

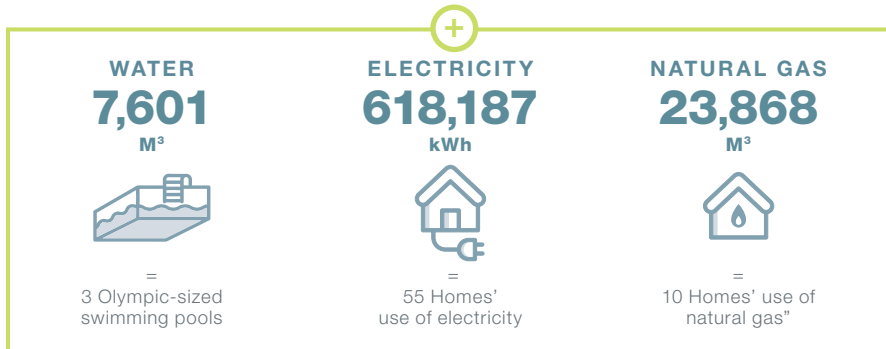
Food Loss + Waste Assessment

Case Study: Fruit and Vegetable Processor



Company: Bonduelle

Bonduelle, a frozen vegetable producer, engaged Provision, a food industry advisory service, to reduce food loss and waste at its production facility in Strathroy, Ontario. 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, **Bonduelle has the potential to realize the following annual savings.**



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

Canada's Food Waste Problem

In Canada, 43% of avoidable food waste occurs in processing and manufacturing, presenting enormous opportunity for manufacturers to take action to positively impact the environment—and their bottom line. Avoidable waste costs approximately \$49.5 billion each year, reduces the supply of food available to eat and contributes to climate change through methane emissions in landfill.



OPPORTUNITY 1 - PREVENT LOSS AT DE-STONER

Prevent wax and green bean losses at de-stoner conveyor by adjusting water jets and installing a barrier to prevent product drift.

\$37,000 SAVINGS OF BEANS

OPPORTUNITY 2 - PREVENT LOSS AT WASH PROCESS

Replace torn transfer belt to prevent product losses.

\$10,000 SAVINGS OF BEANS



OPPORTUNITY 3 - PREVENT LOSS AT TRANSFER POINTS

Improve conveyor transfer performance by regularly inspecting and replacing conveyor flaps to prevent product loss.

\$350,000 SAVINGS OF BEANS

