Tackling Food Waste – Tesco Ireland.

Andrew McGregor – Head of Sustainability, Tesco Ireland



Our Approach.

In our operations and with suppliers.





Target, Measure.

Halve food waste in own operations by 2025

Brought forward from 2030 Executive pay performance target No food safe for human consumption to be wasted

Redistribute edible surplus

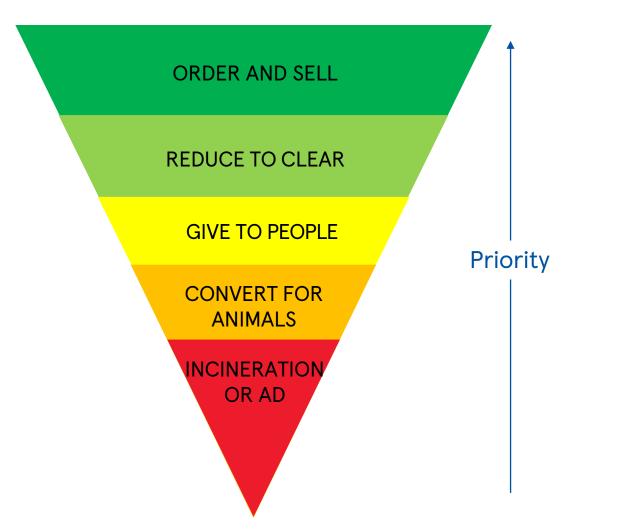
Halve food waste with suppliers

In support of SDG 12.3 10x20x30



Act.

Tesco's food surplus hierarchy



Sell to customers

FoodCloud, Olio and Colleague Shop Pet food and animal feed

Energy Recovery from AD or incineration



No food to landfill in Ireland since 2009

Food Waste milestones.

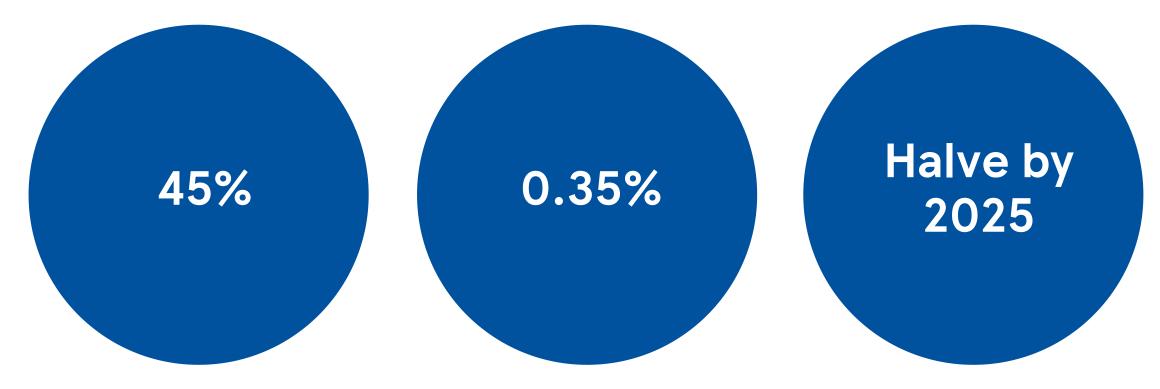
A decade of progress from farm to fork





Own operations results.

A few highlights



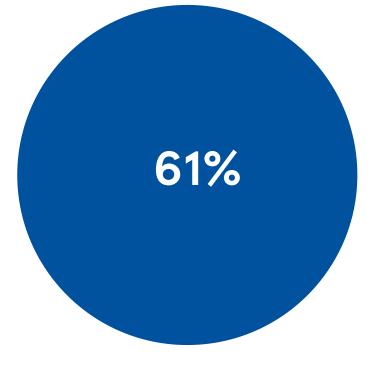
Reduction in food waste from Tesco operations Food waste as a percentage of food handled

Target accelerated to halve food waste from own operations



Supplier Programme Results.





Champions 12.3 10x20x30

Suppliers reporting reduction vs baseline year



Three little helps.

Crop Utilisation

- Use the whole crop across ranges.
- Perfectly imperfect, soups and ready meals.
- Bumper crop support: lceberg lettuce, strawberries, cherries, pumpkins, oranges, squash.

Tesco Exchange

- Matches suppliers who have too much of a product
- 3500 suppliers have access.
- Plus charities and Company Shop.

Hidden Waste report

- 3.3m tonnes go to waste before making it off farm. 25% of UK food loss and waste.
- Worth £1.8bn
- Advocating for TMA and a roadmap for change.



Thank you.

