



General Mills

Minneapolis, Minnesota, USA

Food waste inventory – 1 June 2018 – 30 May 2019.



About General Mills

One of the world's leading food companies, General Mills operates in more than 100 countries and markets more than 100 consumer brands, including Cheerios, Haagen-Dazs, Nature Valley, Pillsbury, Old El Paso, Progresso, Yoplait, Cascadian Farm, Annie's, Muir Glen and Yoki. Headquartered in Minneapolis, Minnesota, USA, General Mills had fiscal 2019 global net sales of \$16.9 billion.

For over 150 years, General Mills has been making food the world loves. And by being a bolder General Mills, we will make consumers' lives better - and return our company to growth. But we have never believed in growth for growth's sake. We will also boldly help heal the Earth through responsible farming practices and solve big problems to have a positive impact on the world.

As a global food company, General Mills believes that food loss and waste are major environmental and economic challenges that undermine food security, contribute to climate change, unnecessarily consume natural resources, like water, and add more costs to families, communities and businesses alike.

In 2018 we made a commitment to reduce food waste in our own operations by 50% by 2030.



What we are doing to tackle food waste

A multifaceted approach to rescue food

We take a broad approach to addressing food rescue, from reducing loss in our operations and collaborating across the industry, to empowering food businesses in surplus food recovery, educating consumers on how to save food at home and engaging with communities worldwide.

The General Mills Food Waste Action Team – composed of employees from global sustainability, philanthropy, supply chain, government affairs and environmental standards – collaborates to drive progress and identify new opportunities for impact.

In our Own Operations

We closely monitor and manage our manufacturing processes to keep surplus food out of the waste stream. Surplus food from our operations is first offered to food bank partners to feed hungry people; the remainder is repurposed for animal feed.

Within our manufacturing plants, some locations have begun using a Unified Problem-Solving (UPS) approach to identify the root cause of issues. We hope to expand usage of this tool over the next few years to help drive improvements and reduce loss.

At our Fridley Mill in Minnesota, we added in a “chip” recovery system that reduces the amount of groats (edible product) going to waste. This system recovers around 1 tonne per day, which equates to approximately 295 tonnes per year being saved, versus wasted. A second project at the Fridley Mill was the installation of new dehullers which reduces the amount of edible product from going to waste. Thus far this project has shown a 1.2-point improvement in yield. It is projected to save nearly 12 million pounds of food, or around 12 million boxes of Cheerios.

In Fiscal 19, four percent of our total food handled was food waste (includes materials to animal feed as part of food waste in line with the definition of ‘food waste’ General Mills uses internally) and less than 1 percent of that total went to landfills. 2.7 percent of food handled, or over 131 thousand tonnes of surplus was redistributed to animal feed.

In addition, 12 facilities (24 percent of the global total) met our zero-waste to landfill criteria. We also work to reduce food waste in our office buildings. At our headquarters, we increased compost collection by 70 percent in fiscal 2019 compared to fiscal 2017 and reduced landfill waste by 30 percent.

Outside our Own Operations

Industry

We actively participate in industry, nonprofit and government groups focused on food loss and waste reduction as well as surplus food recovery, including AMERIPEN, the Food Waste Reduction Alliance, the Foundation for Food and Agriculture Research, the Grocery Manufacturers Association, the International Food Waste Coalition, ReFED (Rethink Food Waste Through Economics and Data) and the U.S. Food Waste Challenge.

We are part of an industry-wide effort to standardize food product date labels to improve clarity about quality and safety and reduce the amount of good food that’s thrown away. As of November 2019, we have updated approximately 80 percent of our U.S. packages.

What we are doing to tackle food waste

Food retailers

General Mills is committed to increasing surplus food recovery, especially among consumer-facing food businesses – grocery stores, restaurants and other food outlets. These organizations collectively account for 40 percent of all food waste, roughly 50 billion pounds (more than 20 million metric tons) per year in the U.S. alone.

During the past three years, our global investments in food recovery technology have empowered more than 30,000 retail and foodservice locations to participate in systematic food rescue.

Consumers

We educate consumers on ways to save food at home. Since more than 40 percent of food waste happens at home, General Mills developed and launched the #TasteNotWaste initiative on bettycrocker.com in 2018 and a follow-up #PantryRaidChallenge in 2019. Betty Crocker's audience reach is more than 22 million people. The campaigns raised awareness about food waste and offered tips on how to reduce waste at home, while saving money.



General Mills promotes Save the Food, a U.S.-based campaign from the Natural Resources Defense Council and the Ad Council that provides tips on how to store, cook and save food.

Communities

General Mills provides philanthropic support to leading nonprofits that makes it possible for food manufacturers, grocers, restaurants, distributors, trucking companies and other organizations to donate surplus food so it can be distributed to people in need.

Our product donations to food banks enabled 28 million meals to nourish people across the world in 2019.

Our investments to scale the MealConnect platform helped recover more than 1.6 billion pounds of surplus food.

External engagement and recognition

- Friends of Champions 12.3: We collaborate with other organizations to drive progress toward UN SDG Target 12.3 to halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains by 2030.
- General Mills supports the Consumer Goods Forum's Food Waste Coalition.
- General Mills was named by the U.S. Department of Agriculture (USDA) as a 2030 Food Waste & Loss Champion.
- General Mills received the 2018 Citizens Award from The Corporate Citizenship Center for our leadership in food waste reduction.

Total food handled¹
4,730,454
tonnes

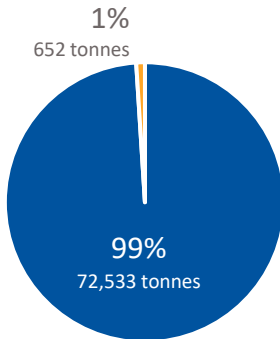
Waste as a % of food handled¹

1.5%

Overall food waste

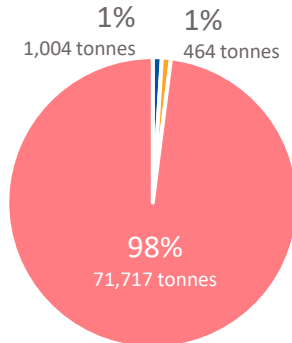
73,184 tonnes

Waste by category²



■ Product / Food Non-Packaged
■ Product / Food Packaged

Waste by destination²



■ Landfill
■ Incineration with out energy recovery
■ Incineration with energy recovery

Food waste data commentary

- Scope includes global manufacturing operations for Fiscal 19 (June 2018 – May 2019).
- Our total food handled in 2018/19 was 4,730,454 tonnes. Of this, our total food waste was 73,184 tonnes and total food waste as a percentage of food handled was 1.5%.
- Food waste is broken down into Product / Food Packaged and Product / Food Non-Packaged.
- 98% of our food waste goes to incineration with energy recovery while the remaining 2% go to landfill and incineration without energy recovery. We continually strive to move our materials up the waste hierarchy and through our work towards zero waste to landfill we are aiming to both reduce the amount of waste generated overall, and make sure that more of the surplus we do generate is redistributed.
- Absolute food waste from the previous reporting year decreased by 16% (87,417 tonnes to 73,184 tonnes), while our intensity decreased by 14% (1.8% to 1.5% waste as a percent of food handled). This was in part to a slight decrease in production but also to an increase in production efficiency and redistribution of surplus to animal feed.

¹ To be consistent with industry best practice and the UK's [Food Waste Reduction Roadmap](#), we've updated our terminology this year from "total food produced" to "total food handled" (which, as last year, includes food sold as intended as well as food waste and surplus). This is also reflected in our calculation of waste as a % of food handled.

² Packing Weight is included in Packaged Food Waste volumes only. Materials going to sewer, land application & anaerobic digestion are excluded because global data is not yet robust; these numbers are unlikely to be significant.