

IMPROVE YOUR DAILY BUSINESS AND #REDUCEFOODWASTE

FOR
RETAIL

REASONS

WHY FOOD IS WASTED FROM RETAIL SECTOR INSTEAD OF BEING SOLD



HIGH QUALITY CRITERIA PASSED ON TO SUPPLIERS



MARKETING REASONS AS PRODUCTS HAVE TO BE AVAILABLE



PROBLEMS WITHIN LOGISTICS, COOLING CHAIN AND STORAGE



REJECTION DUE TO BAD PACKAGING,
IMPROPER LABELLING, PRODUCT LINE CHANGE



INEFFICIENT INVENTORY MANAGEMENT SYSTEM



LACK OF AWARENESS OF THE SUSTAINABLE USE OF UNSOLD FOOD/ DONATIONS

FOOD SUPPLY CHAIN



SOLUTIONS

#2
Retail



HOW TO REDUCE FOOD WASTE IN RETAIL

TRANSPORTATION - Choose the best possibilities of routing and donation

DO A GOOD PLANNING

UPGRADE THE IT SYSTEM AND KEEP TRACK ON THE EXPIRATION DATES

MEASURE IT! - Enhance demand forecasting

REDUCE HANDLING OF GOODS

SET UP AN ONLINE SUPERMARKET to reduce handling of goods

COLD CHAIN MANAGEMENT - Organize and optimize storing perishable products

FURTHER PROCESSING OF FRUITS AND VEGETABLES AT THE POS
(e.g. fruit salad, sliced vegetables)

APPLY THE "FIRST IN-FIRST OUT PRINCIPLE" (FIFO)

DO SPECIAL OFFERS FOR PRODUCTS NEAR THE BEST BEFORE DATE

EDUCATE YOUR EMPLOYEES AND YOUR CONSUMERS

HOW TO REDUCE FOOD WASTE IN COOPERATION WITH OTHER SECTORS

DONATE FOOD
(e.g. to food banks)

COOPERATE WITH SMALL BUSINESSES IN ORDER TO MAKE NEW PRODUCTS
(e.g. cooking a dish/day, making smoothies, juices, jams, etc.)

SUPPORT EMPLOYEES
Offer unsold food to employees to eat in place and/or take it home

BENEFITS

SAVE MONEY!

CREATE REGIONAL VALUE!

INCREASE CONFIDENCE WITH SUPPLIERS!

RAISE AWARENESS AND EDUCATE EMPLOYEES AND CONSUMERS!

INSPIRE OTHERS - BECOME A ROLE MODEL!

CONTRIBUTE TO ENVIRONMENTAL AND CLIMATE PROTECTION!