Canadian Industry Food Waste Reduction Commitment January 2019

The problem

It has been estimated that in Canada alone, there is over 11 million tonnes of avoidable food loss and waste every year, reducing the supply of food available for us to eat and that contributes to climate change through methane emissions in landfill. Food waste occurs across Canada's food supply chain – from farm to fork.*

Our role in the solution

After years of research and investment, we have already significantly reduced food waste within our individual operations and are now taking steps to take these efforts further.

Each of us will assess our own operations and implement actions where appropriate to avoid the generation of food waste, redirect surplus food to those in need and reuse food that isn't appropriate for human consumption as livestock feed, compost, or alternative energy.

Our commitment

As Canada's leading grocery retailers and manufacturers, we understand the role we each play in contributing to the solution. That is why we are committing to cut food waste within our operations by 50% by the end of 2025 against a 2016 baseline. Each company will measure its progress using the globally recognized Food Loss and Waste Accounting and Reporting Standard and report on progress annually.

Participating Companies:















Backgrounder: Participating Companies



Kraft Heinz Canada

^{*}Source: https://secondharvest.ca/research/the-avoidable-crisis-of-food-waste/

"Kraft Heinz Canada is proud to be part of this program which is taking real action to reduce food waste. We recognize the importance and opportunity presented by this pledge and are committed to reduce our operational food waste by 50% by 2025 (against a 2017 baseline). By focusing on waste reduction and reuse, together we can divert food waste from our landfills and reduce harmful impacts to our environment."



Loblaw Companies Limited

At Loblaw, we are in the business of providing food – not wasting it. Food loss and waste are serious issues for the industry, the economy and the environment and we accept our responsibility to do our part. Over the past few years we have undertaken a number of initiatives to reduce food waste in our stores and distribution centres. As Canadians increasingly recognize the importance of reducing food waste, we are committed to being a part of the solution.



Maple Leaf Foods

We are encouraged that over the past few years, the food industry has come together to identify opportunities for businesses along the entire food value chain to streamline their operations, and reduce food waste. Today's announcement to reduce food waste by 50% by 2025 is aligned with Maple Leaf Foods' vision to be the most sustainable protein company on earth.



METRO

For many years now, METRO has been committed to reducing its waste. Several measures have been implemented to that end, including a specific program aimed at organic material. Because the very nature of our activities inevitably leads to food loss, reducing those losses at the source is the foundation of the initiative. It is then important for METRO that products that go unsold, but that are still edible, first be redistributed to people in need and, once that has been done, that what cannot be donated be redirected to other waste recovery sectors, such as composting or biomethanization. One of METRO's major programs, One More Bite, which consists of giving back quality products to community organizations, meets that need. It provides both social and environmental benefits, because by reducing food waste, it provides an opportunity to fight food insecurity by offering healthy and diversified food, while avoiding those products being sent to landfill. For more details, please go to metro.ca/responsibility.



Save-On-Foods LP

Save-On-Foods views sustainability as a core value. Overall, our goal is to be a zero waste company and the team works actively

on a number of fronts to work toward this target, with a commitment to demonstrating continuous improvement, year over year. Save-On-Foods believes in feeding people, not landfills. The team is committed to actively targeting food waste across all parts of their operations – with the target of reducing current food waste by 50% by 2025 as a company. To that end, Save-On-Foods is actively engaged in advancing against its goal of diverting large-scale surplus and potentially wasted perishable food away from landfills and redirecting it to the best and highest use in a consistent, safe, measurable and accountable way in every community they serve.



Sobeys Inc.

We recognize and embrace the leadership role we play in addressing food waste within our operations by finding smarter and more effective ways to build on our current programs to reduce, redistribute or repurpose surplus food. Today's announcement to further reduce our food waste by 50% is an important step in our long-term sustainability strategy – proudly serving our communities now and for many generations to come without compromising the environment. We look forward to sharing our progress towards 2025.



Unilever Canada

Today's announcement builds on Unilever's longstanding commitment to sustainability. Our Sustainable Living Plan is designed to help Unilever deliver its objective of growing the business while reducing its environmental footprint and increasing its positive contribution to society. Taking action to tackle food loss and waste is all about addressing food insecurity and mitigating climate change. We're committing to a 50% reduction by 2025 because we know that setting a target drives results.



Walmart Canada

Walmart Canada is proud to be standing with other leading grocery retailers and manufacturers in this collaborative food waste commitment. Reducing food waste is a key priority for us and last year we announced our commitment to achieve zero food waste in our Canadian operations by 2025. We hope this initiative will help raise awareness on this important issue and inspire other Canadian organizations to join us.