



Kai Commitment

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Businesses leading food waste reduction

May 2024



Food waste in New Zealand

45% of our land
area in Aotearoa is
used to grow food



Source: StatsNZ



Food waste in New Zealand

1/3 of that
land is used to
grow food that is
wasted



Food waste in New Zealand

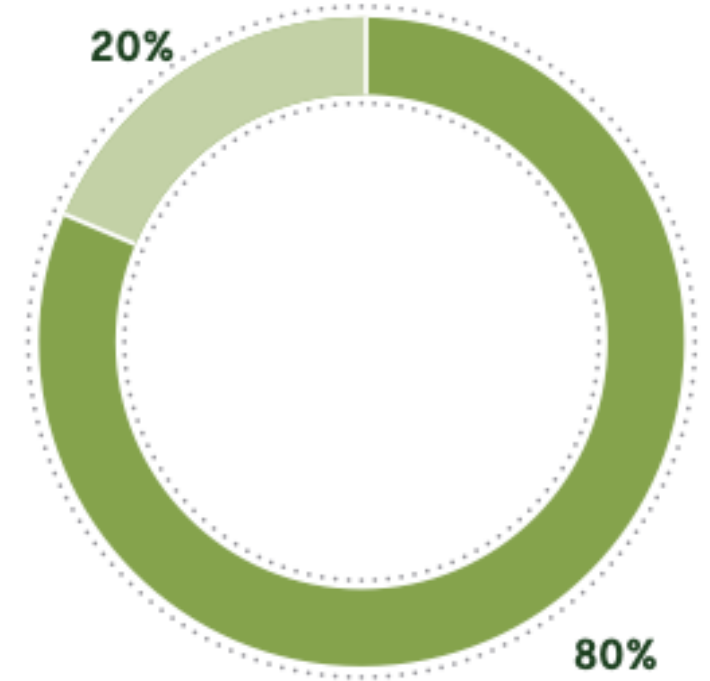
Also wasted are the resources used to grow that food



Food waste and NZ inc.

80% of New Zealand's exports go to countries with mandatory climate related disclosures

- NZ export destinations with mandatory CRD – proposed or in force.
- NZ export destinations with no CRD requirements – proposed or in force.

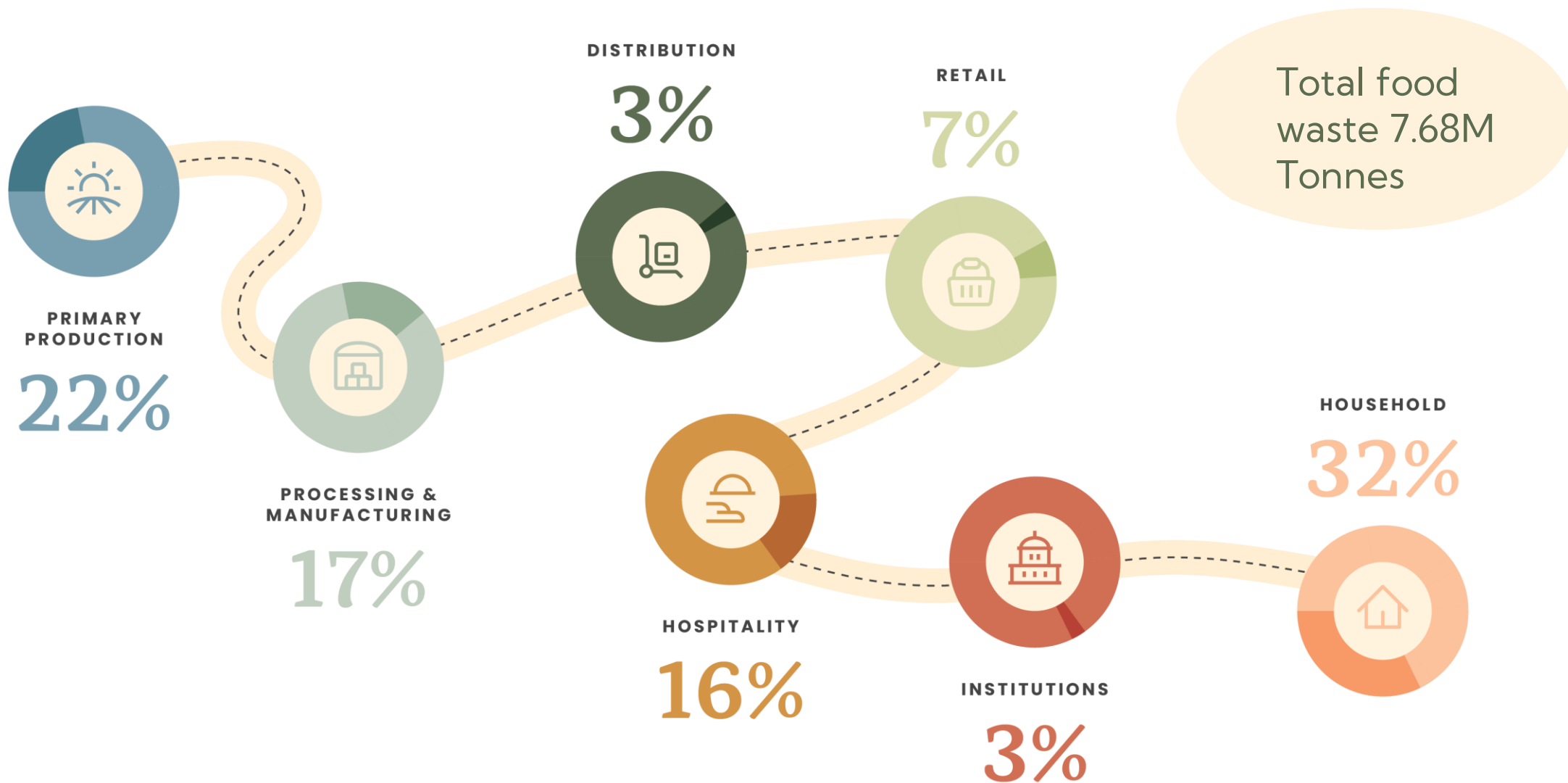


“sustainability measures are becoming the price of admittance to the supply chain of some major corporates (eg international supermarkets).”

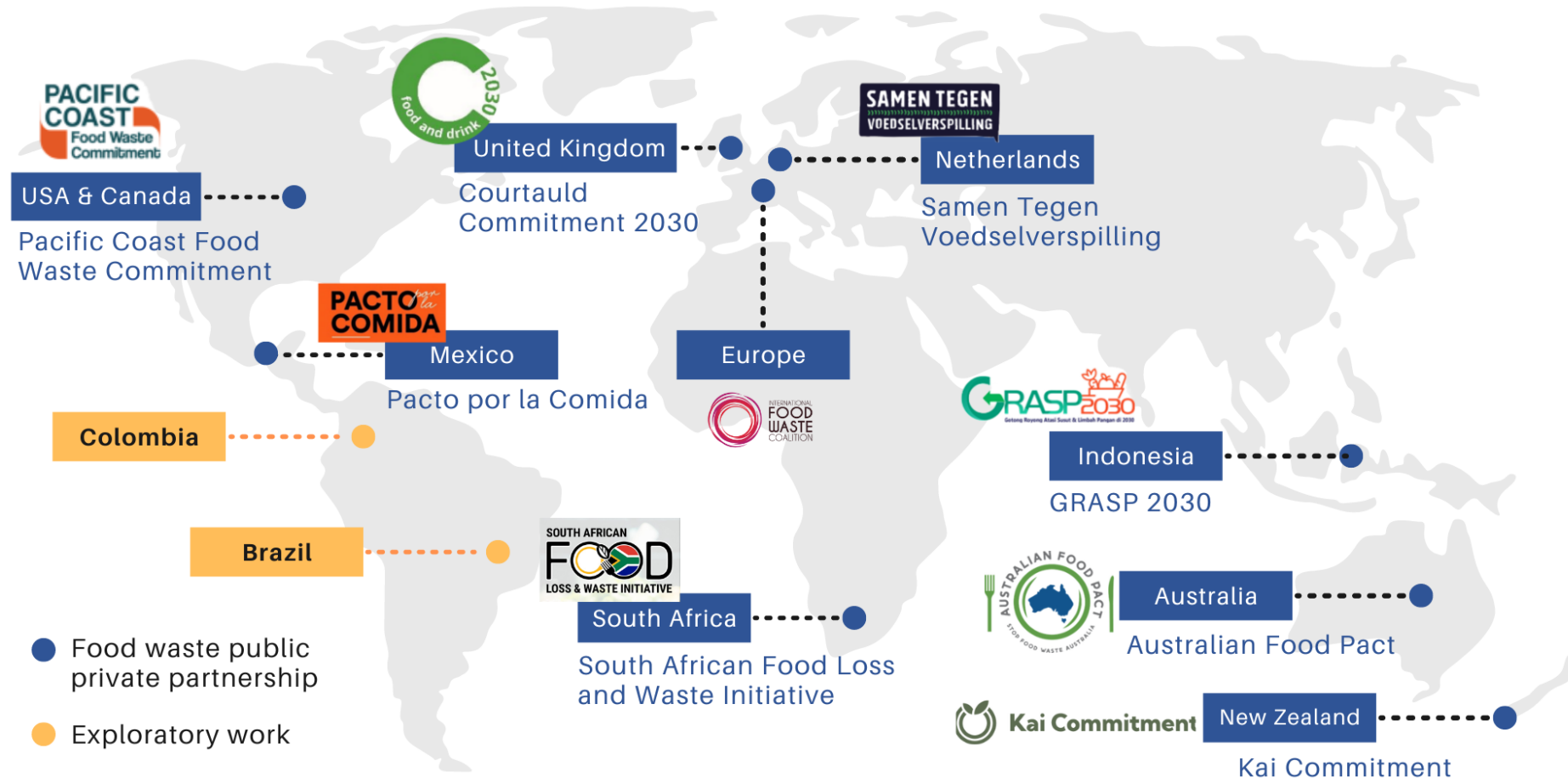
Aotearoa Circle, Protecting New Zealand's Competitive Advantage



Food waste occurs across the system

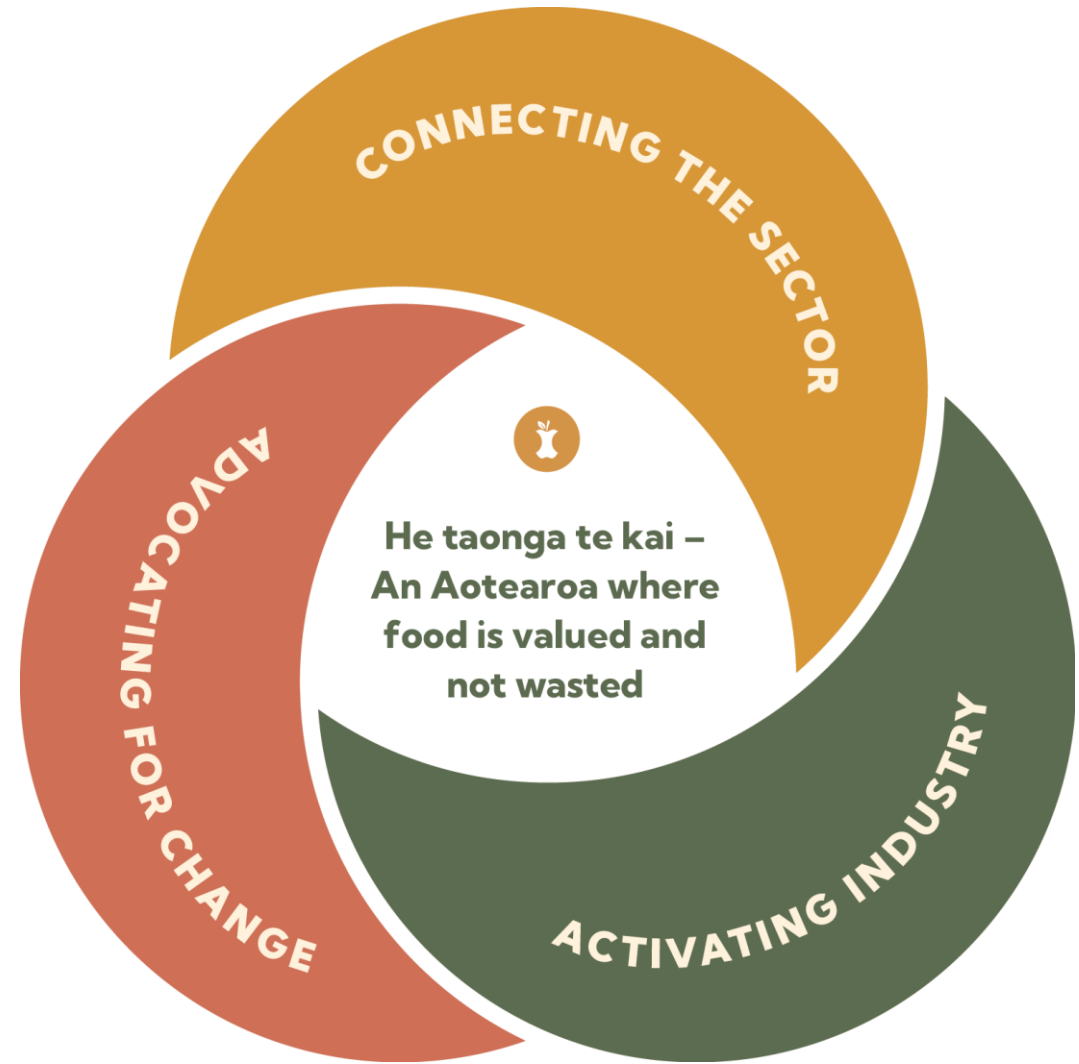


Voluntary agreements: a proven global solution to food waste



Who we are

New Zealand Food Waste Champions is a national, independent charitable organisation that holds a whole of system lens on food waste and its impact on our environment, communities, and industry.



Connecting the sector

- Webinar: Over 400 registrations, 180 attendance
- **95% think we need better collaboration in Aotearoa New Zealand to reduce food waste at a faster pace**
- 75% of respondents would use the map to connect with organisations for collaboration on FW action



Kai Commitment

Kai Commitment is a voluntary agreement for leading food businesses to reduce food waste within their organisation and across the supply chain



"Kai Commitment has given much greater focus and knowledge on food waste across our business which highlights the opportunity to improve"



Signatory Commitments

Within **12 months**, we commit to setting a **Food Waste Action Plan** that includes:

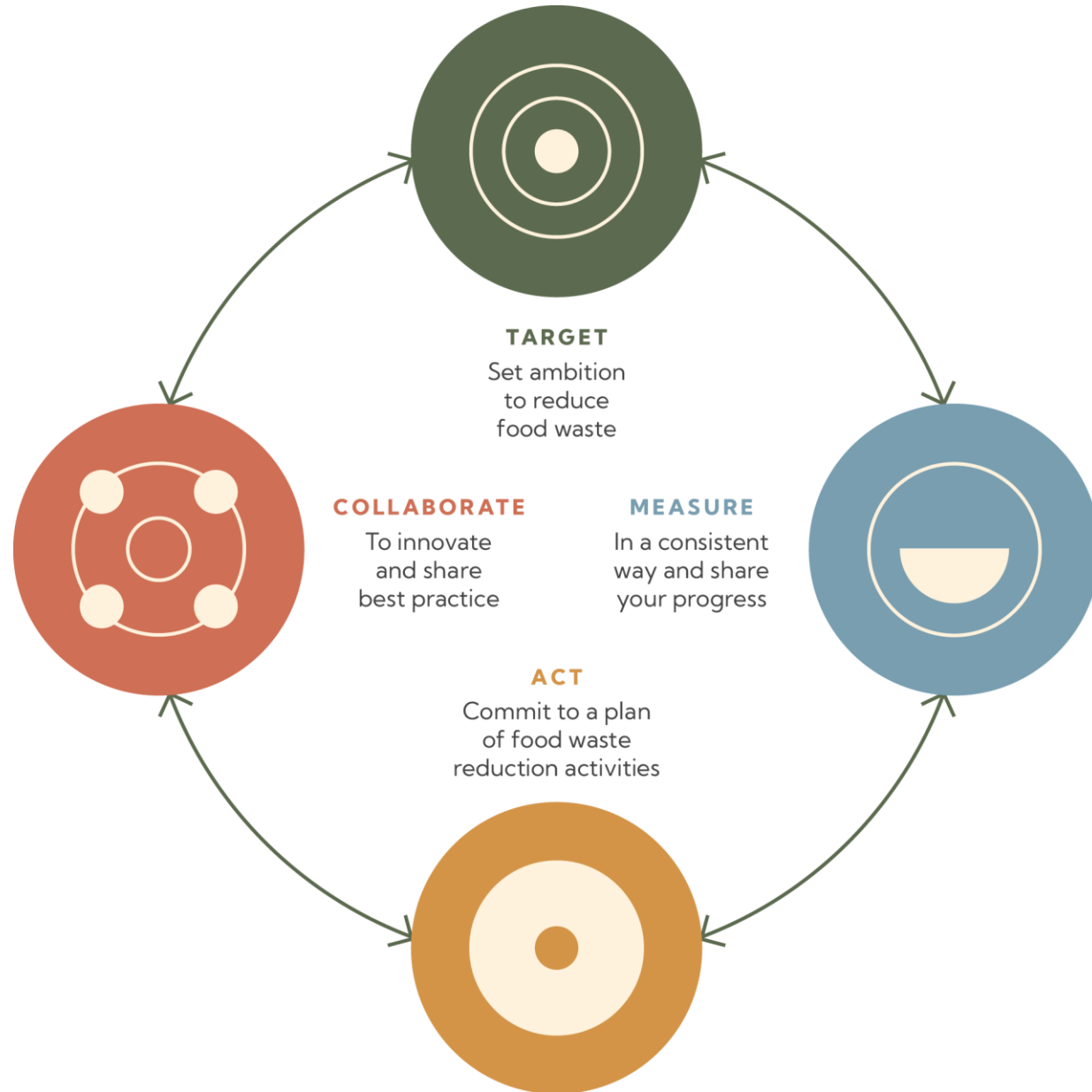
1. Setting a food waste reduction **target**
2. **Measuring** food waste using international best practice (towards our FLW baseline)
3. **Sharing** our data (confidentially) with the Kai Commitment team for anonymous aggregate reporting
4. Conducting **activities** to prevent food waste and move it up the **Food Recovery Hierarchy**, including across the **Action Workstreams**:
 - a) Product Review & Design
 - b) Supply Chain Efficiency
 - c) Innovation & Donation
 - d) Behaviour Change
5. Participating in industry **collaborative action** coordinated by the Kai Commitment team

Summarised from the full Terms of the Kai Commitment





The Kai Commitment programme



Summary

DRAFT

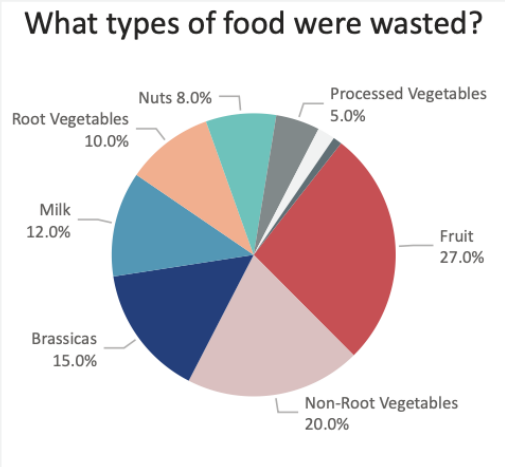
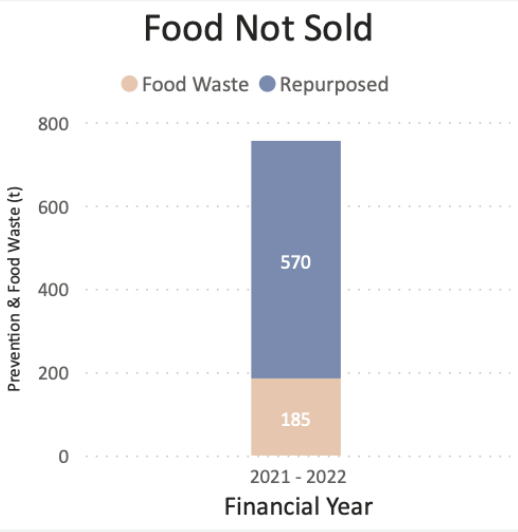
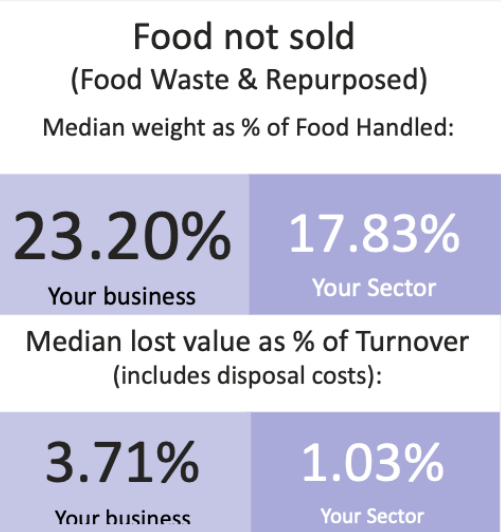
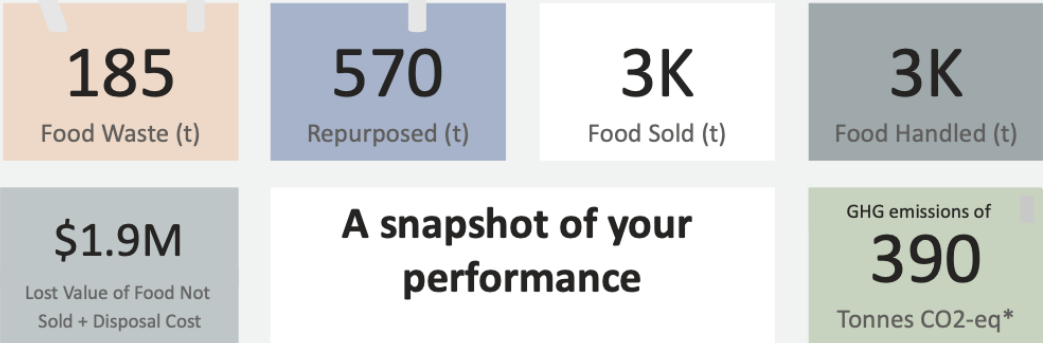


This page provides a snapshot of food waste prevention and management practices across your business in 2021/22.

The industry median is calculated based on other Signatories in the cohort for this reporting period that share the same sector as your business. Industry medians are expected to change in future periods as data quality improves, Signatories reduce their food waste, and additional businesses join the Commitment.

'Complex Food' refers to food that is made from multiple ingredients and may be put through multiple processes. 'Other Food Types' refers to food that does not fit into other food reporting categories

The environmental impacts of food waste are represented by the three green cards on this page. This includes the greenhouse gas (GHG) emissions, water and land use associated with food waste production and management



Feedback from Signatories

100% were 'likely' or 'highly likely' to reduce food waste in their businesses & move food from waste to non-waste destinations

83% anticipate influencing food waste across the supply chain

80% are satisfied with value for money

"Kai Commitment has given much greater focus and knowledge on food waste across our business which highlights the opportunity to improve"

"The support, passion, leadership and guidance of the Kai Commitment team is outstanding."



Reducing food waste makes sense



For every
\$1 invested,
society **gets**
\$7 back



The 3rd best
way to **fight**
climate
change



Increases
food security



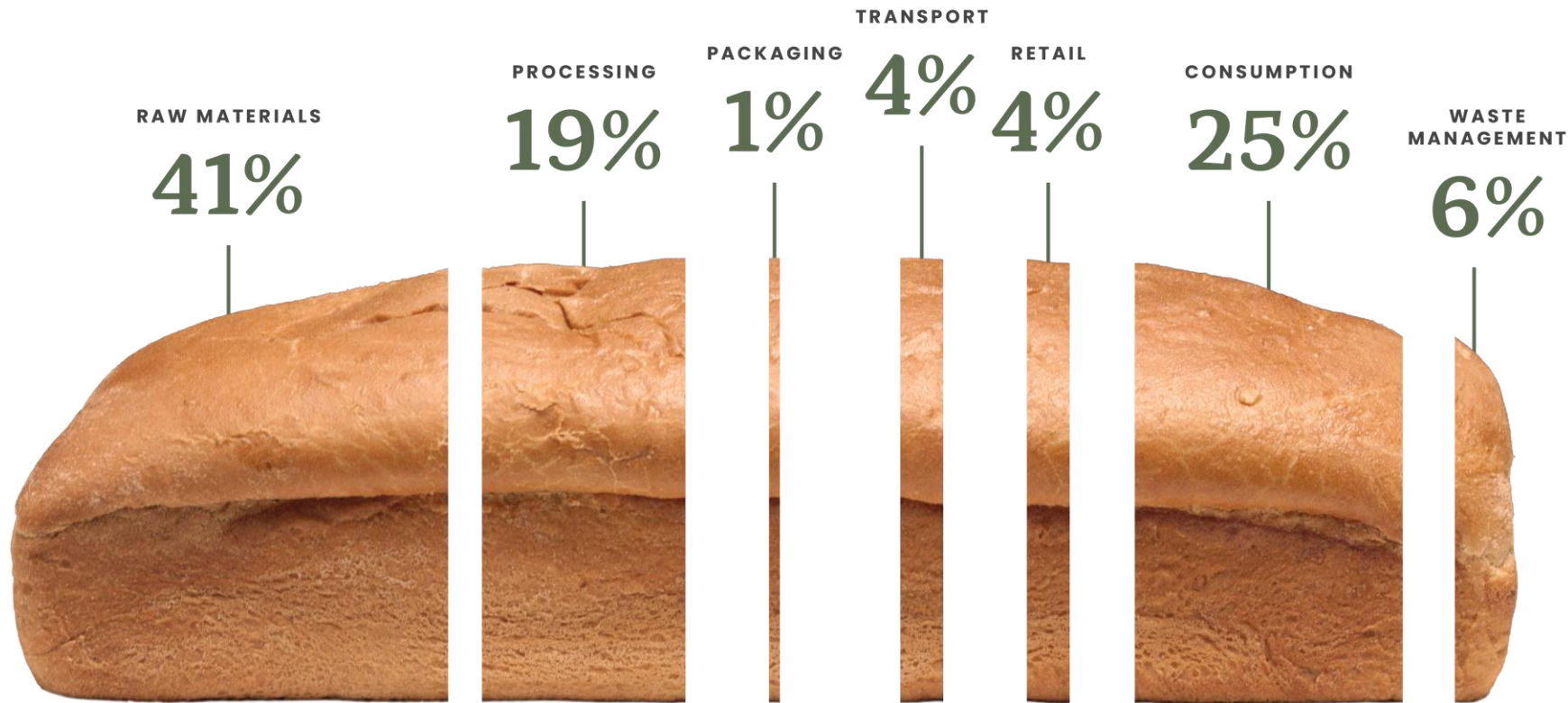
The **number**
one action an
individual can do
at home to slow
down climate
change



Supports
international
trade with
essential
sustainability
credentials



Designing out food waste



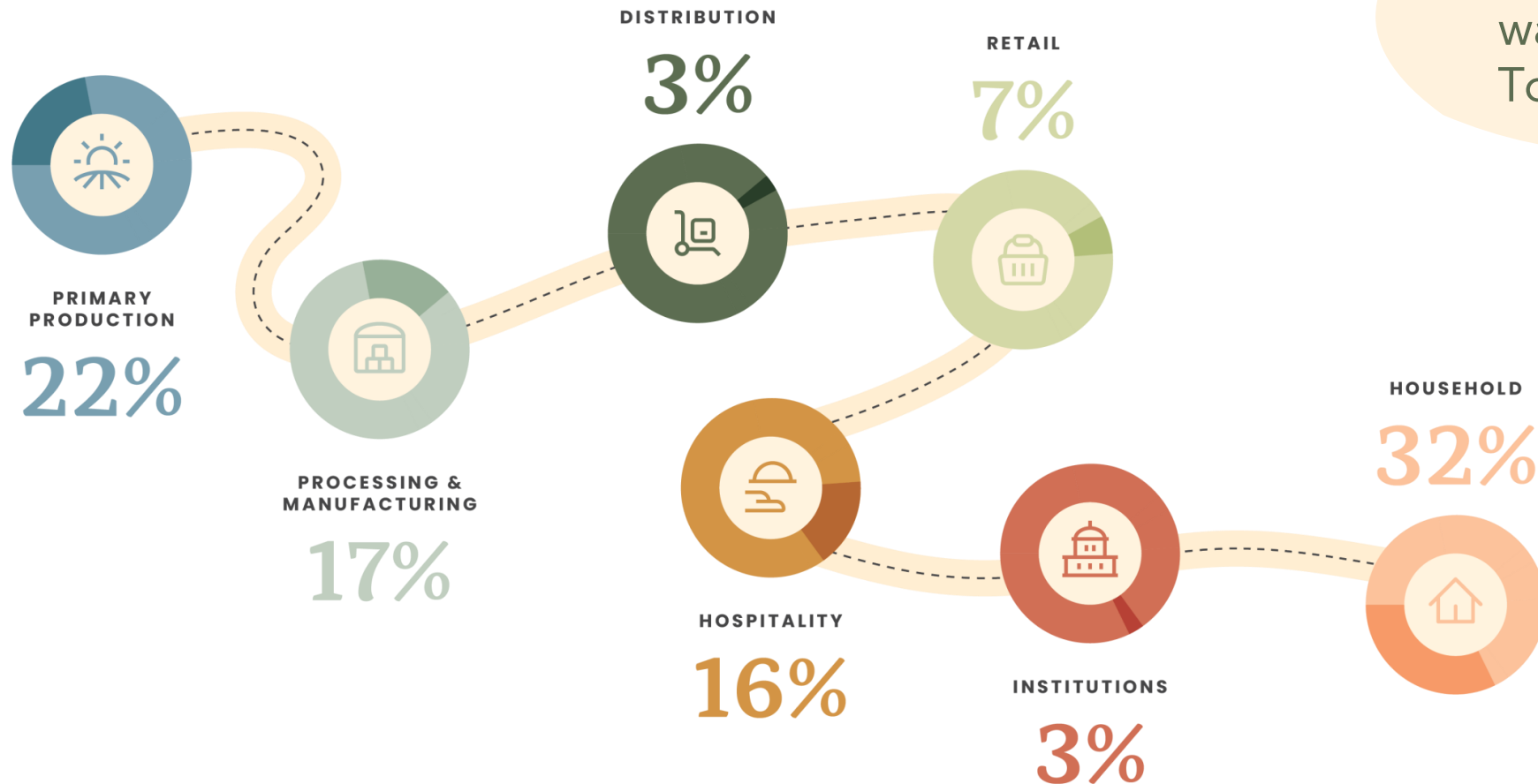
By the time a loaf of bread reaches the consumer it has accumulated nearly

70%

of its total emissions



We all have a part to play



Total food waste 7.68M Tonnes





Kai Commitment
BUSINESSES LEADING FOOD WASTE REDUCTION

Thank you

Get in touch if you would like to join
Kai Commitment

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