

## Supermarket Food Waste A French perspective

17/05/2016 Jean-Benoit BEL



### **Paris Region Waste Observatory**

- Association founded in 1992 by the State and Ile-de-France Region Council
- ORDIF brings together:
  - The State
  - Ile-de-France Region
  - Local authorities
  - Private companies
  - NGOs...

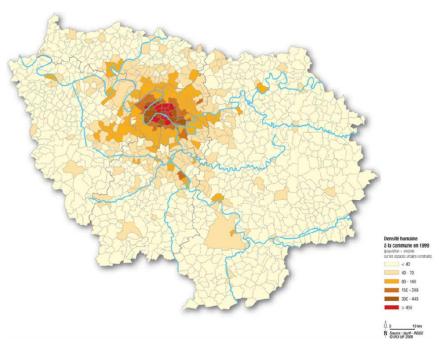






### **Paris Region**







### **Paris Region Waste Observatory**

**Waste monitoring** 

**Disseminate** information

Bring together waste stakeholders



### **Supermarket in France**

- Major outlets: super & hypermarkets
- Definition: non-specialized retailers selling food and other products
- **■** Hypermarket:
  - Food > 1/3 of total sales
  - Sale floor > 2,500 m²
- Supermarket: sale floor btw 400 and 2,499 m<sup>2</sup>



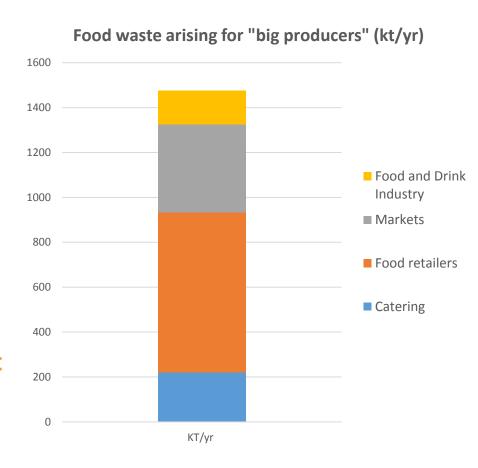
### Supermarket in France: some data

- About 1,800 hypermarkets (2014)
  - Total sale floor ~ 10,600,000 m<sup>2</sup> (2009)
- About 11,000 supermarkets
  - Total sale floor ~ 10,000,000 m<sup>2</sup> (2009)
- Bio-waste arising
- Current collection



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- Bio-waste arising ~400,000 t
- Current collection

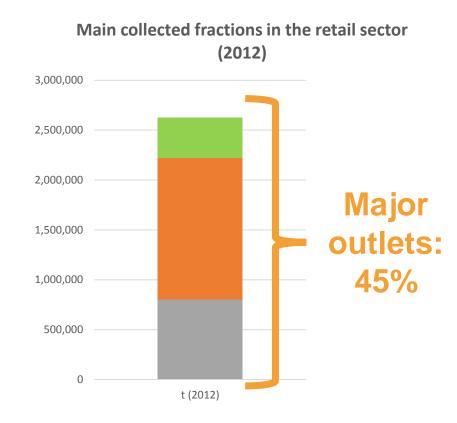


Source: ADEME



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- Bio-waste arising
- Current collection
  - Non specialised retailers: ~365,000 t in 2012



Source: INSEE



### Food waste generation

- About 20 kg/m² of sale floor/yr
- Different types of food waste:
  - Expired products
  - Damaged products / non compliant products
  - Residues from preparation processes
  - Products with a bad appearance...

#### **■** Main reasons:

- Balance between offer and demand
- Large choice of products
- Variations in consumption
- Manipulations ...



### Food waste prevention

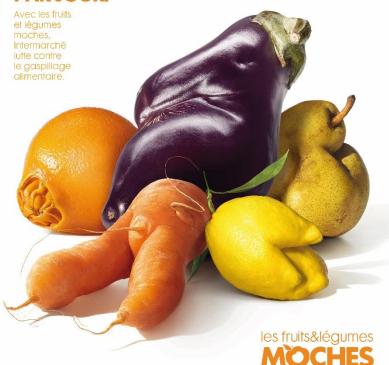
- First step: diagnosis (which products, what causes, still edible or not?)
- Data from one case study:
  - 200 t of food wastage -> 470,000 € of losses
- Possible actions:
  - Better adjusment of offer // demand
  - Discount of products to be discarded / distribution to staff
  - Direct re-use (fruits processed in smoothies)
  - Awareness raising



POUR VOTRE SANTÉ MANGEZ

## FRUITS LEGUMES OCHES

PAR JOUR.



Intermarche

# LES FRUITS ET LEGUMES MOCHES













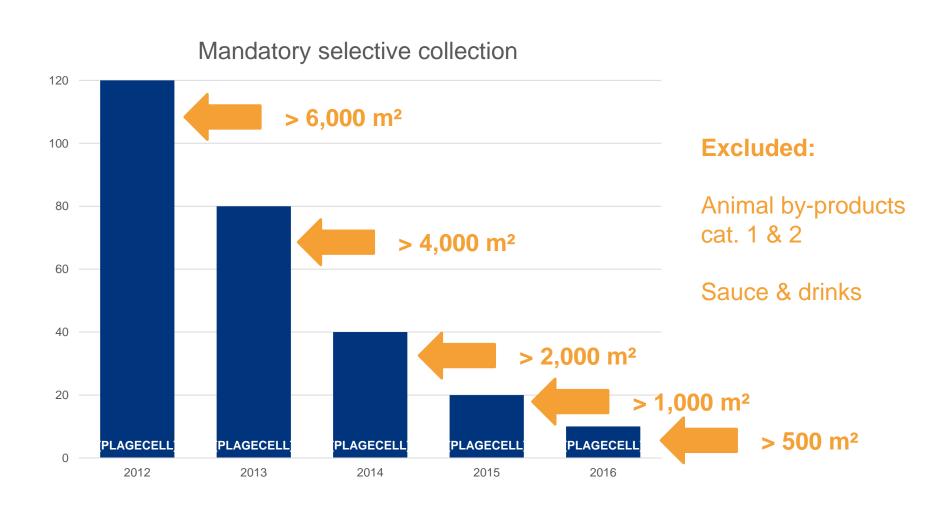
MOCHES

MOCHES





### Obligation of food waste separation





### Solution for the collection and treatment

- **Storage**
- Deconditioning of packaged goods
- Specific sanitary obligation for ABP cat 3:
  - Limited storing time
  - Requirement for collection equipment
  - To be sent in treatment units with sanitary agreement + specific equipments (hygenisation)
  - 2 treatment options: composting and anaerobic digestion
- Possibility of on-site treatment



### **Difficulties**

- Little data available on collected quantities and compliance to the regulation
- Lack of visibility/offer for treatment options:
  - Deconditioning units
  - Sanitary agreements
- Lack of traceability and visibility on the outcomes of the waste
- Lack of financial incentives for well performing units
  - High costs for pre-collection activities



### New law on food waste donation

- **■** February 2016: new regulation against food waste
- Ban the destruction of edible food waste
- Make mandatory the signature of a convention with associations organising food donation ( > 400 m²) before 12/02/2017
- Store brand products sent back to suppliers can be donated now (some previous regulation on the producers' responsability were lifted)



### **Food waste donation**

- About 40 % of food waste from major outlet can be donated (ADEME)
- Tax reductions make it financially relevant
- **■** Requirements:
  - Staff devoted to the organisation with food banks
  - Technical: specific storage + monitoring
- Current situation:
  - About 35,000 t donated last year, increasing
  - About 30% of supermarkets still have to comply (assessment of the Food Bank Federation)



### Food waste donation – legal aspects

- Nature of products that can be donated
  - Concerned by a sanitary agreement?
  - Specific requirements for several categories (eggs, seafood...)
  - Also depend on the sanitary agreements of the donor
- Transfer of property // need for a document stating the details of the donation and the signature of a delivery order
- Legal responsibility of the donor
  - Only apply to the operations carried before the delivery
  - Cannot be sued for errors made by an association
  - Same principles as with other "clients"



### Food waste donation – good practices

- Local authorities setting collection routes for smaller retailers
- Mutualisation of equipments between associations
- Help from retailers on logistical issues
- Clear conventions between retailers and associations stating:
  - The type of product
  - Limits on sale-by-date
  - Transfer of responsibility
  - Traceability



### Food waste donation - main limitations

- Food wastage in major outlets: only 5% of food wastage
- Concerns from food banks and associations:
  - Technical requirements:
    - Storing capacities
    - Transport equipment
    - Staff
    - Seasonal variations
  - Quality of the donated food ?
    - Further sorting required?



### Thank you!

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