No More Food to Waste
Actions towards SDG 12.3: halving food waste
FUSIONS European Platform Meeting
Brussels, Hotel Bloom
Date 19 May 2016
1. Bon et bien, François Tasmowski, McCain and Thomas Pocher, E. Leclerc

2. Advancing social supermarkets, Manuela Gheoldus, Deloitte Sustainability

3. Innovation and packaging, Hélène Lanctuit, Nestlé

4. Questions and answers
Innovation and packaging, Hélène Lanctuit, Nestlé
Innovation and Packaging to reduce food loss and waste

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FUSIONS
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Nestlé at a glance

- Providing safe, quality nutrition for 150 years
- 2,000+ brands worldwide
- Around 335,000 employees
- Operations in more than 197 countries
- 442 factories in 86 countries
- CHF 88.8 billion sales in 2015
Offering tastier and healthier food and beverage choices that are also better for the environment

We transform more than 14 million tonnes of perishable raw material into safe and nutritious food products for consumers every year.

NESCAFÉ created in 1938 as a solution to Brazil’s coffee bean surplus.
The Nestlé commitment to reduce food loss and waste

Appendix to The Nestlé Policy on Environmental Sustainability

Nestlé Commitment to reduce food loss and waste

About one third of global food production is either wasted or lost every year. Food waste not only generates substantial greenhouse gas emissions and waste of water but also affects farmer income as well as the availability and cost of food. Hence, it contributes to inequality and undermines rural development. In this context, the UN has targeted food waste reduction as part of its post-2015 development agenda, aiming by 2030 to halve per capita global food waste at retail and consumer levels and to reduce food losses along production and supply chains, including retail handling losses.1 Ever since its foundation in 1966, Nestlé has contributed to reducing food waste by transforming perishable raw materials such as milk, coffee beans and cocoa into safe, tasty and healthier ready-to-eat food products. Over the last 10 years, Nestlé has more than halved the percentage of its food products from the earliest stage in the development of new or renovated products and throughout the value chain.

As a leading food company, Nestlé is committed to further playing its part in helping to reduce food loss and waste. Not only will this help Nestlé to secure supply of the agricultural raw materials it sources, but it will also have a positive impact on society by supporting rural development, water conservation, and food security. This is in line with Nestlé’s Creating Shared Value approach to doing business.

This public commitment serves to guide and align Nestlé’s efforts to address food loss and waste. It complements the following documents: The Nestlé Corporate Business Principles, The Nestlé Policy on Environmental Sustainability, The Nestlé Supplier Code, and Nestlé’s Responsible Sourcing Guidelines.

Specifically, Nestlé commits to:

1. Prevention, minimisation and valorisation
   Nestlé will focus its efforts on:
   - Eco-design
   Nestlé assesses and optimizes the environmental performance, including on food wastage, from the earliest stage in the development of new or renovated products and throughout the value chain.
   - Nestlé’s R&D network looks for innovative waste recovery options to optimize their value.
   - Responsible sourcing
   According to The Nestlé Supplier Code, Nestlé’s suppliers shall optimize their consumption of natural resources and minimize waste, including food waste.
   - Nestlé supports the farming communities where it sources agricultural raw materials, and provides technical assistance and practices that help with pre-harvest losses through yield improvements and reduce post-harvest losses through optimizing delivery of raw materials up to the factory.

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1. FAO 2013. Food wastage figures
   [http://www.fao.org/docrep/014/i2904e/i2904e02.htm#6](http://www.fao.org/docrep/014/i2904e/i2904e02.htm#6)
2. United Nations
4. World Food of Waste is any material generated during the harvesting, processing or utilisation of food products that is destined for food disposal or treatment to recovery or redirection for feed purposes.
5. Nestlé Commitment to reduce food loss and waste
Food waste prevention, minimisation, valorisation

Eco-design

Responsible Sourcing

Packaging

Manufacturing and Distribution
Over the last 10 yrs, Nestlé has more than halved the amount of waste for disposal generated in its factories.
Packaging protects the ingredients from spoilage or damage

Energy for one person’s weekly consumption of food, MJ/person/week. Source: Adapted from INCPEN and Verguese et al.
Shelf life mastership: Identifying the target

Enabling shelf-life prediction of products sensitive to oxygen and light

**Measurement**

**Product characteristics**

**Modeling of $O_2$ consumption**
Change of packaging material to avoid breakage

Change from paper to a plastic structure (woven PP)

More resistance to puncture and tearing

Reduction of losses in the supply chain by approx 50%
Better control of pallet stretch wrapping parameters

Bottled water are wasted during transportation because of pallets instability.

By changing the wrapping parameters of the stretch film damaged packages have been reduced.

New wrapping recipe:
- Less turns
- Lower stretch film consumption
- Higher pre-stretch (=less elastic memory of the film)
- Improved load containment force (up to -50%)

Less bottle damages (-45% total defects)
Provide consumers the right portion size

Growing urbanization (eating out, eating habits being less regular) and the growth of single households demand for smaller packs in general.

By reducing the format of the consumer unit and providing a more proper portion size, the consumers can purchase and consume the exact amount of food needed.
## Making our packaging work for the consumer and the environment

1. **We aim to create packaging that minimizes waste and protects our products.**

2. **Where possible we also provide consumers with on-pack advice,** helping them to join us in minimizing waste and protecting the environment.

3. **We find the best ways to reduce the weight and volume of our packaging** while protecting our products.

4. **We investigate and, when it meets our requirements, use packaging materials from sustainably managed renewable resources.**

5. **We support initiatives to recycle used packaging.**

6. **Alternatively, we find ways to recover energy from packaging.**

7. **We use recycled materials for packaging** where there is an environmental benefit as long as they meet all our requirements.
Information and education

Consumer Awareness

Harmonised food dating

Long-term engagement and partnerships

Employee training

Reporting

www.nestle.com
Internal toolkit to share and promote activities to reduce FLW
Proactive long-term engagement and partnership on food wastage
Champions 12.3

“We are proud to be part of Champions 12.3. I am convinced that by working together, we can develop effective solutions to reduce food loss and waste, to help the world meet Sustainable Development Goal Target 12.3. Nestlé will play its part. Bold action is what matters, and we are already committed to sending zero waste for disposal from our sites by 2020. Such actions benefit society by supporting rural development, water conservation and food security, and help us ensure that our sourcing is more sustainable.”

- **Paul Bulcke, Chief Executive Officer, Nestlé**

_Davos 21st January 2016_
Thank you
Questions and answers