

Food waste and redistribution.

Why It Matters.

Hunger and food waste are two major societal and environmental problems. It's reported that 690 million people go hungry each night¹, yet it's estimated that one third of all food produced in the world is lost or wasted². The environmental impact of food waste is significant – our 2021 Driven To Waste Report suggests that 40% of food is uneaten and food waste is responsible for 9% of total global GHG emissions, an increase from previous estimates³. Tackling food waste has been identified as one of our most material issues where we can make a big difference and drive transformative change. As the UK's largest retailer, we are committed to reducing food waste from farm to fork and ensuring that surplus good food is distributed to those who need it, when they need it most.

Relevant Sustainable Development Goals (SDGs).



SDG 2 Zero Hunger is focused on ending hunger, achieving food security, improving nutrition and promoting sustainable agriculture. This goal, especially Target 2.1 in relation to access to safe and nutritious food to all people, links to our food redistribution programmes. Our programmes aim to redistribute surplus food to help feed people in local communities where they need it the most.



SDG 12 Responsible Consumption and Production aims to ensure sustainable consumption and production patterns. This goal, especially in relation to Target 12.3 halving global food waste by 2030, is supported by our approach to reducing food loss within our own operations, working with suppliers, supporting our communities and helping our customers prevent food waste in the home.



SDG 17 Partnership for the Goals recognises the importance of collaboration. Our food redistribution programmes and partnerships across the Group have been developed with the input, knowledge and expertise of our colleagues and NGO and charity partners, including FareShare, the Trussell Trust, WWF and Hubbub. Ongoing collaboration will ensure our programmes remain impactful and help reduce good food going to waste.

Highlights.

45%[†] reduction in food waste as a percentage of food handled (against 2016/17 baseline) across the Group.

Accelerated our target to halve food waste across our operations by 2025, five years ahead of SDG12.3

Redistributed 83%[†] of food surplus safe for human consumption to humans or animals in our UK retail operations.

79 suppliers, responsible for over half of fresh food sales in the UK and a third in Ireland, reported their food waste data.

¹ WFP

² UNEP

³ WWF Driven To Waste Report

Our Approach.

We are accelerating progress to reduce food waste by playing our part in achieving UN Sustainable Development Goal Target 12.3: to halve global food waste by 2030.

Recognising the importance of food waste and our desire to lead the industry, we have accelerated our target of halving food waste from our own operations by 2025, five years ahead of the SDG target. We have also included this target within our remuneration policy through the Performance Share Plan (PSP).



Read more about our Executive remuneration in our latest Annual Report [here](#).

To achieve our ambitions, our approach focuses on reducing food loss within our own operations, working with suppliers, helping customers to prevent food waste in the home and supporting our communities and customers through our food redistribution programmes – helping to feed people in our communities who need it.

Tackling food waste in our own operations

We strive to eliminate unsold food going to waste in our own operations through well-established processes such as continually optimising our forecasting, ordering and reduce to clear processes to reduce food surplus at the end of each day. If food cannot be sold, we prioritise its redistribution to charities and community groups and/or offer it to colleagues through our Colleague Shop in the UK and Ireland. Any suitable remaining surplus food is sent to animal charities, pet food production or converted to animal feed. Where no other options are available, we recover energy from food waste through anaerobic digestion or incineration. No waste has been sent to landfill in the UK since 2009. In 2021 we started to trial an innovative new solution to help us tackle back of store food waste using black soldier fly. This takes product which cannot go to humans or animals and (following the food waste hierarchy) avoids anaerobic digestion. If successful, this solution could support the scaling of insects as an alternative source of protein in animal feeds.

Through our in-store efforts, we have:

- **Reduced food waste as a percentage** of food handled by **45%**[◇] across the Group since 2016.

- **Redistributed 83%**[◇] of food surplus safe for human consumption to humans or animals in our UK retail operations and **87% in our Central Europe** retail operations.
- Given colleagues the opportunity to take food approaching its expiry date from our 'Colleague Shops' in all UK stores.

Supporting customers and communities

We work in partnership with food banks, regional charities and community food sharing groups to help feed people in need by redistributing food to local communities around the world. This redistribution ensures that any good food left at the end of every day makes its way to people's plates instead of becoming food waste.

UK & ROI

Our food redistribution programmes in the UK and ROI use apps to connect stores with local organisations that can make best use of our unsold surplus food. Through their knowledge of their communities, our [Community Champions](#) identify and support local charities and organisations working to redistribute food. This includes:

- **Providing two million meals a month** on average to charities and community groups via Community Food Connection in the UK in conjunction with FareShare and FoodCloud. Since 2016, we have provided **over 140 million meals**⁴ in the UK through our Community Food Connection. This also includes meal donations from our distribution and fulfilment centres.
- **Partnering with OLIO in the UK and Ireland**, a food sharing social enterprise, to help reduce in-store waste and redistribute our unsold food through the OLIO food sharing app to people in the local community. In the UK we donated over 4,500 tonnes to OLIO in 2021/22.
- **Rolling out FoodCloud app** in Ireland in 2014 and in the UK in 2016 to help stores and charity partners reduce complexity and grow our donation of surplus food safe for human consumption.
- **Redistributing over 13.5 million meals to charities** and community groups across 152 stores and two distribution centres in Ireland to date. In 2021/22 we provided 2.9 million meals to those who need it the most.
- **Ongoing trials to optimise surplus food collection slots**, allowing all large stores to donate chilled and ambient surplus, therefore enabling an efficient way for more charities to access the food throughout the day.

⁴ Based on the assumption of an average meal weighing 420g (calculated from the average of a range of typical meal weights, using data derived from Food Portion Sizes, FSA 2008). This does not imply that this many balanced meals could be made from the food surplus but illustrates what the amount of food surplus might equate to.

Booker

Booker have been working with local charities to redistribute surplus food since 2012. Booker are leading the way for the wholesale sector by being the first wholesale organisation to redistribute food directly to FareShare's network of charities and OLIO's Food Waste Heroes, in collaboration with the two organisations and the foodsharing app Foodiverse. Successes include:

- **Providing over 4.1 million meals** to those who need it the most in 2021/22.
- **Supporting almost 550,000 people** through more than 3,700 charities and helped feed 8,600 families via OLIO.
- Helping 525 independent stores (Budgens, Londis and Premier) prevent food waste in their premises by linking up with the organisation Too Good to Go who support independent businesses to offer short-dated food to consumers via their 'magic bag' programme. In 2021, **136 tonnes of short-dated food** were distributed through the Too Good to Go App to local consumers.

Central Europe

All of our stores across Central Europe are part of our food surplus donation programme, where we focus on providing meals to local food banks and charities. We have:

- **Donated over 110 million meals** to local food banks and charities since 2016 in Czech Republic, Hungary and Slovakia.
- **Provided almost 17.8 million meals** to those who need it the most in 2021/22.
- **Collected food for national food banks** through our annual customer food collection, where we also top up donations financially by 20% to play our part. As a result, 385 tonnes of food were donated or collected in 2021/22.
- **Fully rolled out the FoodCloud app** in Slovakia and continue to roll it out in the Czech Republic to help stores and charity partners reduce complexity and grow our donation of food surplus safe for human consumption.



[Read about our support to communities here](#)

Working with our suppliers

We are committed to partnering with our suppliers to halve food waste in our supply chains by 2030. We believe what gets measured gets managed which is why we encourage suppliers to publicly disclose their levels of waste. The data for each of these suppliers can be found [here](#). We work with our suppliers on initiatives such as:

- **Trialing the sale of unwashed potatoes**, potentially doubling their shelf-life and reducing food waste
- **Extending our Perfectly Imperfect Range** to maximise the use of our supplier's crop while giving our customers great products at low prices. Customers have purchased over 50 million packs, saving 44,000 tonnes of fruit and veg at risk of going to waste.

- **Trialling Apeel** to keep our fruit fresh for up to twice as long with a plant-based protection called Apeel. The trial will assess impact on shelf-life and will also involve the product being put through our customer panels for feedback.
- **Managing bumper crops** at certain times of year through great value offers for our customers. In the last year we have supported with bumper crops on iceberg lettuce, strawberries, cherries and oranges. In January, for example, an extra 500,000 cauliflowers were sold at nearly half price to manage the surplus linked with a later harvest due to UK growing conditions, which affected the arrival of the crop.
- **Connecting our growers with suppliers** to provide a stable demand for produce that falls outside our specifications. For example, potatoes supplied by Branston which fall outside of the retail specification are being sent to Samworth Brothers for use in ready meals.
- **Commissioning a Driven to Waste report** with WWF to understand global levels of food lost or wasted on farms. The report estimates that total global food waste is one billion tonnes higher than previously thought. As a result, we are now working with WWF to develop further industry research and insights into how retailers can influence this.



[Read more about our approach to working with suppliers here](#)

Helping Customers in the home

77% of UK households say they throw away unopened or unused food, wasting approximately £800 worth of edible food a year. We work to make it easy for our customers to reduce food waste in their homes while saving money, including:

- **Partnering with Hubbub on the No Time for Waste Challenge**, to help families reduce household food waste with handy tips. As a result, we found the 53 households involved in the challenge witnessed a 76% decrease in food waste between the beginning and end of the trial period in the Summer of 2020 which lasted for 6 weeks.
- **Launching our 'Use Up Day' campaign**, in partnership with Unilever brand Hellmann's and building on the learnings from the No Time for Waste Challenge, encouraging households to - once a week - cook a meal using up food they already have in their kitchen.
- **Removing Best Before dates** on a selection of over 160 fruit and vegetables, working with WRAP to incorporate this into industry guidance on fresh produce labelling.
- **Sharing leftover meal recipes** on our Tesco Real Food [website](#) to reduce food waste in the home.

Performance.

Group data					
Commitment	KPIs	2018/19	2019/20	2020/21	2021/22
To help build stronger communities through food and support for other projects or causes that matter in the towns and cities where we operate.	Equivalent number of meals donated through food surplus redistribution programmes	Group: 52.8m UK: 26.0m ROI: 2.1m CE: 24.7m	Group: 50.5m UK: 25.4m ROI: 2.3m CE: 22.8m	Group: 54.9m UK: 29.0m ROI: 2.6m CE: 17.1m Booker: 6.2m	Group: 52.6m ^(a) UK: 27.8m ROI: 2.9m CE: 17.8m Booker: 4.1m
	Number of local projects or causes supported*	25,848	17,406	23,192	18,043 ^(a)

* Number of local projects or causes supported include support through cash donations, food donations, gifts in kind and/or colleague volunteering time

(a) 2021/22 performance on equivalent number of meals donated and number of projects supported was lower than in 2020/21 since COVID-19 had a significant impact on our community activity as we sought to provide urgent support. Our 2021/22 performance has continued to increase on pre-pandemic numbers.

Total food waste

Commitment	KPIs	2016/17	2020/21	2021/22
Halve food waste in our own operations by 2030	Percentage change in tonnes of food wasted as percentage of tonnes of food handled compared to baseline year (2016/17)	Group Baseline year Food handled: 15,012,516 (tonnes) Waste: 95,127 (tonnes) Reduction vs. baseline: 0% [◇]	Group: 42% [◇] reduction UK/ROI: 27% reduction CE: 65% reduction Booker: 9% reduction	Group: 45% [◇] reduction ^(a) UK/ROI: 29% reduction CE: 65% reduction Booker: 33% reduction

◇ Deloitte LLP was engaged to provide independent limited assurance over the selected food waste data. Further information on page 12.

(a) Across the Group we have continued to make progress on reducing food waste with significant improvement in Booker, helped by COVID-19 restrictions easing and normal operations resuming. Across all markets we continue to focus on optimising our forecasting, ordering and reduce to clear processes to avoid food surplus and then working with our partners to redistribute any suitable edible surplus.

Group data			
	Baseline 2016/17	2020/21	2021/22
Total tonnage of food handled	15,012,516	15,284,367	15,327,555
Total tonnage of unsold food	125,832	126,234	122,178
Total tonnage of food surplus	30,706	70,398	69,076
Total tonnage of food waste	95,127	55,837	53,102
Food waste as % of food handled	0.63%	0.37%	0.35%
Unsold food as % of food handled	0.84%	0.83%	0.80%

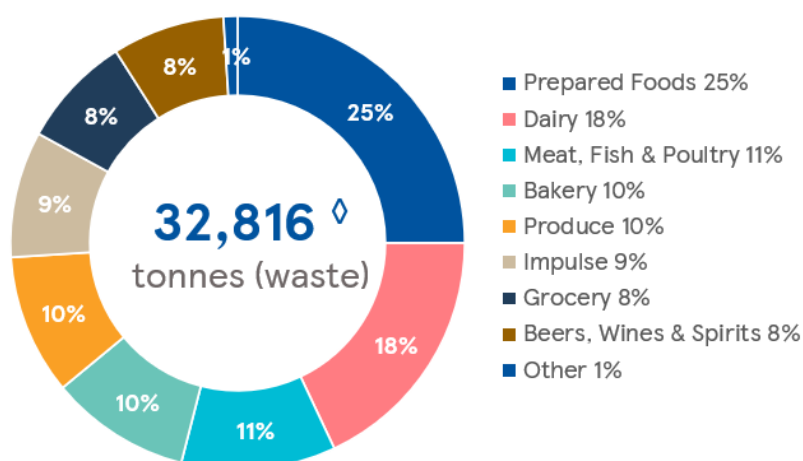
Group data		
Commitment	KPIs	Our 2021/22 performance
Work in partnership with our suppliers to halve food waste in our supply chains by 2030	Number of suppliers who report a reduction in food waste as a percentage of food handled	79 suppliers, responsible for over half of fresh food sales in the UK and a third in Ireland, reported their food waste data. 63 suppliers reported comparable data against their baseline year. Of these 63, 41 suppliers reported a reduction in their food waste intensity.

Regional breakdown

UK Total food waste					
Commitment	Baseline 2016/17	2018/19	2019/20	2020/21	2021/22
Total tonnage of food handled	10,028,551	10,015,158	9,853,498	10,554,352	10,241,699
Total tonnage of unsold food	71,178	77,184	77,807	84,124	81,222
Total tonnage of food surplus	24,494	32,887	36,843	49,078	48,406
Total tonnage of food waste	46,684	44,297	40,963	35,047	32,816
Food waste as % of food handled	0.47%	0.44%	0.42%	0.33%	0.32%
Unsold food as % of food handled	0.71%	0.77%	0.79%	0.80%	0.79%

Total food waste by category (tonnes/%)

Food waste by category: UK



Total food surplus redistributed by type (tonnes)

	Baseline 2016/17	2018/19	2019/20	2020/21	2021/22
Donation to charity	5,700	10,946	10,686	12,195	11,671
Colleague shop	N/A	8,071	9,661	11,310	9,260
OLIO	N/A			1,537	4,542
Animal feed (incl. pet food)	18,794	13,871	16,497	24,036	22,933

Percentage of food safe for human consumption redistributed to humans or animals					
	Baseline 2016/17	2018/19	2019/20	2020/21	2021/22
Food safe for human consumption redistributed to charities, OLIO, colleagues and animal feed and pet food	N/A		25,692	29,988	29,250
Total unsold food safe for human consumption	N/A		33,430	36,767	35,058
Percentage of food safe for human consumption redistributed to humans or animals	N/A		77%	82%	83% ^o

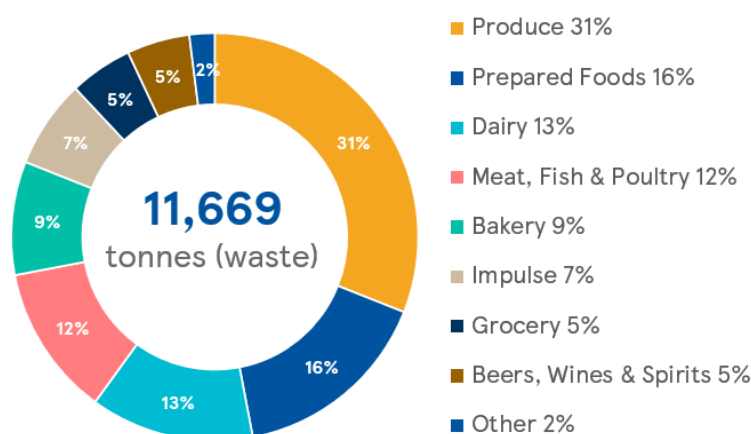


Read more about our 2021/22 UK food waste performance [here](#).

Central Europe Total food waste					
	Baseline 2016/17	2018/19	2019/20	2020/21	2021/22
Total tonnage of food handled	2,216,238	2,143,268	1,991,763	1,927,705	1,879,689
Total tonnage of unsold food	44,067	36,776	32,320	29,136	28,772
Total tonnage of food surplus	5,195	17,058	19,281	17,179	17,104
Total tonnage of food waste	38,872	19,717	13,038	11,957	11,669
Food waste as % of food handled	1.75%	0.92%	0.65%	0.62%	0.62%
Unsold food as % of food handled	1.99%	1.72%	1.62%	1.51%	1.53%

Total food waste by category (tonnes/%)

Food waste by category: CE



Total food surplus redistributed by type (tonnes)					
Commitment	Baseline 2016/17	2018/19	2019/20	2020/21	2021/22
Donation to charity	3,518	10,365	9,568	7,187	7,472
Animal feed	1,677	6,693	9,713	9,993	9,632

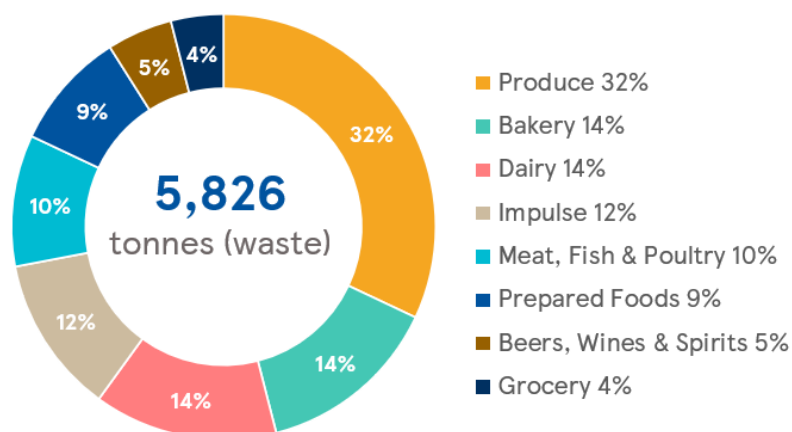


Read more about our 2021/22 Central Europe food waste performance [here](#).

Republic of Ireland Total food waste					
Commitment	Baseline 2016/17	2018/19	2019/20	2020/21	2021/22
Total tonnage of food handled	552,943	588,835	588,743	654,038	623,657
Total tonnage of unsold food	6,584	7,176	7,546	7,186	7,668
Total tonnage of surplus food	588	865	1,107	1,520	1,841
Total tonnage of food waste	5,996	6,312	6,438	5,665	5,826
Food waste as % of food handled	1.08%	1.07%	1.09%	0.87%	0.93%
Unsold food as % of food handled	1.19%	1.22%	1.28%	1.10%	1.23%

Total food waste by category (tonnes/%)

Food waste by category: ROI



Total food surplus redistributed by type (tonnes)					
Commitment	Baseline 2016/17	2018/19	2019/20	2020/21	2021/22
Donation to charity	588	865	946	1,086	1,215
Colleague shop	N/A		162	434	627

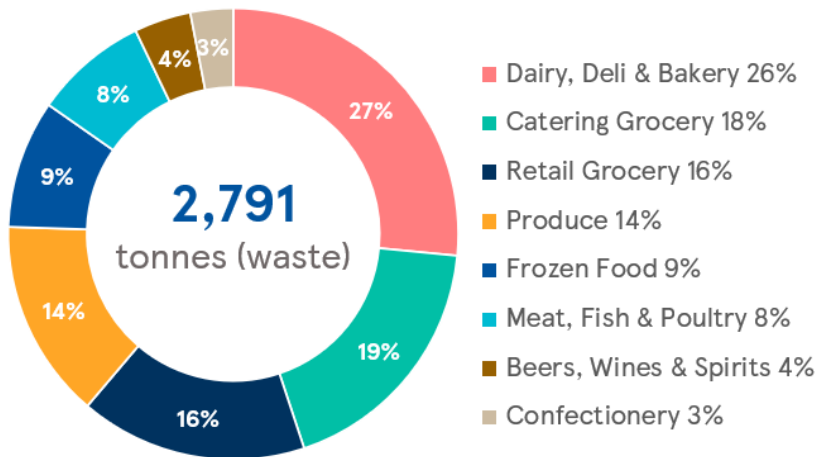


Read more about our 2021/22 Republic of Ireland food waste performance [here](#).

Booker Total food waste			
Commitment	Baseline 2016/17	2020/21	2021/22
Total tonnage of food handled	2,214,784	2,148,272	2,582,509
Total tonnage of unsold food	4,003	5,789	4,516
Total tonnage of surplus food	429	2,621	1,725
Total tonnage of food waste	3,575	3,168	2,791
Food waste as % of food handled	0.16%	0.15%	0.11%
Unsold food as % of food handled	0.18%	0.27%	0.17%

Total food waste by category (tonnes/%)

Food waste by category: Booker



[Read more about our 2021/22 Booker food waste performance here.](#)

Methodologies.

How we calculate food waste

Scope

We calculate our food waste as a percentage of tonnes handled compared to the baseline year. We publish our performance on an annual basis (covering our full financial year) and the scope covers food waste arising from our distribution centres and stores across the following markets and countries:

Markets covered	Countries included
UK	UK (including Jack's, excluding One Stop)
Republic of Ireland (ROI)	Republic of Ireland
Central Europe	Czech Republic, Hungary, Slovakia
Booker	UK (Booker Wholesale, Makro Wholesale, Booker Direct, Chef Direct, Booker Retail Partners, Best Foods Logistics and Ritter Courivaud and excluding Indian stores)

We only include food waste arising from our distribution centres and stores. Store waste includes waste from our Customer Fulfilment Centres. Additional food waste arising in customer restaurants and staff canteens in our stores and distribution centres is out of scope, as is any food waste arising in operations owned by Tesco upstream in the supply chain, such as haulage wastage and committed crop wastage. Waste from our suppliers' sites and third-party counters in Tesco stores is not included.

The scope of the calculation includes food waste associated with inedible parts, e.g. apple cores and animal bones. All food and drink categories sold at Tesco are included in the scope. All non-food items are removed from our waste data calculations (see Definitions). Details on the types of products excluded can be found in the methodology provided (see Regional performance and methodologies). The way we measure our KPI is in line with the [WRAP and IGD food waste measurement and reporting guidelines](#).

Total food surplus redistributed

Definitions

- **Food handled:** Sum of the weight of food sold, wasted and surplus. The weight of packaging is excluded.
- **Unsold food:** Sum of the weight of food wasted and surplus. The weight of packaging is excluded.
- **Food surplus:** is not included in our total waste figure – and is reported separately. Food surplus is defined as: food sent to animal feed; food offered to colleagues through the Colleague Shop; and food donated to Fareshare or directly to charities via Community Food Connection. In years up to 2019/20 we used the term surplus food to describe unsold food as described above. This has been updated to align with the [WRAP and IGD food waste measurement and reporting guidelines](#) all prior years have been updated to reflect this new approach.
- **Food waste:** “Any food, and inedible parts of food, removed from the food supply chain to be recovered or disposed (including composted, crops ploughed in/not harvested, anaerobic digestion, bio-energy production, co-generation, incineration, disposal to sewer, landfill or discarded to sea)”. Drinks waste is also included within this description.

Regional performance and methodologies.

Full information on the methodologies adopted in each of our markets is provided below.

Regional Food Waste Data		
Full data	Calculation method	KPI
Group data	Group methodology	Percentage change in tonnes of food wasted as a percentage of food handled compared to 2017 baseline ^o
UK data	UK methodology	Percentage of unsold food safe for human consumption redistributed to humans or animals in the UK ^o
Central Europe data	Central Europe methodology	Included in Group KPI
Ireland data	Ireland methodology	Included in Group KPI
Booker data	Booker methodology	Included in Group KPI

How we measure our progress

To track our progress on supporting the projects and causes that matter through food redistribution, we have two indicators; number of equivalent meals donated and the number of local projects or causes supported. The latter KPI goes beyond food redistribution in that it also includes support in the form of cash donations, gifts in kind and volunteer time. A brief description of the methodologies can be found below.

Equivalent number of meals donated through our food surplus redistribution programme

We calculate the equivalent number of meals by converting the total weight of the donated food surplus fit for human consumption into an 'equivalent meal'. We apply the conversion of 0.42kg to a single equivalent meal based on guidance from WRAP.

This KPI covers surplus food donation from our stores and distribution centres in the UK, ROI, CE and Booker. It excludes donations from supplier sites, third party counters, customer restaurants, colleague canteens, from in-store customer collections and donations made to OLIO.

Number of local projects or causes supported

As defined by support for local charities, community groups, schools, hospices and permanent food banks. It also includes support of local level organisations or individuals that represent the work of national organisations.

We work with Groundwork, FareShare and the Trussell Trust to analyse the relevant data which is gathered on a quarterly basis and reported annually. This KPI only covers our main organised community initiatives and does not cover ad hoc support or donations. Our global initiatives covered include:

UK

- Community Grants (previously Bags of Help)
- Community Food Connection
- Permanent food collection points and Tesco Food Collection

CE

- You Choose, We Help
- Food surplus donation programme
- National Food Collection for food banks
- Employee volunteering programme

ROI

- Community Fund
- Surplus food donations programme
- Food appeals

Assurance.

Deloitte LLP was engaged to provide independent limited assurance over the selected food waste data highlighted in this report with a \diamond using the assurance standard ISAE 3000. Deloitte has issued an unqualified opinion over the selected data. Deloitte's full assurance statement is available here.

Looking ahead.

We are committed to supporting the SDG 12.3 goal of halving global food waste and our strategy continues to address food waste throughout the value chain – from farm to fork. We will continue to encourage our suppliers to Target-Measure-Act and help our customers avoid food waste in the home through helpful tips and product innovation.

Working with our food redistribution partners, we will continue to ensure good food is never wasted and reaches community groups and food banks.

Commitments and targets

- 85% of unsold food safe for human consumption in the UK redistributed to humans or animals by 2025.
- Reduce food waste from our own operations by 50% by 2025.
- Work in partnership with our suppliers to halve food waste in our supply chains by 2030 and increase the number of suppliers reporting a reduction.
- To work closely in partnership with food banks and regional charities to help feed people by redistributing food to local communities around the world.

Read more about our approach

More information

[Deloitte Assurance statement](#)

[Our approach to food waste](#)

[Supporting communities with food redistribution](#)

Highlights of our journey to date.

