



As part of our vision to be a positive force for change, we've produced a series of factsheets to help our customers better understand sustainability issues, and what we're doing about them.

Overview

Food waste is one of hidden environmental impacts of the food industry, at every step of the food chain. In recognition of this, WRAP has established the [Food Waste Reduction Roadmap](#), which we're proud to support; we publicly report on our progress in food waste reduction as part of this commitment.

We also publicise WRAP's [Guardians of Grub](#) to our customers, as this campaign provides free training and resources to all sorts of foodservice outlets wanting to reduce food waste.



What's the problem?

Food waste accounts for approximately 6% of global greenhouse gas emissions (Our World in Data, 2021).

Staggeringly, about a quarter of the food globally produced ends up in the bin, which is a shocking waste of resources, not to mention a moral challenge given that many people globally suffer from food poverty. When that wasted food rots in landfill, it produces methane, which further contributes to climate change.

There are many factors impacting food waste which are beyond our control as a foodservice wholesaler, but we aim to play our part in overall waste reduction. Our targets and plans are below.

Our targets and plans

In 2021, we set a target to reduce our food waste by 63% between 2020 and 2030.

We report annually on progress against this in our sustainability report, but at the time of writing, we've achieved 33% reduction so far.

We've achieved this by:

- Maximising food waste avoidance by donating to FareShare
- Improving demand and supply forecasting
- Working on a project to reduce waste incurred via stock damage

In 2024, we were awarded Leading Food Partner status by FareShare for the third year running, in recognition of the food waste volumes donated. All of our local depots also have local or regional charities that they support i.e. through City Harvest, local food banks and soup kitchens. We also support a charity in Moldova 'Hope4' who provide food and drink to refugees from Ukraine.

As a business we're focused on reducing our product damages, by improving our handling and storage, and working with our suppliers to improve their product packaging. We also review how we sell products and reducing the amount of products we 'split' from outer case.

What can you do?

Use free resources and tools available to help you:

Check out www.guardiansofgrub.com

Join WRAP's Food waste reduction roadmap:

[Food Waste Reduction Roadmap | WRAP](#)

Target, measure and act:

It's easy to assume you haven't got a problem, if you haven't measured or you don't know what's going on in your business. Why not have a campaign and focus on measuring waste at all stages in your operations (storage, kitchen waste, plate waste) and see where it can be tackled?

Check out our resources:

Our Unlock Your menu campaign contains lots of useful advice around cutting waste and saving costs - [Food Menu Engineering Tips | Unlock Your Menu | Bidfood](#)

Share your feedback

We hope you find this fact sheet helpful, we'd love your feedback using the QR code or by clicking [here](#)

