Creating a Resource Revolution
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.

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

What to do with...

Find an item

Clothing & textiles
Electrical items
Furniture
Plastic bottles
Plastic film
Plastic tubs & trays
Where WRAP is working

**North America**
1. Working with WRI on New Climate Economy report & Food Loss & Waste Protocol

**European Commission**
1. Fusions – food waste prevention through social innovation
2. REFRESH - whole chain voluntary agreement pilots in 4 countries

**Middle East**
1. Developing project with major retailers in Saudi Arabia (food waste prevention).
2. LFHW product license in place

**South East Asia**
1. Developing links with overseas governments through the FCO
   - Taiwan
   - Hong Kong
   - Singapore
2. UNEP capacity building workshops on Think Eat Save guidance.

**Panama**
1. UNEP capacity building workshops on Think Eat Save guidance.
2. FCO food waste action plan

**UNEP**
1. Food waste reduction pilots South Africa
2. Developing Voluntary Agreement for SA

**Foreign & Commonwealth Office**

**UK Trade & Investment**

**LFHW product license in place**

**WRI**

**UNEP**

**World Resources Institute**

**Food and Agriculture Organization of the United Nations**
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?