



foodwise

**Transitioning to a zero waste strategy
in the food sector in Mauritius**

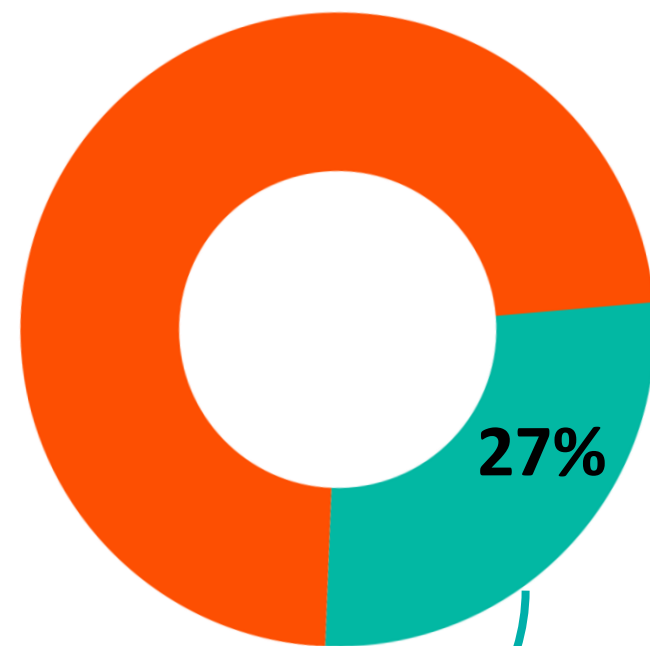


1/3 of the food we
produce is wasted !

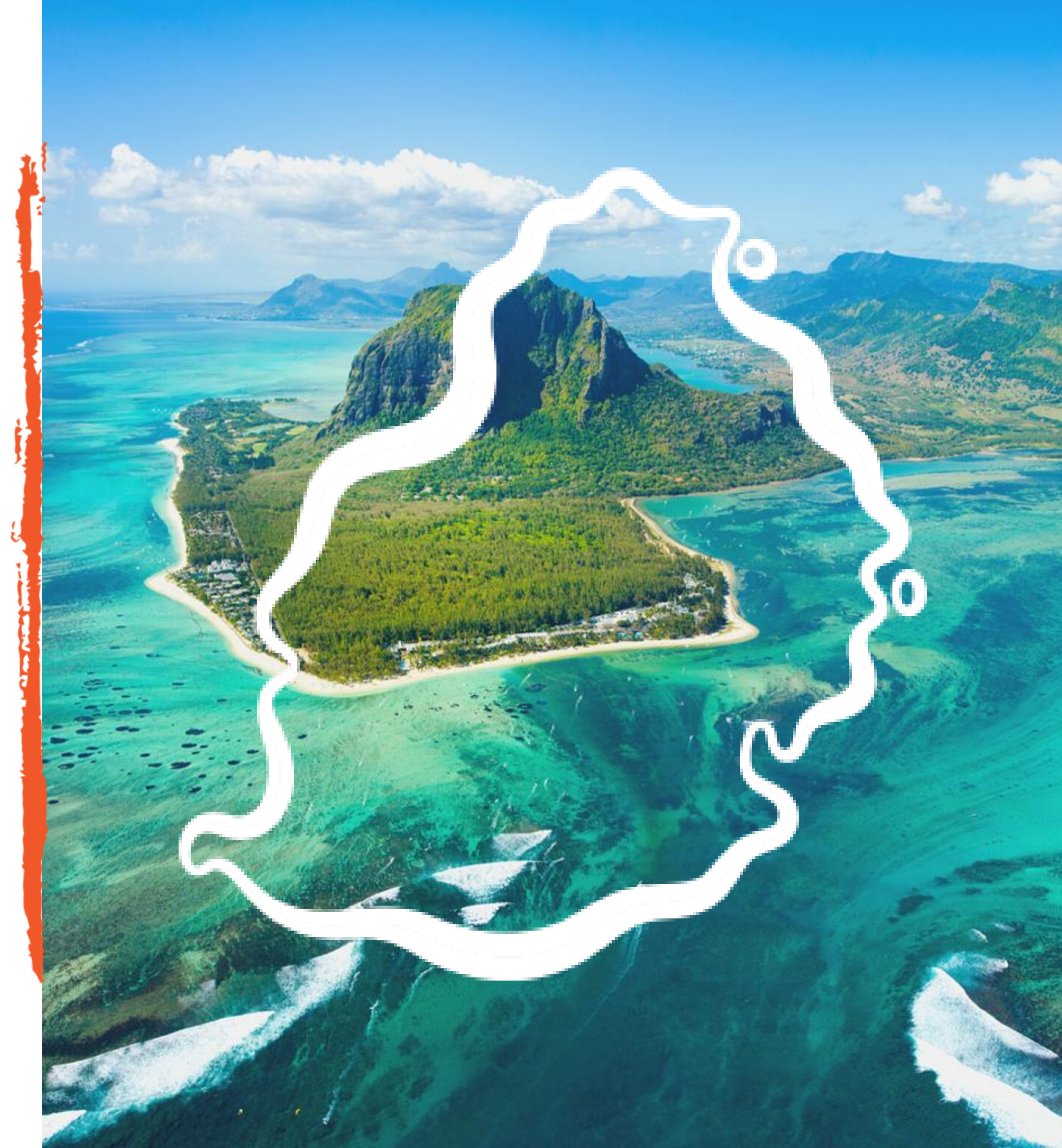


In Mauritius, food is the

1st
source of waste



Food waste in Mare Chicose





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Wasting

279 kilos
of food
every minute



has huge **consequences**



It's an ethical problem
when

24.3%

of children suffer from
malnutrition



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

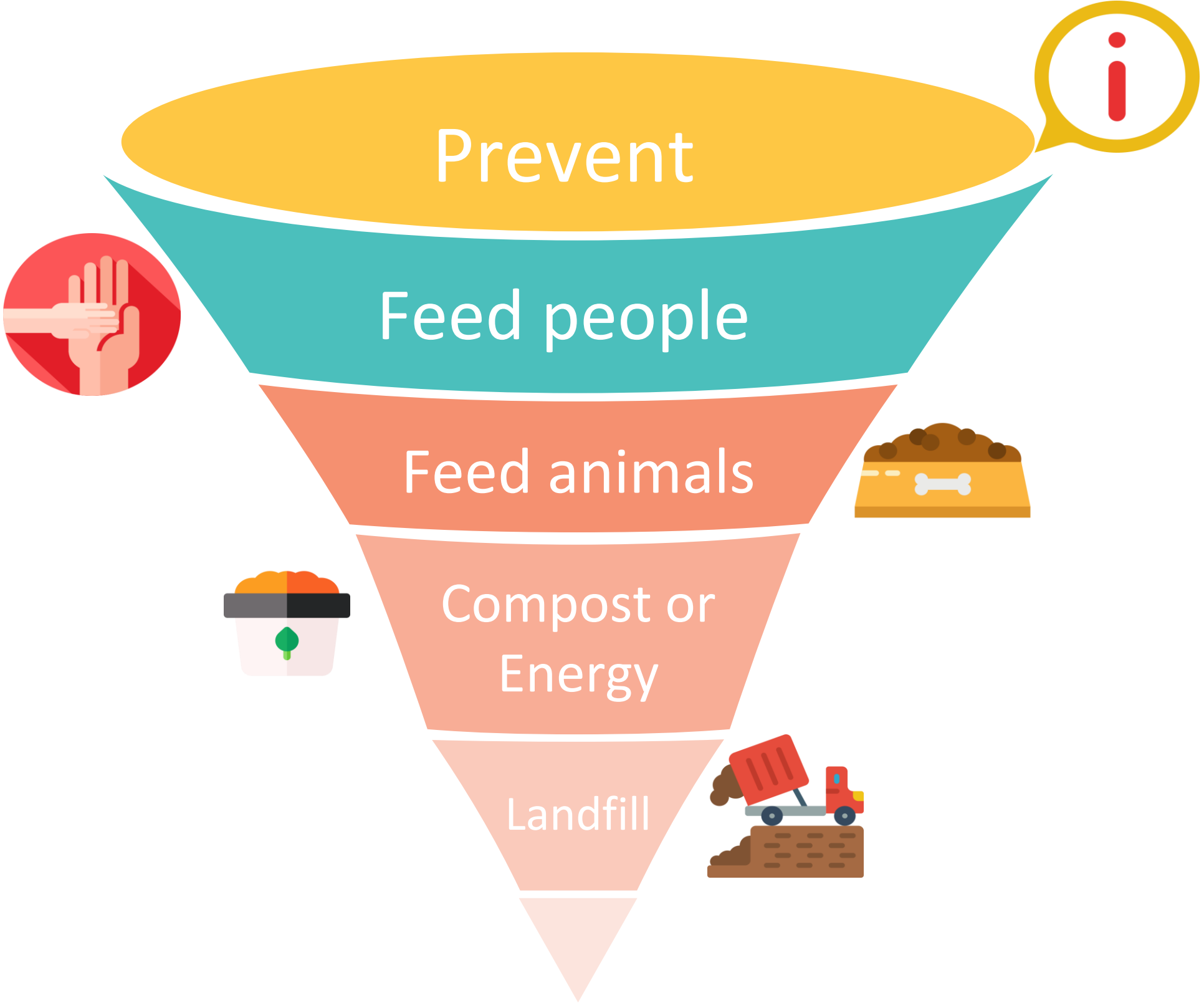
28% of global land

is used to produce
food that is then wasted



What are the steps to transition to a
zero food waste strategy?

Let's not reinvent the wheel



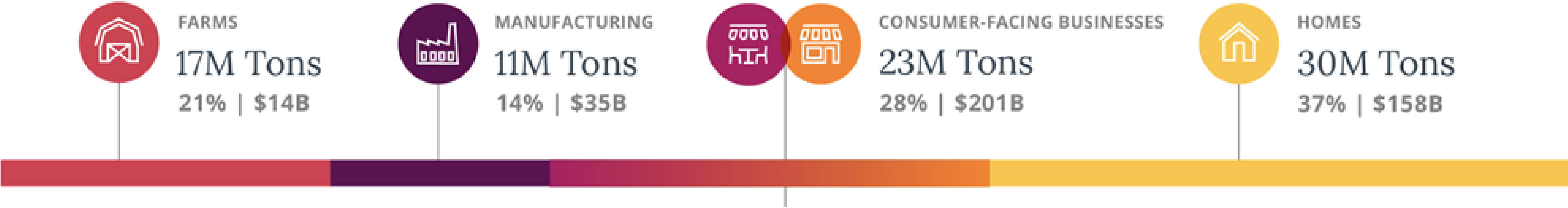
Have a National Food Waste Strategy



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



- 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**

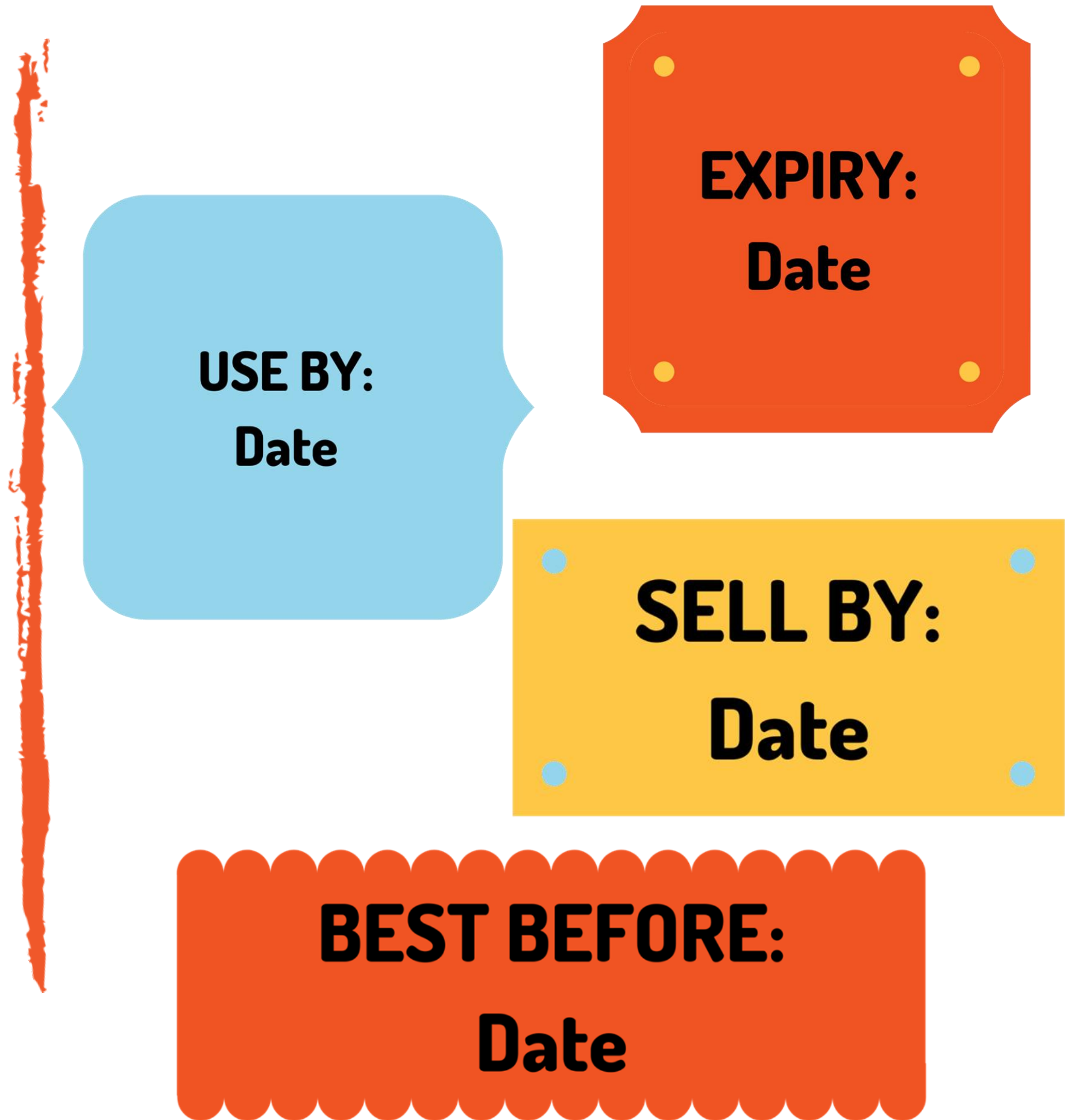
3. Enable **deduction** of value of food surplus donations **from CSR**

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

Country	Nationally Standardized Date Label Law or Policy	Clear Distinction Between Quality-Based and Safety-Based Date Labels	Express Permission to Sell or Donate Past Quality-Based Date	Nationwide Consumer Education Campaigns
United Kingdom	YES	YES	YES	YES
France	YES	YES	YES	YES
Norway	YES	YES	YES	YES
Australia	YES	YES	YES	YES
Canada	YES	YES	YES	YES
Mauritius	NO	NO	NO	NO

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

By Suhara Jayasena
 14 February 2022 2 mins read

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

By Michael Holder
 15 February 2022 4 min read

NEWS

Danone targets food waste by ditching yogurt expiry dates

By Andy Coyne | 20 May 2021 (Last Updated May 20th, 2021 22:26)

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

f 641 t in e

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

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

Example

The Good Samaritan Food Donation Act

in the US

protects donors and recipients against liability.

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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**Based on the strategy,
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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

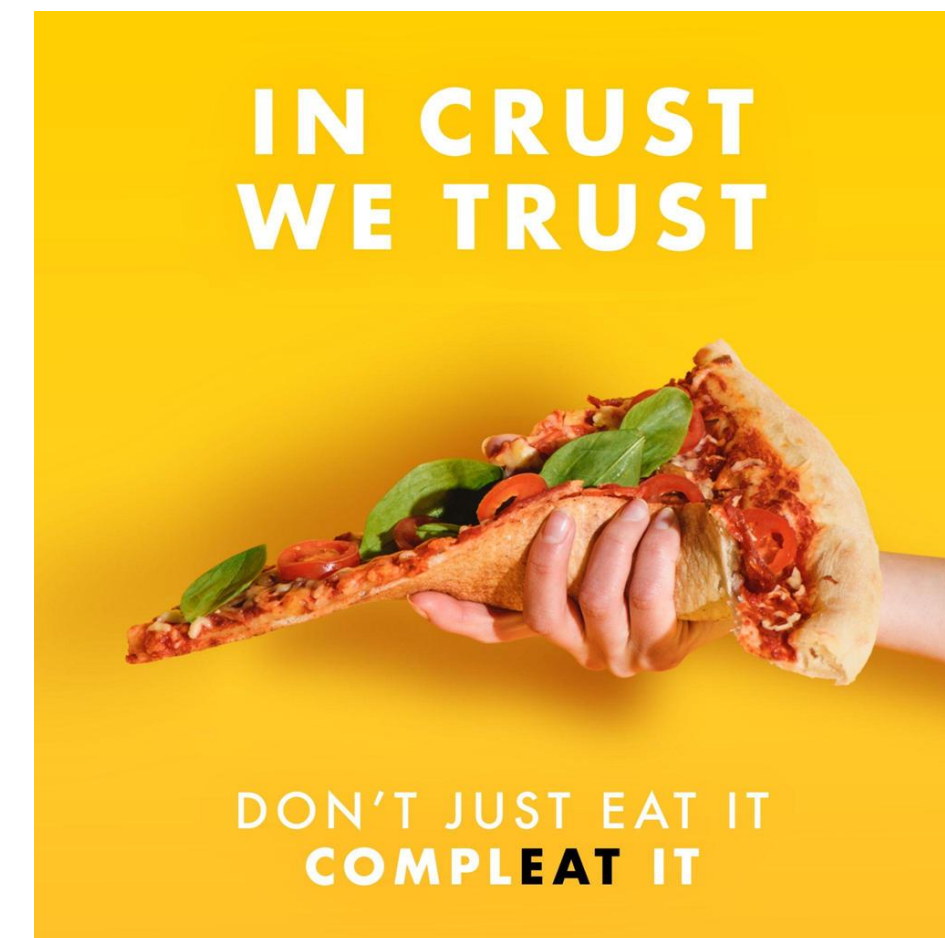
4. **Finance costs** of
donating agricultural
products to charities

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!!!



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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.



Intermarché



**A
GROTESQUE
APPLE**

A
DAY
KEEPS
THE
DOCTOR
AWAY
AS
WELL.

Intermarché
rigorous
fruit and
vegetable
a glowing light
against
food waste



INGLÒRIOUS
fruits&vegetables

by Intermarché

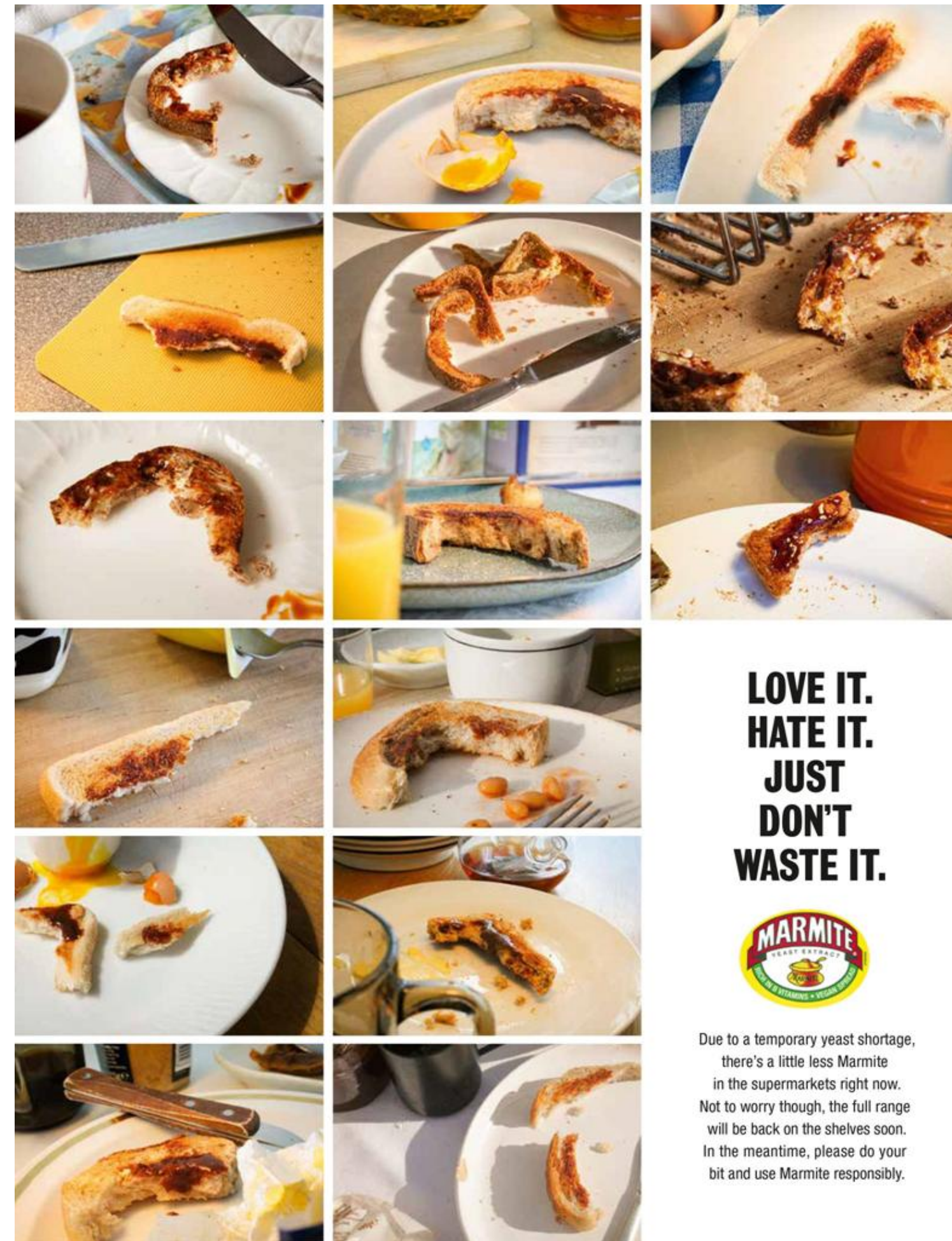
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Marmite

Example of a successful by product



**LOVE IT.
HATE IT.
JUST
DON'T
WASTE IT.**



Due to a temporary yeast shortage, there's a little less Marmite in the supermarkets right now. Not to worry though, the full range will be back on the shelves soon. In the meantime, please do your bit and use Marmite responsibly.

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**We train employees on food waste
reduction practices**



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FoodWise

ABOUT US

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?



We support more than 120 NGOs all around the





rejuice
by foodwise

At Rejuice, we celebrate things that make us different.

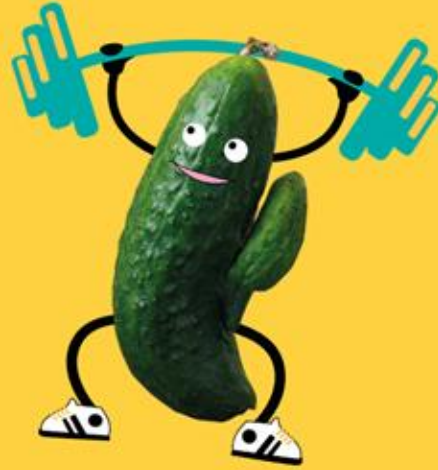




meal

by foodwise

LEARNING SESSIONS



We raise awareness with children around food waste



Let's make a change together



foodwise

Contact: rebecca@foodwise.io

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