

BREAKOUT SESSIONS : TUESDAY

Participants from day 2 included retailers, trade associations, manufacturers, NGOs/ NPOs, research & solution providers

Looked at causes of food waste along the supply chain

Asked for participants to work in mixed groups of stakeholders

1. Any food waste causes that we have missed?
2. Provide solutions to the causes identified – this may be what you are currently doing?
3. Map solutions along a feasibility and impact access
4. Prioritise solutions
5. Selecting key solutions, suggest actions to implement solutions



Primary
production

Processing /
Manufacture

Retail /
Wholesale/
Distribution

Households/
Consumers

Food waste drivers along the supply chain

Loss to weather, pests & diseases

In field & harvesting losses

Poor demand forecasting – info not shared along supply chain

Not harvested – plough-back

Planted too much

Out-grades/ quality losses

Grading errors

Fish by-catch

Losses in process, machine failure

Rejected inputs unsuitable for production

Ingredient not used in time

Logistic failures/ cool/cold chain

Over-demanding quality specifications

Minimum life on receipt: too stringent

Labelling errors

‘Off-spec.’ production, poor product formulation

Not sold/ used in time

Poor stock rotation in-store/ in depot

Failure of ordering systems

Ordered too much/ demand forecasting failures

Damaged product/ spillages

Failure of chill/ cold chain/ temperature abuse

Product recalls/ range resets

Failure to redistribute edible food surplus

Retail over-stocking of bakery/ fresh categories

Cooked too much

Poor housekeeping/ stock control : not used in time

Bought too much/ impulse buying/ promotional offers

Cooking disasters/ lack of cooking skills/ inability to use leftovers

Fussy eating – family members!

Poor portioning by consumers

Misunderstanding of on-pack labels/ date labels

Smaller pack sizes not available for smaller households

Lifestyle influences

BOGOF – consumer buys too much

AXES: IMPACT ON FOOD WASTE REDUCTION V EASE OF IMPLEMENTATION



EACH PARTICIPANT HAD 2 VOTES: ORGANISATION TYPE ON YOUR DOTS

A = Association

M= Manufacturere/ supplier

R= Retail

S= Research & Solution provider

N= NGO / NPO

Food waste: causes and solutions

Primary
production

Processing /
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Lack of support for good farming practices [extension services & support] R =2

Small scale farmers- loss through lack of cool chain

Outgrades/ ugly fruit and vegetables are wasted

[reform of marketing standards, greater tolerances in product specs]

Lack of market access for farmers/ small farmers

[education on better farming practices & advocacy]

Waste caused by seasonal gluts

[diversify markets, consumer education]

Production – level waste caused by poor demand planning

[more sharing along the supply chain, better production level planning]

Non-adherence to spec during food processing [better training + spec adjustments]

Transportation losses – cool/ cold chain failures [improve cold/ cool chain} R,M,S = 3

[education on cool chain management & its risks]

Product returns – surplus that could be used

[reform of product returns & removal of barriers to donation]

Confusion over whether product with BB date expired can be sold/ donated

[legal clarification needed]

Pressure to sell, promotional offers and inappropriate pack sizes drives over-purchasing

[reform of retailer business models, review of smaller pack-size provision] A

Buyers are incentivised on volumes that might exceed demand [retailers need to consider how their rebates work]

Confusion over date labels results in waste of good food

[consumer education on date types] S, A = 15

[reform of date marking/ engage with regulators] S, M, R = 12

Ugly produce is not accepted by consumers

[education of consumer, change in retail practices] R

Consumer behavioural change is needed to reduce of food waste

[campaign is needed to support behavioural change]

WHOLE CHAIN ISSUES/ CHALLENGES & SOLUTIONS

Lack of exchange/ communication scientific data between universities & industry [Network needed to share knowledge]

Data on food loss and waste from farm to fork: inadequate
[Engage with CSIR + StatsSA to improve data quality]

There is a lack of awareness/ denial of the food waste issue along the supply chain & at consumer stage
[consumer education, education and awareness raising at all stages of supply chain]

'Sell importance of focus on reducing food waste to all decision makers in the value chain, including government departments] R =3

Waste caused by seasonal spikes/ gluts

[Innovations/ processed products using seasonal gluts; consumer education/ change in response to seasonality of produce]

Variation in product specs between retailers in a factor in supply chain food waste
[Standardisation of product specs between retailers]

Lack of rural infrastructure e.g. agri-hubs to collect surplus food / process and add value

CHALLENGES/ SOLUTIONS WITH HIGHEST IMPACT ON FOOD WASTE

“One big massive education campaign needed – not owned by any specific retailer/ manufacturer”

Consumer behavioural change campaigns on specific consumer topics: date labels (R & M in particular), appropriate storage, portioning

Reform of date labelling – regarded as high impact and received high levels of endorsement (all)

Improvements to **cool / cold chain** to address losses within distribution systems (R, M, S)

Food supply chain transparency and open dialogue on forecasting etc between retailers and farmers

Support/ market access for **small-holder farmers and rural infrastructure** for [part]-processing

Out-grades, seasonal gluts and need to find alternate markets for fresh produce

Increased understanding of main food types wasted on-farm to focus on **whole-chain solution on hotspot foods**

COMMITMENTS MADE BY PARTICIPANTS

Working with regulators on reform of date marking (Association, retailers)

Lobbying and advocacy work on regulations (Association)

Working on retailer – consumer and retailer/ supplier relationship and education about food waste (Retailer)

Consumer behavioural change work, via CGCSA

Consumer and small supplier education

Work on improved consumer understanding of ‘best before’ and ‘use by’ dates

Buyers rebate system, ugly fruit/ veg, education of consumers on cold chain

Work on redistribution of surplus and consumer education

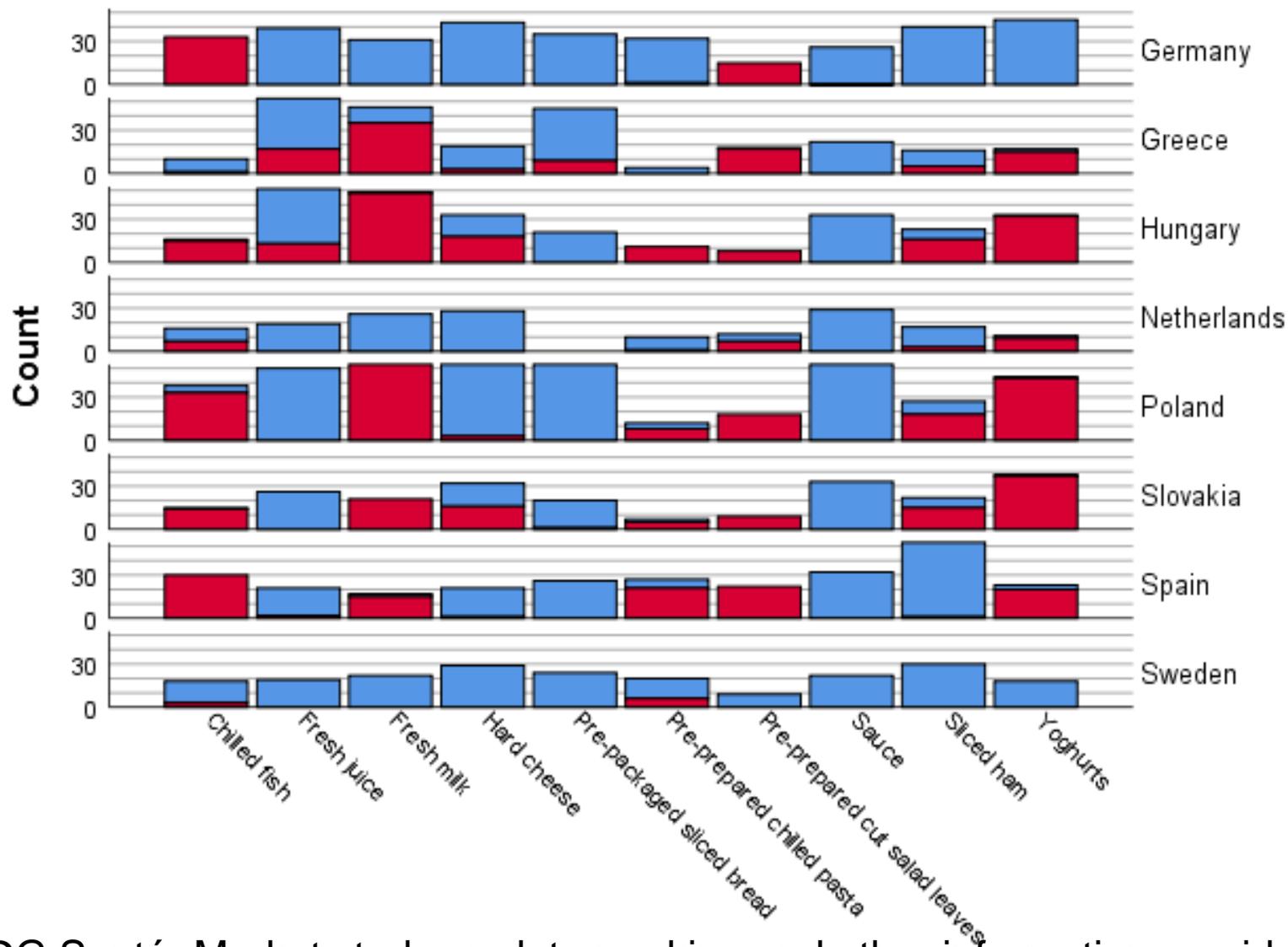
Commitment to work on adjustment of product specifications & associated training

SOME REFLECTIONS ON HOTSPOTS

Lot of knowledge on date marks and the wider issues associated with food information provided for consumers
Established research on links between consumer and supply chain waste (EU28 < 10% of food waste)

Good practice to combine these issues together, taking account of food safety issues and guidance in relation to different food product types

VARIATION IN DATE MARK TYPES WITHIN PARTICULAR PRODUCT CATEGORIES ACROSS 8 EU COUNTRIES



■ Best Before
■ Use By

This is a very complex issue – both in terms of legislation, food risk/ safety

HOW WE ARE GOING TO USE YOUR IDEAS?

Next stage of VA development: will need to develop specific working groups to address these issues in more detail and establish a detailed action plan to support the overarching halving food waste target

We must ensure that the VA tackles the hotspots along the supply chain

It was impressive yesterday just how many ideas and solutions were generated, covering the whole supply chain and this non-siloed approach is something we wish to continue to encourage in future dialogue and implementation

Key South African issues emerged which will help to ensure that our VA is relevant to South Africa, and therefore the solutions we develop and implement as we move forward together

It will be important to build on previous experience, and align with other initiatives, such as Operation Phakisa