





**FoodCloud**

**“Our vision  
is for a world  
where  
no good food goes  
to waste”**



## Bakery Waste

- **Scale of the problem**
  - Waste
  - Limitations of current outlets for surplus
- **Drivers of In Store Bakery waste**
- **Round table discussion and feedback**



**Scale of the  
problem**



## Bakery Waste

### **In store bakery waste accounts for around 1/3 of total surplus in store**

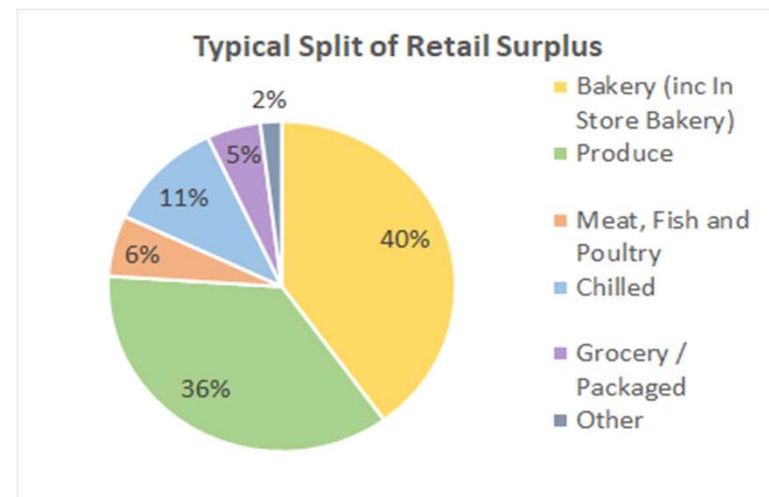
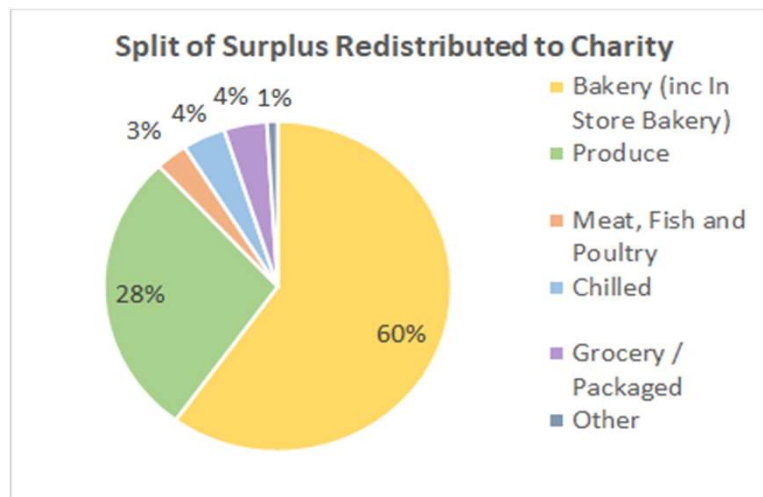
- Bakery can easily contribute for **>35-40% of total surplus** where an In Store Bakery operation is in place
- Bakery waste continues to be a main contributor to food waste in retail and has a **consistent waste profile throughout the supply chain**
- A strong In Store Bakery offer is key to **quality perception, the idea of freshness and connection to food**
- Bakery waste is also extremely prominent in the home with **24m slices of bread wasted in the UK every day**



## Bakery Waste

### Redistribution of surplus to charity is a great solution but this outlet is struggling to cope with the volume

- Many organisations will utilise In Store Bakery products but it is Produce and Protein that are the most valuable to charities
- In Store Bakery items can often be the mainstay to donations - this waste is most prominent in store and easy to donate

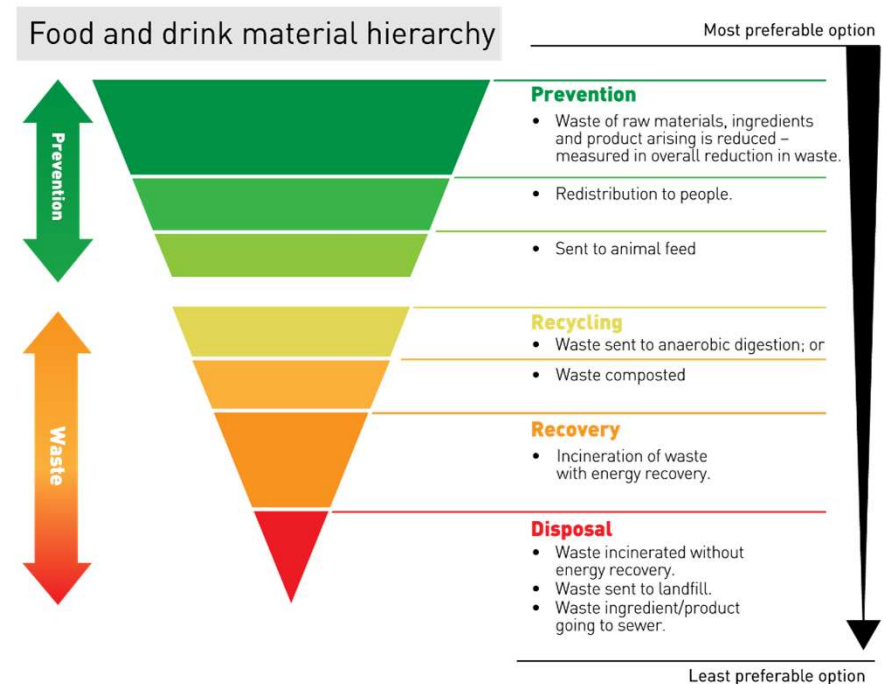




# Bakery Waste

## The aim is to follow the food waste hierarchy

- Converting In Store Bakery surplus to animal feed is a viable option
- Animal feed routes are strictly regulated
- If there is a well developed animal feed market there may be the opportunity to gain a small amount of income
- The nutritional value is lower
- Can be a complex process to manage





# Drivers of Bakery Waste





## Drivers of Bakery waste

### Availability and Abundance

- **Availability** can be achieved without a need for an **Abundant** display but may not result in the same expected sales
- The breadth of range, merchandising principles and space can have a huge impact on the volumes required for an **Abundant** display
- Striking a balance is key
- Should the levels of **Availability** and **Abundance** be consistent throughout the day?



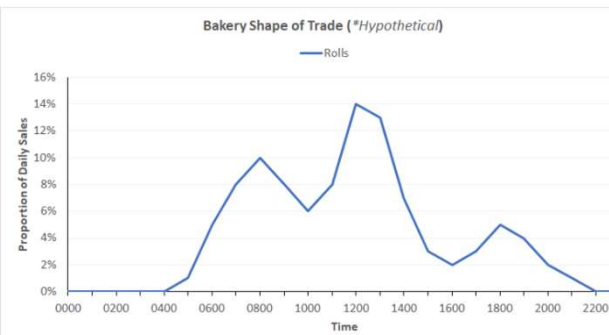
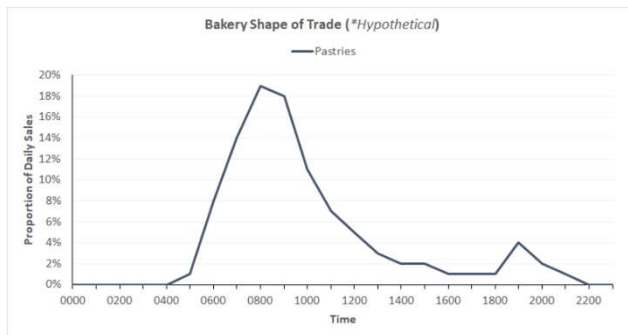
*\*spar.co.uk, about.sainsburys.co.uk*



# Drivers of Bakery waste

## Production

- Accurate forecasting and ordering of raw ingredients is required
- Production planning must consider:
  - Expected sales
  - Minimum display
  - Minimum batch sizes
  - Regularity of baking to maintain product quality





## Drivers of Bakery waste

### Waste Process

- **Short shelf life**
  - What steps can we take to extend code life?
- **To reduce or not?**
  - Can recoup value, often greater than the cost of production
  - In store Bakeries rely on great quality perception so any impact to this must be minimised
- **Re-use / redistribution**
  - Is there the opportunity to avoid Anaerobic Digestion / landfill

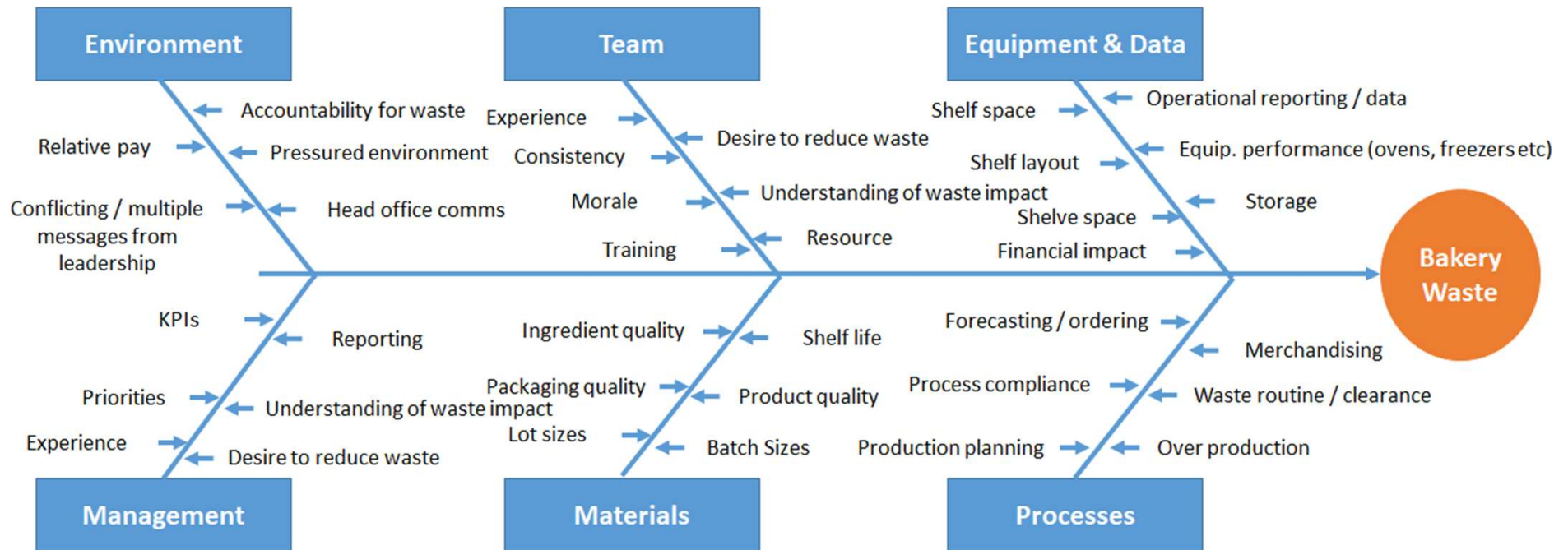


*\*marksandspencer.com, wrap.org.uk*



# Drivers of Bakery waste

## Possible operational impacts





# Round Table Discussion



## Round Table Discussion

- **In your experience, what are the main drivers of In Store Bakery surplus? (Complete exercise)**
- **What actions do we need to take in our own organisations to reduce the initial surplus and provide then provide more effective outlets?**
- **How can we create market wide actions - i.e. tackling the abundance throughout the day?**
- **What could be the possible role of ECR and this working group in tackling this problem?**



## Round Table Discussion

Group 1	Environment	Team	Equipment and Data	Management	Materials	Processes
1						
2						
3						
4						
5						
6						



## Round Table Discussion

Group 1	Environment	Team	Equipment and Data	Management	Materials	Processes
1 (Example)	2%	5%	13%	30%	30%	20%
2						
3						
4						
5						
6						