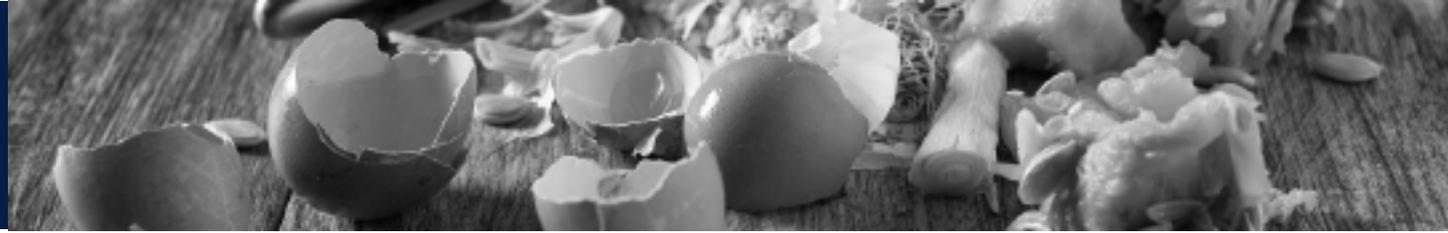


# ANTHESIS GROUP FOOD WASTE CAPABILITIES



Anthesis is recognised for excellence in both environmental and social sustainability performance management, and has taken a lead on the development of food waste metrics, change management programmes, monitoring and reporting. Our international client list includes many companies who are taking a proactive position in driving sustainability in the food supply chain, including those in the grocery retail, hospitality and catering, and food and drink manufacturing sectors.

The global Anthesis team includes internationally renowned food waste prevention experts who have advised Governments and policy-led organisations on the development of voluntary and legislative approaches to managing food more efficiently from production to consumption.

In 2016, Anthesis was instrumental in developing the global Food Loss and Waste (FLW) Accounting and Reporting Standard in collaboration with World Resources Institute (WRI) and other contributors; providing a common framework for measurement of FLW throughout the supply chain.

Anthesis is the first consultancy in the UK to have trained its staff with WRI and developed specialist knowledge in this area through its practical application. In the same year, Anthesis completed a comprehensive assessment of food surplus and food waste for the UK grocery sector supply chain and has recently updated figures used by the hospitality and food service sector.

## DRIVERS FOR CHANGE IN THE FOOD SECTOR

According to the Food and Agriculture Organization of the United Nations (FAO, 2011), 32% of all food produced in the world is wasted, which equates to an annual loss of ~£17 billion.

International recognition of the scale of the food loss and waste challenge is building, and the European Union and Member States have committed to

achieving The United Nations SDG Target 12.3. This particular SDG aims to halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses by 2030. Other major organizations that have adopted targets that reflect SDG 12.3 include the Consumer Goods Forum, US EPA, and World Business Council for Sustainable Development.

## ABOUT ANTHESIS SERVICES

### Measurement

Anthesis has a unique understanding of the technicalities of the FLW standard and its application in the real world. The team can offer bespoke packages of support, which include: training programmes, capacity building within an organisation, food waste hotspot analysis, change management route map development, data analytics, monitoring and reporting.

### Reducing food waste and adding value

Beyond the processes of quantifying food waste arisings and identifying hot spots, Anthesis has a range of complimentary services which support clients to take practical action to reduce FLW and add value to co-products and by-products. These include:

**Cost benefit analysis** - assessing the commercial case for investing in change.

**Technology reviews** - assessing the processes in production, packaging and on-site treatment which could reduce food waste arisings.

**Pilot studies** - implementing new policies and practices to deliver programmes of change management including examining the performance of systems, technologies and processes through the supply chain and retailer involvement.

**Redistribution partnerships** - supporting innovative partnerships to increase food consumption by the human supply chain and quantify impacts on food that would otherwise become a waste product.

**Behaviour change and communications** - engaging key stakeholders in the supply chain, including consumers, to deliver communications and behaviour change programmes which reduce food waste arisings.

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## ABOUT ANTHESIS

Anthesis is a specialist global consultancy founded on the belief that commercial success and sustainability go hand in hand. The team of technical experts offers sustainability strategy, underpinned by technical experience to drive change in operational practices. Projects are delivered by innovative collaborative teams across the world.

Anthesis believes in underpinning consultancy work with technology solutions, and has a range of proprietary and licenced software options which are available to clients. This suite of data management software and user-friendly bespoke tools allows for effective diagnostics, evaluation of innovation and current practice or future plans, in addition to providing accurate information for setting, monitoring and reporting performance indicators. These tools support the consultancy team to provide highly adaptable data driven reporting solutions, supply chain interactions; LCA, carbon and ecological footprinting; and risk planning services.

**Community management of suppliers** using innovative software platforms to reduce food waste arisings in the supply chain

**Sustainable chemistry** - seeking out market opportunities for novel chemicals derived from food waste materials (valorization).

**Assessments of technology** to stimulate the Bioeconomy.

## PROJECT EXAMPLE

Tesco has adopted a high profile, leadership position in the context of FLW, committing to the SDG 12.3 targets, implementing the FLW Standard within their UK business and latterly extending this approach to their Central European and Irish interests.

A number of their product partners have now also committed to reporting FLW, including Bakkavor, 2 Sisters and Allied Bakeries. Anthesis is playing a key role in this work, implementing the standard on behalf of Tesco and supporting and informing suppliers through our management of the Tesco Supplier Network.

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Julian Parfitt

Paul Crewe

Honor Cowen

## ABOUT THE ANTHESIS TEAM

### **Dr Julian Parfitt, Technical Director and programme lead for food waste prevention, Anthesis UK**

Dr Julian Parfitt joined Anthesis Group in May 2014 and is an acknowledged and respected expert in the field of resource management in relation to food supply chains and whole chain resource efficiency.

He has worked within the resource sector for over 33 years and has been a key player in the development of UK and international research into food loss and waste, having recently completed a comprehensive assessment of food surplus and food waste for the UK grocery supply chain (WRAP 2016). This study involved detailed assessments of losses within different food product categories, including fresh fruit and vegetables.

He has carried out a number of key strategic roles, including lead researcher on the UK Government's Foresight Review 'Future of Food and Farming' (2011) and working with the House of Lords as their Specialist Adviser on their review of European food waste prevention policy (2013/14). He is currently providing policy analysis for the EU Horizons 2020 Refresh project on food waste in the supply chain and is research director of a pan-European project for DG Santé looking at the relationship between date labelling and food waste.

Julian has a PhD in Environmental Policy (University of East Anglia), MSc in Environmental Technology (Imperial College) and has published widely on resource issues in peer reviewed journals, the trade press and within the technical literature.

### **Paul Crewe, Chief Sustainability Officer, Anthesis UK**

Paul Crewe, previously Head of Sustainability's for Sainsbury's, has recently joined the board of Anthesis as Chief Sustainability Officer. Paul has been an active member of the CGF Environmental Committee as well as The Institute of Grocery Distribution Food Waste Group, and has been instrumental in leading Sainsbury's war on food waste across the UK both in the businesses operations and leading in behaviour change programmes with consumers.

Paul was instrumental in leading Sainsbury's to (total) zero waste to landfill in 2012, and also the first commercially viable retail store powered off grid by food waste.

Paul has spearheaded Sainsbury's Group food waste reduction programmes resulting in a 7% absolute reduction in food waste in 2016 and championing the industry leading "Waste Less, Save More" programme for Sainsbury's, supporting consumers to reduce their food waste by 50% in line with the UN SDG 12.3.

### **Honor Cowen, Principal Consultant & Retail Sector Lead, Anthesis USA**

Honor is a Principal Consultant focusing largely on the retail sector and associated supply chains, with a particular interest in food waste.

She has spent the last two years as a Community Manager for the Tesco Supplier Network, a community of over 5,000 members that are collectively tackling sustainability and supply chain challenges. Honor primarily worked closely with food suppliers to develop case studies on reducing food waste from all parts of the supply chain, and coordinating site visits to FareShare - a food surplus redistribution organization.

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