



COLRUYT
GROUP

Monitoring Foodloss in Retail

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Definition Fusions

“Any food, and inedible parts of food, removed from the food supply chain to be recovered or disposed (including composted, crops ploughed in/not harvested, anaerobic digestion, bio-energy production, co-generation, incineration, disposal to sewer, landfill or discarded to sea).”



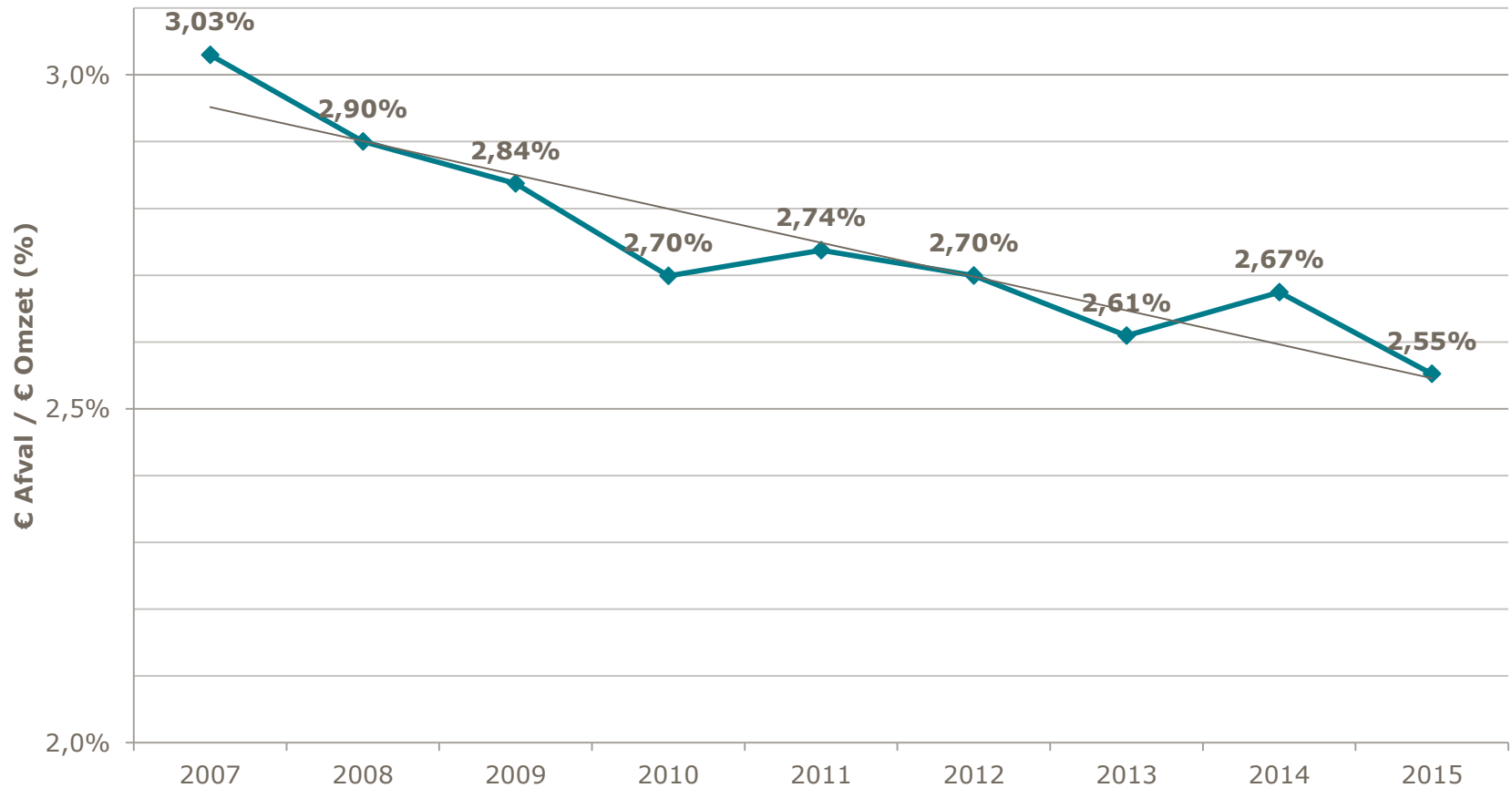
Baseline for monitoring (Colruytgroup)

- In weight (ton)
- Difference between edible and non-edible
- Packaging excluded
- Directed towards valorisation
- On annual base
- Absolute volume made relative

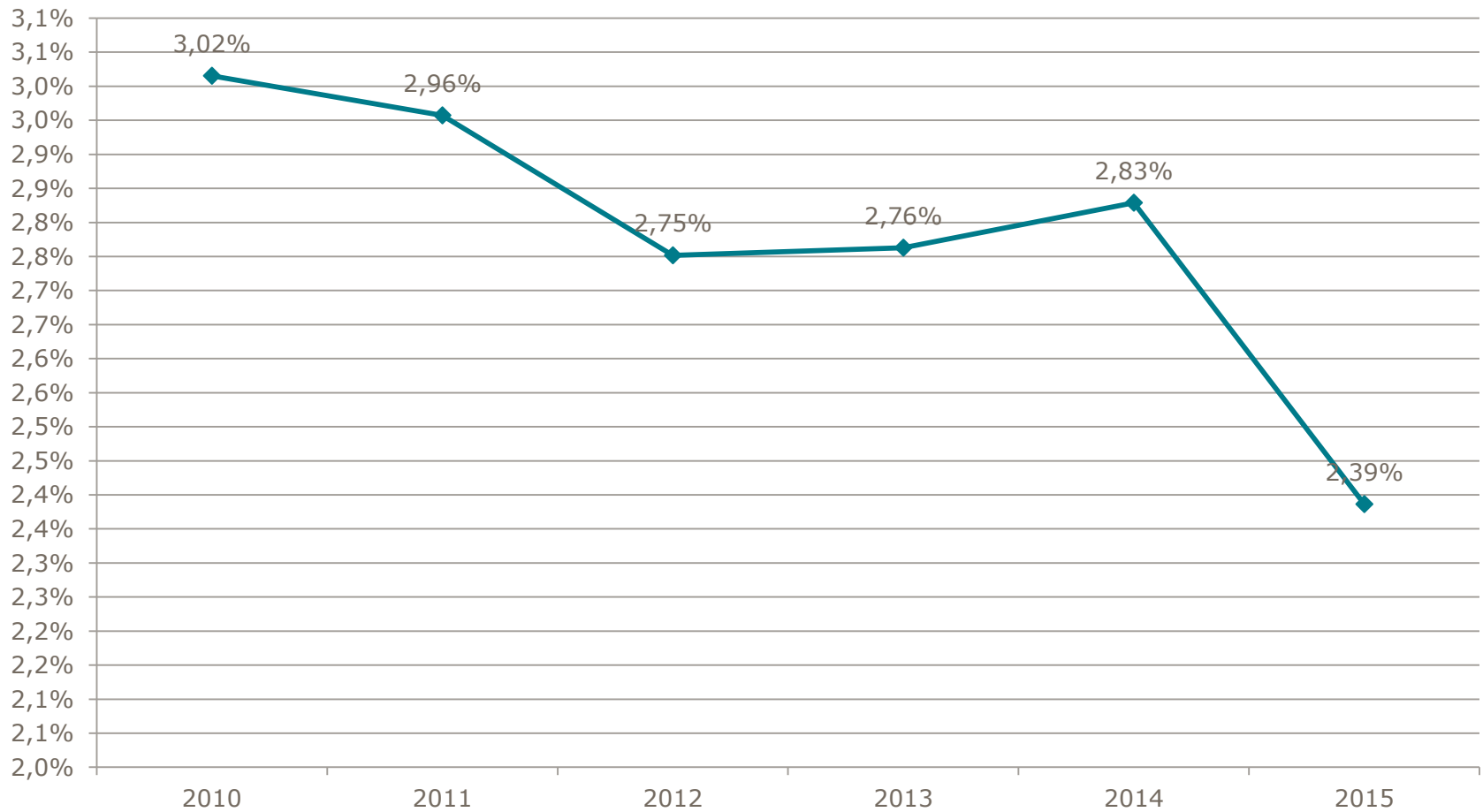


% Foodloss/sold volume

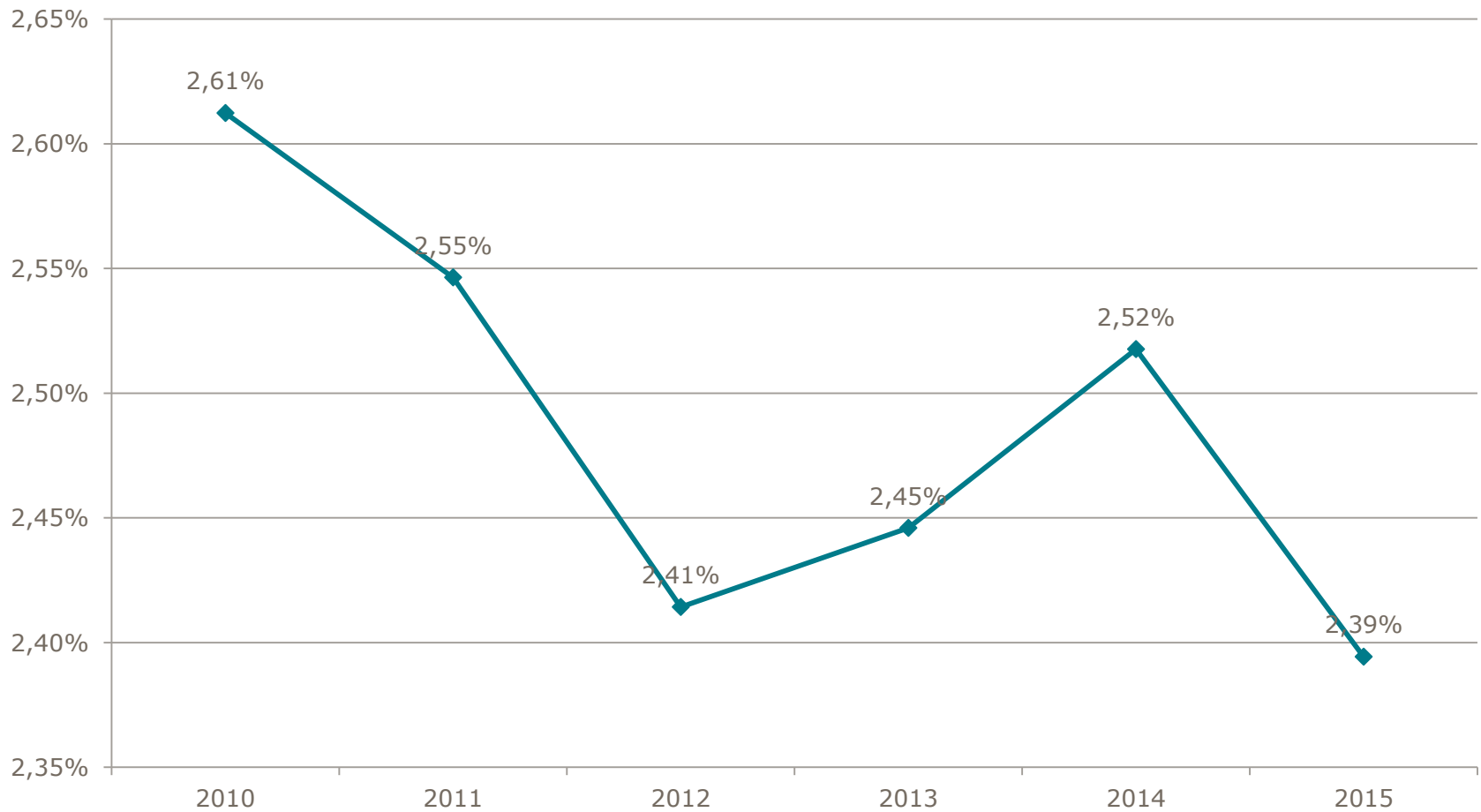
Waste/turnover Fresh Food Colruytgroup



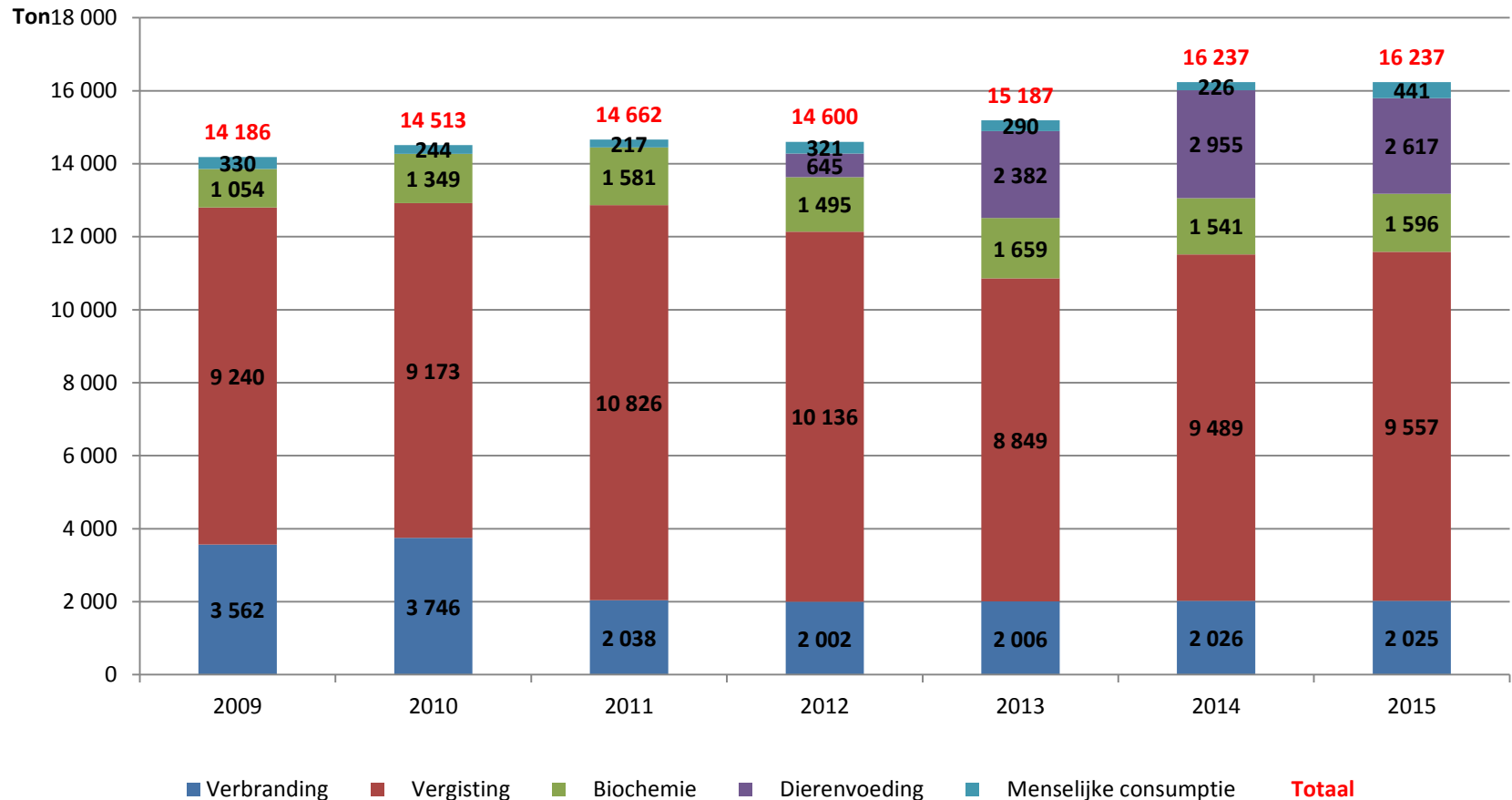
% Foodloss/delivered volume



% Foodloss/delivered weight



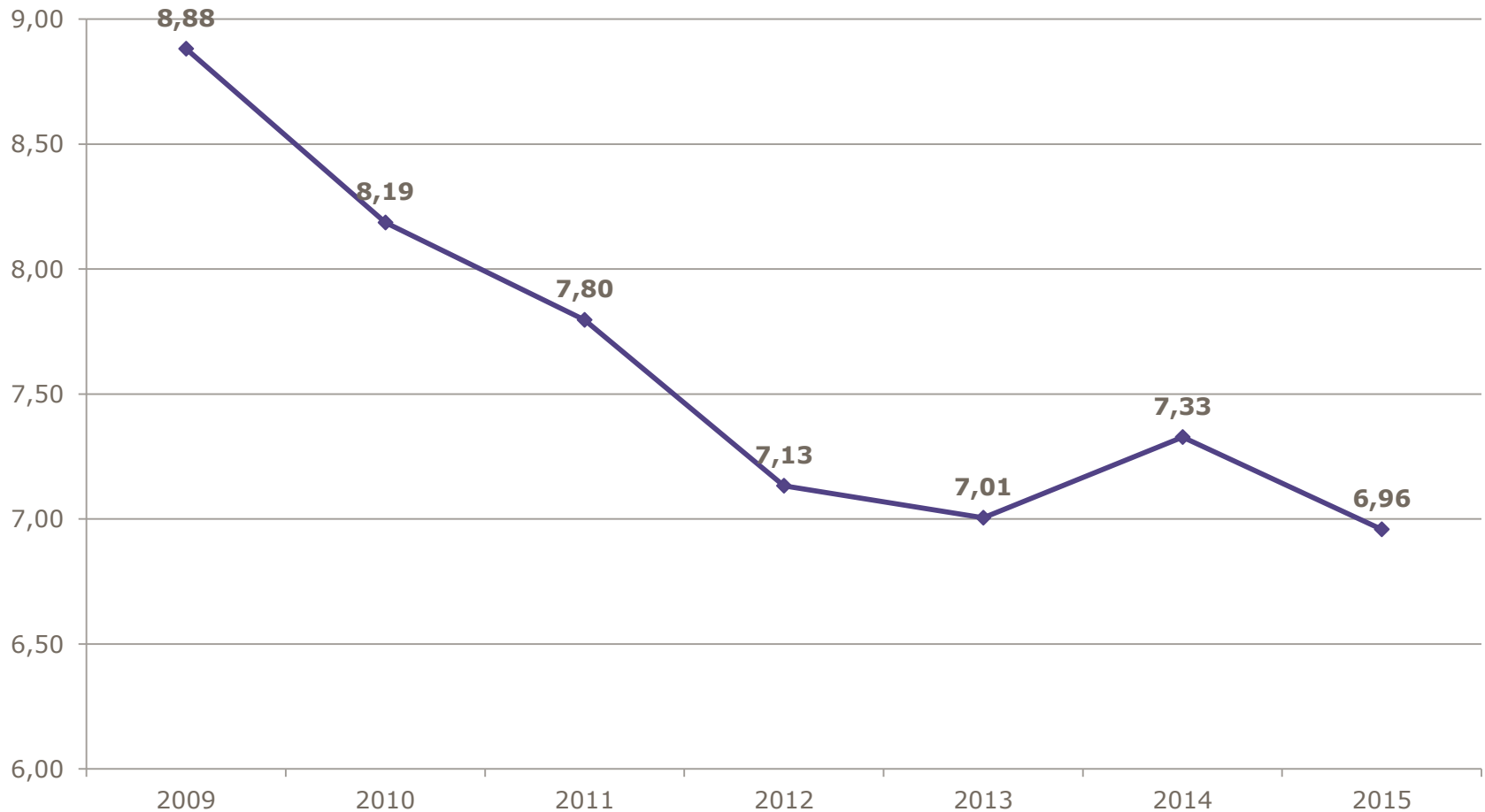
Tonnage edible foodloss



Total quantity of organic reststreams: 34.145 tons (47%)



Foodloss relative against turnover (million euro)



Lessons learned (or to be)

- Measuring is knowing
- Knowledge of the composition of leftover-streams is important (seperation)
- Fooddonations: not for every product, not to every organisation, not in any way
- Feed: many legal boundaries
- You can't do this from behind a computer!

