

Food surplus and waste reporting template

Please see the [UK Guidelines](#) for further information on completing this template.

Company name: Nestlé UK Ltd

Name of person completing the report: Andy Griffiths

Date completed: 30/04/2019

Summary

Reporting period (start date – end date): 01/01/2018 – 31/12/2018

Overall food waste in tonnes: 10,082

Food waste as a % of the product and ingredient handled by your organisation*: 1.278%

(Optional) Percentage of inedible parts included in total food waste tonnage:

* this should be tonnes food waste ÷ tonnes (food product produced or sold as intended + food waste + food sent to other destinations). If food tonnes cannot be measured, provide an alternative metric, such as % by value, and explain the method used.

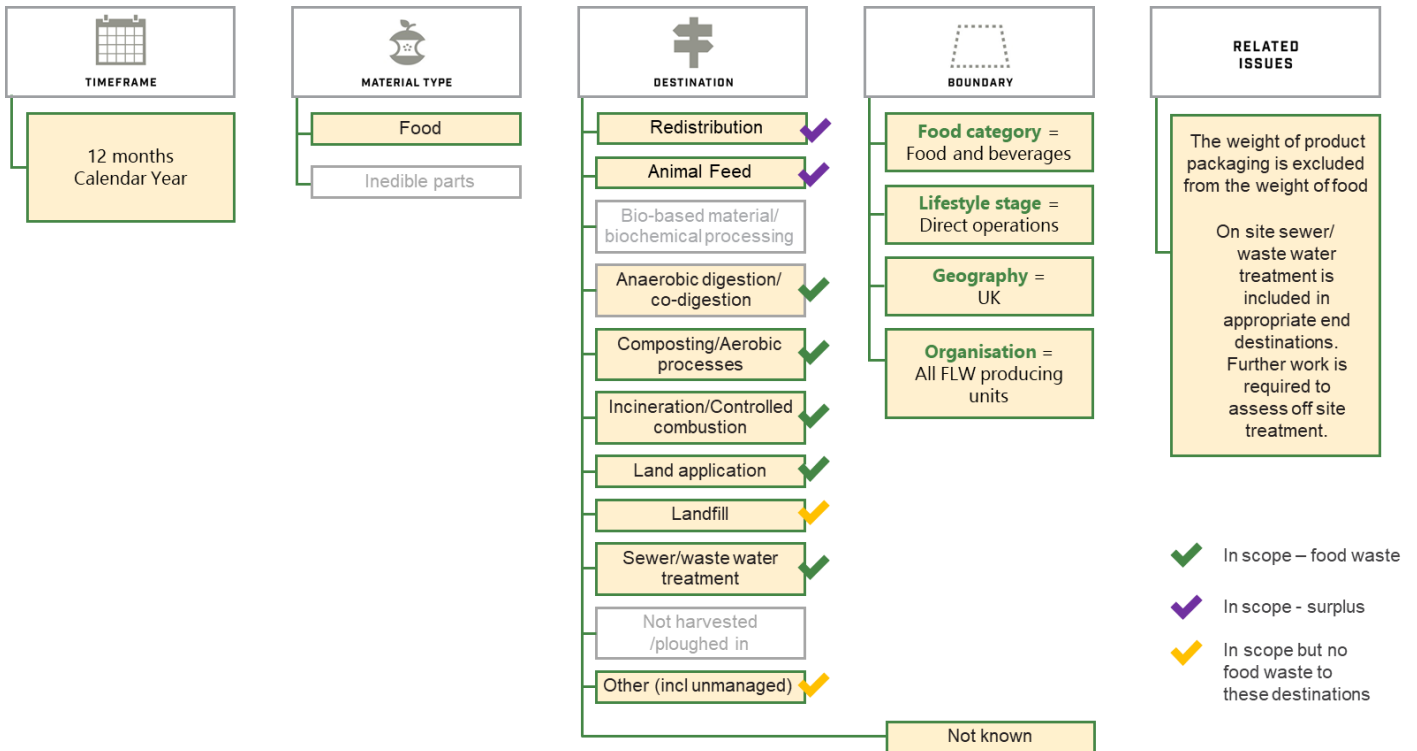
Destinations for food waste (tonnes or %)*:	Quantity	Unit
Anaerobic digestion / co-digestion	3,920	Tonnes
Composting / aerobic processes	461	Tonnes
Incineration / controlled combustion	149	Tonnes
Land application	5,552	Tonnes
Landfill	-	Tonnes
Sewer / wastewater treatment	-	Tonnes
Not harvested / ploughed in	-	Tonnes
Other (including unmanaged disposal)	-	Tonnes
Not known	-	Tonnes

* NB – the Dairy Processing Sector Guidance recommends reporting in both tonnes AND milk-equivalent

Other destinations (tonnes):	Quantity	Unit
Redistribution for human consumption*	402	Tonnes
Animal feed	13,911	Tonnes
Bio-based materials / biochemical processing	-	Tonnes
Not known	-	Tonnes

* It is important only to include here food that would have become waste if it had not been redistributed. Other donations to charities or sale to secondary markets should be excluded

Scope of the food waste inventory



Quantification methods and uncertainty

Guidance documents, or published data sources referred to:

Food Loss and Waste Standard, UK Measurement and Reporting Guidelines, Food Waste to Sewer Guidance

Accounting for water addition / removal:

Water content of sludge determined at site level and subtracted to reflect food waste equivalent in sludge

Sampling & scaling of data, or other means of gap filling:

Waste stream segregated by end destination and measured over weighbridge.

Summary of any significant exclusions within this data set:

Effluent where processed off site. Spent coffee grounds classified as by-product rather than inedible food waste.

Summary of reasons for data exclusions:

Need a more robust approach for determining food waste content in effluent streams

Summary of data uncertainties

Some food waste data may also include associated packaging weight, where difficult to assess.

Assurance and declaration

- Please tick this box to confirm that this report is based on the [Food Loss and Waste Accounting Standard](#) principles of Relevance, Completeness, Consistency, Transparency and Accuracy.

Has this inventory been formally audited, 3rd party reviewed or subject to any internal data checking procedures?

Yes, Internally verified. Reviewed by WRAP. Zero Waste for Disposal verified by Bureau Veritas.

Narrative (optional)

Food waste hotspots

Food waste hotspots identified through waste audit process and typically specific to individual site.

Actions to reduce your operational food waste

Application of 'Waste Not, Want Not' food waste audit and improvement process. Leverage of Nestle Continuous Excellence programme to reduce food waste at source.

Progress to date in reducing food waste and any factors significantly affecting results

Food waste performance:

2016 – 2017: 1.39% down to 0.82%

2017 – 2018: 0.82% up to 1.28%

A cumulative reduction of 8.23% since the baseline year 2016.

Increase in food waste levels in 2018 due to project commissioning issues at one of our sites, resulting in increased effluent load to the onsite treatment plant.

Surplus levels have reduced as food waste has been tackled at source. Redistribution levels anticipated to increase in 2019 by capturing part finished product in a format which enables repackaging for redistribution.

Actions to work in partnership with suppliers to reduce food waste

Sharing learnings and insights on food waste management with our peers.

Actions to help reduce consumer food waste

Working with WRAP/partners on the development of new consumer food waste initiatives and interventions.

