



AIBI PRESS RELEASE

Food Waste Reduction in Bakery Production

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AIBI welcomes highly all initiatives of the European Commission and European Parliament to put "Minimisation of Food Waste" as a political priority on the European agenda and is working actively in the Working group Food Waste of the Advisory Forum of the Food Chain. The "Every Crumb Counts" event on 25 June 2013 is a step in the right direction by Europe's food industry to tackle this important issue. The cooperative and holistic approach is highly appreciated in order to find common solutions to reduce food waste along the food supply chain.

Bread is the healthy basis of every day meals all over Europe. The importance of bread is shown through the huge daily global consumption, which results in inevitable waste. There is the need to minimise food waste at all points along the food chain.

What is food waste?

There is no harmonised definition of food waste in Europe leading to confusion around the definition of the expressions 'food waste' or 'food losses' and 'bio-waste'. Loss and wastage can occur on all steps in the food supply chain – place of production, point of sale and households. Without a clear definition, there is also not much data available on bread losses in Europe.

- Recommendation: to find common definitions of food waste and a harmonised collection of statistical data at EU and international level.

Bread losses at factory and in retail:

Products at baking plants which cannot be sold are less than 1 %. Almost all of this material is used as animal feed or as bioenergy.

In the European countries the "return bread" ratio at the level of sales points as varies considerably. There are some countries (Belgium, France) with a zero % of return bread – other countries (Germany, Greece) indicate a range from 5 – 10 %. A large part of the bread which cannot be sold at retail level and is in a perfect product quality state can be reworked (croutons, crumble etc). The largest part however will go to animal feed or bioenergy. While a small proportion goes to landfill, it is our aim to have zero bread to landfill.

- Recommendation: Understanding the causes of food waste and food losses in greater detail. Focus on improvements of production processes to avoid unnecessary losses and keeping the high hygienic standards in the food production process.

Possible solutions to reduce food waste:

Waste can be reduced by means of smaller SKU (stock keeping units) in volume and/or quantity, an increased activity of bake-off, extended shelf life of products and raising awareness and information to the consumers.

Constraints:

Constraints could arise from legislation (e.g. requirement to sell bread at specific weights) and cultural and standardisation constraints (consumers traditionally buy specific types/weights of bread). The product is offered in too big portions or the consumer makes impulse purchases (people may be attracted to buy more than they can eat). There are financial constraints through a lack of investments and innovation by industry.

What AIBI and AIBI members are doing?

AIBI has already started in the recent years to inform and to highlight the importance of this issue and to raise awareness among members. It is a priority on the agenda of the AIBI Board and AIBI members are willing to participate to reduce food waste in the bakery chain. AIBI is active member in the EC Working group on food losses of the Advisory Forum of the Food Chain

http://ec.europa.eu/food/food/sustainability/stakeholders_en.htm

About AIBI AISBL

AIBI aisbl (Association Internationale de la Boulangerie Industrielle) is the major International association of plant bakeries. AIBI is formed of 16 national plant bakeries associations including Turkey and Russia and representing more than 2100 plant bakeries producing more than 41 Mio tonnes of bread per year. It represents the interests of its member vis-à-vis the European institutions in Brussels.

For further information, please contact:

AIBI Secretary General Susanne Döring

Grand Place 10

1000 Bruxelles

Tel.: 0032-2-361 1900

sd@aibi.eu

www.aibi.eu