

Why and How to Measure Food Loss and Waste Version 2.0

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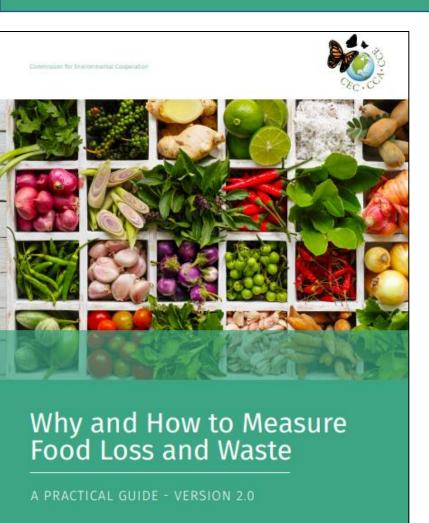
What's new in Version 2.0?

- Practical Guide Version 2.0
 - Updated, simplified guidance on your food loss and waste measurement journey
 - More detail on how to make the business case
 - More detail on how to "make the change" and convince colleagues to take action
- Business Cost Calculator
 - A new tool to help you see the potential savings of preventing food loss and waste
- Short Summary for Executives
 - Quick facts and tips to get your executive suite on board
- New Measurement and Prevention Case Studies
 - Eight great cases from businesses and organizations succeeding in measuring food loss and waste

Practical Guide – Version 2.0 Contents

- Why Measure FLW?
- The Business Case for FLW Prevention and Reduction
- Making the Change
- Setting Your Scope
- Determining Root Causes
- Selecting Key Performance Indicators and Identifying Impacts
- Sector-Specific Guidance
- Annex A: Methods of Measurement

Practical Guide – Version 2.0







Business Cost Calculator

- A downloadable Excel tool to help you develop a business case for your company or organization to reduce food loss and waste
- Calculates your cost of food loss and waste/day and the potential savings that could be realized by various reduction activities
- Available in English, Spanish and French

Business Cost Calculator (cont.)







FOOD LOSS AND WASTE BUSINESS CASE COST CALCULATOR

KEY

Please complete gray cells	
Yellow cells are completed automatically	

1) Organization

Organization name	(enter organization name)
Organization type	
Local currency	Mexican pesos
Unit of measurement	kilograms

Business Cost Calculator (cont.)

2) FOOD LOSS AND WASTE (highlight a column heading to learn more)

Food category e.g. "All food" or specific items such as "Apples", "Carrots", "Peaches" etc.	Estimated value of food (per selected unit)	Currency	Estimated amount lost or wasted per day (per selected unit)	Unit of measurement	Cost of FLW per day (in local currency)	% of total FLW (in economic value)
Carrots	25.00	Mexican pesos	4.00	kilograms	100.00	8.51%
Pears	75. <i>00</i>	Mexican pesos	3.00	kilograms	225.00	19.15%
Oranges	50.00	Mexican pesos	2.00	kilograms	100.00	8.51%
Flour	75. <i>00</i>	Mexican pesos	10.00	kilograms	750.00	63.83%
Total	225.00		19.00		1,175.00	100.00%

Business Cost Calculator (cont.)

3) PROPOSED SOLUTIONS TO REDUCE FLW AND RESULTS (highlight a column heading to learn more)

Proposed Solutions	Cost of Solution	Currency	% of FLW affected by this solution (in economic value)	Estimated reduction in Food Loss and Waste, if known (%)	Food Loss and Waste reduced per year by mass/weight	Unit of measurement	Economic value of Food Loss and Waste reduced per year	Payback period (Years)
Smart Fridge	50,000.00	Mexican pesos	56.25%	30%	13,858.59	kilograms	72,372.66	0.69
Employee Training	25,000.00	Mexican pesos	100.00%	15%	12,318.75	kilograms	64,331.25	0.39
New Inventory Software	20,000.00	Mexican pesos	100.00%	5%	4,106.25	kilograms	21,443.75	0.93
Total	95,000.00			_	30,283.59		158,147.66	

Short Summary for Executives

- Makes the case why businesses should be tackling food loss and waste
- Distills the main points of the guide down to 2-3 slides to illustrate the opportunities associated with measuring and preventing food loss and waste
- Great for internal presentations and conversations as well as for explaining to others why your business is prioritizing food loss and waste prevention
- Available in English, Spanish and French

Food loss and waste – why and how it matters for your business



The North American economy wastes about \$278 billion worth of food each year. That means your business can save money and operate more efficiently by cutting food waste in your operations.

Reducing food loss and waste can:



Save your business money



Preserve natural resources



Help feed those in need

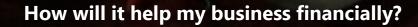
Measuring and reducing food loss and waste is good for business, people, and the planet – and it's easier to do than you think.

Food loss and waste - why and how it matters for your business



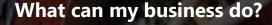
What are some common causes of food loss and waste within food businesses?

- Food is damaged or spoiled
- Equipment failure
- Portions too big
- Food expires before sale
- Inefficient manufacturing processes



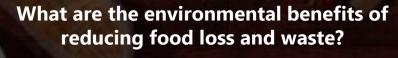


- Raw material costs for food and ingredients increase over time
- Profit margins in food production and sales are often thin
- Food that is lost or wasted instead of sold amounts to lost revenue, so reducing food loss and waste generates new income while also reducing disposal costs





- Measure how much food waste is generated
- Identify the composition and causes of this food waste
- Estimate the amount of food waste that can be prevented
- Calculate the true cost of food waste to your business
- Identify and implement practical solutions to reduce food waste
- Track performance and savings in reducing food waste
- Continually improve over time





- Reduced greenhouse gas emissions
- Less land needed for landfills
- Lower consumption of resources, including energy and water

How will it help my business reputationally?



- Investors and customers are increasingly environmentally and socially conscious when choosing a business to support
- Preventing food waste optimizes operational efficiencies, which can attract investors and shareholders
- Communicating measures to reduce food loss and waste can help to build brand loyalty over time



How can I get started?

Check out the CEC guide "How and Why to Measure Food Loss and Waste" at the link below, and explore the case studies, tips, tools and other resources available to help you on your food loss and waste reduction journey.

Visit www.cec.org/flwm to learn more!

Case Studies

- Real cases featuring businesses who are realizing the benefits of measuring and preventing food loss and waste
- Examples range from across the food supply chain, including businesses and nonprofits
- Gives detailed explanations of what worked for these companies and organizations, so that you can learn from them and implement their lessons into your own food loss and waste measurement and prevention efforts

Case Studies



Bimbo Canada



Bruized



The Spent Goods Company



Smithfield Foods



San Diego Food System Alliance



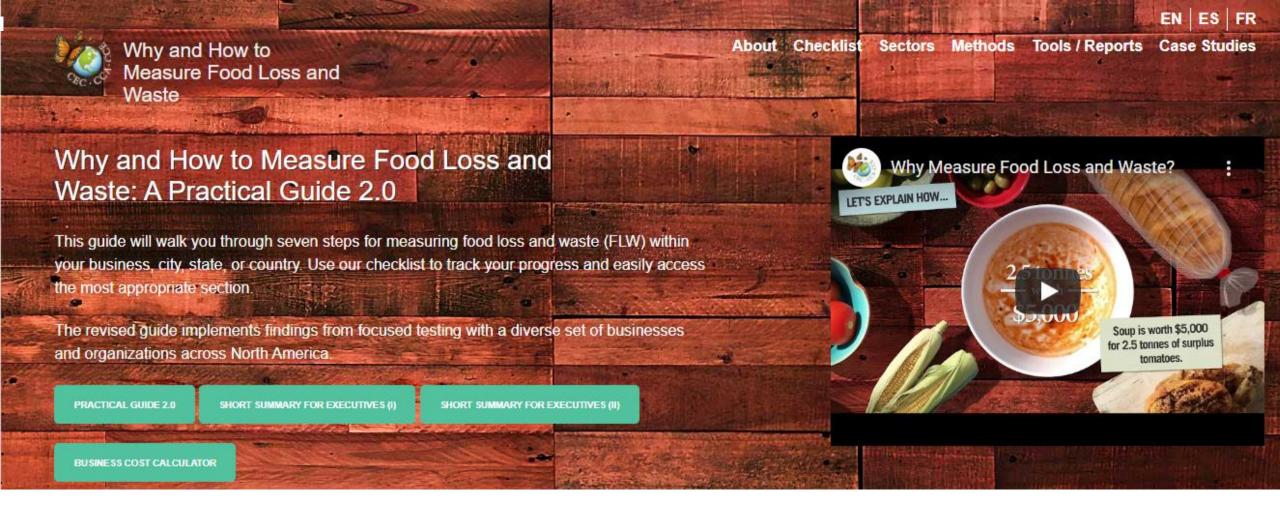
Recycle Leaders, Loop Closing and Soilful, Washington, DC



Los Trompos (Coming Soon)



CEDO Centro Intercultural para el Estudio del Desarrollo de Desiertos y Océanos (Coming Soon)



English: www.cec.org/flwm

Español: www.cec.org/flwm/es

Francais: www.cec.org/flwm/fr

Many Thanks

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