

One man's waste is another man's treasure – finding the value in food waste



Dr Nina Sweet
WRAP



Source: Pixabay

WRAP works with governments, businesses and communities to deliver practical solutions to improve resource efficiency

WRAP is a not-for-profit organisation working with partners in 20 countries



The true cost of waste

Visible costs

Invisible costs

- Lost materials
- Lost energy
- Lost labour
- Lost water

True cost of waste is > 10x disposal costs

WRAP & WRI:
\$1 invested in food waste prevention realises \$14 financial benefit



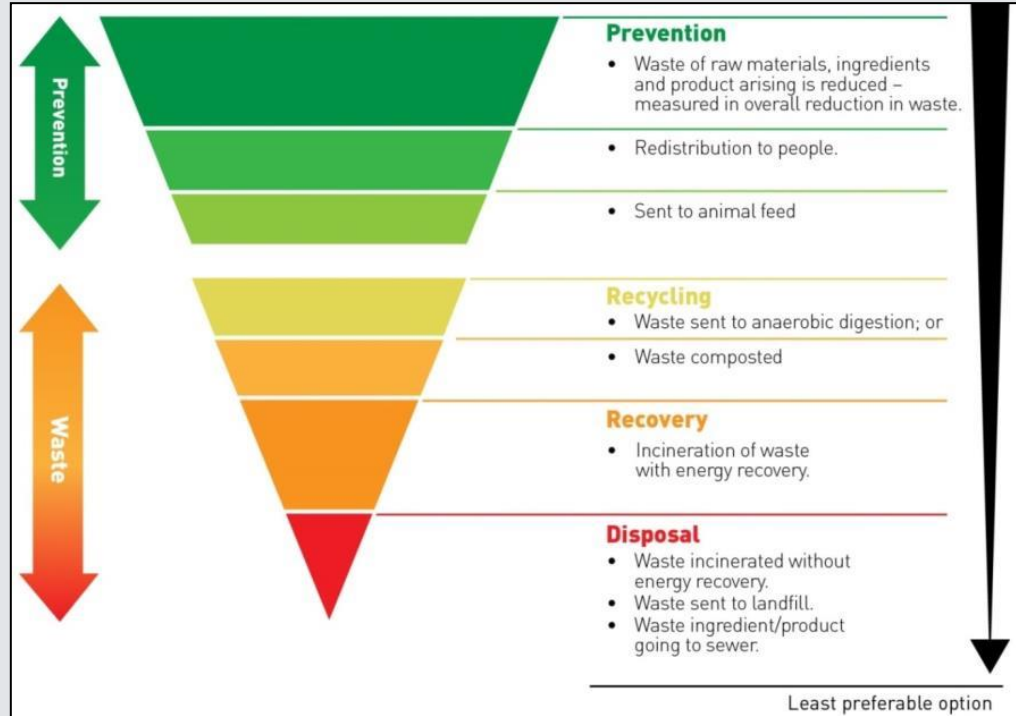
FOR EVERY 2 TONNES OF

FOOD

**WE EAT
ANOTHER TONNE IS**

WASTED

The food (waste) hierarchy



Food waste targets



- Courtauld 2025
 - A 20% per capita reduction in post-farm gate food waste by 2025 (**vs 2015**)
- SDG12.3
 - A 50% per capita reduction in food waste by 2030
 - Farm to fork (as per Champions 12.3 best practice; but UK excludes on-farm)
 - UK has set a **2007 baseline**

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

Targets

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

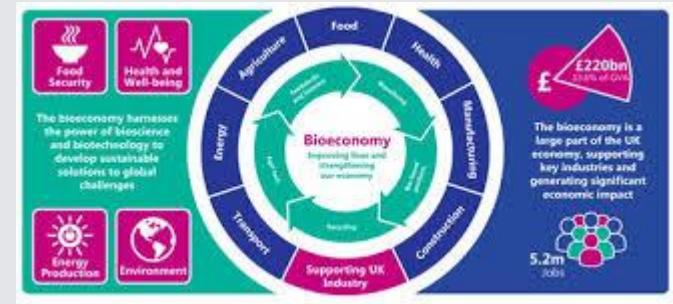


Developing a bioeconomy

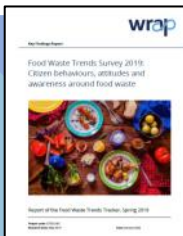
UK strategy published in 2018

Progress stalled.....

But food industry identified as a key player



Research & evidence



Evaluation of impact

Collaboration through voluntary agreements



HOW WRAP WORKS

Value from food waste small scale grant

Grant-making & investment



Citizen Campaigns

An example from Wales

Companies House data / Data Tŷr Cwmnïau



SIC code category / Categori cod SIC

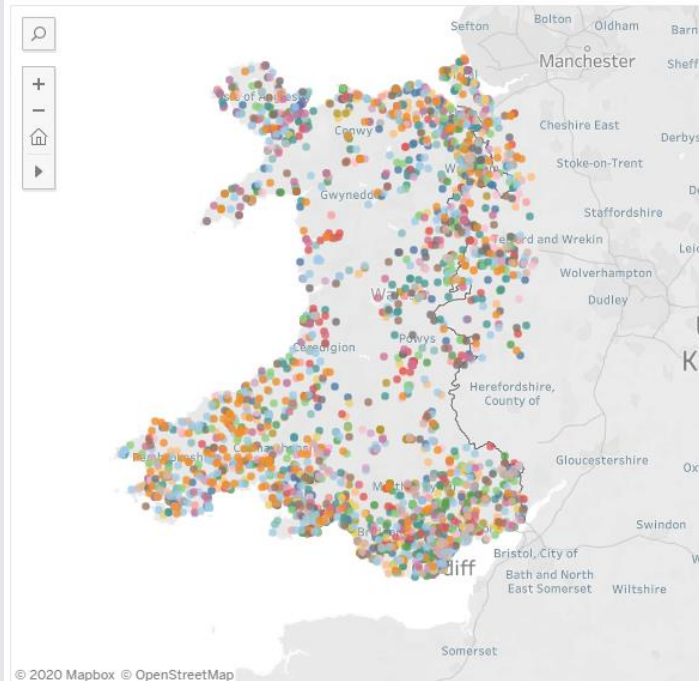
(All)

SIC code confidence category / Categori sicrwydd y cod SIC

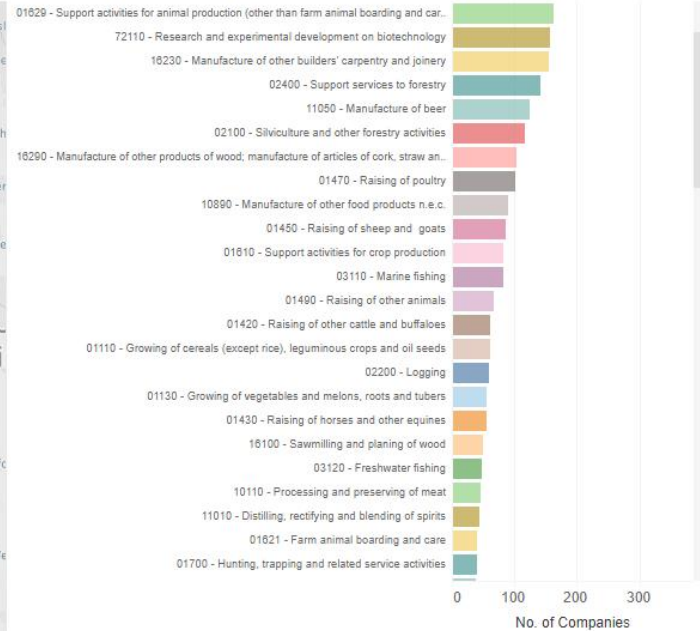
All companies in SIC code likely part of bioeconomy

Select Company Name / Dewiswch Enw Cwmni:

Highlight Company Name



© 2020 Mapbox © OpenStreetMap



Data from August 2018

WRAP work on valorizing waste



<https://www.wrapcymru.org.uk/valorisation/list-resources>

Case studies, methodologies, reports, business case tool

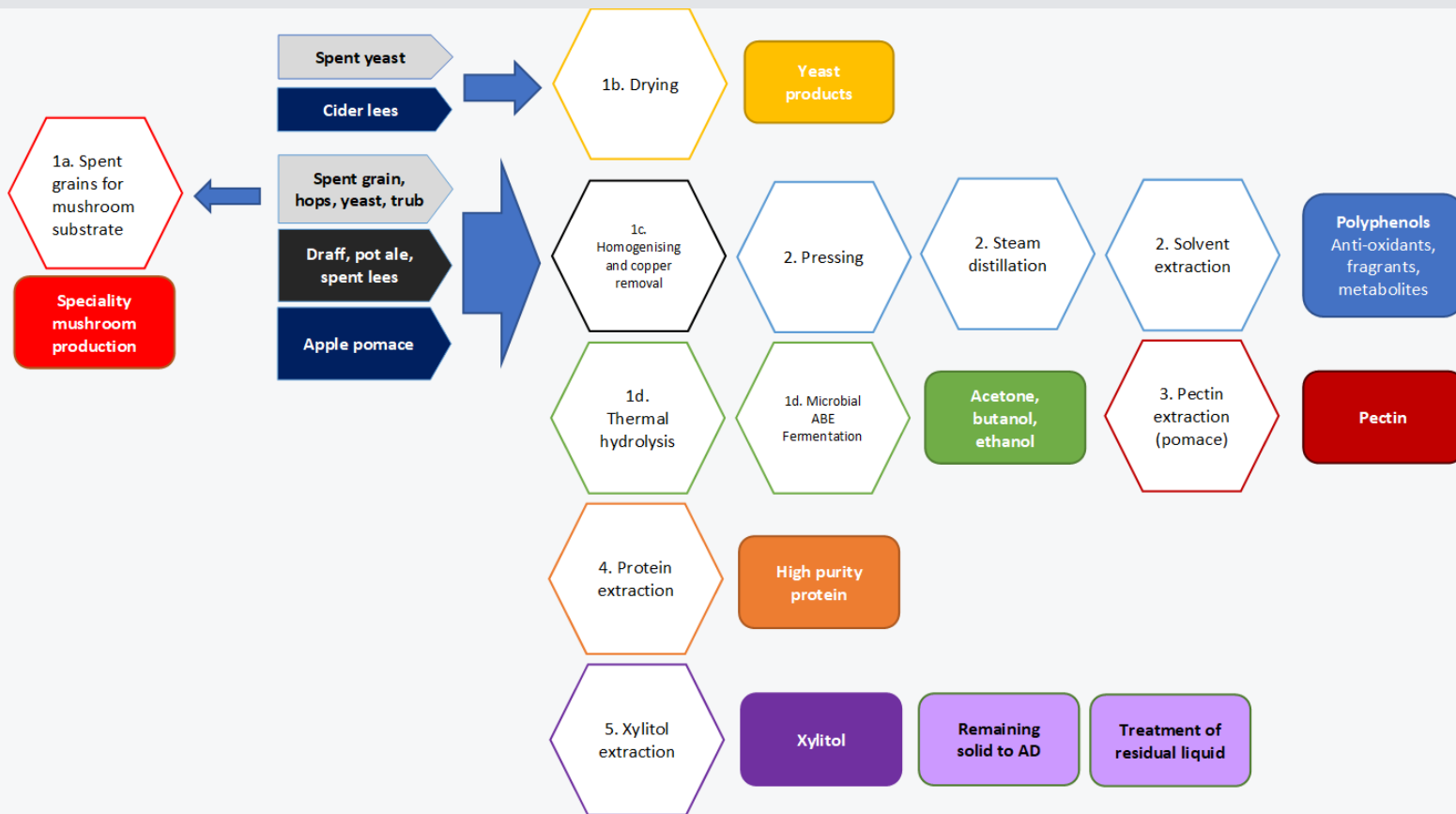


Brewery wastes				
Number of businesses	Spent grain (tonnes/yr)	Spent hops (tonnes/yr)	Spent yeast (tonnes/yr)	Trub (tonnes/yr)
56	47,864	179	6,916	174

Cider		
Number of businesses	Apple Pomace (tonnes/yr)	Cider lees (tonnes/yr)
23	32,242	3,865

Number of businesses	Whisky			Mead		Gin/Vodka/Rum	
	Draff/Sent grain (tonnes/yr)	Pot ale (Litres/yr)	Spent lees (litres/yr)	Yeast (tonnes/yr)	Used hops (tonnes/yr)	Mash (tonnes/yr)	Botanicals (tonnes/yr)
9	1,050	1,500,000	450,000	0.2	0.2	500	3.6

Wine		
Number of businesses	Pomace (tonnes/yr)	Yeast lees (tonnes/yr)
7	0	0



Thank you

Dr Nina Sweet

Nina.sweet@wrap.org.uk

<https://www.wrap.org.uk/food-drink/business-food-waste>



IT'S TIME TO CHANGE OUR WAYS

Did you know that throwing out food is one of the biggest contributors to climate change? When we waste food, it's not just the food we're wasting, it's the resources it takes to produce it – like water and the land that could have been cleared to create the space to grow it, too. With a massive 25-30% of global greenhouse gases coming from the food system alone, it's safe to say that we need to do something about it and be more eco-friendly.

[Take The Quiz](#)

FIXING OUR FOOD SYSTEM

A partnership model that delivers

Why repairing our global food system matters

1.3bn tonnes of food is wasted	70% global freshwater is used for agriculture	30% GHG created by food production
--	---	--

Courtauld Commitment 2025

A collective 10-year ambition. Between 2015-2018 we achieved

7% reduction in food waste per person target by 2025	95% reduction in water impact of signatories acting to improve water use	7% reduction in GHG per person target by 2025
--	---	---

***27% reduction in food waste 2007 - 2018**

Discover our work and get help in your sector