



How to build trust across the food supply chain to collectively reduce food waste?

How food waste is tackled at Delhaize Group

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Agenda

- 1) Delhaize Group & 2020 sustainability strategy
- 2) Focus on food waste initiatives @ Delhaize Belgium
- 3) Examples in our other operating companies
- 4) CGF Food Waste Resolution

Delhaize Group: international food retailer



Our Supergood strategy

Sourcing sustainable products

Building transparency in our supply chain



Helping people lead healthier lives

Committing to Zero Waste

Our Supergood strategy



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- 1) Delhaize Group
- 2) Actions in Delhaize Belgium
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2. Actions in Delhaize Belgium



- **Engagement across the food value chain**

- Waste in our own operations
- Complementary programs across the value chain (from producers to packaging to the customers)



2. Actions in Delhaize Belgium



- **Sourcing of ugly veggies**

- **Local partnership**

- Some produce: misshapen or discolored
- Partnership with several local suppliers in Belgium to bring some of this imperfect produce to our stores & avoid food waste

- **Tested in 2015 during 3 months**

- 2.5 kg boxes (e.g. cucumbers, tomatoes and peppers)
- **15 tonnes** of “ugly” vegetables saved

- **To be continued in 2016**

- Very popular program



2. Actions in Delhaize Belgium



- **Vacuum packaging for meat**
 - Innovation in 2014
 - Increase food quality and reduce food waste
 - **Better conservation:** shelf-life: 6 → 9 days
 - **Challenge:** getting customers used to it
 - In-store messages / articles in magazine
 - **Greener Packaging Award** (from Fost Plus / VAL-I-PAC)
- **“It’s Fresh” packaging**
 - Reduces losses in F&V
 - **Mix of clay & minerals** contained in the pad stops the ripening process naturally
 - Slow down the ripening process of certain F&V
 - Launched in 2014 (still being tested)



It's Fresh!



2. Actions in Delhaize Belgium



- **Warehouse Fresh**

- Modern distribution center
- **Partially automated**
 - **Shorter timing** between field and store
 - Less food waste



- **Stock management**

- Automated stock management
 - **Decreases overstock** in stores
 - Less food waste



2. Actions in Delhaize Belgium



- **“Quick sales”**

- Discounts to promote sales of products for which “use by date” has arrived
- Engages all of our associates



- **Expanded food donations**

- **59% of our stores and warehouses donating** our unsold fresh & packaged food
 - Lack of clarity around legal status of donating fresh
 - Work with the Belgian government to clarify
 - Expansion: 26 to 81 stores (vs. 2014)
- **2020 Goal: 100%** stores & warehouses
- **Tips for food donations:**
 - Coolboxes distributed to associations for free
 - Food donations certificates in stores



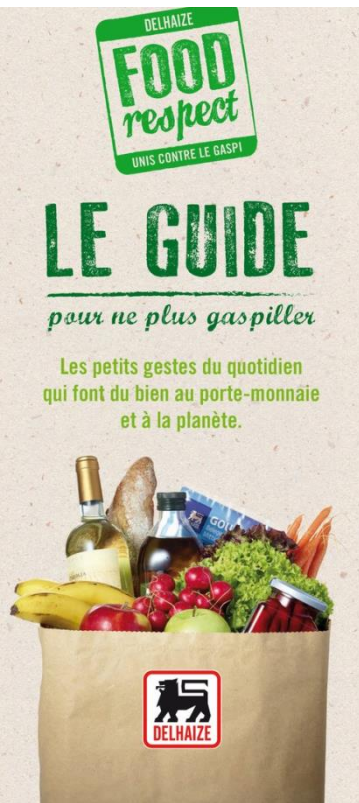
2. Actions in Delhaize Belgium



- **Food Respect Campaign**



- **Launched in 2014** (on-going)
- **Inform & educate consumers on food waste**
 - Tips & Tricks on how to avoid food waste at home
- **Different supports**
 - In store communication, leaflets, Delhaize magazine, food waste recipes, delhaize.be...



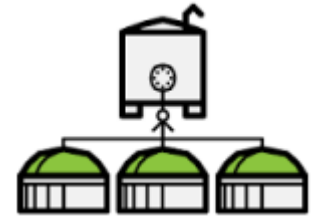
VOTRE CHECKLIST POUR BIEN FAIRE VOS COURSES

2. Actions in Delhaize Belgium



- **Biogas production**

- Energy production based on food waste
- All food waste that is not donated



- **Circular economy**

- Partnership with a Brussels-based brewery
- **Reuse our unsold bread to produce beer**
 - Launched in 2015
 - >1 year R&D
 - Reduced food waste
 - Supported local and social organisations in innovative projects
- 2014: **500 kg** unsold bread saved to produce 4000 L beer
- 2015: **>1000 kg** unsold bread saved



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3. Actions in other OpCos

“Moving to Zero Waste” programs:

- Reduce non-recycled waste by 80% in the program’s first year
 - All types of waste, including food waste

Different types of actions on food waste:

- Food donations



- Food waste recycling

- 50% Compost
- 23% Rendering
- 18% Animal feed
- 9% Biogas



Results in 2015:

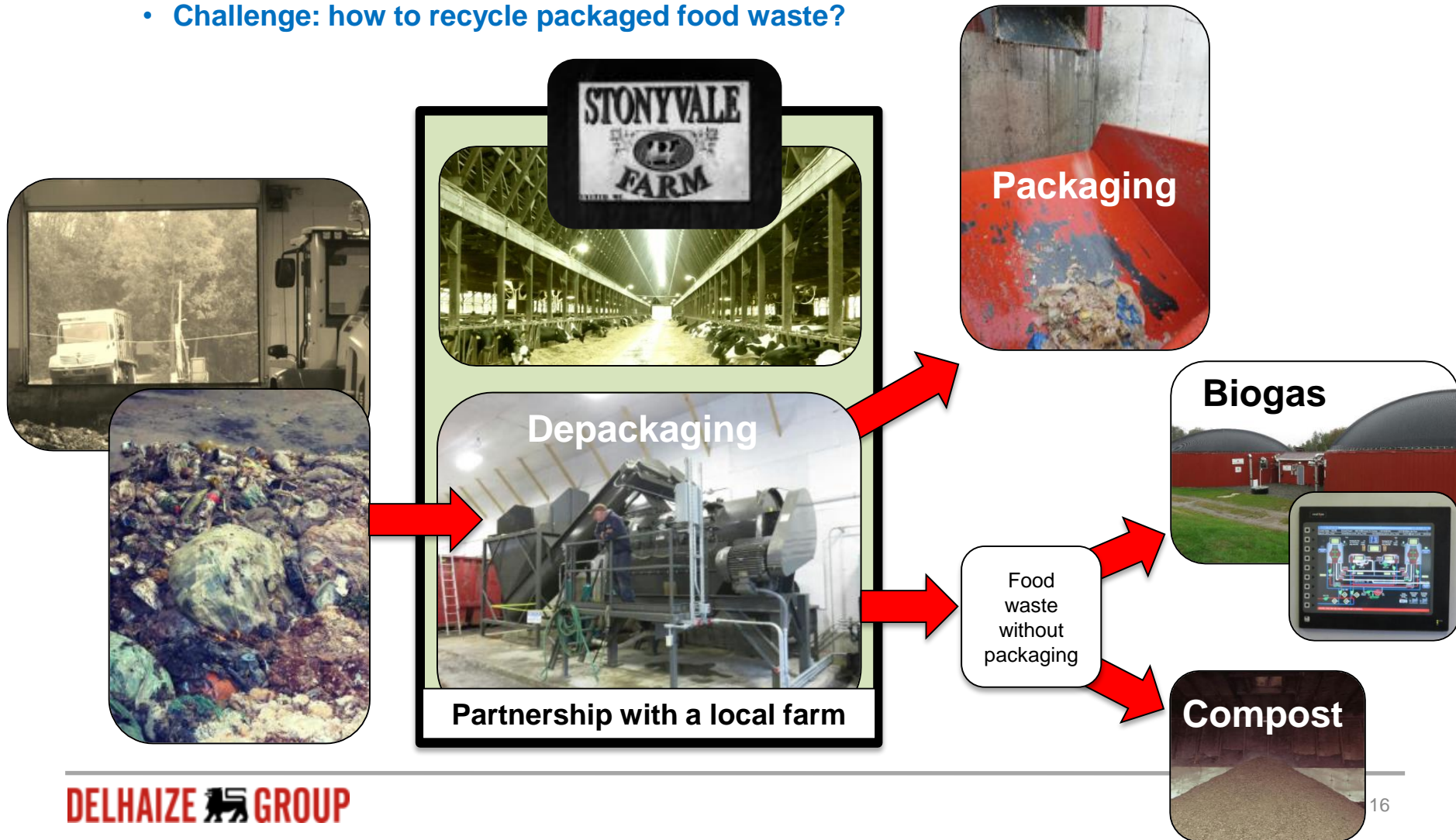
- > 100 M€ worth of food donated
- > 14,000 tonnes of food waste recycled



3. Actions in other OpCos





Food waste recycling:

- Challenge: how to recycle packaged food waste?



3. Actions in other OpCos

Southeastern Europe & Asia:

OpCo		Food donations	Recycling – Animal feed	Recycling – Compost	Recycling – Rendering
Greece		X			
Romania		X	X		
Serbia		X	X		X
Indonesia		X	X	X	

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4. CGF Food Waste Resolution

Consumer Goods Forum (CGF)



- **Global trade association**
 - Retailers and manufacturers
- **All member companies** (including Delhaize Group)
 - € 2.5 trillion sales (combined)
 - 10 million direct jobs / 90 million indirect jobs
- **CGF's mission on sustainability**
 - Position the consumer goods industry as a leader in sustainability
 - Areas: GHG / refrigerants / deforestation / food waste
- **Food waste working group**
 - Position the consumer goods industry as a leader in sustainability
 - Areas: GHG / refrigerants / deforestation / food waste

4. CGF Food Waste Resolution

FOOD WASTE RESOLUTION



(adopted by the board on June 2015)

1. **First prevent food waste, then maximize its recovery towards the goal of halving food waste* within our own retail and manufacturing operations by 2025, versus a 2016 baseline.**
(food waste to disposal per unit of food sales)*
2. **Contribute to the UN goals by 2030:**
 - To halve per capita global food waste **at the consumer level**
 - To reduce food losses along **production and supply chains** including post-harvest losses and maximise the value of the remaining waste.



determination | integrity | courage | humility | humor

Thank you