

# Target, measure, act.

Food Waste Report 2024



**TESCO**

# No time for waste.



**Ken Murphy**  
Group Chief Executive,  
Tesco plc

In 2012, we took our first steps on the path to launching our food waste reduction programme when we launched partnerships with some of the UK's biggest food banks to make sure our surplus food wasn't wasted and instead benefited people in need. 'No time for waste' became a mindset that has informed our approach since then. But tackling food waste, as we've learnt, requires comprehensive and consistent effort at all parts of the supply chain, from farm to fork.

Over the last 12 years, we've learnt a huge amount about what works and sometimes what doesn't. We've worked hard within our own business, with suppliers in our supply chain, nationally at industry level and globally through initiatives such as Champions 12.3 – all in pursuit of our ambition to halve food waste. Along the way, we've been inspired by best practice, and equally we're proud to be able to share our learnings. This report sets out the many actions we're taking to reduce food waste and also outlines four ways we believe the food industry can accelerate its efforts through: ensuring no good food goes to waste, innovating and embracing new technologies, reporting and reducing household food waste. At Tesco, we know there is still a huge amount to do. For all the progress achieved, we still find ourselves facing the same fundamental issue: too much good food is thrown away. But we are committed to doing everything we can to play our part to tackle this.

When food is wasted, global emissions from the production, transportation and storage of food have still occurred, using energy and resources, and releasing greenhouse gases like methane and carbon dioxide. A reported 690 million people<sup>1</sup> around the world go hungry each night, yet around one third of all food produced globally is lost or wasted, accounting for around 10% of global greenhouse gas emissions<sup>2</sup>. In short, the environmental impact of food waste is enormous.

We have a long-standing commitment to reducing food waste from farm to fork and ensuring that surplus food fit for consumption is redistributed. We aim for suitable remaining surplus to be converted for animal feed or used to recover energy through anaerobic digestion. Transparency has been key to driving our food waste reduction progress, that's why we support food waste reporting and being held to account for our progress, but also why we are upfront when we uncover an issue such as with animal feed.

Reducing waste starts with avoiding it in the first place. Since becoming the first UK retailer to start publicly reporting our food waste figures in 2013, we've continued to improve across our own operations. We use data and insight to better inform our forecasting and ordering, maintaining availability for customers while minimising the food left over in our stores at end of each day. This approach is in place across the Tesco group.

But supermarkets can't solve this issue alone. It's the practical frontline action that really changes things and our supplier partners are crucial to the fight against food waste.

As a founding member of Champions 12.3, we've supported and promoted the reporting of food waste data through Target, Measure, Act. As of today, over 100 of our own suppliers have answered our call and now annually share their data using the Target, Measure, Act framework – 29 more than last year. We work with suppliers year-round to make sure as little food as possible goes to waste, whether that's by helping them find ways to use surplus via Tesco Exchange, or buying up bumper crops to make sure good food isn't left on the farm.

Where we can't avoid surplus food, we put it to good use. We're proud of the connections we've built partnering with food banks, local charities and community food sharing groups to redistribute surplus food at the end of each day. Next year will mark 10 years since the pilot trial of our Community Food Connection programme in the UK, and since rolling out to all stores in 2016, we've redistributed 166 million meals to local communities.

With the cost of living front of mind for many customers, we know that helping people to get the most from their food has never been more important. We are working harder than ever to help our customers save money, use up all the food they have at home before buying more, and cut waste.

Working at each point of the journey – in our own operations, in our supply chain and in customers' homes – means we are making good progress. But as we face the impacts of climate change on food systems around the world, and work towards our wider goal to be net zero in our supply chain by 2050, we'll need to do more and go further.

That will mean continuing to optimise our own operations and working with partners in the supply chain to tackle waste, as well as helping our customers find ways to waste less. But it will also require new and innovative solutions which support a circular and more sustainable food system – like using insects to process the food that humans can't consume, with the resulting insect protein being used in pet food – with the potential for this to expand to animal feed. It's time for industry and government to work together to unlock better, more efficient ways to minimise food waste.

Food waste elimination should be our new national mission. Galvanising all the talents in our food industry, from our farms to our kitchens. This report shares what we've learned over the last 12 years of working to tackle this issue, and where, together, we can do even more to make sure that no good food goes to waste.

<sup>1</sup> <https://www.un.org/en/global-issues/food#:~:text=According%20to%20the%202023%20edition,million%20people%20compared%20to%202019>  
<sup>2</sup> <https://www.unep.org/resources/report/unep-food-waste-index-report-2021>

# Reducing food waste: our journey so far.



# Our food waste strategy is focused around four action areas.

166 million

meals redistributed from our stores and distribution centres via our Community Food Connection scheme.

100+

suppliers so far have answered our call to disclose their food waste data.

107 million

meals have been saved thanks to our Colleague Shop, which offers Tesco colleagues free food approaching its expiry date.

Over 300

food waste-friendly recipes featured on our Tesco Real Food website for customers to enjoy and help reduce waste at home.



## Our own operations

We've introduced initiatives and measures across our stores to help reduce waste, such as Reduced in Price, Just as Nice areas and removing best before and use-by dates from a range of products.

Food we don't sell is redistributed to charities and community groups or offered to colleagues through our Colleague Shop. Any remaining surplus is converted into pet or animal feed or turned into energy. Since 2009, no food waste has gone to landfill in UK and Ireland.



## Our communities

We work with local charities, community groups and food redistribution volunteers, to ensure any good food left at the end of every day in our stores or distribution centres is available to people who need it.

Our Community Food Connection scheme, which donates surplus food to local charities and communities, is the biggest of its kind in the UK, providing three million meals a month to charities and community groups.



## Our suppliers

We work in partnership with our suppliers to reduce waste – whether that's selling 'wonky' fruit and veg, taking bumper crops from growers or helping suppliers distribute surplus food to charity.

We encourage all our suppliers to measure and report their food waste data, as part of our work to halve food waste in our supply chain by 2030.



## Our customers' homes

Our customers are central to the food waste fight, so we're supporting them with simple changes they can make at home.

This includes hints and tips, recipe inspiration and food storage advice to help them save money and stop good food from being thrown away.



# The food waste hierarchy.

Good food should never go to waste. At Tesco, we use WRAP's hierarchy system to drive down food waste where we can, and make the best possible use of it where we can't.



## 1. Prevent waste in the first place

Optimising our own processes and supply chain, selling at full price, or through reduced-to-clear labelling



## 2. Redistribute the food that's still good to eat

Supporting food banks, charities, community groups and stocking our Colleague Shop



## 3. Aim to use surplus food in pet and animal feed

Converting into animal feed or pet food ingredients



## 4. Turn waste into energy

Recovering energy through anaerobic digestion



# Better Baskets: Getting more from each shop.

Changes to store layouts, recipe innovations and product labelling are helping customers to find great value.

When it comes to eating well and taking care of yourself, or using less plastic and reducing food waste. It all starts with what you put in your basket. Look out for our Better Baskets logo in stores.

To help reduce waste on farms, we utilise different sized crops in different ways. Through our long term relationship with Branston we ensure every potato we grow gets used – whether that be in a bag of British white potatoes, our goose fat roasties or a Tesco cottage pie

Replacing use-by dates with best before on our own brand dairy products means customers don't throw away food that's still perfectly good to eat

Yellow stickers help customers identify great value products and stop food going to waste



We redistribute a range of surplus food to local charities and community groups, like sending bread to breakfast clubs

Where fresh produce like fruit and veg are no longer good for people to eat, we first aim to send it for use in animal feed, and only where this is not possible, to recover energy through anaerobic digestion

# Reporting Update: Our progress to halve food waste.

When Tesco first started on its food waste journey, transparency was key. We were the first major retailer to publish food waste data and we adopted Target, Measure, Act as a mindset and a culture when it comes to eliminating food waste.

This progress report demonstrates our efforts to eliminate food waste. The accumulation of interventions across our supply chain, own operations, communities and our customers' homes has driven real change. We're proud of the progress that has been made, in many cases by thousands of colleagues, in our shops, distribution centres and at our suppliers, all proactively taking steps to reduce food waste every day. Key highlights include:

- Introducing our Reduced in Price, Just as Nice reduced-to-clear sections in over 300 stores, helping to prevent waste in the first place and offering customers great value
- Encouraging over 100 Tesco suppliers to adopt 'Target, Measure, Act' by reporting their food waste as part of our work to halve food waste in our supply chain by 2030
- Establishing Tesco Exchange as an online marketplace matching surplus stock with demand from suppliers across the Tesco supply chain
- Supporting over 5,500 charities from our stores and distribution centres, providing unsold food to those who need it most
- Saving 107m meals through our Colleague Shop since its launch in 2018

We continue to work closely with food redistribution groups and charities to donate as much surplus food to local communities as possible from our stores, and with our external stakeholders to drive wider industry progress and share learnings together.

Target, Measure, Act has been central to our progress. That is why it is important we are transparent when we find a problem.

We terminated our relationship with our food waste processor in the UK, following an internal review which showed that food which we believed was being processed for animal feed was in fact going to anaerobic digestion. While anaerobic digestion can have a role in recovery of energy and avoids food going to landfill, under the Food Waste Hierarchy, we count food going to anaerobic digestion as waste.

Removing animal feed from our reported numbers for 2022/23 would result in a Group food waste reduction of 18% against our baseline, significantly lower than our previously reported reduction of 45%. As we had worked with our former processor over a number of years, we believe it is right to exclude animal feed from our data. We are therefore withdrawing our previously reported food waste data, and we expect our reduction this year will be similarly affected.

The donation of unsold food to community groups and shared with colleagues through our Colleague Shop in the UK are both unaffected as is the progress we are making to halve food waste elsewhere in the Group.

We will publish our latest position, which will be based on the result achieved at the end of the current financial year, as part of our usual reporting cycle.

Our ambition to halve food waste is unchanged. We are now reviewing our plans and putting in place the building blocks to return us to where we want to be on waste reduction and over the coming months, we will share our actions to help us make progress towards our target.

This food waste report demonstrates how far we've come on our food waste journey, and while we're proud of our progress, we are clear that there remains more to do.



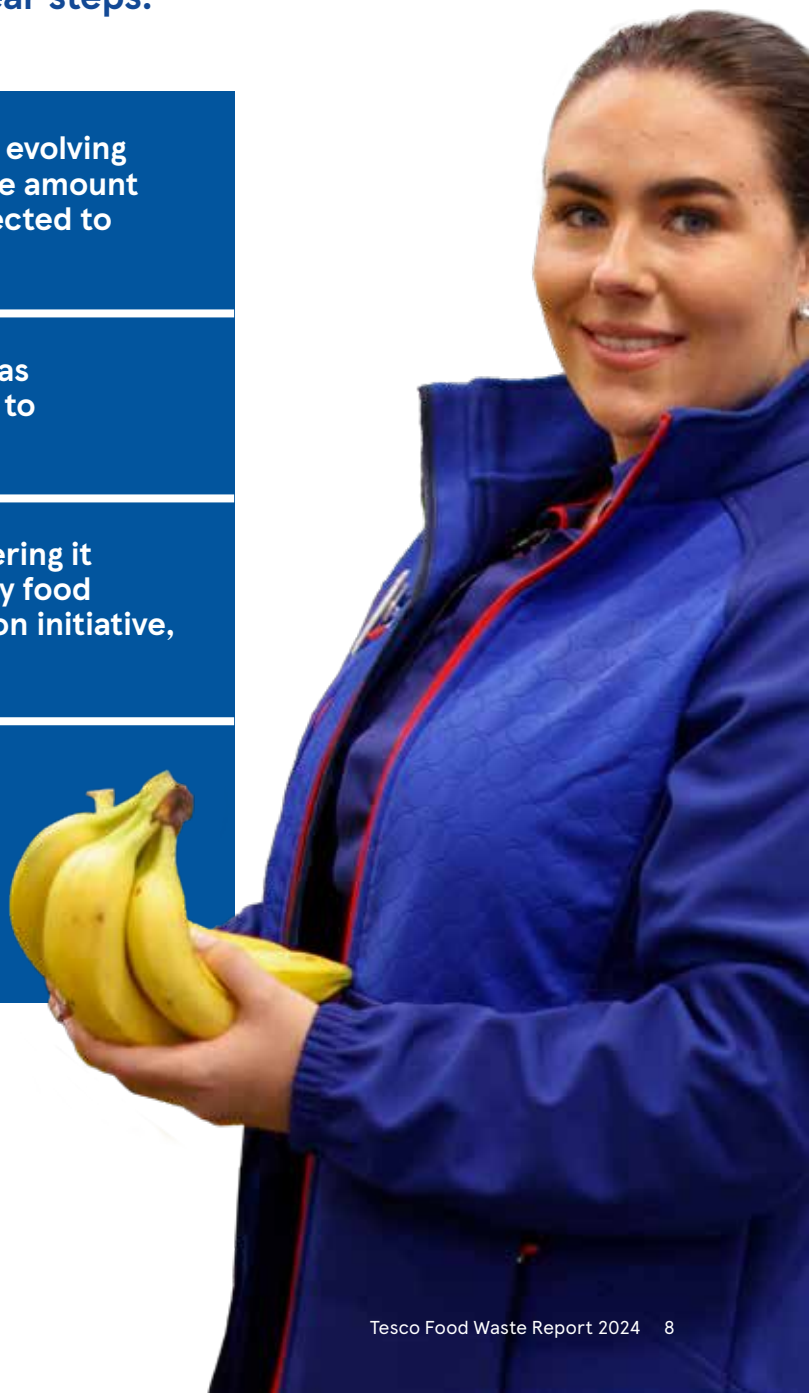
# Tackling food waste in our own operations.

We are working at pace to reach our ambition of halving food waste, meeting the UN Sustainable Development Goal 12.3.



Our approach to reducing waste across our own operations is centred around four clear steps:

- 1** Using sophisticated, continually evolving systems to predict and order the amount of food that customers are expected to buy in stores.
- 2** Reducing the price of products as they approach their expiry date to minimise surplus.
- 3** Where food cannot be sold, offering it to local charities and community food groups via our food redistribution initiative, Community Food Connection.
- 4** When charities do not need any surplus food we may have, in the UK & ROI we're supporting our colleagues by offering them the produce for free through our Colleague Shop.







# Reducing food waste in our stores.

Across our stores, our colleagues support a range of measures to ensure customers can access good food at affordable prices, with as little as possible wasted.

## Reduced in Price, Just as Nice

Tesco research has shown that 69 per cent of customers now look out for reduced items, helping to ensure that food close to its use-by or best before date is not going to waste. To help even more people find great value yellow sticker food items, we have introduced **Reduced in Price, Just as Nice** signage across over 300 of our stores. These mark-down areas feature a wide range of products, such as salads, meat and bread close to their expiry date.

## Using as much of the crop as possible

We work with farmers and suppliers to ensure we use as much of their crop as we possibly can.

Our **Perfectly Imperfect** range embraces ‘wonky’ fruit and veg that’s just as fresh and tasty as other fruit and vegetables on our shelves, just a little more misshapen. Thanks to this, since 2016, we’ve saved over **68 million packs** of fruit and vegetables from going to waste.

## Innovative technology

Our ordering systems play an important role in helping drive down waste and by improving forecasting and stock management practices, we ensure that food is efficiently used up.

Applying our store data ensures that the most appropriate ranges and product sizes are matched with the most appropriate type of Tesco store. Take our Tesco Finest pork chipolata sausages - packs of 20 are perfect for customers doing a weekly shop at one of larger Extra stores, but could lead to waste for customers doing a smaller shop. In Express stores, we instead stock our smaller sized pack of 12 sausages to minimise waste.

## Colleague Shop

Launched in 2018, our **Colleague Shop** offers Tesco colleagues free food approaching its expiry date, if it’s not needed by our food redistribution partners. Since then, our Colleague Shops have seen over **107 million meals** saved, helping tackle food waste in our own operations whilst giving colleagues an extra little help at the end of their shift.



*“Our Reduced in Price, Just as Nice sections are really popular with customers, featuring a range of different products close to their expiry date at a great price. Whether it’s something for tonight’s dinner or for popping in the freezer for another day, they help us to reduce food waste in store too.”*



Ravi Aloysius,  
Tesco store manager

# Working across the supply chain to reduce food waste.

We are committed to working with suppliers to halve food waste in our supply chain by 2030. From field to factory, we're partnering with farmers and supplier partners to reduce food waste at every step of the supply chain.



Understanding where and how food is wasted is the first step towards managing it.

## CHAMPIONS 12.3

In 2015, we became a founding member of **Champions 12.3**, a global coalition of businesses, international organizations, research institutions, farmer groups and civil society dedicated to halving food waste by 2030. We implement the Champions' Target, Measure, Act framework as part of our commitment to halve food waste across our entire operations by 2030. Over 100 suppliers reported their food waste to us last year, and 61% of suppliers reported a food waste reduction against a baseline.



## WWF Hidden Waste Report

In 2022, Tesco partnered with **WWF** to publish the **Hidden Waste** report, demonstrating the substantial environmental footprint of on-farm food waste in UK, with a roadmap to track and reduce this. The report calls for action from the UK Government and businesses to support farmers and ensure greater transparency around farm waste.

## Tesco Exchange

In 2022, we launched **Tesco Exchange**, an online marketplace which connects more than 3,500 suppliers to help them cut production costs and reduce food waste by matching surplus stock with other Tesco suppliers who can put it to use.

The platform also allows suppliers to set alerts for when items they need are posted. By linking farmers, producers and manufacturers together, they can find new ways to lower costs, reduce waste, and keep delivering great value for our customers.

**"We're proud champions of UK agriculture but we know there are many challenges our suppliers face when it comes to reducing food waste. Collaboration is key to tackling this together, that's why we continue to work with growers and suppliers across our network to create innovative solutions that support our industry partners."**



*Stuart Muir, Food Waste Programmes Manager at Tesco*



# How we're working with suppliers to minimise waste.

## Making the most of bumper crops

Spells of good weather can sometimes mean farmers are left with more crop than they were expecting. We work closely with growers to manage these bumper crops and make sure fresh produce doesn't go to waste.

For example, the UK heatwave in 2022 saw an unexpected surge in strawberries and cherries, leaving many growers with more produce to sell than planned. Our fresh produce team worked with suppliers to sell kilo boxes of summer fruits at a discounted price, giving great value to customers, and preventing unnecessary food waste.

“Working with suppliers during crop flushes is a win-win. It helps suppliers maximise the amount of produce we sell, avoid waste and help our customers enjoy the very best, high quality British strawberries and cherries.”



James Bull,  
Head of Food Waste, Tesco



## Giving wonky potatoes a new lease of life

Over 300,000 tonnes of potatoes fill Tesco shelves every year, but variation in potato growing means there are some that are perfectly edible, but too big to be baking potatoes or too small or irregularly shaped to be easily peeled.

But while they may not be quite right to go straight onto shelves, these over and under-sized potatoes are great for ready meal manufacturers. To help make sure they don't go to waste, we introduced Branston, our potato supplier of 30 years, to another of our longstanding suppliers, Samworth Brothers, who make many of our own brand ready meals. By sending potatoes that aren't quite the right size or shape for sale to Samworth Brothers, surplus spuds can be turned into mash or cottage pie instead.



# Putting surplus food on people's plates.

An estimated one in seven people<sup>3</sup> in the UK are struggling to afford to eat and in recent years, demand for food banks and redistribution charities has increased.



We continue to invest in our food surplus redistribution programmes, working in partnership with charities, community groups and food redistribution volunteers to help connect local communities with the good food that's left in stores and distribution centres at the end of each day, ensuring it makes its way onto people's plates, instead of becoming waste.

"It is vital that good food reaches those who need it. We are very proud of our stores, distribution centres and the army of volunteers across the UK that help thousands of charities feed people with surplus Tesco food every week."

Nicki Mackay,  
Community Development  
Manager at Tesco



## Reducing food waste with smart tech

Tesco was the first retailer to develop a bespoke cloud-based system to help reduce food waste. Real time data and smart technology power our **Community Food Connection** programme, and our partnership with social enterprise app **FoodCloud** helps make food redistribution simple. Integrated into our food waste software, **FoodCloud** allows our store managers to easily track surplus food and alert local charities about what they have left at the end of the day. What's more, by digitising this process, we help save paper and printing too.



## Over 5,500 charities

supported from our stores and distribution centres



<sup>3</sup> <https://www.trusselltrust.org/wp-content/uploads/sites/2/2023/08/2023-The-Trussell-Trust-Hunger-in-the-UK-report-web-updated-10Aug23.pdf>



# Redistribution made possible with partners.

We have built a network of partners that help match surplus food with the causes and people that need it.



## 166m meals

redistributed with FareShare and Olio since 2016



FareShare is the UK's national network of charitable food redistributors, supporting almost 8,500 frontline charities and community groups. We work with FareShare to provide around **2 million meals a month**, through surplus food from our stores, and long-life food from customers at our food donation points.

Since 2012, we have worked with FareShare to redistribute over 166 million meals since 2016.



## olio

In 2020, we became the first retailer to partner with Olio, a mobile app for food-sharing that aims to reduce waste. Olio plugs the gaps by collecting items that FareShare is unable to redistribute, ensuring minimal food waste occurs at Tesco stores. Olio estimates that together, we've helped 232,000 households by rescuing over 45 million meals.

Olio's network of 100,000 volunteers collects surplus food still fit for consumption from Tesco stores in their local community. They then list the items on the Olio app, ready to be redistributed for free to those living nearby. Local people simply request items via the app and pick them up from an agreed collection point.

"We're incredibly proud of how we've been able to positively impact the lives of so many families up and down the UK through the meals we've rescued together."

Saasha Celestial-One,  
co-founder of Olio



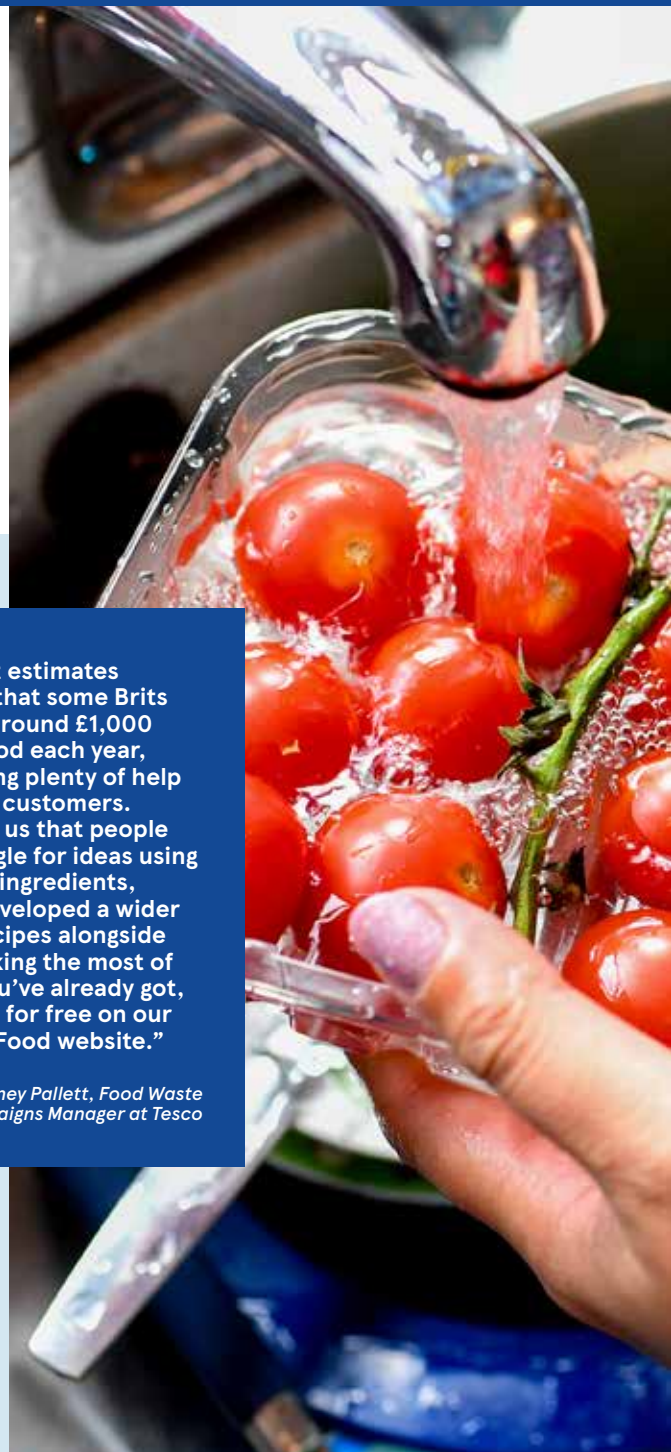
# Helping customers reduce food waste at home.

Nobody sets out to waste food, but hectic lifestyles, changing plans and poor planning can sometimes mean that good food ends up in the bin.



Tesco research has discovered that over three quarters of UK households (77%) throw away unused or unopened food<sup>4</sup>, with more than half a million people throwing away food they forgot to eat on a daily basis.

From recipe inspiration and food storage hacks, to getting rid of buy one get one free deals on fruit and veg and offering loose produce so customers can buy only what they need, we're committed to supporting our customers on their own food waste reduction journeys.



## Tesco Real Food

We're helping customers reduce food waste at home, spend less and budget more via the Tesco Real Food website. There, customers can browse the dedicated food waste section to learn the best food waste tips and tricks with free toolkits available to download to help make changes at home.

## Take stock before you shop

Lack of planning can also result in wasted food. Tesco research shows that nine in 10 customers don't always know what's in their kitchen when heading to the supermarket. We're helping to change that by encouraging everyone to 'take stock before they shop', writing a list of what's already in their fridge, freezer and kitchen cupboards, before going out to buy more food.

“With recent estimates suggesting that some Brits can waste around £1,000 worth of food each year, we're putting plenty of help in place for customers. Insights tell us that people often struggle for ideas using up leftover ingredients, so we've developed a wider range of recipes alongside tips for making the most of the food you've already got, all available for free on our Tesco Real Food website.”



Courtney Pallett, Food Waste Campaigns Manager at Tesco



## Mealtime recipe inspiration

We continue to help customers get creative with leftovers, sharing food waste-inspired recipes to support them in the fight against waste whilst also saving money. Via the [Tesco Real Food](#) website, customers can find out how to make the most of a whole host of everyday ingredients. Whether it's a few slices of leftover bread, an odd onion or some milk from the fridge, our 'What can I make with?' recipe generator tool needs only a few extra ingredients to create a new recipe and stop food going to waste.



## Helping customers adopt a 'Use Up Day'

In 2022 we launched our 'Use Up Day' proposition - a day each week dedicated to helping customers make the most of meal leftovers and any food already in their kitchens, to make their food and money go further. Summer 2022 saw the launch of our 'Holiday Hack Pack' designed to help families spend less on food by making the most of what's left during the summer holidays.

**"Whether it's leftover chicken from your Sunday roast, spare milk or stale bread, resourceful recipes play a big part in helping customers to reduce food waste at home. Using up what's already in the fridge and cupboard can also help households spend less, benefitting both pockets and the planet."**

*Jamie Robinson, Executive Development Chef at Tesco*



# Over 300

food waste friendly recipes available on the [Tesco Real Food](#) website.



## Removing Buy One Get One Free on fruit & veg

In 2014, we removed **Buy One Get One Free** offers from the most perishable fruit & veg items, supporting customers in only purchasing the amount food they need.

## Removing best before and use-by dates

In 2018, we removed best before dates from a range of our fruit and vegetable lines, after customers told us that scrapping them encouraged them to keep perfectly good food for longer.

Recent data from food waste prevention group [WRAP](#) showed that 54,000 tonnes of yoghurt are wasted every year by UK shoppers<sup>5</sup>. To help stop this, we've replaced use-by dates with best before dates on 30 of our own brand dairy products, allowing customers to use their own judgement, and save good food from being thrown away.

<sup>5</sup> Household Food and Drink Waste: A product focus | WRAP

# Reducing food waste across the Tesco Group.

Our food waste efforts and ambitions extend right across the Tesco Group.

## Tesco Ireland

In 2013 we trialled our first surplus food donation from stores, and then became the first retailer in Ireland to partner nationally with **FoodCloud**, celebrating 10 years of working together to redistribute surplus food in October 2023. In 2021 we also became the first grocery retailer in Ireland to partner with food sharing app **Olio**. Over the past decade, twenty million meals, or 7,900 tonnes of food, have been redistributed to people living in food insecurity across Ireland through our **Surplus Food Donations Programme**. On average, we donate 40,000 meals worth of food every week to over 350 charitable organisations or groups across the country.



Back in 2020, we introduced a new way to manage any food waste not donated to our surplus food partners **FoodCloud** or **Olio**, or given free of charge to colleagues via **Colleague Shop**. The remaining food waste is backhauled to a single point before sending it to anaerobic digestion with Irish company **Green Generation**. This process change means fewer trucks on the road collecting bins from stores, and an annual reduction of 250 tonnes of CO2. We were the first Irish retailer to purchase renewable gas made from our own surplus food to power stores, taking a circular economy approach to minimising our carbon footprint.

We continue to advocate for food waste reduction in our supply chain, recently writing to over 500 Irish suppliers to encourage them to join us in signing the Irish Government's **Food Waste Charter**.

As part of our partnership, we are exploring opportunities with **FoodCloud** to further reduce farm level food waste and capture greater levels of farm gate surplus for redistribution.



Over  
10 years

of working with FoodCloud  
to redistribute surplus food  
across Ireland



## Central Europe

In 2017, we became the first retailer in the Czech Republic, Hungary and Slovakia to publish food waste data, committing to transparent reporting across our business to better understand how we can take effective steps to reduce food waste, and we're proud to have already achieved the UN Sustainable Development Goal target to halve food waste by 2030 in all three countries.

All stores follow the food waste hierarchy and support our food surplus donation programme, providing unsold food to local food banks and charities, or where food is no longer suitable for humans, to local animal charities for use as animal feed. This programme has been crucial in helping us to redistribute unsold food across stores, and to date we've donated over 130 million meals to local communities.

To reduce unsold food in our stores and engage our customers in the fight against food waste, we have rebranded our 'reduced to clear' sections in over 60 stores in Slovakia and the Czech Republic where customers can benefit from significant price reductions on products nearing their use-by or best before date.

In 2022, we rolled out our partnership with FoodCloud to stores in Slovakia and the Czech Republic, increasing the amount of surplus food we can donate.

In Hungary, our award-winning food redistribution scheme has helped provide over 80 million meals, working collaboratively with the Hungarian Food Bank Association.

We also work with our supplier partners in Central Europe to reduce waste in the supply chain. We encourage and support key Tesco brand suppliers to measure and publish their food waste data – with our 13 most significant supplier partners collectively achieving a 7% reduction in food waste in 2022/23. We also support suppliers and producers in the region to manage crop flushes and through our Perfectly Imperfect range provide a route to market for out of spec 'wonky' fruit and vegetables which would previously have been wasted. We play an active role advocating for more businesses in the region to align with the Champions 12.3 Target, Measure, Act approach to reducing food waste – including organising regular stakeholder roundtables to raise awareness, share good practice and discuss how we need to work together to reduce food waste.



In Hungary, we've recently been working with Grinsect to trial the use of insect farming to reduce food waste. In early 2023, we adapted our operating model to launch this innovative concept in 13 stores, sending surplus produce and bakery products to black soldier flies, which are then turned into insect protein and used as animal feed.

**"We've been working in partnership with Tesco since 2015 to achieve a common goal, distribute surplus food to people in need and minimise food waste. Slovak Food Bank is a voluntary organisation that does not receive state support and works with over 100 local charities and groups. Tesco is a long-standing and supportive partner we can rely on, and thanks to Tesco's donation programme, since 2015 have managed to redistribute more than 15,000 tonnes of food."**

*Marko Urdzik,  
Chairman of Slovak Food Bank*



# Reducing food waste across the Tesco Group.

## BOOKER

Booker is leading the way for the wholesale sector when it comes to redistributing food. Booker works directly with FareShare's network of charities and Olio's Food Waste Heroes in collaboration with the food-sharing app Foodiverse.

Through the FareShare Go programme, Booker sites are matched with charities and community groups in the local area which collect the items and turn them into food parcels or hot meals for the people they support. Olio's Food Waste Heroes also collect food directly from Booker, which is then added to the app for people in the local area to collect.

Since 2021, Booker have donated over 12.5 million meals by working with local charities to redistribute surplus food. In 2023, they supported 730 Fareshare charities and communities and fed over 14,000 families via Olio's Food Waste Heroes.



In our One Stop business, we plan to halve food waste by 2027, taking steps including prioritising stocking products with a longer shelf-life and increasing the amount of food we redistribute using surplus food platforms including Too Good To Go and Olio.

In 2022, following a successful trial, One Stop partnered with Swedish food tech company Whywaste to help reduce food waste across stores. Whywaste software enables One Stop to discount products close to their sell by date at fair prices, helping customers save money when visiting stores.

The partnership builds on the work One Stop is already doing with Too Good To Go, which sees customers purchase food through the app at discounted prices at the end of the day to help save it from going to waste.

## Supporting our Business Customers



Working with Too Good To Go and the Magic Bag programme Premier, Londis and Budgens customers have saved more than 220 tonnes of food while supporting local communities with food reduced in price.

**Premier Londis Budgens**



# Looking to the future.

**Every Little Help Makes A Big Difference** is one of Tesco's core values, it's built into our DNA. When it comes to food waste, we want to make a difference, bringing together actions and the impact we've made to demonstrate how we all have a role to play in eliminating food waste.

Whether it's being the first UK retailer to voluntarily publish our food waste data, or bringing forward our target of halving food waste across our own operations by 2025, we are incredibly proud of all the steps we've taken so far. But the fact remains, food waste is a major obstacle in the climate fight.

We are open to new ideas and solutions to test and learn from. We want opportunities to collaborate with others, to create positive, impactful change. Based on what we've learned on our food waste journey so far, here's how as an industry, we could redouble efforts to eliminate food waste.

## 1.

**We need to continually move up the food waste hierarchy, ensuring as much food surplus as possible goes to humans or animals.** We will continue to use our place at the heart of communities to redistribute surplus food, ensuring nothing goes to waste. Studies by WWF have started to map out farm level and supply chain waste, and while the data is in its infancy, the initial signs show that there is room for more redistribution. Energy recovery is an important way of avoiding landfill, but it is not a solution for food fit for humans or animals. This is why we are committed to getting the balance right between surplus going to Anaerobic digestion and surplus being processed as food for animal feed, following the change of food surplus processor in the UK.

## 2.

**We need to embrace new technology, solutions, ideas and innovation.** We continue to be curious about how insects can be used as a natural source of both fertiliser and animal feed, as well as helping minimise food waste in our operations. The idea is simple, insects are fed food waste that we can't sell or donate, so we don't have to send it to anaerobic digestion, helping to cut waste and emissions.

With regulatory support we believe these protein-rich insects could present a viable alternative to soy-based animal feed, reducing the industry's reliance on soy and in turn, deforestation in habitats such as the Amazon. Adopting green innovations like this could be transformational in helping to create a more circular, lower carbon supply chain and help us achieve our commitment to halve food waste by 2025. We want Tesco to be at the forefront of innovation when it comes to food waste.

## 3.

**We all need to talk about food waste openly, and be transparent on this issue.** That means supporting the UN's Sustainable Development Goal 12.3 Target and working closely with suppliers, encouraging more growers to adopt the Target, Measure, Act framework while helping them to reduce on-farm food loss. This includes the Government supporting mandatory reporting of food waste. It is only through accepting there is a problem and knowing the impact it has, that we can truly collaborate as an industry and fix it, together.

## 4.

**We need to make reducing household food waste a collective national mission, between now and 2030.** We all eat, and we all waste more food than we'd like to. But we also all have the power to make change. The hard reality is that the majority of food waste happens at home. But with simple actions like meal planning, storing food correctly and using up leftovers, we can save money and cut food waste.

To find out more about our approach to reducing food waste, visit our website.

[www.tescopl.com](http://www.tescopl.com)



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