



## RETAIL AND BUSINESS PERSPECTIVE

Manuela Gheoldus

### No More Food to Waste

Actions towards SDG 12.3: halving food waste

**FUSIONS European Platform Meeting**

Brussels, Hotel Bloom

Date 19 May 2016



Ministry of Economic Affairs



1. Bon et bien, *François Tasmowski*, McCain and *Thomas Pocher*, E. Leclerc

2. Advancing social supermarkets, *Manuela Gheoldus*, Deloitte Sustainability

3. Innovation and packaging, *Hélène Lanctuit*, Nestlé

4. Questions and answers

Innovation and packaging, *Hélène Lanctuit*,  
Nestlé

**Innovation and Packaging to  
reduce food loss and waste**

**Hélène Lanctuit  
Nestlé R&D**

**FUSIONS  
May 19th, 2016**



# Nestlé at a glance



Providing  
safe, quality  
nutrition for  
150 years

2 000+  
brands  
worldwide

Around  
335 000  
employees

Operations  
in more than  
197  
countries

442  
factories  
in 86  
countries

CHF 88.8  
billion  
sales  
in 2015





Offering tastier and healthier food and beverage choices that are also better for the environment



We transform more than 14 million tonnes of perishable raw material into safe and nutritious food products for consumers every year.

NESCAFÉ created in 1938 as a solution to Brazil's coffee bean surplus.



# The Nestlé commitment to reduce food loss and waste

Policy  
Mandatory  
October 2015

Po





Good Food, Good Life

## Appendix to The Nestlé Policy on Environmental Sustainability

## Nestlé Commitment to reduce food loss and waste

About one third of global food production is either wasted or lost every year.<sup>1</sup> Food waste not only generates superfluous greenhouse gas emissions<sup>2</sup> and wastage of water<sup>3</sup> but also affects farmer income as well as the availability and cost of food. Hence, it contributes to inequality and undermines rural development. In this context, the UN has targeted food waste reduction as part of its post-2015 development agenda, aiming by 2030 to halve per capita global food waste at retail and consumer levels and to reduce food losses along production and supply chains, including post-harvest losses.<sup>4</sup>

Ever since its foundation in 1866, Nestlé has contributed to reducing food waste by transforming perishable raw materials such as milk, coffee beans and cocoa into safe, tastier and healthier value-adding food products. Over the last 10 years, Nestlé has more than halved, per tonne of product, the amount of waste for disposal<sup>5</sup> generated in its factories.

As the leading Nutrition, Health and Wellness company, Nestlé is committed to further playing its part in helping to reduce food loss and waste. Not only will this help Nestlé to secure supply of the agricultural raw materials it sources, but it will also have a positive impact on society by supporting rural development, water conservation, and food security. This is in line with Nestlé's Creating Shared Value approach to doing business.

This public commitment serves to guide and align Nestlé's efforts to address food loss and waste. It complements the following documents: *The Nestlé Corporate Business Principles, The Nestlé Policy on Environmental Sustainability, The Nestlé Supplier Code, and Nestlé Responsible Sourcing Guidelines.*

Specifically, Nestlé commits to:

### 1. Prevention, minimisation and valorisation

Nestlé will focus its efforts on:

- **Eco-design**  
Nestlé assesses and optimises the environmental performance, including on food wastage, from the earliest stage in the development of new or renovated products and throughout the value chain.  
Nestlé's R&D network looks for innovative waste recovery options to optimise their value.
- **Responsible sourcing**  
According to *The Nestlé Supplier Code*, Nestlé's suppliers shall optimise their consumption of natural resources and minimise solid waste, including food waste.  
Nestlé supports the farming communities where it sources agricultural raw materials, and provides technical assistance on practices that help avoid pre-harvest losses through yield improvement and reduce post-harvest losses through optimising delivery of raw materials up to the factory.

<sup>1</sup> FAO 2013, Food wastage footprint (<http://www.fao.org/docrep/019/i347e/i347e.pdf>)  
<sup>2</sup> 3.3 Gigatonnes of CO<sub>2</sub>e  
<sup>3</sup> 250 km<sup>3</sup>  
<sup>4</sup> Sustainable Development Goals: Goal 12.3 (<https://sustainabledevelopment.un.org/topics>)  
<sup>5</sup> Waste for disposal is any material generated during manufacture that is destined for final disposal to landfill or to incineration without energy recovery

Nestlé Commitment to reduce food loss and waste

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# Food waste prevention,minimisation,valorisation

## Eco-design



## Responsible Sourcing



## Packaging

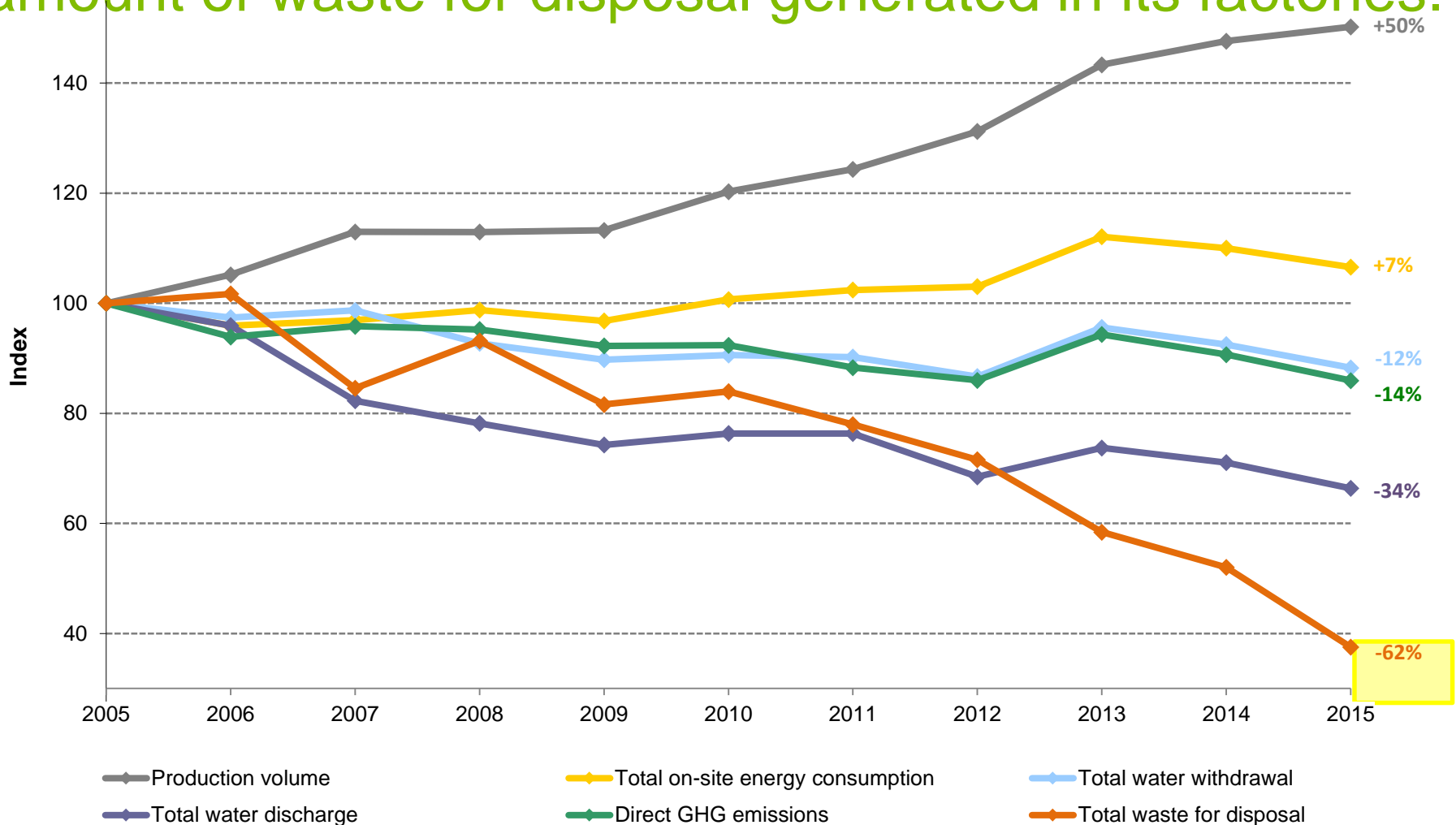


## Manufacturing and Distribution

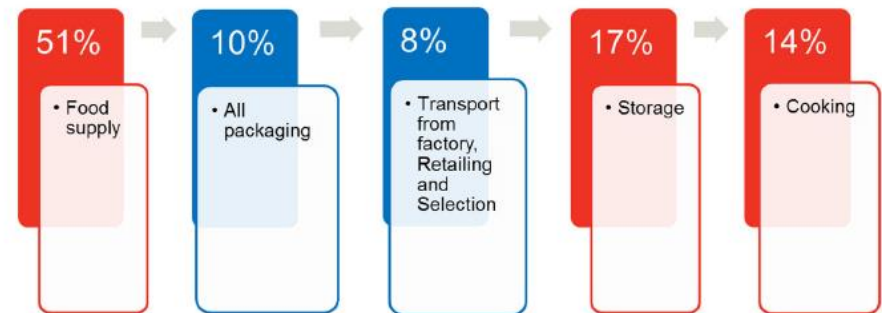
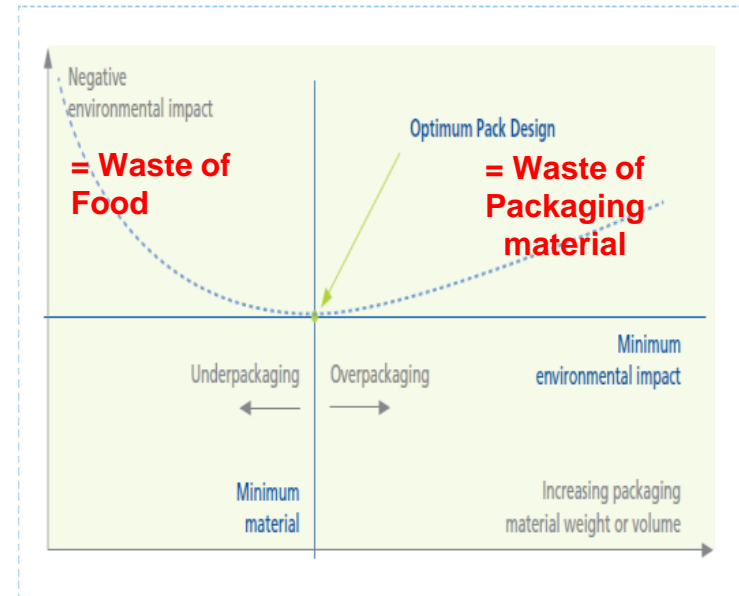




Over the last 10 yrs, Nestlé has more than halved the amount of waste for disposal generated in its factories.



# Packaging protects the ingredients from spoilage or damage



Energy for one person's weekly consumption of food, MJ/person/week.  
Source: Adapted from INCPEN and Verguese *et al.*

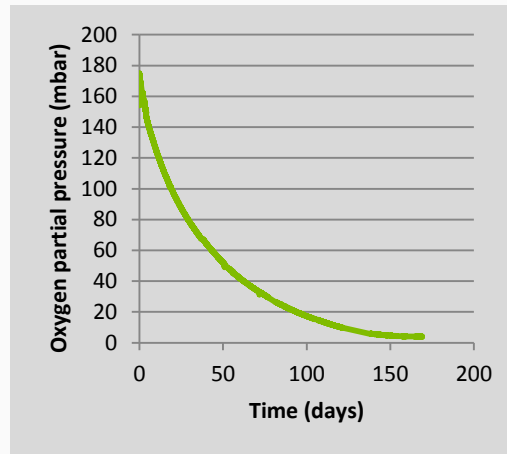
# Shelf life mastery: Identifying the target

Enabling shelf-life prediction of products sensitive to oxygen and light

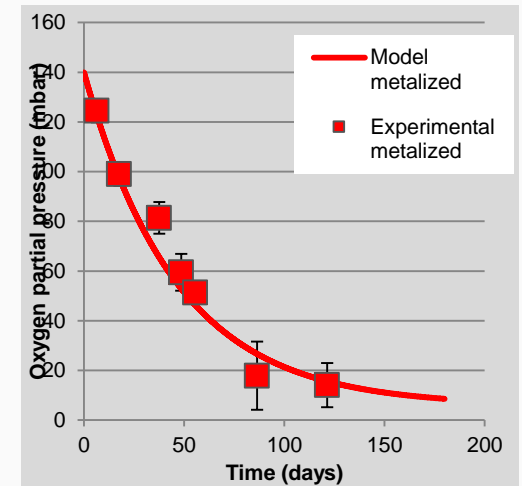
## Measurement



## Product characteristics



## Modeling of O<sub>2</sub> consumption



## Change of packaging material to avoid breakage

Change from paper to a plastic structure (woven PP)

More resistance to puncture and tearing

Reduction of losses in the supply chain by approx 50%





# Better control of pallet stretch wrapping parameters

Bottled water are wasted during transportation because of pallets instability.



By changing the wrapping parameters of the stretch film damaged packages have been reduced.

## New wrapping recipe:

- Less turns
- Lower stretch film consumption
- Higher pre-stretch (=less elastic memory of the film)
- Improved load containment force (up to - 50%)

**Less bottle damages (-45% total defects)**

# Provide consumers the right portion size

Growing urbanization (eating out, eating habits being less regular) and the growth of single households demand for smaller packs in general.








By reducing the format of the consumer unit and providing a more proper portion size, the consumers can purchase and consume the exact amount of food needed.



# Making our packaging work for the consumer and the environment

Policy  
Mandatory  
February 2013

Po

-  We aim to create packaging that **minimizes waste and protects our products**
-  Where possible we also **provide consumers with on-pack advice**, helping them to join us in minimizing waste and protecting the environment
-  We find the best ways to **reduce the weight and volume of our packaging** while protecting our products
-  We investigate and, when it meets our requirements, **use packaging materials from sustainably managed renewable resources**
-  We support initiatives to **recycle used packaging**
-  Alternatively, we find ways to **recover energy from packaging**
-  We use **recycled materials for packaging** where there is an environmental benefit as long as they meet all our requirements

 **Nestlé**  
Good Food, Good Life

## The Nestlé Policy on Environmental Sustainability



## Information and education

### Consumer Awareness



### Harmonised food dating



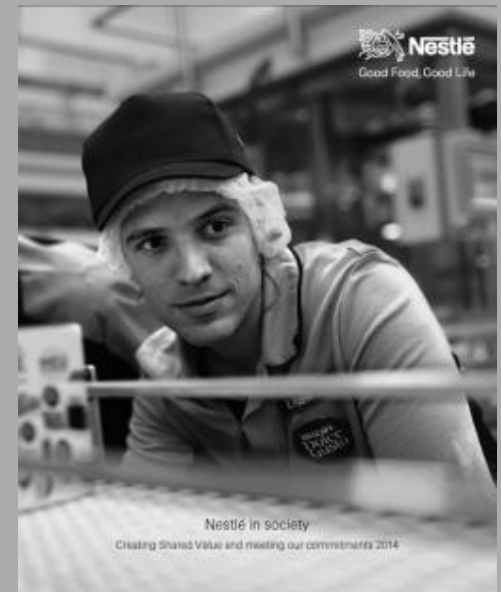
### Employee training

## Long-term engagement and partnerships



CHAMPIONS  12.3

## Reporting



Nestlé in society  
Creating Shared Value and meeting our commitments 2014

[www.nestle.com](http://www.nestle.com)



# Internal toolkit to share and promote activities to reduce FLW

## Food loss and waste reduction toolkit

The Food and Agriculture Organization of the United Nations (FAO) estimates that, a third, by weight, of all food produced in the world is lost or wasted.



This toolkit was developed to support and inspire SHE managers, marketing, public affairs, packaging or other functions to act within their organisation and reduce the amount of food waste along our value chain.

[Find out more information about Food loss and waste.](#)

Start acting by following the steps and share your actions!

### 1° Quantify

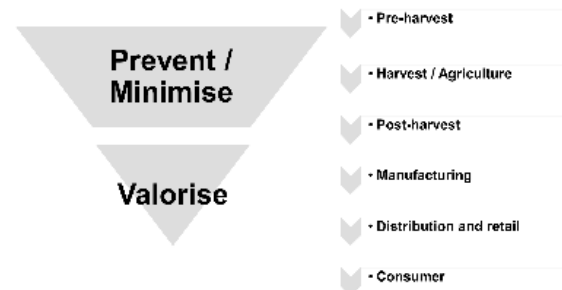
To understand where the hotspots are, a waste audit is necessary. [Internal and external methodologies](#) to quantify food loss and waste

### 2° Analyze

Main causes of creation of food waste need to be identified during the waste audit. [Main possible causes of food waste from the literature](#)

### 3° Act: Repository of Food loss and waste reduction practices

Retrieve internal or external practices among those categories:



### 4° Share

Contribute to the toolkit by sharing your practices against food loss and waste. Describe your practice in [this template](#) and send it back to us.

### 5° Employee Engagement

Our employee engagement activities: Download actions and communication material

## NESTLÉ COMMITMENT

Nestlé Commitment to reduce food loss and waste

Zero Waste for Disposal Guideline

Champions 12.3

## USEFUL LINKS

**Consumer Goods Forum:** [Halving Food Waste by 2025, supporting UN Goals](#)

**HLPE:** [Food losses and waste in the context of sustainable food systems](#)

**UNEP:** [Think Eat Save](#)

**FAO:** [Global food losses and food waste - Extent, causes and prevention](#)

**FAO:** [Food waste footprint impacts on natural resources](#)

**WRAP:** [Consumer Attitudes to Food Waste and Food Packaging](#)

**Food waste reduction alliance**

## EXTERNAL TOOLKITS



# Proactive long-term engagement and partnership on food wastage

CHAMPIONS 12.3



WORLD  
RESOURCES  
INSTITUTE

Preventing food waste  
in the food and drink sector

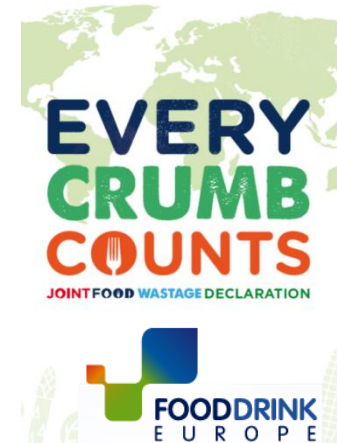
Europe's food and drink manufacturers take  
action to prevent food wastage



FOODDRINK  
EUROPE  
Drop food, today and tomorrow



The Association of Food, Beverage  
and Consumer Products Companies

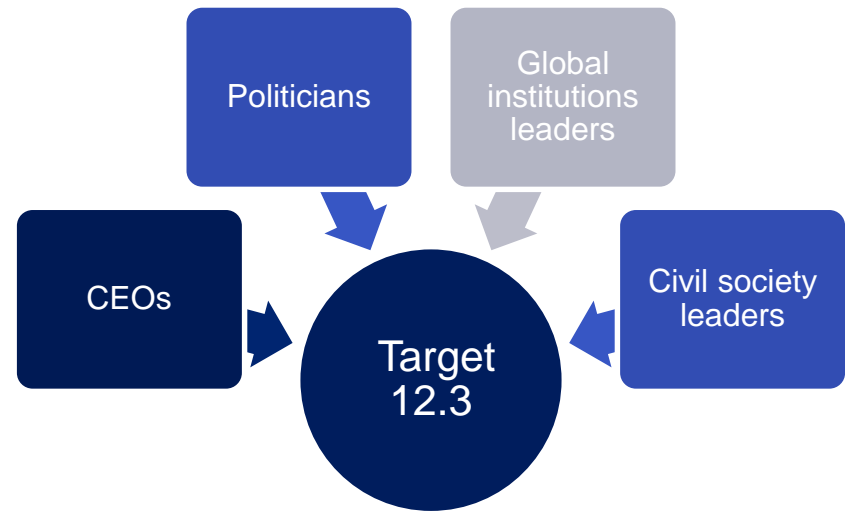


# Champions 12.3



**Target 12.3:** By 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses

CHAMPIONS 12.3



*"We are proud to be part of Champions 12.3. I am convinced that by working together, we can develop effective solutions to reduce food loss and waste, to help the world meet Sustainable Development Goal Target 12.3. Nestlé will play its part. Bold action is what matters, and we are already committed to sending zero waste for disposal from our sites by 2020. Such actions benefit society by supporting rural development, water conservation and food security, and help us ensure that our sourcing is more sustainable."*

- **Paul Bulcke, Chief Executive Officer, Nestlé**  
**Davos 21<sup>st</sup> January 2016**



Thank you



# Questions and answers