



BEEF WATCH

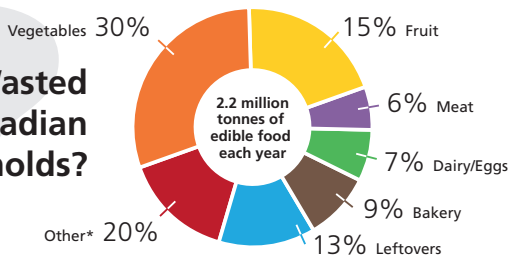
FOOD WASTE

THIS BEEF WATCH EDITION WILL FOCUS ON THE TOPIC OF FOOD WASTE IN CANADA.

FOOD WASTE: AN IMPORTANT ECONOMIC AND ENVIRONMENTAL ISSUE IN CANADA AND THE WORLD The National Zero Waste Council and the Strategy 2022-2025

The National Zero Waste Council (NZWC) is a group of diverse organizations working on waste prevention strategies. Key private and public sectors including the Canadian food industry, the government as well as retail and food service members have representatives in the Management Board of the NZWC.⁽¹⁾ In Canada, the NZWC believes that approximately 58% of the food produced in the country is lost, with the average household wasting 79 kilograms per year. In Canada, there is significant waste of different types of foods. The most prominently household food waste products by weight are Vegetables (30%); Fruits (15%); Leftovers (13%); Bread and Bakery (9%); dairy and eggs (7%) while meat products (6%) have the lowest rate of waste in Canada.⁽¹⁾

What is Wasted in Canadian Households?



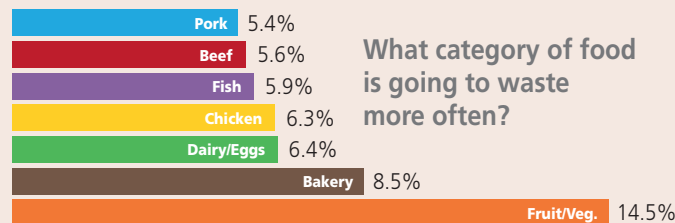
Source: National Zero Waste Council, 2022.⁽¹⁾

From the environmental standpoint, a study by Environment Climate Change Canada (ECCC)⁽²⁾ estimates that food makes up about 23% of the total waste sent to landfills in Canada each year. Biodegradable waste, such as food, is the source of landfill methane and efforts to mitigate food waste will be helpful on the environmental front as well. In fact, a Grocery

Second Harvest Awards Action Plan

Second Harvest is a food waste mitigation initiative that aims to reduce hunger, supporting sustainable environmental initiatives through food redistribution, research, awareness and education. Approximately thirty-two per cent or the equivalent of 11.2 million tonnes of edible food that was going to waste is now helping people in need. At a gala event on February 16th, 2023 in Toronto, Second Harvest awarded Sobey's Canada with the Food Partner of the year prize while Artic Co-op and Loblaw received the No-Hunger awards.⁽⁵⁾

Consumer Perceptions*



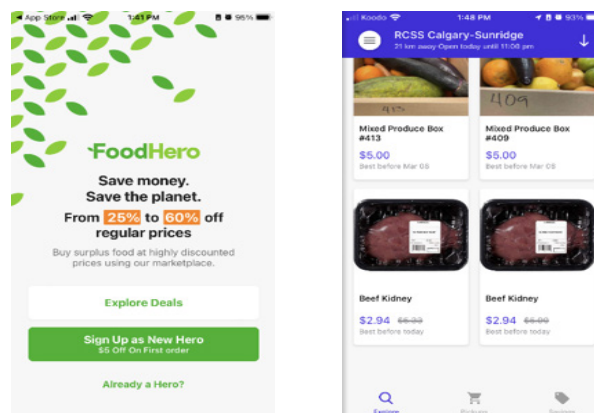
What category of food is going to waste more often?

Waste (%)

The results of a survey (*) with one thousand consumers shows that Canadians underestimated waste from vegetables while bakery, dairy and eggs, fish, poultry, pork and beef were estimated more accurately.

Food waste reductions in the retail sector

Sobey's Canada has implemented an innovative "OurPart"™ campaign to rescue food, prevent waste and help to redirect food surplus to communities across Canada. In this project, Sobey's offers Food Rescue tips on social media using #FoodRescue.ca in twitter and with the FoodHero™ app.⁽⁶⁾



Loblaw launched the Flashfood™ app⁽⁷⁾ which connects the retailers to the customers with offers of produce, meat, fish, bread, dairy and pantry staples nearing their best before date and often marked down by at least 50 per cent. Some items last for weeks, if frozen or cooked. Others have a day or two left. Flashfood™ reportedly has kept more than 13.5 million kilograms of food out of landfills and saved users a collective \$90 million.

Additional Resources

- (1) National Zero Waste Council, Zero Waste in Canada, 2022.
- (2) ECCC, National Waste Characterization Report, 2020.
- (3) Where are grocers in the war on food waste?, May 27, 2021

- (4) Retail Insider, A Grocer Code of Conduct is finally coming to Canada, January 16, 2023.
- (5) Second Harvest unveils winners of first Food Rescue Awards, February 24, 2023.
- (6) Food Rescue | Sobey's Food Rescue - Sobey's Inc. , March 2023
- (7) Apps for dinner - Waste & Recycling, August 1, 2019