



Creating a Resource Revolution

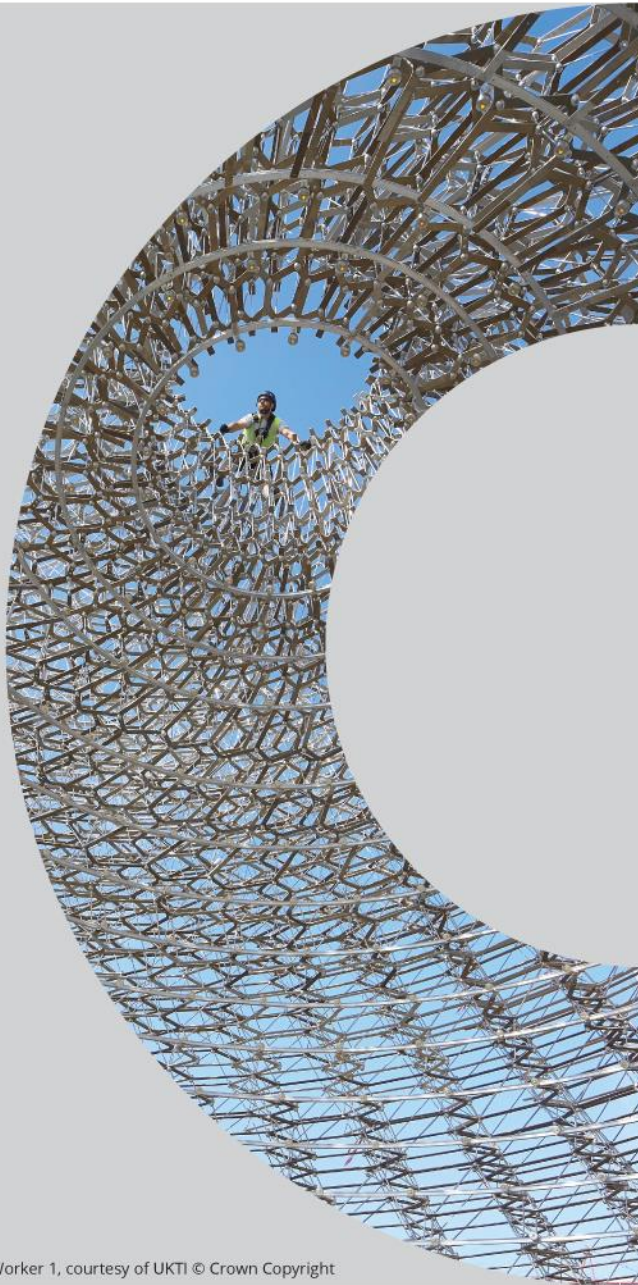


Image: Inside the Hive by Day with Worker 1, courtesy of UKTI © Crown Copyright

Established in 2000, **WRAP** is a registered charity that works with governments, industry, consumers and funders to deliver on waste prevention and resource efficiency.

Powerful partnerships



Ground-breaking initiatives



Thinking into action





Food & Drink Sector Collaboration:

The **Courtauld Commitment** is a voluntary agreement for the grocery sector, which has improved resource efficiency and prevented food and packaging waste in the home and supply chain.

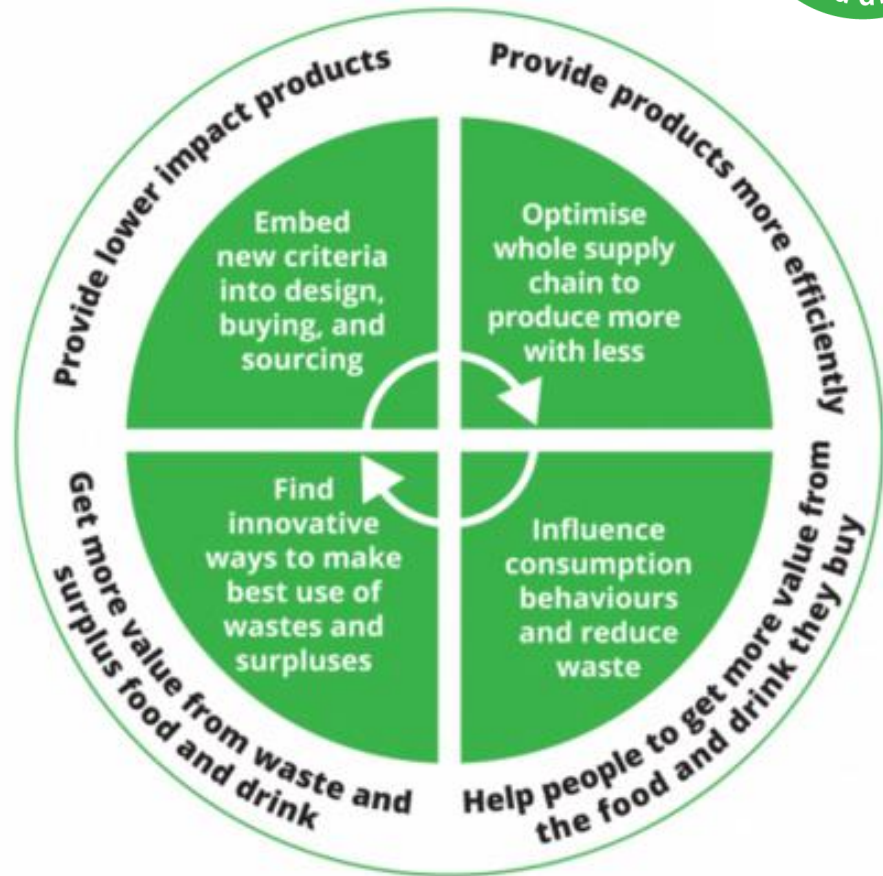
C2025

Launched in March 2016 the new agreement aims to:

Cut the amount of resource required to provide our food and drink by **ONE FIFTH** by 2025

Cut food waste by 20%

Cut GHGs by 20%



Love Food Hate Waste

Raising awareness of the need to reduce food waste and helping us all take action to tackle it. By doing easy practical everyday things in the home, we can all waste less food, which will ultimately benefit the environment. We throw away 7 millions tonnes of food and drink in our home every year, the majority of which could have been eaten.

The logo for Love Food Hate Waste is centered within a large maroon circle. It features the words "LOVE" and "FOOD" in a large, white, sans-serif font, stacked vertically. The letter "O" in "LOVE" is replaced by a white outline of a tomato. Below "FOOD", the words "hate waste" are written in a smaller, white, lowercase sans-serif font.

LOVE
FOOD
hate waste

Over a **five year period**
our work helped
consumers reduce
avoidable food waste
by **21% (1.1 Mt/year)**
every year

Clothing and textiles

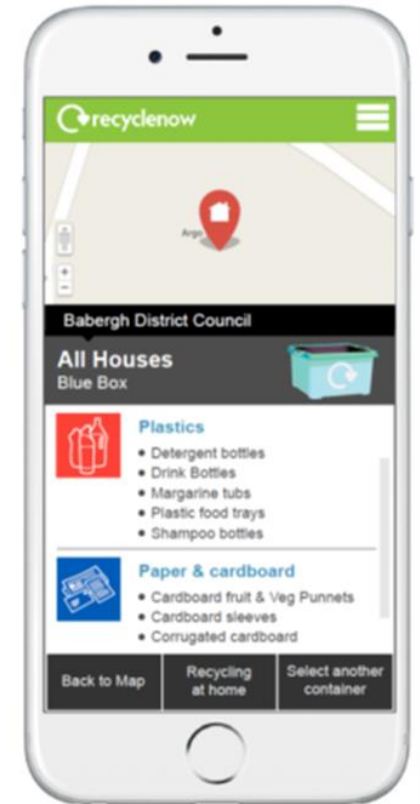
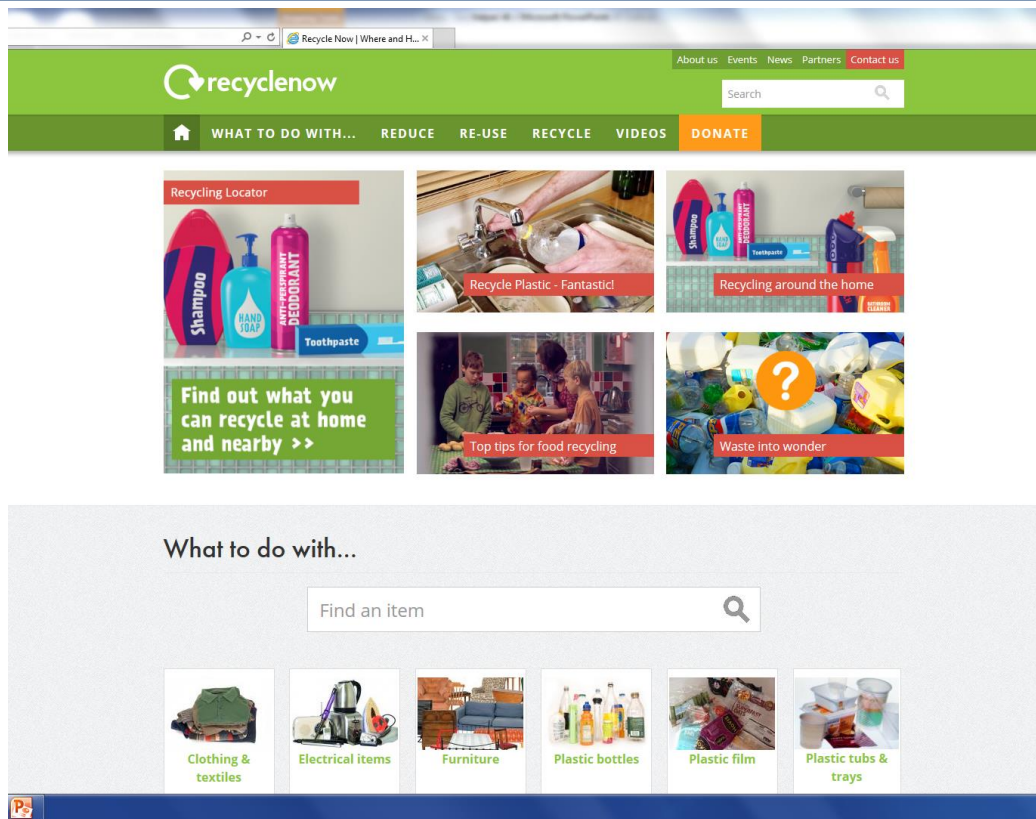
Love your Clothes.

Support required for more behaviour change activity focused on specific groups, e.g. :

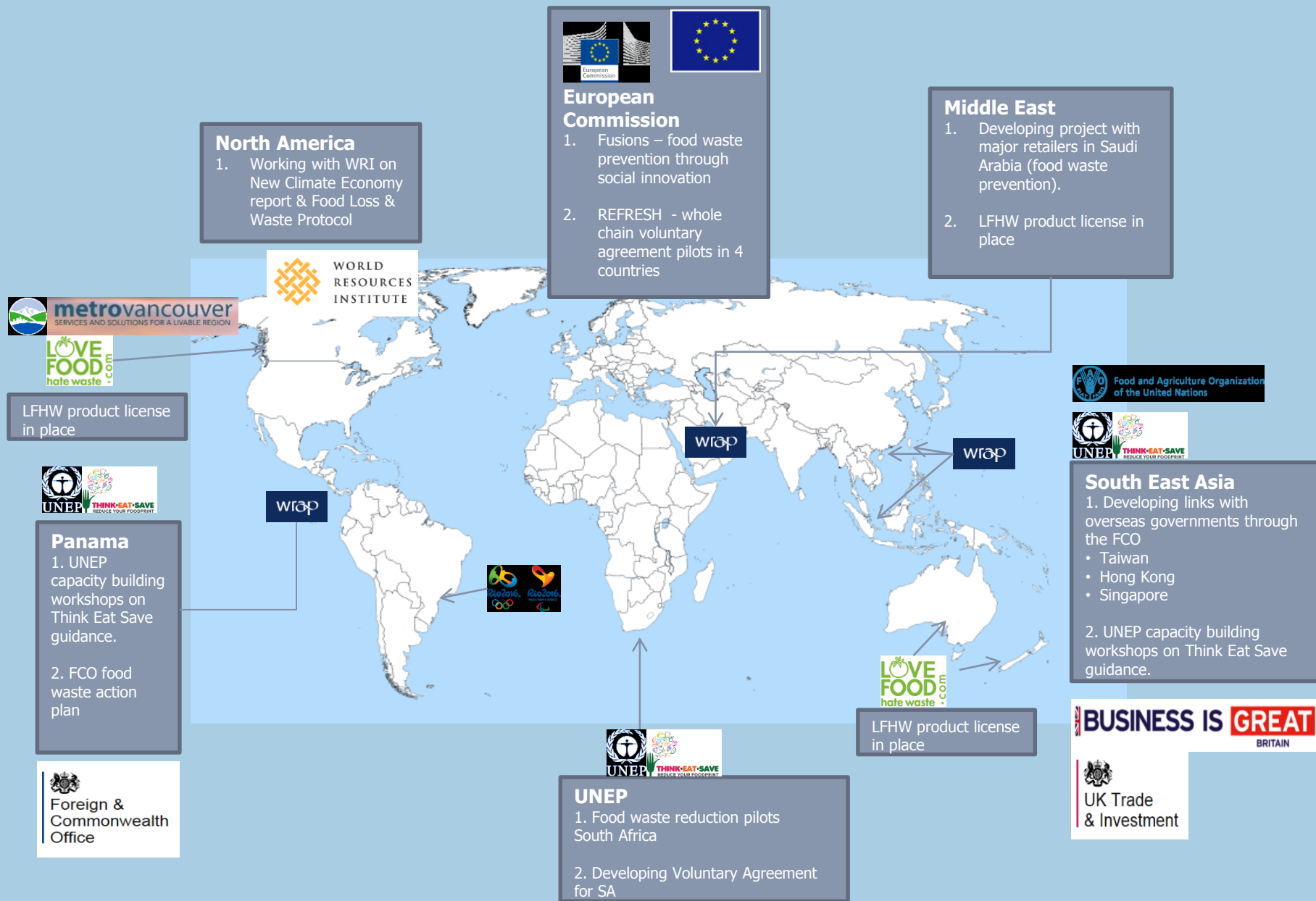
- Primary School partnership
- Universities
- Touring national exhibition in partnership with one of the UK's most prestigious museums.



Recycle Now



Where WRAP is working



1. What are the characteristics that make a good food surplus entrepreneur?
2. How can policy makers, big businesses and local authorities cooperate with and support food surplus entrepreneurs?
3. How can food surplus entrepreneurs scale up, replicate and commercialise social innovation projects?
4. What are the untapped opportunities for food surplus entrepreneurs?

For discussion