Food Loss + Waste Assessment

Case Study: Bakery



Company: Bimbo Canada

Provision's partner, Enviro-Stewards, conducted an on-site waste assessment utilizing Provision's award-winning Food Loss + Waste Toolkit, based on Enviro-Stewards' approach, and quantified three opportunities for food waste prevention. By implementing the recommendations, **Bimbo Canada's Viau facility in Montreal has the potential to realize the following annual savings:**



*WE CALCULATE THIS BASED ON CALORIES, ASSUMING 750 CALORIES/MEAL.

OPPORTUNITY 1 - NEW BEST THING SINCE SLICED BREAD

The current machine that drops bread toppings onto the bread is not the most current technology. Replacing the older machines with a newer, more precise machine will result in fewer toppings wasted.



\$15,000 SAVINGS OF BREAD TOPPINGS



OPPORTUNITY 2 - STOP TO SMELL THE FLOUR-S

On one line, flour was being over-applied due to an opening above the conveyor that was too large. Maintenance will start observing the process and making mechanical adjustments to the flour hopper.

\$10,000 SAVINGS OF FLOUR



"The team that conducted the food loss and waste audit took the time to understand our business and processes to provide the most practical opportunities. As the recommendations were being developed, they also took the time to work with our team to ensure the recommendations made sense and we would be able to implement them. There is definite value in participating in this process and it also helped to identify the success of the efforts we've already made to reduce food loss and waste. "

- Teresa Schoonings, Senior Director, Government Relations & Sustainability

OPPORTUNITY 3: STICKY BUNS

Buns were found to have stuck to trays due to low glaze quality, and then thrown out. Trays with a bun stuck to it can be immediately removed from production and re-glazed to prevent it from occuring again.

