

Understanding food waste in the home: untangling the spaghetti

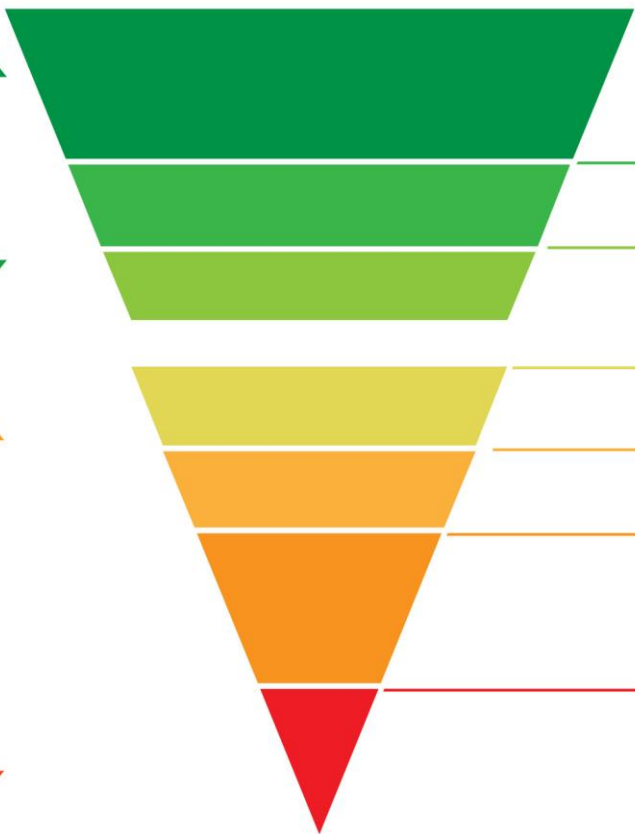
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Food and drink material hierarchy

Most preferable option



Prevention

- Waste of raw materials, ingredients and product arising is reduced – measured in overall reduction in waste.
- Redistribution to people.
- Sent to animal feed

Recycling

- Waste sent to anaerobic digestion; or
- Waste composted

Recovery

- Incineration of waste with energy recovery.

Disposal

- Waste incinerated without energy recovery.
- Waste sent to landfill.
- Waste ingredient/product going to sewer.

Least preferable option

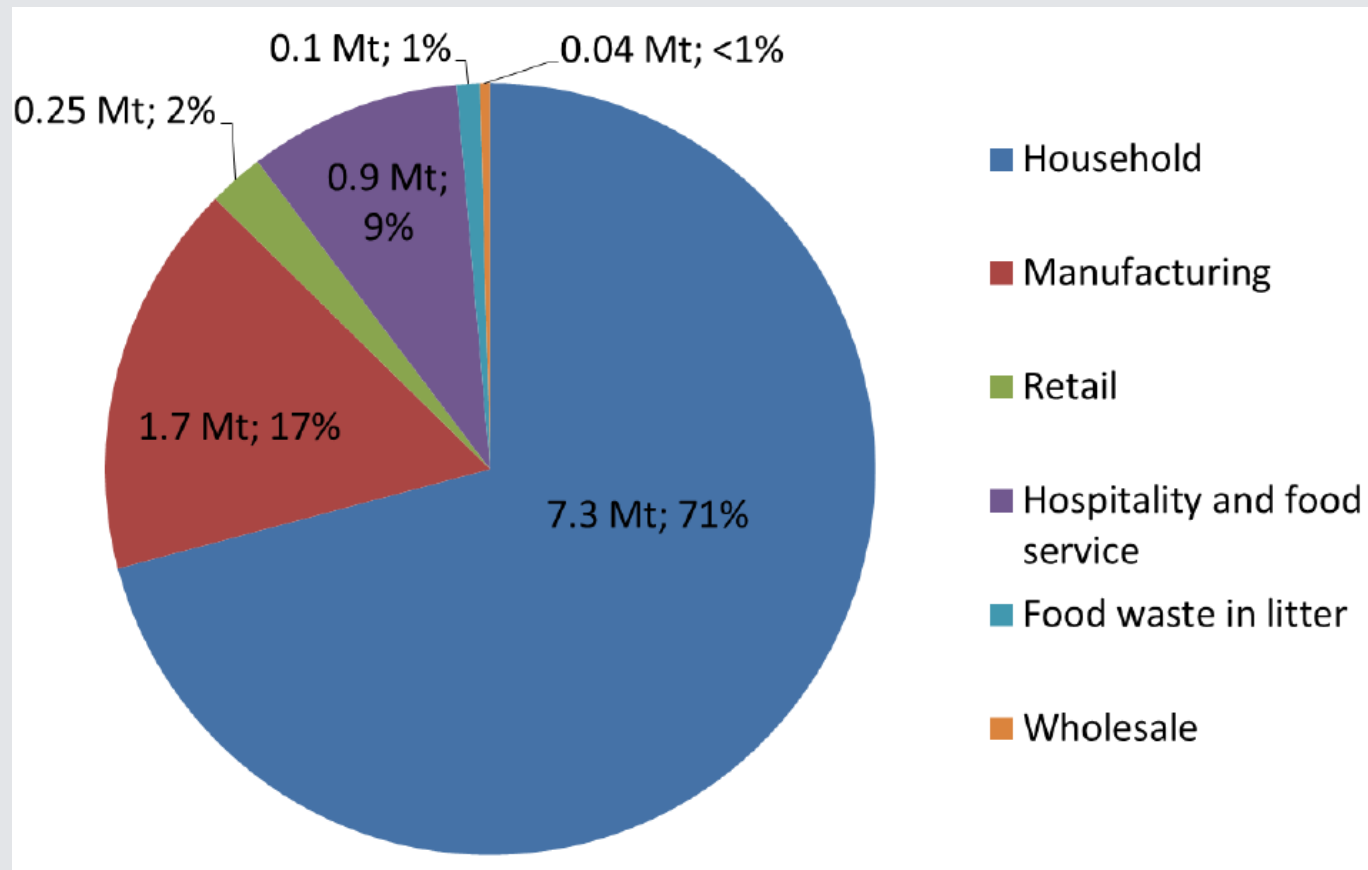


Impacts of food waste



- **Globally c. 1/3rd food production is lost or wasted**
- **UK: more than 10 million tonnes:**
 - Costs £17 billion
 - 20 million tonnes of greenhouse gas emissions
 - Large water and land footprints

Post-farm-gate waste in the UK (in millions of tonnes)

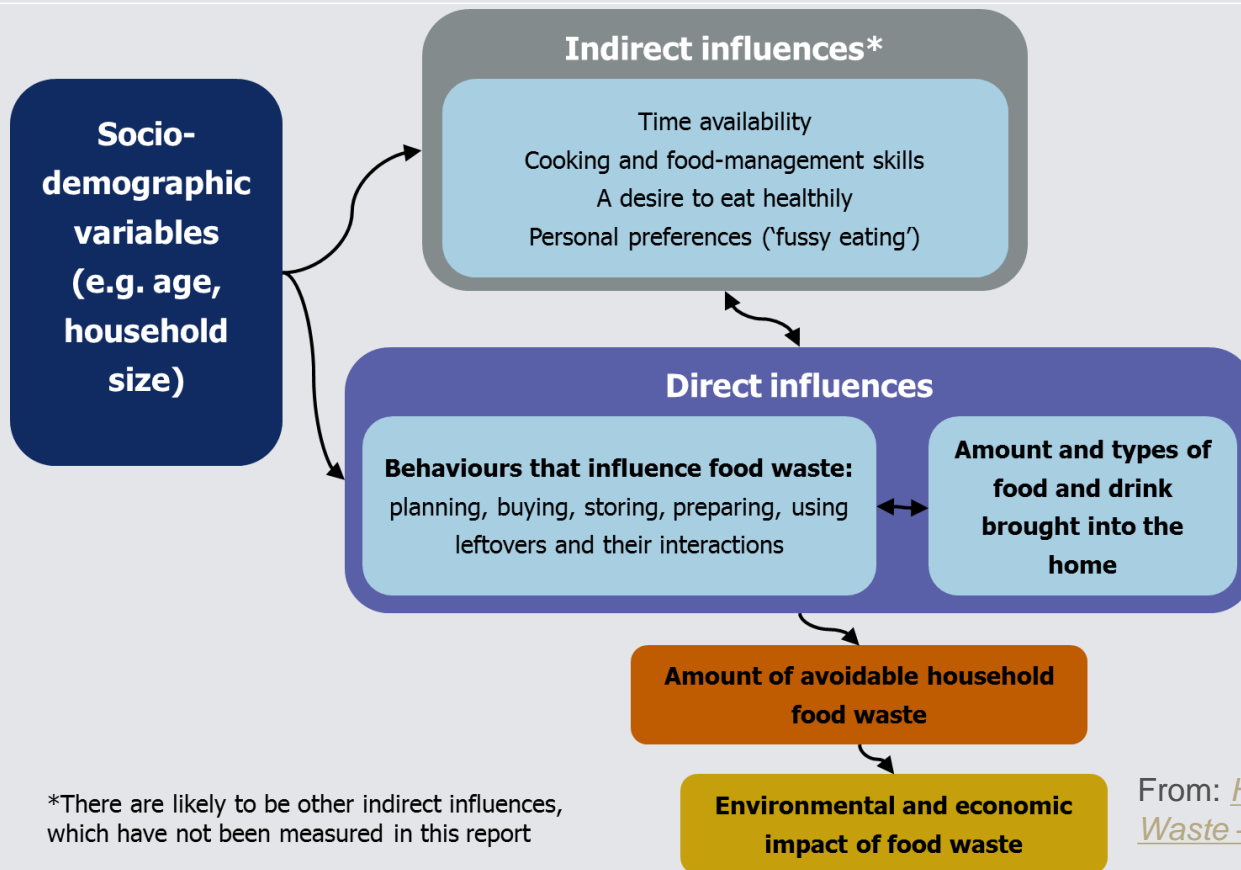


Complexity around wasting food in the home



- People don't set out to waste food
- Influenced by wide range of activities
- Each activity affected by many factors

A conceptual framework for food waste in the home



*There are likely to be other indirect influences, which have not been measured in this report

From: *Household Food and Drink Waste – A People Focus*

Implications of complexity



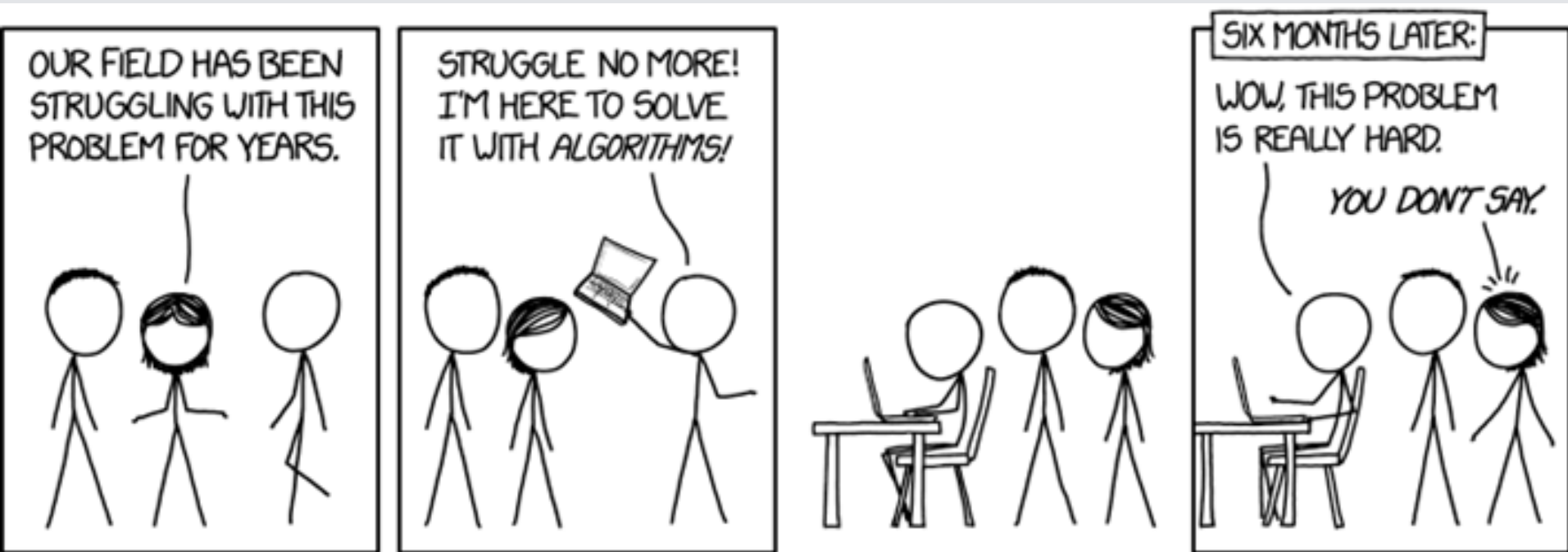
- Range of research techniques required
- ‘Systems’ focus (e.g. *The Milk Model*)
- Not always obvious what will lower amount of food wasted

Current challenges



- **What interventions reduce amount of food wasted most effectively?**
- **Cost-effective and accurate measurement of food waste in the home**
- **How does preventing food waste interact with other food-related topics (e.g. healthy eating)?**

How to avoid this situation...



Potential Collaboration



- RCUK policy internship scheme for PhDs – placements at WRAP:
<http://www.rcuk.ac.uk/skills/policy-internships-scheme/>
- Seed projects => something bigger

Handy Links



- WRAP's research and summaries on food waste: <http://www.wrap.org.uk/content/research-and-reports-handy-summaries-grocery-sector>
- WRAP's household food waste research: <http://www.wrap.org.uk/content/food-waste-resource-listing>
- 'Spaghetti Soup' paper: <http://www.sciencedirect.com/science/article/pii/S0921344913000980>
- Courtauld Commitment (voluntary agreement relating to food): <http://www.wrap.org.uk/content/courtauld-commitment-2025>
- Love Food Hate Waste (household food waste campaign): <https://www.lovefoodhatewaste.com/>

Summary



- **Food waste a critical issue**
- **For UK, household food waste dominates**
- **Complex issue – multiple-disciplinary research**
- **Challenges around understanding effectiveness of interventions, measurement & interactions**
- **Good opportunities for collaboration**

Thank you!



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