



Food
Waste

Food Waste Knowledge Sharing Series 2023: Learning Report

KEY LEARNINGS

www.tcgffoodwaste.com

01

INTRODUCTION



The Consumer Goods Forum (CGF)'s Food Waste Coalition of Action brings together 21 of the world's largest retailers and manufacturers at the CEO level with a shared commitment to halve food loss and waste (FLW) in their supply chains, aligned with meeting Sustainable Development Goal 12.3.

The scale of the problem of food loss and waste to our society, economy and planet can be difficult to comprehend. According to the World Resources Institute (WRI), FLW accounts for 8-10% percent of annual global greenhouse gas emissions. It wastes 1/4 of fresh water used in agriculture every year. This loss represents a huge cost to the global economy of \$940 billion.

The stark reality of these figures calls for a united front in combating the issue of food waste, a critical lever in addressing the intertwined challenges of hunger, environmental degradation and climate change. Coalition members are working hard to create solutions to the FLW challenges in our own operations, and our supply chains both upstream and downstream.

To catalyse this change, the Coalition seeks to promote a culture of knowledge-sharing, offering guidance and collaborative solutions. A prime example of this is this Knowledge Sharing Series, which provided members with an opportunity to come together to share case studies, stay up to date on the latest advancements on the issue, and benefit from each other's expertise.

Why is this important / Food loss and waste

CONTEXT: Global impact of food loss and waste is only getting worse, requiring urgent whole-chain action



40% or 2.5 billion tonnes
of all food grown is wasted



1 in 10
people around the world are undernourished



10% of greenhouse gas emissions



> \$1 trillion
economic losses per year



\$14-fold
return on investment ratio for businesses

(sources: Champions 12.3 Progress Report 2021, FAO Global Food Loss Index 2018, UNEP Food Waste Index Report 2021, WWF Driven to Waste report 2021)

02

COALITION

THE CGF FOOD WASTE COALITION OF ACTION

Leading a Global Commitment to Halve Food Loss and Waste by 2030

When our Coalition was launched in 2020, its members set out to achieve an ambitious yet practical strategy that will have real, lasting impacts on our global food systems and ensure more food makes it from producers, to grocery stores and finally on to consumers' tables. Thanks to its CEO leadership, our Coalition is able to drive swift action to address the important issue of FLW within the industry.

CGF Food Waste Coalition of Action Membership



The Food Waste Coalition is already working to reduce waste by focusing on three priority actions:

1. [The 10x20x30 Initiative](#) – which targets at least 10 of the world's largest food retailers and providers to follow the “Target-Measure-Act” approach and engage 20 of their priority suppliers to do the same, thereby halving their FLW by 2030.
2. Engagement on upstream losses – to address food loss at the post-harvest level, by engaging with their suppliers on collaborative, innovative and effective food loss prevention strategies.
3. [#TooGoodToWaste](#) consumer engagement campaign – launched in September 2023, it is supporting food industry members to raise awareness, inform and educate, and help consumers reduce household food waste.

We invite CGF members and interested stakeholders to see how they can get involved in the Food Waste Coalition and help support our work to drive positive change.

Towards the **2030 Food Waste Commitment**: Setting our Coalition Baseline





KNOWLEDGE SHARING SERIES



The 2023 Knowledge Sharing Series consisted of six online sessions, each focused on a concern related to the CoA's key projects. Topics included measurement methodologies, ways to drive internal engagement, the greenhouse gas impacts of FLW, and fighting hunger through food donation, among other technical discussions.

In addition to presentations by Coalition leaders and guest speakers, the sessions devoted time to open discussions among participants. These discussions often led to the most elucidating insights of the series, as global sustainability leaders took advantage of the rare opportunity to learn directly from their peers.

The purpose of this report is to provide an overview of a year-long conversation, drawing out key takeaways from each session and overarching themes of the series as a whole. We hope to provide a valuable resource that Coalition members can share with their colleagues and use as a reference as they develop their FLW strategies.

The report is also available to prospective members and other interested stakeholders who would like to learn more about the day-to-day work of the Coalition. Its open-access publication is in keeping with the CGF's commitment to full transparency and cross-sector communication.

The CoA will be continuing the **Knowledge Sharing Series** into 2024, delving into further FLW topics and shaping the series to meet member needs. If you would like to be involved in the 2024 series, have topic ideas or would like to learn more, please contact the project management team at environmental@theconsumergoodsforum.com

SESSION
ONE

MEASUREMENT AND DATA MONITORING

The first session of the **Knowledge Sharing** series laid down a foundation on FLW for further meetings to build upon. **FLW Protocol** Lead Advisor Kai Robertson first provided a refresher on FLW concepts, honing in on the SDG target of reducing food waste by 50% by 2030. To help companies achieve this target, the CGF Food Waste Coalition of Action has adopted a harmonised approach to measurement and reporting, including a standardised template that allows users to publicly report data for CGF's baseline as well as other public reporting programs (e.g, 10x20x30).

KEY TAKEAWAYS

The CGF Food Waste Coalition of Action has finalised a harmonised approach to measurement and reporting that provides both internal and external benefits to companies.

To ease FLW data collection, companies should invest in streamlining the data entry process and incentivising employee participation.

Governmental and intergovernmental bodies, nonprofits, and companies want to collaborate on FLW, and data transparency helps facilitate cross-sector collaboration, allows for benchmarking and eases subsequent tracking of progress.

INTERNAL AND EXTERNAL BENEFITS

Janelle Meyers, Chief Sustainability Officer of **Kellanova** (formerly **The Kellogg Company**) and Co-Chair of the FW Coalition of Action, demonstrated [how Kellanova shares publicly its FLW reporting approach and data](#). Externally, the clear methodology helps stakeholders and other interested parties understand what the company is measuring and why. Internally, it serves as an educational tool, an archive and a guidepost for developing processes.

THE DETAILS OF DATA

The participants then divided into breakout rooms to discuss three related topics: collecting and consolidating data on FLW; tracking reasons for FLW; and calculating and accounting for FLW data at distribution centres.

The data collection and consolidation breakout noted challenges in the collection process, including the manual nature of data entry and the frequency of human error. Participants shared tools for streamlining the process and the importance of incentivising internal teams to participate in FLW reduction and measurement.

The breakout on tracking reasons for FLW identified several practices that contribute to waste, such as dynamic shipping, overproduction, supplier rejections and the focus on abundance in retail displays. While companies may have methods to address these sources of waste, few have processes for tracking each source.

The third breakout featured a presentation by Chris Franke, Senior Manager of Global Sustainability at **Walmart** and Janelle's fellow FW Coalition of Action Co-Chair. Chris Franke presented on the various points where food products can exit Walmart's Supply Chain, particularly within the distribution centres, and how data can be tracked for FLW inventory purposes. Participants then discussed who is accountable for reporting waste at various stages, such as supplier and retailer rejections, and how donation plays into the data.

ALIGNING ON GOALS

Dr. Rachel Devine, Senior Analyst of the Waste & Resources Action Programme (**WRAP**), brought a UK perspective to the session with a presentation on WRAP's Food Waste Reduction Roadmap. The UK's largest retailers, food producers, manufacturers, and hospitality and food service companies have committed to this roadmap, which aims to help businesses "Target, Measure and Act" on food waste. Dr. Devine went over reporting best practices to facilitate benchmarking for retailers and manufacturers, based on using the Global Data Capture Sheet and Reporting Template. This includes for example reporting food waste as a percentage of the total amount of food produced, if this data is available.



"The CGF public reporting approach reinforces our commitment to use reputable third-party guidelines and scoping documents to keep continuing to drive alignment to a few standards."

Janelle Meyers, Chief Sustainability Officer, Kellanova



"We found in the UK that benchmarking has been extremely valuable for our Courtauld signatories. They find it valuable to track how they compare against the rest of the sector."

Dr Rachel Devine, Senior Analyst, WRAP

SESSION TWO



INTERNAL ENGAGEMENT

No FLW strategy can be successful without the enthusiastic participation of everyone involved in an organisation, from corporate leadership to on-the-ground workers. This session focused on ways to bring teams on board through training, incentives and recognition for jobs well done.

KEY TAKEAWAYS

Incentives and recognition are key ways to bring teams on board for FLW measurement (and action).

The Target-Measure-Act approach provides a clear framework for accelerating progress on [UN SDG 12.3](#).

Measurement allows companies to identify which sites and materials generate the most waste and prioritise their efforts accordingly.

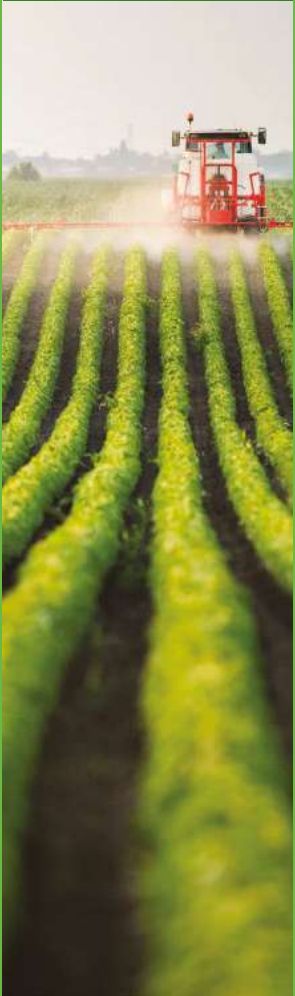
OVERCOMING RESISTANCE

It can be especially difficult to drive engagement around data collection, which may not be as immediately rewarding as the more tangible parts of reducing food waste. FLW Lead Advisor Kai Robertson listed some common reasons for measurement resistance, ranging from teams' fear of blame if they fail to hit targets to their belief that they are already hitting targets. Each of these sources of resistance requires a different solution. More information can be found in the **FLW Protocol's** "[Overcoming Resistance to the Measurement of Food Loss and Waste](#)" resource.

At IKEA, for example, which has already driven significant reduction in food waste, branch leaders were encouraged to track the amount of food discarded to see how they stack up against other locations. Robertson pointed to [an example in which using tracking tools to measure at a more granular level led to a realisation that a high-performing restaurant nonetheless still had room to improve](#).

EMPOWERING LEADERS

Christine Gallagher, Manager of Sustainable Operations at **Ahold Delhaize USA**, presented strategies from one of ADUSA's highly motivated brands - Stop & Shop. The supermarket chain, which operates in Massachusetts, Rhode Island, Connecticut, New York and New Jersey, has district "Sustainability Leads" who spearhead store sustainability efforts such as recycling cardboard, plastic and reducing food waste. These associates serve as cheerleaders for the rest



of their teams, ensuring sustainability never gets sidelined in day-to-day operations. To help incentivize measurement, Stop & Shop gives “Golden Trash Can” and “Platinum Crate” awards to stores that have the highest percentage of waste diversion.

CREATING A MOVEMENT

Driving internal engagement is an especially complex task for multinational companies with diverse portfolios and global supply chains. Thea Koning, Senior Communications and Corporate Affairs Manager of Nutrition and Ice Cream at **Unilever**, explained her company’s end-to-end framework to reduce food waste from agricultural production to consumption.

To enable this framework, the company has also adopted the Target-Measure-Act approach developed by Champions 12.3 to accelerate progress towards UN SDG 12.3, which calls for halving food waste at the retail and consumer levels by 2030. **Unilever**, however, committed to going beyond this goal and halving food waste in its own operations by 2025.

The company performs unit-by-unit monthly reports to identify and prioritise action at the most significant sources of waste. It also empowers specific employees to spearhead FLW efforts, from unit-specific task forces to supply chain leaders, who meet frequently to discuss progress. As a result, a “food waste warrior” culture percolates throughout its supply chain.



“Stop & Shop has come up with a simple, but very effective recognition program that really drives engagement.”

Christine Gallagher, Manager of Sustainable Operations, Ahold Delhaize USA



“We focus on what we call the triple win, which is climate, food security, but also the value that we gain when we can reduce food waste.”

Thea Koning, Senior Communications and Corporate Affairs Manager of Nutrition and Ice Cream, Unilever

SESSION THREE

SOLUTIONS AND ACTION

The third Knowledge Sharing session reached the “act” imperative in the 12.3 Champions’ Target-Measure-Act approach. Participants shared opportunities for FLW reduction action in the retail and manufacturing sectors, emphasising both the human and environmental repercussions of food waste.

KEY TAKEAWAYS

The impact of accounting and operational policies at distribution and fulfilment centres should be considered for their impact on FLW as; reducing waste at these sites will require rethinking operations.

Companies with net-zero strategies should measure and address FLW across their supply chains.

OPPORTUNITIES AT RETAIL DISTRIBUTION CENTRES

Chris Hill, Director of Operations at **FoodCloud**, opened his presentation with a reminder of the human and environmental cost of food waste: 40% of food is wasted, over 2 billion people worldwide face moderate or severe food insecurity and 8-10% of global greenhouse emissions are related to food waste. **FoodCloud**, a social enterprise and charity operating globally from an Irish base, aims to bridge the gaps between surplus food, the people who need it and climate impact.

FoodCloud has redistributed 105,000 tonnes of surplus food since it launched a decade ago, the equivalent of over 250 million meals. They use two services, bespoke technology that allows food businesses to redistribute surplus directly to organisations in their local community and three hubs (warehouses) that redistribute large quantities of surplus food from the supply chain. The largest fraction of food redistributed through **FoodCloud**’s Hubs in Ireland comes from the manufacturing sector, while less than 20% is from retail distribution or fulfilment centres. Hill listed a few challenges associated with diverting food from distribution centres, including gaps in FLW measurement, a lack of clarity around who “owns” waste associated with these locations, and varying drivers of waste for fresh and ambient items. Noting that distribution centres are “tightly run operations,” he suggested that processes could be updated and technology utilised to incorporate surplus food diversion.





UPCYCLING OPPORTUNITIES

A brainstorming breakout session on upcycling opportunities in the manufacturing and retail sectors was kicked off, respectively, by Denise Brennan, Kerry Group, and Spinneys / Fine Fare Food Group. Denise set out Kerry's circular economy approach to reducing food waste including through using the whole product, upcycling, extending product shelf life and ensuring that overmake is sold through agreeing tolerance levels with customers. Spinneys / Fine Fare Food Group shared examples of instore merchandising and promotions to tackle instore food waste.

The Spinneys approach: first set clear targets, next enable creativity within their retail operational teams for practical solutions and ideas, followed by support in implementing those ideas. With regard to upstream engagement, working directly with growers on the 10x20x30 project enabled dialogues that led to tangible action and results.

EXPRESSING FLW IN GHG TERMS

After the breakout, Annabelle Souchon, CSR Manager at **Bel Group**, presented on the climate impact of food waste. **Bel Group** commits to aligning on the 1.5° trajectory, validated by the Science Based Target Initiative: reducing food waste is a key part of its carbon emissions reduction strategy. On top of its annual carbon footprint the company recently launched a new tool that provides a regular analytical view of the Group's carbon footprint across all its markets, brands and products.

Annabelle Souchon then explained how **Bel Group** managed to quantify the impact of food waste in terms of GHG emissions for its dairy and fruit portfolios, taking into account everything from raw materials to the way waste is managed. Using this method, she suggested ways participants could help their companies calculate the GHG impact of their own food waste. Thanks to this calculation, Bel's teams realised that GHG emissions related to Bel's food waste were the same as the GHG emissions from the Group's plants, thus raising internal awareness on the impact of food waste.



“Food surplus occurring in distribution centres will fall under the same company targets, government targets and multinational targets that we will need to meet on food waste; both in terms of the reductions that we're trying to achieve and the mandated reporting that will come. In one way or another as an industry, we will be forced to look at the challenge of surplus in this section of the supply chain.”

Christopher Hill, Director of Operations, FoodCloud



“It's really about empowering everyone in the company to measure our carbon footprint in order to have better action plans to reduce it.”

Annabelle Souchon, CSR Manager, Bel Group

SESSION FOUR

KNOWLEDGE
SHARING SERIES

DONATION OPPORTUNITIES

KEY TAKEAWAYS

Upcycling usable by-products is a good way to reduce food waste, but it often requires thinking differently about what's presumed to be an 'inedible part' as well as redesigning production systems and supply chains.

To streamline the donation process, food banks and companies should establish formal relationships and collaborate on solutions like technology platforms to communicate surplus and needs.

Donations can reduce greenhouse gas emissions by reducing the amount of food discarded in landfills producing methane.

Visit [CGF Donation solutions hub!](#)



UPCYCLING INSPIRATION

To open the conversation, participants brainstormed creative ways to keep in the human food chain parts of food often considered “inedible parts”, such as repurposing cacao husks in granola, and extracting nutrition from avocado pits for beverages, or using the components of apple seeds in non-food products such as cosmetics. While good ideas abound, a few issues arise when companies try to scale up their upcycling. Companies usually only have rough estimates for how much reclaimable material is generated in the production process, and the usable material is often sorted together with the non-usable material — apple seeds are sorted with stems and leaves, for example. These details must be understood before R&D begins in earnest.

CUTTING WASTE BY FIGHTING HUNGER

Following the upcycling discussion, participants split into retailer and manufacturer breakout rooms to discuss the opportunities and challenges associated with donating food in each sector.

Mario Alvarez, Global Operations Director of **Grupo Bimbo**, led the manufacturing breakout and outlined the bakery company's strategies for reducing waste, which have been ingrained in its business model for decades. **Grupo Bimbo's** thrift stores and bakery outlets, consumer retail locations that sell surplus products at a discounted price, are a frequent sight in urban areas around the Americas. Because this channel is so developed, donation is a smaller



part of **Grupo Bimbo's** food waste reduction strategy, but the company is working to strengthen its relationships with charities. For example, through the annual Bimbo Global Race event, Bimbo sponsors foot races in 17 countries, pledging to donate 20 slices of bread for each participant.

In the retailer breakout room, Sustainability Director Maria Fernanda Posada Puerta presented **Grupo Éxito's** initiative to eradicate malnutrition in Colombia, the South American company's home country, by 2030. Donation is a key part of this initiative. NGO Fundación Éxito, funded by **Grupo Éxito** and partners, helps connect Éxito stores with charities that can deliver surplus food to people in need. The AI-powered platform EatCloud streamlines this relationship; it allows stores to communicate what food it has available to a network of food banks. Approximately 10% of **Grupo Éxito's** food is ultimately donated, Maria Posada said.

A FOOD BANK PERSPECTIVE

Ignacio Gavilan, Senior Director of Food Systems Partnerships of **The Global FoodBanking Network**, shed light on the food bank side of the donation equation. He said that food banks are now receiving a larger proportion of donations from the agricultural sector and that donations from multinational manufacturers are dropping due to a number of reasons after the pandemic such as efficiencies and different uses for surplus.



“We believe technology plays a critical role because it helps address food loss and waste along with malnutrition.”

Maria Fernanda Posada Puerta,
Sustainability Director, Grupo Éxito



“The further you go upstream from retailers and manufacturers, the more opportunity there is to find surpluses generated for many reasons, but the most difficult part is to get them to people.”

Ignacio Gavilan, Senior Director
of Food Systems Partnerships,
The Global FoodBanking Network

SESSION
FIVE

PUBLIC POLICY MAPPING

The closing session of the 2023 Knowledge Sharing Series turned the focus to public policy that addresses FLW, exploring opportunities for the private sector to build upon and reinforce existing frameworks.

KEY TAKEAWAYS

Digital platforms and other tools are available to help companies keep abreast of changes and regional variations on FLW policies.

The private sector has an important role to play in helping develop FLW policy, such as by offering practical guidance and subject matter expertise.

The CGF can help members navigate different policy landscapes around the globe.

APPROACHES TO PUBLIC POLICY

To introduce the topic, Kai Robertson shared an overview of public policies related to FLW reduction and how they differ across regions. She noted that these policies are shifting as governments around the world incorporate concepts such as circularity and the climate impacts of food waste. In the US, for example, the EPA recently retired its inverted-triangle Food Recovery Hierarchy in favour of a horse-shoe-shaped Wasted Food Scale, which reflects the latest science and changes in technologies and operational practices for wasted food management pathways.

Robertson pointed to a 2022 report published by the **Asia-Pacific Economic Cooperation (APEC)**, "Sustainable Materials Management of Food in the APEC Region: A Review of Public Policies That Support Reducing Food Loss and Waste," which presents a sampling of FLW reduction policies and practices across APEC's 21 member economies. This report identifies three main categories of FLW policies — guiding frameworks, FLW hotspot-specific policies and investments — that are further subdivided into eight types ranging from organic material management rules and labelling requirements to public-private partnerships. The report identifies industry associations, such as the CGF, as important channels for messaging and feedback in multi-stakeholder collaboration.



GLOBAL FOOD DONATION POLICY ATLAS

Guest speaker Regan Plekenpol, Policy Analyst at the Harvard Law School Food Law & Policy Clinic (FLPC), then provided a bird's-eye perspective on FLW policy with a demo of the [Global Food Donation Policy Atlas](#). This online platform, developed in partnership by the Harvard FLPC, **The Global FoodBanking Network** and Walmart Foundation, allows users to compare FLW policies between countries and regions, with an emphasis on food donation. Through the Atlas project, the partnered organisations are also working to recommend policy change for stronger, more sustainable food donation and to deliver tailored technical assistance for the implementation of strategic policy change.

Regan Plekenpol demonstrated some of the main features of the platform, including the quick-view donation policy atlas, a colour-coded, interactive map that shows how countries and regions are performing on key policy areas. The map grades countries based on policy strength, with green representing the strongest policies. The platform also links to FLPC's research and recommendations for each of the 24 countries it has analysed so far, often translated into the countries' respective languages for ease of use. She invited participants to further peruse the platform at atlas.foodbanking.org.



“Industry associations are critical as a channel for messaging and feedback, to test policy options... on the different public policies that either impact the companies themselves or can help support the parts of the supply chain where you all don't have direct control.”

Kai Robertson, Lead Advisor, FLW Protocol



“Food waste is a mismatch situation, where we have huge amounts of waste and the ecological repercussions associated with that, and then on the other side, we have huge amounts of hunger around the world. ...Our theory of change as a team of policy people and lawyers is that there is an opportunity to improve the situation through the adoption of clear and comprehensive laws related specifically to food donation.”

Regan Plekenpol, Policy Analyst, Harvard Law School Food Law & Policy Clinic

**SPECIAL
SESSION**



EFFLUENT WASTE

While most FLW discussions focus on the more charismatic forms of food waste — edible products that can be donated or diverted — this is far from the only food material that enters the waste stream. FLW is also generated in water-based industrial processes such as washing raw materials and cleaning equipment, as well as in spillages and floor waste. Liquid and sludge food waste requires different strategies for measurement, prevention and recovery. Manufacturers shared strategies for effluent FLW in this special addition to the Knowledge Sharing series.

KEY TAKEAWAYS

The best way to reduce food waste in effluent is to design manufacturing processes that keep food out of waste water.

Measuring food waste in effluent remains a complicated process that often depends on outside data, but accuracy is improving.

Food waste in effluent is often overlooked, but it can translate to a significant loss of revenue if unchecked.

MANUFACTURING PERSPECTIVE

The conversation began at **The Kraft Heinz Company's Kitt Green** manufacturing site in England, a natural starting point because of the site's complex operations and detailed effluent strategy. The Kitt Green factory produces primarily tinned products such as baked beans and soups, where a large percentage of the total waste being liquid. The site developed an algorithm to estimate food losses from yield losses measured across the manufacturing and filling processes. This tool revealed that the biggest bulk of food waste in effluent is tomato pulp and the site is looking at processes to ascertain if any these losses can be rescued.

Bel Group's CSR Manager, Annabelle Souchon, then outlined the French dairy producer's approach to measuring food waste in effluents, which she described as "challenging to do in a very precise and accurate way" unlike standard waste measurement which is based on precise SAP data. Bel's measurement of effluents' waste is currently based on two methodologies, either mass balance or COD measures converted in organic dry matter, but the Group is working on deploying robust mass balance approach for all plants.

Dry goods manufacturers also deal with food waste in effluent, as Janelle Meyers of Kellanova (formerly the Kellogg Company) explained. Her company processes primarily flour, grains and other dry ingredients; however the strict sanitation and cleaning processes inherent to the food industry, generate sludge composed of approximately 15% food and 85% water, as well as waste water with a lower percentage of food particles. She shared the company's methodology for quantifying and reporting food waste in effluent and some of its destinations, including animal feed, anaerobic digestion, compost and controlled combustion.



ENVIRO-STEWARDS

The best strategy to reduce food waste in effluent is to design manufacturing and cleaning processes that prevent it, said Bruce Taylor, Founder and President of **Enviro-Stewards**, an environmental engineering firm focused on sustainable manufacturing. When designing effluent systems for food manufacturing sites, his company first measures the amount of material going into sewage and calculates how much loss it represents. Among several examples, he pointed to a brewery that found the equivalent of 10% of their production was going into the sewer. Using a combination of macro-level (facility-wide) and micro-level (unit processes) improvements, “We found ways to improve their yield by 7.4%, which literally doubled the profit,” he said.



“The whole idea is prevention. It’s not just about what the amount is, it’s what’s in there that we could valorise differently.”

Kai Robertson, Lead Advisor, FLW Protocol



“When you put destination as prevention, it blows all the rest away because it’s the only one with economic, environmental and social value. If you don’t measure it, then it gets ignored.”

Bruce Taylor, Founder and President, Enviro-Stewards

A number of resources are available to help companies implement the FLW topics discussed in this series, including tools for measurement and reporting, internal engagement and action. Below is a summary of some of these resources.



The Consumer Goods Forum (CGF)

The Food Waste Coalition of Action has published a number of resources to help members and stakeholders achieve SDG 12.3, including guidance documents tailored to manufacturers and retailers. Access these resources at tcgffoodwaste.com.

The ECR Retail Loss Food Waste Working Group.

This Working Group is focused on providing retailers and their supply chain partners with a forum to better understand how they can play a role in minimising food waste. Supported by a global team of academics, it is developing new knowledge and experience on how to improve inventory management, supply chain logistics and in-store procedures. <https://www.ecrloss.com/category/food-waste-and-markdowns>

The Food Loss & Waste Protocol (FLW Protocol)

The Food Loss and Waste Accounting and Reporting Standard, also known as the FLW Standard, provides common language and clear requirements for FLW measurement. Access the document at flwprotocol.org/flw-standard.

FLW Protocol has also developed a number of other resources to help companies implement FLW action, including training modules available at flwprotocol.com/trainings and guidance available at flwprotocol.com/tools-resources. Retailers may find the “[Connecting Food Loss and Waste to Greenhouse Gas Emissions: Guidance for Companies](#),” “[Excluding the Weight of Packaging from the Weight of FLW](#)” and “[U.S. Grocery Retail Food Inedible Parts Factors](#)” resources on this page especially useful.

PacificCoast Food Waste Commitment (PCFWC)

The Pacific Coast Collaborative, in cooperation with the nonprofit ReFED, has developed an FLW toolkit for retailers, available at pacificcoastcollaborative.org/retailtoolkit. The toolkit includes templates to use if FLW data is only available in financial terms, a cost-weight calculator and other useful resources.

Rethink Food Waste Through Economics and Data (ReFED)

The ReFED website includes many FLW resources, generally geared towards a U.S. audience but globally relevant. Two useful tools are “U.S. Grocery Retail Dollar-to-Weight Conversion Factors” and “Food Packaging to Product Weight Ratios,” available at refed.org/food-waste/resources-and-guides.

Stewardship Index for Specialty Crops (SISC)

The Stewardship Calculator is a free, confidential tool for growers to help measure the environmental impacts of specialty crops. The tool is available online in partnership with CropTrak at stewardshipindex.org/sisc-stewardship-calculator. Note: A global version of this tool is under development. Contact CGF if interested in learning more.

Waste & Resources Action Programme (WRAP)

WRAP’s work focuses on U.K. companies, but like ReFED, its resources also have global relevance. For guidance on measurement and reporting, view the Food Waste Reduction Roadmap at wrap.org.uk/food-waste-reduction-roadmap. Further resources, including sector-specific guidance and reports, are available at wrap.org.uk/resources.

World Resources Institute (WRI)

WRI’s “Reducing Food Loss and Waste: Setting a Global Action Agenda” includes actions for all sectors of the food chain. Download the report at wri.org/research/reducing-food-loss-and-waste-setting-global-action-agenda.

World Wide Fund for Nature (WWF)

WWF-US released a number of publications and resources to accompany its “No Food Left Behind” series, including an in-field measurement photo guide (“Measurement Photo Guide: Steps for In-Field Sampling”) and a summary of the U.S. growers’ perspective on the value of measurement (“No Food Left Behind: Part V”). Download these resources at worldwildlife.org/publications?initiative_id=food-waste.

ABOUT THE CONSUMER GOODS FORUM

The Consumer Goods Forum (“CGF”) is a global, parity-based industry network that is driven by its members to encourage the global adoption of practices and standards that serves the consumer goods industry worldwide.

It brings together the CEOs and senior management of some 400 retailers, manufacturers, service providers, and other stakeholders across 70 countries, and it reflects the diversity of the industry in geography, size, product category and format. Its member companies have combined sales of EUR 4.6 trillion and directly employ nearly 10 million people, with a further 90 million related jobs estimated along the value chain. It is governed by its Board of Directors, which comprises more than 55 manufacturer and retailer CEOs.

For more information, please visit:

www.theconsumergoodsforum.com





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