

Responsible Retailing report 2012

"our food waste in 2012 was between 1 and 2 % of our total food sales, where fresh food waste is between 2 and 3 % and dry food waste between 0 and 1%. In 2013 we will continue to improve the accuracy of this measurement "

Ahold

Waste management

"Minimize waste in our operations...

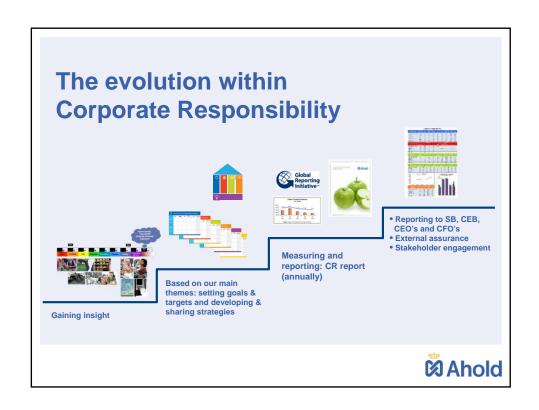
...while supporting our <u>suppliers</u>...

...and encouraging our <u>customers</u> to do the same."



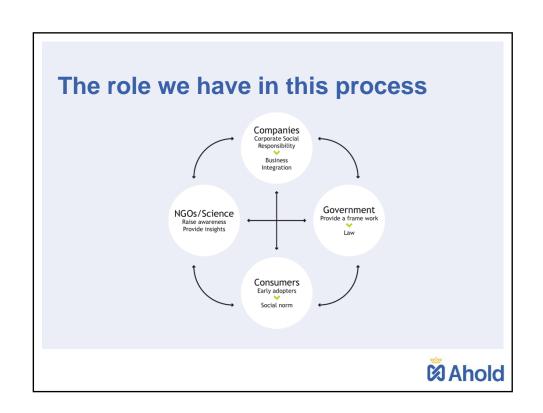










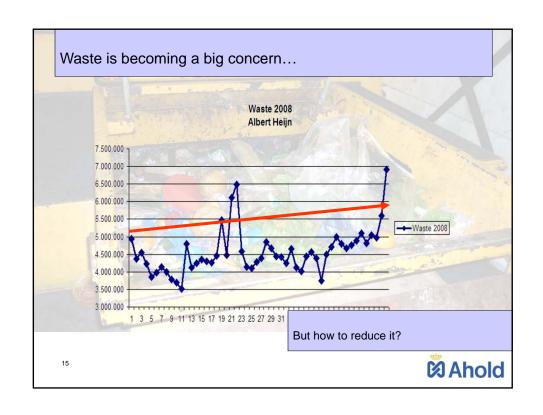


We accomplished quite a lot, but also **learned** a great deal

- Half a step ahead
- Evolution & common understanding
- Simple & inspiring
- Scientifically solid & socially sound
- Informed positive choice
- Long term objectives & short term choices
- "Single issues" & common coherence









Introduction

Erik Kok (Albert Heijn)

Project teammember OSA/waste reduction specialties: Bleeders
Shelflife extension



Peter Werre (Ahold European Sourcing)

Project teammember OSA/waste reduction specialties: Order unit optimization Supply chain optimization



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Over 100 interviews throughout the organization

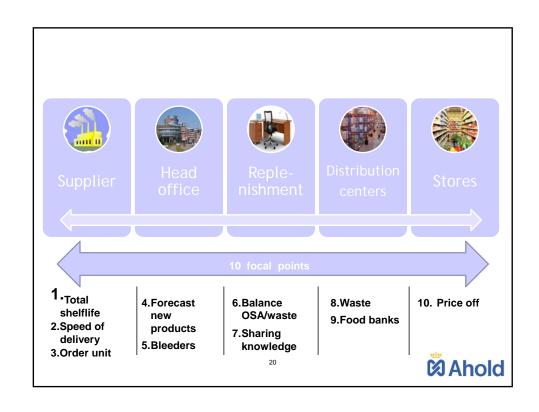


Over 100 ideas how to reduce waste within the supply chain

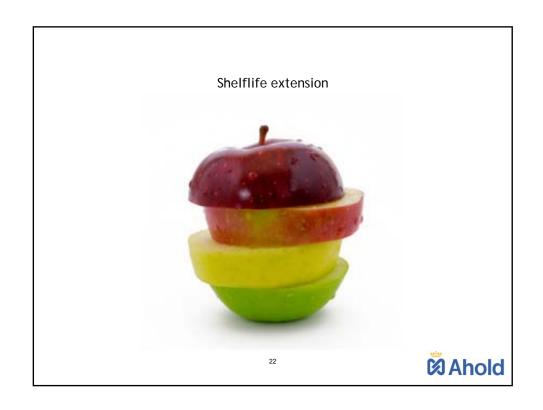
Basis for change

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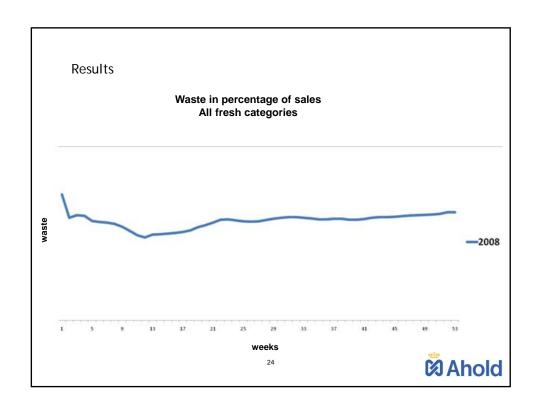


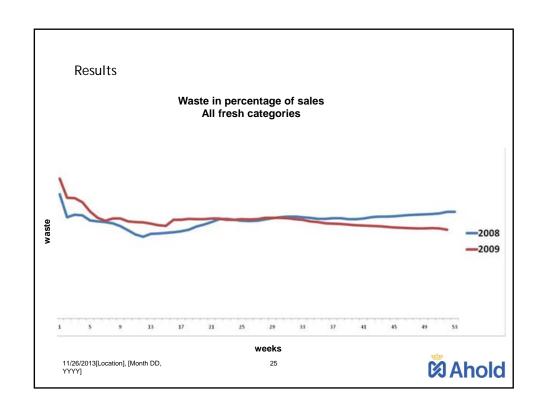


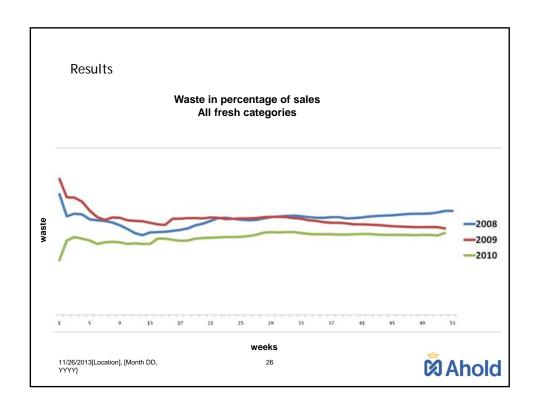


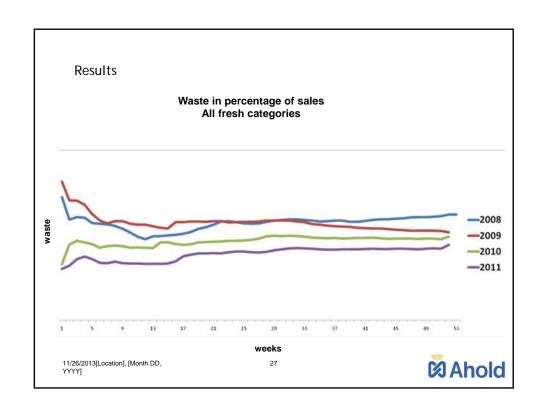


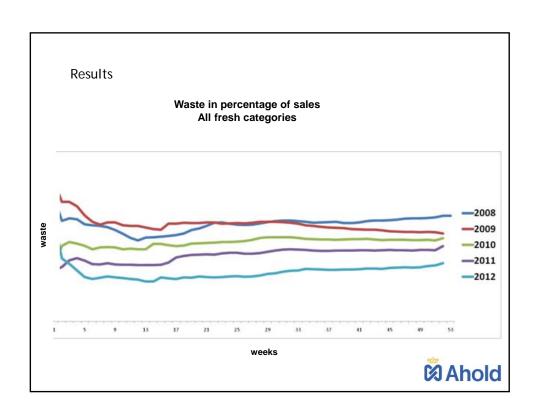












Pittfals



Priorities stakeholders

Mandate alone will not get it done

Budget alone will not get it done

Complexity organization
 Decision makers do not always
 oversee consequences of their
 decisions within supply chain



- Management commitment and budget needed
- Dedicated lead crusual to secure successes
- Cooperation is key for good results (commerce/replenishment/ suppliers/stores)
 Understand the whole supply chain to make the right decisions

Waste reduction is not a project..........
It's a way of life!



