

Nestlé ensures edible food doesn't go to waste with redistribution initiative

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The partners are undertaking detailed site assessments to reduce waste at its source and to find ways that part-processed products can be redistributed rather than being used for animal feed or anaerobic digestion.

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The approach has social and environmental benefits whilst also hoping to reduce costs for manufacturers right across their supply chain and benefits the entire food sector.

Tested at a number of Nestlé's factories, the method is seen as an economically sustainable way for food manufacturers to tackle operational food waste.

Nestlé has been promoting food waste reduction with the aim of becoming a zero-waste business across its operations.

By the end of 2015, all of Nestlé's factories in the UK and Ireland have been operating with a verified zero-waste-to-landfill status.

The Waste and Resources Action Programme, a charity which operates under the name WRAP, works with governments, businesses and communities to try and improve resource efficiency.

Discussing the initiative, Andy Griffiths, Nestlé UK and Ireland's head of environmental sustainability said: "As a food manufacturer, we see food waste as a very important issue for business and society. To help us reduce and find good uses

for our surplus food we've been working with our partners to find innovative ways to address these issues in our supply chain but also to help the wider industry."

"By increasing the amount of food going through charitable redistribution, collectively we can make a significant impact and help people in need as well as reduce the environmental challenges associated with food waste," he added.