

Food Waste

Food waste is a global crisis driving food poverty and contributing to 30% of the planet's Greenhouse Gas emissions

WRAP estimated annual food¹ waste² arisings within UK households, hospitality & food service (HaFS), food manufacture, retail and wholesale sectors in 2018 at around 9.5 million tonnes³, 70% of which was intended to be consumed by people (30% being the 'inedible parts'). This had a value of over £19 billion a year and would be associated with 36 million tonnes of greenhouse gas (GHG) emissions⁴. Over 85% (by weight) of this wasted food arises in households and food manufacture, although waste arising in one part of the supply chain is certainly influenced by other parts of the chain.

We're aligning our efforts to eliminate food waste in our operations and our supply chain by 2030, with the UN Sustainability Goals namely [goal 12.3](#) - "By 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses".

The vast majority of the food and drink we supply are ambient shelf stable groceries, which lend themselves to lower levels of wastage from farm to fork. However, we're not complacent and know there's more we need to do to reduce waste in our business, with our suppliers, and to help the millions of families that buy our products waste less at home.

What are we doing?

We're mapping out every food waste stream across our operations and challenging ourselves to not just reduce it but find alternative uses for it, with our priority being re-entry into the human food chain.

Our target for our factories is stretching and aligns with SDG 12.3, to reduce food waste by 50% by 2030. We publish our food waste data annually, showing our journey and progress against target. To date, we have reduced our **total food waste** by just over 27% (base line 2018/19) so we're making good progress towards our goal.

Food Waste (Tonnes)	Diff. 21/22 v 20/21	Diff. 21/22 v 18/19	2021/22	2020/21	2018/19
*WRAP	-3%	2%	22,858	23,528	22,386
**Total Food Waste	-0.17%	-27%	69,141	69,260	94,341

*WRAP food waste does not include waste such as that being repurposed, recycled or put back into the human food chain.

**Total food waste represents all of our waste including waste that is being repurposed, recycled or put back into the human food chain.

We're also looking for ways to repurpose food waste that cannot re-enter the human food chain, such as making organic plastic from pea waste or biodegradable cardboard from tomato skins. Whilst these ideas are only at the investigation stage, we feel confident that we can more innovatively re-purpose some of our food waste.

We're encouraging our suppliers to take action on food waste in their businesses and communicating the WRAP principles of Target > Measure > Act. With a global and diverse supply base the responses and reactions to this to date are mixed but we're committed to pushing our suppliers harder to make food waste commitments.



Our brands are actively increasing consumer communication about using our products in the home and providing information and guidance to help them cut down waste. Our latest consumer campaign focussed on 'Love Your Leftovers' starting with 2 films showing how our products can be used with leftovers to make some delicious meals they can feel good about.

Find out more

Getting our surplus food and drink back into the human food chain is one of the most important elements of managing food waste and last year alone, we donated over 484 tonnes of food and drink to charities.



Since 2013 we have been partnered with FareShare, the UK's leading charity tackling hunger and food waste. Their army of volunteers distributed surplus food and drink to over 10,542 charities and community groups during 2021/22. The food they redistribute contributes towards 131.9 million meals and saves the charity sector £18.5 million. We're proud to support FareShare in the UK but have also established local partnerships with foodbanks in Mauritius and Foggia close to our tuna and tomato manufacturing sites.

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- ¹ 'Food' is used throughout as a shorthand term for both 'food' & 'drink'.
 - ² Definitions of 'food surplus' and 'food waste' can be found [here](#).
 - ³ [UK progress against Courtauld 2025 targets and Sustainable Development Goal 12.3](#);
 - ⁴ [UK Food System GHG Emissions](#);