating in the UK, from WRAP analysis of data from Fame (accessed by Defra, June 2019).

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Champions 12.3 and WRAP are calling for more businesses to implement **Target, Measure, Act**, and publicly report their food waste, to help track progress and inform action.

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It is important that greater numbers of larger food businesses engage with their suppliers to encourage and support them in taking action on food waste, and the 8 new Whole Chain Plans outlined in this report illustrate how such collaborations can work. Greater efforts are needed to quantify and reduce food surplus and waste on farm, and a recent report from WRAP highlighted the necessity of taking a whole chain approach to this issue. Significant efforts will be required to deliver on the Roadmap's ambition to have 50 active Whole Chain Plans in place by the end of 2022, and retailers and other large businesses have a key role to play here.

Whilst the UK has been highlighted as one of the few countries on track to achieve SDG 12.3, there is no room for complacency. In addition to the work needed to be done by individual food businesses, and through collaboration with their suppliers, to reduce food wasted in the supply chain, much more action is required to support initiatives to help citizens reduce food thrown away in home, and when they eat out.

With the majority of food wasted in and out of home, we urge more Roadmap supporters, businesses and other organisations to make use of Love Food Hate Waste and other campaign resources to engage with customers and staff, and to support the next **Food Waste Action Week (March 7th – 13th 2022)**. Whilst brand recognition is increasing, more active support is needed from partners and influencers to ensure these campaigns effectively reach more of the UK population. Greater levels of support are also required to pilot and roll out targeted behaviour change interventions that WRAP has and is developing. Retailers and brands must also fully implement WRAP/Defra/FSA best practice on how food is sold, packs designed and labelled.

As life moves towards a 'new normal', it is critical that businesses are equipped to operate in ways that are sustainable for the future. Committing to the Roadmap and adopting **Target Measure Act** can help businesses move one step closer to this goal and contribute to achieving net zero.



# Annex 1

## Organisations committed to the Food Waste Reduction Roadmap, and those who have provided evidence of Target, Measure, Act implementation.

### Retailers (16)

Abel and Cole	✓
Aldi	✓
Asda	✓
Boots	✓
Co-op Central England	✓
EH Booth & Co	✓
Iceland	✓
Lidl	✓
M&S	✓
Morrisons	✓
Musgrave	✓
Ocado	✓
Sainsbury's	✓
Tesco	✓
The Co-op	✓
Waitrose & Partners	✓

### Production/Manufacture (209)

2 Sisters Food Group	✓
A Espersen A/S	✓
A Gomez Ltd	✓
AB World Foods	✓
ABP Food Group	✓
Addo Food Group	✓
Adkins Bakery	
AG Thames Holdings (Fruit Logic)	✓
AH Worth	✓
Aimia Foods	✓
AJ & RG Barber	✓
Albert Bartlett	✓
Allied Bakeries	✓
AM Fresh	✓
Andrews Flour Mills	✓
Angus Soft Fruits	✓
Apetito	✓

- ✓ Businesses that are implementing Target, Measure, Act and have provided evidence to WRAP.
- ✓ Businesses that are implementing Target, Measure, Act and have still to provide evidence to WRAP in the last year.

Aquascot	✓
Ardo UK	✓
Arla Foods	✓
Avara Foods	✓
Avondale foods	✓
Bahlsen LLP	✓
Bairds Malt	✓
Bakkavor	✓
Barfoots	✓
Baxters Food Group	✓
BBF Limited	✓
Becketts Foods	✓
Bel UK	✓
Belazu Ingredient Co	✓
Bennett Opie Ltd	
Berry Gardens Ltd	✓
BerryWorld Ltd	✓
Blue Earth Foods	✓

\* As of 17th September 2021.

Blue Skies Holdings Ltd	✓	Deeside Water Company		Frank Roberts & Sons	✓
Bowman Ingredients Ltd	✓	Delicious Alchemy		Freshpak	✓
Branston Ltd	✓	Direct Table Foods	✓	Friesland Campina	✓
British Pepper and Spice	✓	Dovecote Park	✓	Froneri	✓
Britvic	✓	dps Ltd	✓	Frylite	✓
Bute Island Foods	✓	Duerrs	✓	Fullers Foods International	✓
C&K Meats		Dunbia UK	✓	Fyffes Group	✓
Caistor Seafoods	✓	Ella's Kitchen Brands Ltd	✓	General Mills	✓
Castle Dairies		English Lakes Ice Cream		Glanbia Cheese Limited	✓
Cleone Foods		English Provender Co	✓	Glinwell PLC	✓
Coca-Cola European Partners	✓	Ethical Fruit Co / Organic Farm Foods	✓	Greencore Group	✓
Community Foods	✓	Evron Foods Limited		Greenfields Ireland Limited	✓
Compagnie Fruitiere UK Ltd	✓	Excellent Gourmet Trading Ltd		Greenvale AP	✓
COOK Trading Ltd	✓	Fairfax Meadow Europe Limited		Greenyard Frozen UK	✓
Cotteswold Dairy Limited	✓	Farne Salmon and Trout Ltd	✓	Griffith Foods Limited	✓
Country Style Foods	✓	Fenmarc Produce	✓	G's Fresh Ltd	✓
Cranswick PLC	✓	Finsbury Food Group	✓	Haribo	
Danish Crown UK		Flamingo Horticulture	✓	Hilton Foods UK	✓
Danone	✓	Flatfish Ltd		Hotel Chocolat Group	✓
DGM Growers	✓	Foyle Food Group	✓	Hovis	✓

Hughes Mushrooms		Kettle Produce Ltd	✓	Moy Park Ltd	✓
Huntapac	✓	Kilkeel Seafoods		Muller Milk & Ingredients	✓
Iceland Manufacturing Ltd	✓	KK Fine Foods Ltd	✓	Muntons PLC	✓
Iceland Seafood Barraclough Ltd	✓	KP Snacks Ltd	✓	Myfresh Prepared Produce Limited	✓
iLove Snacks		Kraft Heinz	✓	Nairn's Oatcakes	✓
innocent Ltd	✓	Lactalis Nestlé Chilled Dairy	✓	Natures Way Foods Ltd	✓
Jacksons Bakery	✓	Lamb-Weston/Meijer UK Limited	✓	Nestlé UK & Ireland	✓
JBS Global (UK) Ltd	✓	Linden Foods		Nichols plc	
JDM Food Group	✓	Lyons Seafoods	✓	Noble Foods	✓
JO Sims Holdings Limited	✓	Macduff Shellfish		New England Seafood	
Jordans Ryvita	✓	Manor Fresh Ltd	✓	Ornua Foods	✓
Joseph Robertson (Aberdeen) Ltd	✓	Mars UK	✓	Oscar Mayer Ltd	✓
Just Love Food Company		Matthew Walker - Bakery Foods	✓	Park Cakes	✓
Kanes Foods	✓	Mash Direct		PepsiCo UK & Ireland	✓
Karro Food Group	✓	McColgans	✓	Peter Gilding & Co. Limited	✓
Keelings International Ltd	✓	Meadow Foods Ltd	✓	Pilgrims Pride	✓
Kellogg's	✓	Minor Weir and Willis Limited	✓	Premier Foods	✓
Kepak Group	✓	Mornflake Oats (Morning Foods Limited)	✓	Primafruit Ltd	✓
Kerry Foods	✓	Morrisons Manufacturing		Princes	✓
Kettle Foods	✓	Moulton Bulb Company Ltd	✓	Produce World Group	✓



Puffin Produce	✓	Stockans Oatcakes	✓	Wealmoor Ltd	✓
Quorn Foods	✓	Stonegate Farmers Ltd	✓	Weetabix	✓
Randall Parker Foods	✓	Suncrop		Wessanen UK (Kallo Foods Ltd)	✓
Ready Egg Co		Suntory Beverage and Food GB&I	✓	Western Brand Poultry	✓
Refresco	✓	Tayto Group	✓	Westmill Foods	✓
Richard Hochfeld Ltd	✓	Thanet Earth Ltd	✓	Whitby Seafoods	✓
Rowse Honey Ltd	✓	The Big Prawn Company	✓	Whites Oats	✓
S&A Produce (UK) Limited	✓	The Fresh Produce Centre	✓	Whitworths Ltd	✓
Salisbury Poultry (Midlands) Limited	✓	The Protein Ice Cream Company		Williams Bros Brewing Company Ltd	
Samworth Brothers	✓	The Scottish Salmon Company	✓	Wilsons Country Foods	✓
Saputo Dairy UK	✓	The Silver Spoon Company	✓	Winterbotham Darby & Co Ltd	✓
Sea Farms Limited	✓	The Summer Berry Company	✓	Worldwide Fruit Ltd	✓
SH Pratt & Co	✓	Thistle Seafoods	✓	Yeo Valley Farms Ltd	✓
Signature Flatbreads UK Ltd	✓	Tilda	✓	Young's Seafood	✓
Silver Fern Farms (UK) Ltd	✓	Total Produce NI	✓		
Simpsons Malt Limited	✓	Total Worldfresh Limited	✓		
SK Chilled Foods Ltd	✓	Tracklements			
South Caernarfon Creameries	✓	Unilever UK	✓		
Speedibake	✓	Vitacress Ltd	✓		
Staveleys Eggs		Warburtons	✓		

**Hospitality and Food Service (42)**

Accor Hotels

Amadeus ✓

Aramark Ltd ✓

Bartlett Mitchell ✓

BaxterStorey ✓

Bidfood ✓

Bluestone Wales ✓

Booker ✓

Brakes ✓

Burger King UK ✓

Caffè Nero ✓

Cardiff Metropolitan University

Castell Howell Foods Ltd ✓

CH &amp; Co ✓

Compass Group UK &amp; Ireland ✓

Costa Ltd ✓

Daniel Thwaites PLC ✓

Elior UK ✓

Fooditude

Genuine Dining Company

Greene King ✓

Greggs ✓

Holroyd Howe ✓

Hopwells Ltd ✓

InterContinental Hotels Group PLC ✓

ISS Group ✓

KFC ✓

McDonald's Restaurants Limited ✓

Nando's UK &amp; Ireland ✓

OCS Group ✓

Pizza Hut Restaurants ✓

Pret A Manger ✓

Rick Stein Restaurants

Robinsons Brewery

Sodexo UK &amp; Ireland ✓

St Austell Brewery

St John's College, University of Cambridge

Starbucks ✓

The Restaurant Group

University of Portsmouth

Wasabi Co Ltd

Wellocks ✓

**Supporting Organisations (47)**

AHDB

Anthesis

Approved Foods

Bio-Bean

Biomass Biorefinery Network

British Beer &amp; Pub Association

British Frozen Food Federation

British Retail Consortium

BSi

Business in the Community

Campden BRI

Chartered Institute of Environmental Health

Chilled Food Association

Civica

Company Shop

Considerate Group

Craft Guild of Chefs

Dairy UK (DUK)

Environmental Association for  
Universities and Colleges

FareShare

Federation of Bakers

Federation of Wholesale Distributors

Food &amp; Drink Federation

Foodservice Equipment Association

Fourth Ltd

Greenkode

Industry Council for Packaging &  
the Environment (INCPEN)

Institute of Food Science and Technology

Institute of Hospitality

Institute of Workplace and Facilities  
Management

Karma

Leanpath

NFU

Olio

Provision Trade Federation

Royal Academy of Culinary Arts

Soil Association

Suez

Sustainable Restaurant Association

Tenzo

The University Caterers Organisation

Too Good to Go

UKHospitality

Unilever Food Solutions

Veolia

Winnow

Zonal

## **WRAP's vision is a world in which resources are used sustainably.**

Our mission is to accelerate the move to a sustainable resource-efficient economy through re-inventing how we design, produce and sell products; re-thinking how we use and consume products; and re-defining what is possible through re-use and recycling.

Find out more at [www.wrap.org.uk](http://www.wrap.org.uk)

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 2030 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](mailto:FoodWasteRoadmap@wrap.org.uk)

[www.wrap.org.uk/food-waste-reduction-roadmap](http://www.wrap.org.uk/food-waste-reduction-roadmap)

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The graphic features the words 'Target', 'Measure', and 'Act' stacked vertically in a white sans-serif font. To the left of the text is a yellow curved line that starts below 'Target', goes up and around 'Measure', and then points right as an arrow towards 'Act'.