

How Avoidable is the Food Waste in Your Food Supply Chain?

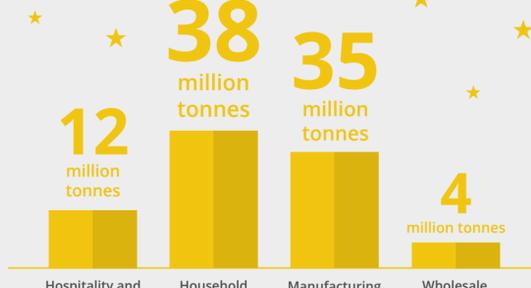
We Are All Urged to Waste Less Food Amid Global Environmental Concerns. **Here's How You Can Tackle Food Waste Across Your Supply Chain**

50% or 89m tonnes

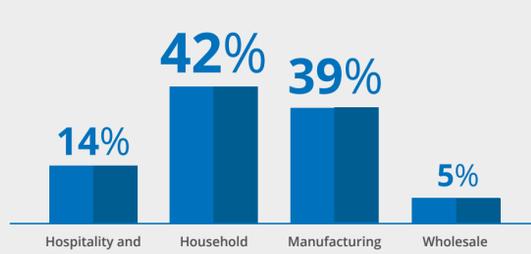
of all food in the EU goes to waste.



EU Food wasted per year:



UK 15 million tonnes of food waste per year, of which:



Agricultural Production

Between **30%** and **60%** of root crops are lost globally each year

Crops can be **damaged or discarded** during harvesting or wasted post-harvest



30% of UK crops are never harvested or are rejected, due to cosmetic factors or damage during harvest and post-harvest.



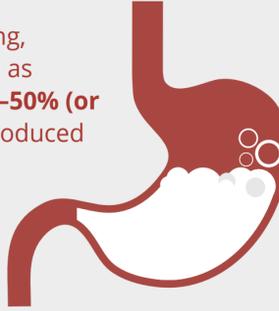
Food waste risks: contamination, damaged stock, theft, over-production, poor training and technology, poor harvest and processing techniques, retailer standards, order cancellations.

Storage

“...due to poor practices in harvesting, storage and transportation, as well as market and consumer wastage, **30-50% (or 1.2-2 billion tonnes)** of all food produced never reaches a human stomach.

Institute of Mechanical Engineers

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Collaborative planning, forecasting, data capture and replenishment help address issues around storage by reducing the time food is held at facilities.

Food waste risks: contamination, damaged stock, theft, spoilage, disease, pests

Processing



Poor equipment in plants



Lack of temperature control technology



Lack of proper employee training and incident response (no/incorrect corrective action)



Poor use of big data as predictor of buying trends



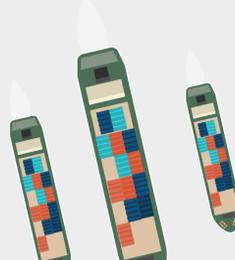
Packaging errors and faulty packaging

Food waste risks: peeling, washing, slicing, trimming, incorrect storage, equipment malfunction, contamination, damaged stock, spillage, spoilage, "off-spec" production

Distribution

“**Before food is even purchased**, losses occur due to improper handling, quality deterioration during transport, and inadequate infrastructure for cooling and storage.”

Barilla Center for Food and Nutrition



Consider:

- Returnable transit packaging
- Closer inspection of logistics partners
- Automated rotation, picking

Food waste risks: storage, contamination, damaged stock, spillage, spoilage, rotation, picking

Management

Supply chain problems contribute to UK food waste – expiration of use by dates, product recalls, breakages, and products being taken out of the chill chain.



Warehousing

Improve inventory management



Transportation

Improve logistics flexibility



Systems Control

Predict changes to packaging or demand



Strategic Management

Eliminate weaknesses.

Food waste risks: poor infrastructure and logistics, lack of technology, insufficient skills, knowledge and management capacity, no access to markets.

Takeaways

Your customers expect you to take action on food waste.

Identify exactly where food waste occurs in your supply chain.

Look out for unfair practices and stringent retail requirements.

Proactive Risk Management in Today's Lean Food and Drink Industry



Best Practice Advice on Risk Management to Increase Business Value and Gain Competitive Advantage.

Develop an Effective Risk Management Strategy and Stamp Out Inefficiencies. Download:

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