

MID DEVON DISTRICT COUNCIL

SUMMARY of a **MEETING** of the **EDIBLE FOOD WASTE WORKING GROUP** held on 8 March 2016 at 4.00 pm

Present Councillors

Mrs A R Berry, D R Coren, R Evans and
R Wright

Apologies Councillors

Mrs C P Daw and Mrs N Woollatt

Also Present Officers:

Julia Stuckey (Member Services Officer) and Amy
Tregellas (Head of Communities and Governance and
Monitoring Officer)

1 Apologies

Apologies were received from Cllr Mrs N Woollatt and Cllr Mrs C Daw.

2 Notes of Previous Meeting

The notes were approved as a true record.

3 Matters Arising

The Head of Communities and Governance provided Members with information that she had found when researching the project. She informed them that the Food Waste Reduction Bill which was due to have its second reading in parliament on 4th March had been postponed.

The Officer talked through the following information:

Food waste reduction bill update

The Food Waste Reduction Bill had its first reading in Parliament in September 2015. Its second reading was due to take place on the 29th January but that was postponed and it is due to take place on 4th March.

According to the Parliamentary website this reading is due to take place on the 4th March. I have checked today and Kerry McCarthy's Facebook page is saying that it is 10th on the agenda and that she isn't expecting much debate.

The Food Waste (Reduction) Bill provisions:

1. Takes forward the recent Belgian and French legislative proposals obliging supermarkets to donate unsold food, which was inspired by a wave of popular support for new laws to end the scandal of supermarket food waste. Although the French laws have just recently been revoked (we hope, only temporarily) for

legislative procedural reasons – they ignited petitions for similar laws in the UK, and the EC also passed a resolution recommending for this law to be extended across Europe. This provision enshrines the strong moral case that food should not be thrown away when people are willing and able to take it.

2. Targets the huge waste generated by supermarkets further up their supply chains, by requiring large supermarkets and manufacturers to publish and transparently report their food waste arising's across the supply chain. Under voluntary agreements, it's not possible to see how well individual supermarkets and manufacturers are performing against the targets. An estimated 20-40% of UK fruit and veg are rejected by supermarkets before they even reach the shops. Just recently, Feedback uncovered some shocking practices by supermarkets which are forcing farmers in Kenya to waste 50% of their produce - from unnecessarily strict cosmetic specifications, to last minute order cancellations.

3. Requires large supermarkets and manufacturers to reduce their food waste by 30% by 2025. Draft legislation for the EC's 'Circular Economy' package set this target (final proposals are expected be announced later this year), which is also aligned to the proposed sustainable development goal target of halving per capita global food waste by 2030.

4. Reinforces the food waste hierarchy – reducing the environmental impact of food waste by reversing the current perverse situation which makes it cheaper to dispose of food nearing its use-by date for anaerobic-digestion, rather than providing it for redistribution – and to implement incentives (and disincentives) to enforce the food waste hierarchy.

5. Reflects the responsibilities on us all to reduce food waste across the whole food system – from individuals in our homes to global agreements.

Kerry McCarthy's website gives a links for people to support the Bill:

How can I support the Bill?

- Support the Bill on Facebook - www.facebook.com/WhatAWasteSupportTheFoodWasteBill
- Write to your MP urging them to back the Bill - www.writetothem.com

Food Waste bill France

French legislation regarding food waste was finally passed by their senate on 3rd Feb 2016. They are the first country in the world to ban supermarkets from throwing away or destroying edible food waste. Instead they must donate it to charities and food banks.

Now bosses of supermarkets with a footprint of 400 sq. metres (4,305 sq. ft.) or more will have to sign donation contracts with charities or face a penalty of €3,750 (£2,900).

France, so far, goes further than the UK, where the government has a voluntary agreement with the grocery and retail sector to cut food and packaging waste in the supply chain and does not have mandatory targets. A report published in 2015

showed that UK households threw away 7m tonnes of food in 2012, enough to fill London's Wembley stadium nine times over. Avoidable household food waste in the UK is associated with 17m tonnes of CO2 emissions annually.
French campaigners now hope to lobby the EU to follow suit with legislation

Reducing Food Waste – Belgium

Pre-waste – coaching families to reduce food waste, Belgium.
Document attached

Food Waste Alliance – USA

<http://www.foodwastealliance.org>

Interesting website with articles and news. The section on measuring food waste was interesting.

WRAP – food waste reduction

<http://www.wrap.org.uk/food-waste-reduction>

Lots of useful info including:

Details on Coultard Commitment

Love food hate waste campaign

Anaerobic digestion

Global food waste reduction programmes

Packaging

FUSIONS – food use for social innovation by optimizing waste prevention strategies (EU)

Fareshare – Fighting Hunger, Tackling Food Waste

<http://www.fareshare.org.uk/>

Distributing food from supermarkets to charities.
Bristol is the closest hub to us

Food Cycle

<http://foodcycle.org.uk/>

4 objectives:

reducing food waste

reducing food poverty

training volunteers

building communities

There is a hub in Exeter currently being set up – trying to get more details

Recycle Devon

<http://www.recycledevon.org/>

NFU

Survey re food waste on farms. Devon branch of NFU have actively pushed for their farmers to complete the survey.

Survey still open but headlines so far are:

Respondents who gave estimates of their tonnages came to a total of 195,865 tonnes of fresh produce per year. As a weighted average, a colossal 11-18% of their crop was wasted on typical years, and 15-27% on extreme years, equal to between 21,296 and 52,219 tonnes a year.

Cosmetic outgrading for the farms surveyed ranged from 0-40%. The most popular identified cause of this was “consumers are fussy over appearance,” with about 4/5ths believing this is driven primarily by retailers and only 1/5 believing this is primarily driven by consumers. The next most common cause identified was “retailers use cosmetic standards as an excuse to reject produce when they can get a lower price elsewhere or their demand has fallen,” and then “supermarkets taking over a larger share of the UK retail market from wholesale markets and grocers has led to less outlets for lower grade.

Respondents viewed the biggest cause of supply and demand issues affecting waste as: overproduction leads to greater price volatility, weather produces gluts leading to price collapse, industry concentration in retail has led to less outlets for surplus produce, like traditional grocers and markets, and differences between buyers’ forecasts and confirmed orders making it difficult to find alternative buyers for produce before it deteriorates.

In a list of statements, the most agreed with were Farmers overproduce because there is pressure to always meet buyer orders, or risk losing contracts. It is difficult to find outlets for the surplus” and “Generally low farm-gate prices increase the risk of it not being cost-effective to harvest produce.” The most disagreed with were that “Costs incurred from on-farm wastage and returned produce, which arise from order forecasting errors, are compensated by the buyer” and “Buyers work closely with us to reduce wastage and improve efficiency”.

UK National Supermarkets

Sainsburys

Promote ethical social responsibility on their website. <http://www.j-sainsbury.co.uk/responsibility/our-values/respect-for-our-environment>

Sainsbury’s state “Establishing food donation partners has been a great way of [making a positive difference to our local communities](#) and also reducing waste. It is also a great way for us to better understand the needs of our communities. Arrangements are made at store level. If you would like to receive donations, contact your local store for more information. You will find contact details using our [Store Locator](#).”

Working with the charity foodcycle – Foodcycle hub in Peckham, London.

Sainsbury’s campaign for their shoppers – live well for less

Sainsbury's are looking to double the amount of British sourced food that it sells by 2020. Retail week online article 2011

Guardian Article

Sainsbury's hands Derbyshire town £1m to tackle food waste

Swadlincote, a market town in south Derbyshire, has won £1m from Sainsbury's to invest in finding ways to halve household food waste.

The supermarket will work with community groups and the local council next year to test ideas such as growing mushrooms in used coffee grounds, using artificial "noses" that detect whether food is safe to eat and introducing community cook-ups to find new ways of using unwanted food.

Families in Swadlincote could save a collective £1.2m a year by reducing food waste, Sainsbury's said, and local people would contribute to a book designed to inspire other places to adopt some of the ideas. The town beat 189 rival towns and cities that applied to take part in the trial.

Sainsbury's plans to spend £10m over the next five years to promote similar schemes. Mike Coupe, the chief executive, said: "Food waste is one of society's biggest environmental issues at the moment and there is a genuine passion across the UK to tackle it."

Tesco

Why it matters

Tackling food waste is important to Tesco for a number of reasons.

First and foremost, food waste matters to our customers. Research by the UK Waste Reduction Action Programme (WRAP) suggests that the average British family with children throws away £700 worth of food per year. Secondly, food waste adds significant costs to our business, so it is important that we drive down waste in our own operations. Thirdly, at a time when many people are suffering from food poverty it is unacceptable for any business to be wasting food unnecessarily. Finally, food waste puts unnecessary pressure on land and natural resources, and results in additional greenhouse gases emissions, so by addressing the problem we can reduce our environmental impact.

Our approach

The nature of our business means that there is some surplus food that we have stocked but have not been able to sell. In the UK, we use the following hierarchy to manage surplus food and prevent it from going to landfill:

- We try to minimize surplus, for example by reducing to clear foods close to their expiry date.
- If food cannot be sold, we offer it where possible to those in need by donating to charities. In the UK we divert all surplus fresh food, including meat and produce, from our distribution centres and online grocery centres to support food redistribution charity [FareShare](#). This amounts to the equivalent of seven million meals a year of surplus food, which FareShare uses to support over 1,700 community groups across the UK. In Ireland we are working with an organisation called [FoodCloud](#) so that charities can collect surplus food directly from our stores.
- We send all bakery waste to be converted into animal feed for livestock and our chicken fat and cooking oil is converted into biodiesel.

- If these options are not available, we recover energy from food waste through anaerobic digestion or incineration. We have achieved zero food waste direct to landfill since 2009.

To give us greater insight into where waste occurs across the value chain we have developed food waste profiles for 25 of our [most frequently purchased food products](#). We can use this insight to develop targeted action plans and to identify those areas where we should prioritise our activity.

Guardian Article – June 2015

Tesco teams up with FareShare charity to reduce food waste

[Tesco](#) is starting a scheme which could hand tens of thousands of tonnes of surplus food from its stores to local charities as supermarkets come under rising pressure to reduce waste.

The UK's biggest supermarket admits that it wasted 55,400 tonnes of food from its stores last year, about 30,000 tonnes of which was edible. Some food left over at its warehouses is already distributed to charities, but Tesco currently sends the vast majority of food waste from shops for use as animal feed or to be loaded into anaerobic digestion energy plants.

A new partnership with food redistribution charity FareShare will link Tesco store managers with local charities to hand over unwanted food several times a week. The scheme has already been tested at over 100 stores in Ireland and will go into an initial 10 stores in the UK including outlets in Glasgow, Belfast, Merseyside and London.

Morrisons

Morrison's is different from other retailers because we make as well as sell food. This gives us unrivalled opportunities to reduce waste in the supply chain and pass savings to customers.

We buy and process crops and animals direct from Britain's farmers. Owning our own manufacturing and packing facilities means the food we source is sent to stores or used in our own brand ranges – with very little going to waste.

Our efforts to reduce waste do not stop once food reaches stores. We prepare more food in store than any other supermarket and our butchers and fishmongers can prepare exactly the cuts our customers want – whatever the size.

Our mission to make life easier for customers includes guidance on how to keep food fresher for longer. This storage advice appears on packaging, online and in our regular magazine, helping customers reduce food waste and save money. We also support the Love Food Hate Waste campaign which offers practical advice for consumers and can help save money.

Through careful stock management and discounting products close to their best before date we are minimising the level of food that ends up as waste. We also work with charities to put this surplus food to good use in local communities. Across the UK, unsold food that is still safe to eat is made available and donated to local community organisations where possible. This includes fresh fruit and vegetables as well as products such as tins and packets.

Telegraph Article – November 2015

Morrison's to donate all unwanted food to charity

Morrison's will become the UK's first supermarket to donate all surplus food to charity
Morrison's has announced it will give away all its surplus food to charity instead of throwing it in the bin.

The retailer has become the UK's first supermarket to donate all unsold food to local community groups helping those in need.

It follows a successful trial in Yorkshire and the north east involving 112 stores, according to a report in the Times.

They found each of the stores could supply up to four trolley loads of unsold food a week to help feed the hungry.

"The challenge is finding the right community partners to work with. What we have available will vary," explained Stephen Butts, head of corporate responsibility for Morrison's.

"Ideally we are looking for groups that can cook the food, meaning they can blend it [with food from other sources]."

The new initiative will to be rolled out nationwide, with one member of staff in each store being responsible for working with the charity groups.

Legally, Morrison's is unable to donate food past its 'use-by' date but can offer food that is safe to be eaten and past its best-before date.

Marks and Spencer

M&S press release October 2015

M&S LAUNCHES NATIONWIDE SURPLUS FOOD REDISTRIBUTION SCHEME TO SUPPORT LOCAL FOOD CHARITIES

Marks & Spencer (M&S) today announces the launch of a new nationwide surplus food redistribution scheme which will connect all its stores with local food charities and accelerate M&S towards its Plan A target of reducing food waste by 20% by 2020.

Food charities keen to participate in the scheme can register [online](#) from Monday 12th October. In the initial launch phase, 150 of M&S's biggest stores will be ready to redistribute surplus food by December, followed by the roll out to all M&S's owned stores by Spring 2016. Redistributed food will include products nearing their expiry date including fruit, vegetables, bread, cakes and groceries, and will vary according to charity need.

Local Food Charities

<https://www.neighbourly.com/>

Searching for our local areas:

Tiverton – food bank being worked on for food redistribution

No results found for Cullompton and Crediton

Approved food

<http://www.approvedfood.co.uk/>

Really good website with lots of hints and tips about food

Perfectly good campaign – all about food labeling and the expiry dates.

Best Before

‘Best Before’ means your food is theoretically at its best before the date printed on the package. ‘Best Before’ relates to the optimal quality of the food (how it will taste, look etc.) and is not related to safety. Food that has gone past its ‘best before’ date is still good to eat, with dates often being subjective in nature.

Product examples: Tinned food, jars, packets, bottles, pouches.

Use By

‘Use By’ IS about food safety. It is illegal to sell foods past their ‘Use By’ dates and they could potentially affect your health.

Product examples: Fresh meat, raw fish & seafood, dairy products (excl. hard cheeses).

Sell By

‘Sell By’ and ‘Display until’ are very confusing but ultimately nothing to do with you! These are very confusing but ultimately nothing to do with you! These are instructions for the retailers. They state when items should be sold and/or taken off the shelves. These don’t relate to the product quality.

The Officer explained that she had a meeting planned with Morrison’s and was hoping to meet other supermarkets soon. Tesco’s had informed her that they were giving food waste to CHAT but were looking for alternatives as CHAT could not take it all.

Discussion took place regarding:

- The need to educate people to prepare food for themselves;
- TV programmes that had raised awareness of the issue;

BW updated the group regarding CHAT at Crediton and how they operated, as he was a Trustee. He explained that people had to be referred to could be helped out of a crisis on three occasions. CHAT work with people to establish the reason that they cannot afford food, such as drink or drug issues. Food banks were not allowed to give away out of date food.

4 Next Steps

Discussion took place regarding:

- AT to undertake further research with local supermarkets.
- An idea to work with PETROC and their catering department regarding a pop-up café in the market which used food waste.

- Crediton food bank was discussed as an example.
- The need to establish the extent of the problem – with regard to both the amount of food waste and the number of people in need.
- ‘Messy Church’ which most local churches hold and provide a meal to mothers and children.
- The possibility of persuading supermarkets to have a section for ‘non-perfect’ fruit and veg.
- The need to identify what is possible in Mid Devon.
- The possibility of putting pressure on local MP’s.
- AT to talk with local supermarkets and local charities to establish their plans and to ask about ‘wonky fruit and veg’.

It was **AGREED** that AT would undertake further research regarding the situation locally and would meet with local supermarkets. At the next meeting AT would update on progress.

5 **Date of Next Meeting**

It was **AGREED** that future meetings should be held following the PDG. Therefore the date of the next meeting was agreed for 17th May.