

Suggested instruments for preventing food waste in the food industry sector in Sweden

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Report to the Swedish EPA

Åtgärder för minskat svinn i livsmedelsindustrin

Ett industri- och kedjeperspektiv

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Two main categories of waste for all actors in the food supply chain

- **Actor internal waste**

- Waste that is caused and which can be prevented within the company's own area of responsibilities

- **Actor shared waste**

- Waste for which causes and prevention measures cannot be managed by a company on its own
- Operative measures need to be implemented through collaboration between two or more companies

Actor internal waste

- Waste for which the causes can be prevented within the company's own area of responsibilities

Amounts and causes

- waste in the food manufacturing industry

- Large variations between
 - Products produced in the same factory
 - Production lines in the same factory
 - Factories within the same company
- Each company needs to
 - Map and prevent their specific causes
 - Be given the opportunity to collaborate with other companies

Key aspects for "less waste"

- How single companies work with:
 - Systematic mapping (causes/prevention)
 - Root cause analysis
 - Improvements
 - Goals and strategies for these
- Important success factors
 - Intensity
 - Determination and engagement
 - Skills

Need to work in a different way!

- Continuous mapping
- Systematic and continuous improvements

It's possible to halve food waste within the own business in 2-3 years!



Suggested instruments

❖ Support program

- For working in a different way
- Education and implementation

❖ Production research

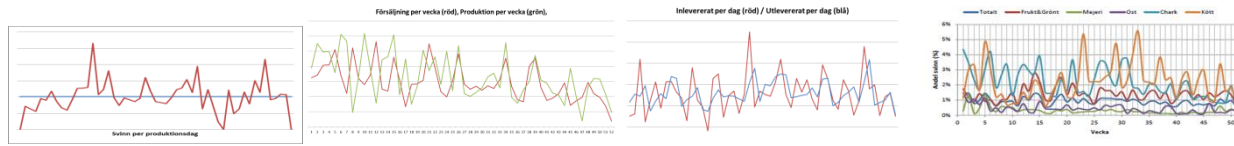
- Need for *food industry specific* production research in Sweden

Actor shared waste

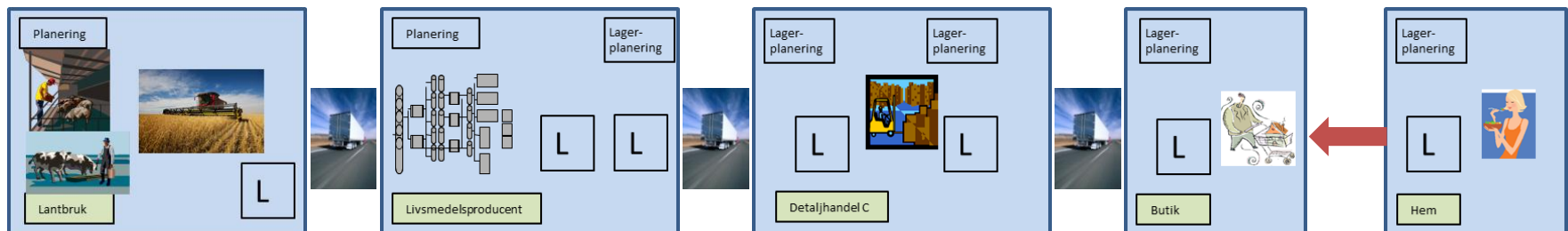
- waste for which causes and prevention measures cannot be managed by one company on its own

Instability and planning

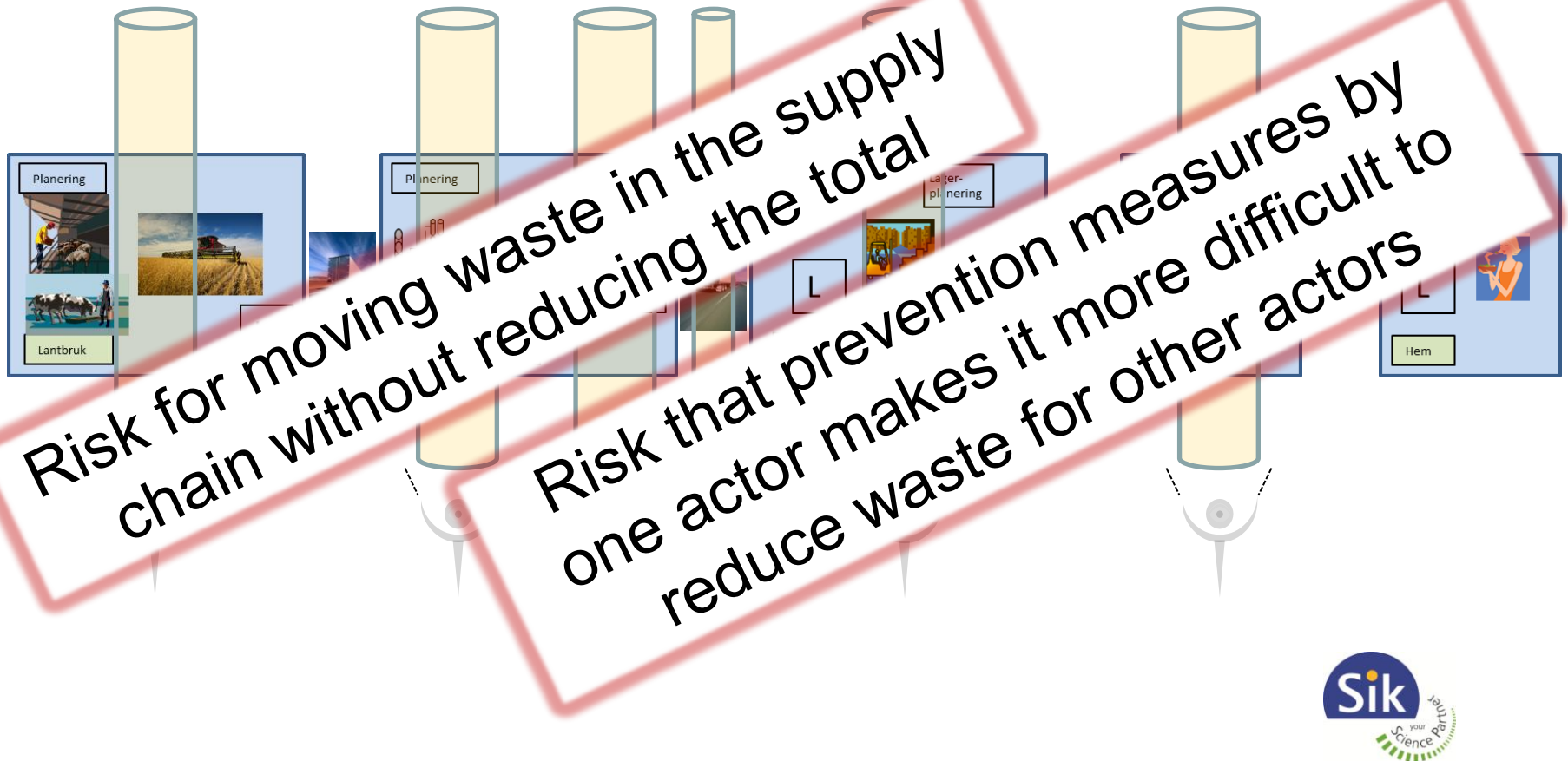
Collaboration = Operative prevention measures within the own business to support better function of the food supply chain as a whole

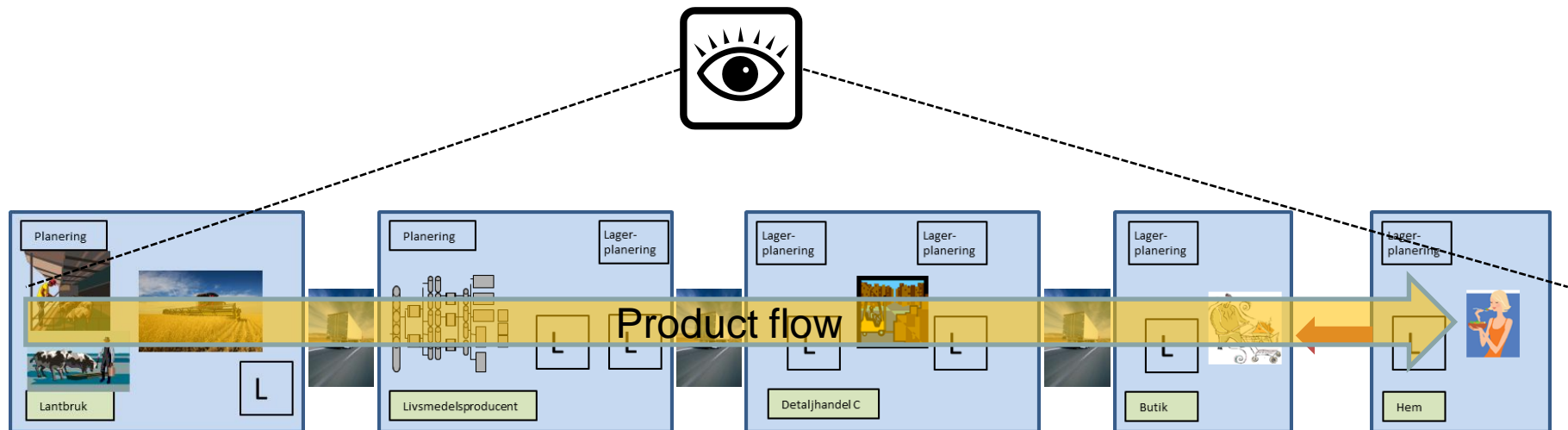


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Today, all actors try to optimize their own "pipe" to make it work optimally





The supply chain of tomorrow?

- less expired dates in all segments of the chain

- **Improved ability to steer, “flexibility”**

Easier to steer product flows along the supply chain and to adjust for sudden situations which may increase waste

- **Improved “stability”**

Fewer sudden situations which increase waste

- **Improved “robustness”**

A consequence of fewer sudden situations

➤ **Faster product flow**

The products have time to pass each actor before “date rules” interrupt the flow.
The consumers would have more time at their disposal.

Suggested instruments

A strategy for HOW we achieve it:

❖ Platform to handle the shared questions

➤ Need to result in win-win solutions for all partners

Suggested instruments

To know WHAT we need to do:

- ❖ Nationally focused, food industry focused, research within Demand Management, Food Supply Chain Management etc.

Thank you for listening!

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