





Food waste, a collective challenge in the retail

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About me & my work @ Carrefour Belgium









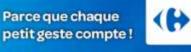












Votre Carrefour accepte vos sacs à vrac et boîtes!



Nous yous proposons également des sacs et boîtes réutilisables.

Pour votre sécurité, nous nous réservens le droit



de refuser les contenants propres, secs ou adaptés.

* Zéro déchet

Cleaning

Combating waste



Carrefour is combating food waste

Our food is precious – it has value and we respect what it's worth

- •Selling products with short <u>use-by dates at lower price</u>
- •Extending the use-by dates on some products or remove dates
- •Giving away everything that can be given away more than 15 years collaboration with the Food Banks & local associations set up to tackle poverty– www.bourseauxdons.be
- •Working with Too Good To Go & Graapz & ...Food Win

In stores: concrete initiatives every day / other solutions (receipies ..soup / bodding..)

The waste is recycled

Still EATABLE

Cannot be sold nor given away

- •Energy is produced from biomethane
- •Meat & Fish = > category n°3 (OVC 03) = Petfood

The goal is to recycle all waste



Anti-food waste = > solutions - Illustrations

Still EATABLE











Cannot be sold nor given away







Others solutions ... removed dates (LAW) (AR 13 September 1999)

Legal for hard candies – sugar – vinager – salt ...











Conclusion

- •Every type of "waste" has its destination
- PRIORITY: Giving to the people who need it
- •Selling products with short <u>use-by dates at discounted price</u>
- •Focus on HYGIENE shops are not recycling centers
- **•PREVENTION**



THANK YOU



