Transitioning to a zero waste strategy in the food sector in Mauritius
1/3 of the food we produce is wasted!
In Mauritius, food is the 1st source of waste.

*Food waste* in Mare Chicose

*Assises de L’Environnement, Ministry of Environment, 2019*
Wasting

279 kilos of food every minute

has huge consequences
It’s an **ethical** problem when

**24.3%**

of children suffer from **malnutrition**

*National Nutrition Plan 2009*
It’s an economical problem when Rs 3 billion are lost every year because of food wastage.

*Calculations based on $468 per ton of food*
It’s an **environmental** problem when

**28% of global land**

is used to produce

food that is then wasted

*FAO*
What are the steps to transition to a zero food waste strategy?
Let’s not reinvent the wheel

Prevent

Feed people

Feed animals

Compost or Energy

Landfill
Have a National Food Waste Strategy

Set a financial funding commitment over 24 months to:

1. support an independent organisation that will develop an implementation plan and a monitoring and evaluation framework

1. have a National Food Waste Baseline to monitor and track progress
An example of the baseline calculation

**Farms**: 17M Tons (21% | $14B)

**Manufacturing**: 11M Tons (14% | $35B)

**Consumer-Facing Businesses**: 23M Tons (28% | $201B)

**Homes**: 30M Tons (37% | $158B)

80.6M Surplus Food Tons

- Trimming & Byproducts: 19.3M
- Excess: 18.8M
- Not Harvested: 13.9M
- Spoiled: 11.4M
- Date Label Concerns: 8M
- Mistakes & Malfunctions: 3.8M
- Food Safety: 2.1M
- Other: 1.9M
- Buyer Rejection: 1.4M
Based on the strategy, what actions could be put into place?

**Laws**

1. Change the date labeling law
2. Put in place a liability protection for food donations
3. Enable **deduction** of value of food surplus donations **from CSR**
4. **Ban** businesses from throwing away edible food
5. Increase **landfill fee**
6. Clarify guidance on food safety for donation
The primary cause of food waste in Mauritius is that there is no difference between the expiry date & best before date.

*Based on a survey where 65% of food companies, totaling Rs 45 billion in turnover, said so.*
### We are late with regards to developed countries

<table>
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<tr>
<th>Country</th>
<th>Nationally Standardized Date Label Law or Policy</th>
<th>Clear Distinction Between Quality-Based and Safety-Based Date Labels</th>
<th>Express Permission to Sell or Donate Past Quality-Based Date</th>
<th>Nationwide Consumer Education Campaigns</th>
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</tbody>
</table>

Over 40 brands now signed up to Too Good To Go’s initiative to tackle date label confusion

The campaign launched last year has seen a lot of positive outcome with many brands taking part.

Food waste: How the campaign to ditch ‘Best Before’ labels is heating up

Danone targets food waste by ditching yogurt expiry dates

By Andy Byrne  | 20 May 2019 | Served: 30 May 2018 | 22:24

French dairy giant Danone is rolling out changes to its yogurt pot labelling in an attempt to help tackle food waste.

‘Best before, often good after’: Unilever adopts anti-food waste labels on food packaging

By Flora Southey  | 13 Sep 2019 | Last updated on 13 Sep 2019 at 13:41 GMT
Changing date labels could reduce food waste by nearly 25%!!!

*Based on the average responses of a survey realized with Mauritian food companies, totaling Rs 45 billion in turnover.*
Its’ Impact?

73 million meals*

equivalent potentially saved

- decreasing food insecurity
- boosting social security
- increasing productivity

*25% reduction x 146 662 000 kgs x 2 (as 1 meal = 0.5 kilo)
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Example

The Good Samaritan Food Donation Act in the US protects donors and recipients against liability.

THE BILL EMERSON GOOD SAMARITAN FOOD DONATION ACT:
PROTECTING AMERICA’S FOOD DONATIONS

THE LEGISLATION

The Purpose of the Act: To encourage the donation of food to nonprofit organizations for distribution to those in need and remove concerns around liabilities.

WHO IS PROTECTED?
The Bill Emerson Good Samaritan Food Donation Act, or "Good Samaritan Act", is federal legislation that protects both donors and recipients against liability as long as there has been no gross negligence and/or intentional misconduct.

Protection applies to all financial structures (individuals, corporations, partnerships, organizations, associations, non-profits, and government entities) as well as all sectors of the food industry (wholesalers, retailers, restaurateurs, manufacturers, farmers).

WHAT IS PROTECTED?
The Act protects products that meet all quality and labeling standards imposed by federal, state and local laws and regulations even though the food may not be "readily marketable due to appearance, age, freshness, grade, size, surplus or other conditions".

This includes:

- **Dry, Refrigerated and Frozen Food**
- **Grocery Products** (i.e. paper towels, dish soap)
- **Health and Beauty Aids** (i.e. shampoo)
- **Over-the-Counter items** (i.e. first aid supplies like bandages)
- **Fresh Produce**
- **Prepared Foods & Perishable Goods** (i.e. excess food prepared for a banquet, but not served -- like trays of lasagna or pots of soup)
- **Semi-finished Product** (i.e. Misshapen meat patties for frozen meals, bulk ingredients like excess cereal for granola bars, or undersized frozen vegetables)
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**Government investment**

1. Fund national awareness campaigns
2. Finance studies on food waste
3. Support food waste awareness programs in schools
4. Finance costs of donating agricultural products to charities
5. Fund food recycling infrastructure such as composting
6. Fund for donation storage and capacity
WRAP awareness campaign

28% food waste reduction in the UK!!!
Based on the strategy, what actions could be put into place?

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**Private initiatives**

1. Create “imperfect” product lines
2. Upcycle byproducts
3. Track food waste and its source
4. **Train** employees
Intermarché

Imperfect Campaign

MISS MAI
TOUJOURS PARTANTE POUR UNE SALADE DE FRUITS.
Based on the strategy, what actions could be put into place?

Private initiatives

1. Create “imperfect” product lines
2. Upcycle byproducts
3. Track food waste and its source
4. Train employees
Marmite

Example of a successful by product
Based on the strategy, what actions could be put into place?

Private initiatives

1. Create “imperfect” product lines
2. Upcycle byproducts
3. Track food waste and its source
4. Train employees
We train employees on food waste reduction practices
Our mission

WE SAVE FOOD to empower people and protect our planet
We handle it all

We act as the intermediary between companies having food waste and we redistribute it to NGOs helping vulnerable people in Mauritius.
Since 2018, together with our partners, we have...

**Collaborated with**
- 120 NGOs reached
- 290 food partners

**Redistributed**
- Rs 86,485,852 in value
- 3,248,675 meals

**Saved**
- 812,114 KGs of food
- 1,394,264 in CO2
What we bring to companies?

- Free collection
- Full traceability
- One contact, hundred NGOs
- Brand Image
- Food Safety
- Employee Engagement

Logos of various companies are shown at the bottom of the image.
We support more than 120 NGOs all around the island.
At Rejuice, we celebrate things that make us different.
We raise awareness with children around food waste
Let’s make a change together