



Nestlé

REDUCING FOOD LOSS AND WASTE

“ Momentum is growing toward achieving Sustainable Development Goal Target 12.3. I am convinced that by working together, we can accelerate efforts and develop effective solutions to help reduce food loss and waste globally. Nestlé will play its part. Bold action is what matters, and we are already committed to achieve zero waste for disposal in our sites by 2020. ”



OUR POSITION

Ever since Nestlé's foundation in 1866, Nestlé has contributed to reducing food loss and waste by transforming perishable raw materials such as milk, coffee beans and cocoa into safe, tastier and healthier value-adding food products.

Nestlé is committed to further playing its part in helping to reduce food loss and waste. Not only will this help Nestlé secure supplies of the agricultural raw materials it sources, but it will also have a positive impact on society by supporting rural development, water conservation and food security. This is in line with Nestlé's Creating Shared Value approach to doing business.

In 2015, Nestlé launched *The Nestlé Commitment to reduce food loss and waste*. This public commitment serves to guide and align Nestlé's efforts to address food loss and waste.



PAUL BULCKE,
CHIEF
EXECUTIVE
OFFICER,
NESTLÉ

OUR ACTIONS

Prevention, minimisation and valorisation

Nestlé is continuously making efforts to improve the environmental performance of its operations in order to preserve natural resources and to be successful in the long term. Nestlé also looks to the beginning of its supply chain on environmental issues, supporting farming communities where it sources agricultural raw materials to help them avoid pre-harvest losses through yield improvement and reduce post-harvest losses through optimising delivery of raw materials up to the factory.

Information and education

At the end of the supply chain, Nestlé helps to raise awareness among consumers on the issue of food waste. Nestlé wants to help consumers make informed choices through credible, substantiated communication and by providing tips and recipes that can help them reduce food waste. For example, Nestlé has also been developing creative solutions that can help consumers make the most of leftovers. These include a range of different doughs

that can be filled with leftover food from the fridge while in France, Maggi has brought out a smartphone app full of recipes and ideas to use leftovers.

Stakeholder engagement and partnerships

Moreover, Nestlé is committed to proactive long-term engagement and partnerships – directly and through industry – with stakeholders, including regulators, scientists, customers, business partners, civil society organisations and the community, in order to define, implement and evaluate solutions to food loss and waste. For example, Nestlé has steered on behalf of the CGF and together with the World Resources Institute, United Nations Environment Programme, Food and Agriculture Organization, World Business Council for Sustainable Development, European Commission, Waste & Resources Action Programme, the development of the Food Loss and Waste Accounting and Reporting Standard, which was launched in June 2016 and will become the global standard for quantifying food loss and waste.

OUR RESULTS

Since 2005, Nestlé has reduced total waste for disposal from its factories by 62%. With 105 Nestlé factories achieving zero waste for disposal at the end of 2015, now Nestlé is working towards zero waste for disposal in its sites by 2020.

In alignment with its support of farming communities where it sources agricultural raw materials to help them avoid pre-harvest losses, in 2015, Nestlé distributed 26.8 million high-yield, disease-resistant coffee plantlets to farmers, taking its cumulative total to 100.7 million.

To further reduce food losses and waste occurring in its supply chain, Nestlé analysed all potential causes of milk wastage in its dairy supply chain in Pakistan, applying the Food Loss and Waste Accounting Reporting Standard. The total milk loss in the company's supply chain was

estimated to be only 1.4%, significantly lower than average country estimates. Indeed, approximately 15% to 19% of milk sold by Pakistani farmers is wasted in route to the market, according to a 2004 Asian Development Bank report. Nestlé found that sharing best practices among farmers contributes to an increase in milk production and less milk being rejected by chilling centres, while improved management at the retail stage could further reduce product losses.

These actions and concrete results contribute to ensuring that Nestlé products are not only tastier and healthier but also better for the environment along the entire value chain.

KEY FIGURES

- 62% reduction of total waste for disposal from our factories since 2005
- 105 Nestlé factories (22%) achieved zero waste for disposal
- 400,000: number of farmers trained through capacity-building programmes
- 1/3 reduction in food waste at Nestlé Headquarters
- Zero waste for disposal in its sites by 2020
- 22 Nescafé factories use spent coffee grounds as a source of renewable energy saving