

For Immediate Release.

WHY AND HOW TO MEASURE FOOD LOSS AND WASTE: A PRACTICAL GUIDE 2.0

Calling on all players in the food supply chain: Do you want to save money and reduce food waste?

24 March 2021, Elmira – North America’s Commission for Environmental Cooperation ([CEC](#)) is launching a revised practical guide for measuring food loss and waste. [Why and How to Measure Food Loss and Waste: A Practical Guide 2.0](#) implements findings from focused testing with a diverse set of businesses and organizations across North America. The user-friendly guide empowers a wide range of stakeholders, including governments, businesses, and households to find solutions to prevent and reduce food loss and waste.

Enviro-Stewards’ President, Bruce Taylor, served on an expert panel assembled by CEC that contributed to development of version 1.0 of the manual. To highlight the potential benefits of no longer ignoring food loss to the sewer, Enviro-Stewards presented a [CEC case study](#) of our work with Beau’s Brewery which was picked up in a [CBC news story](#). The assessment for Beau’s was one of 50 food loss prevention assessments completed across Canada (see [Clean50 award](#)).

For the development of the revised guide, pilot organizations used the guide to measure food loss and waste in their operations, assessed the utility of the guide in practice, and suggested opportunities for improvement. Based on information collected in the pilot, from the case study development processes, as well as from data and input from the business community and other expert analysis, the guide was revised to improve its usability and effectiveness.

The guide 2.0 includes a revised Business Case section for food loss and waste measurement and reduction to help understand which parts of business operations need improvement and which management measures can be taken to reduce waste. Version 2.0 boasts supporting resources such as a ‘business cost calculator’ which helps businesses to understand the costs and potential benefits of addressing the amount of food loss and waste in their operations. Food loss and waste can be costly to a business; conversely, cutting food loss and waste can also be a great business opportunity.

In addition, it also offers an update to the online databases available that allow businesses and organizations to submit their own food loss and waste data and review food loss and waste data from others, such as the UN FAO “[Food Loss and Waste Database](#)” and the “[Food Waste Atlas](#),” developed by the World Resources Institute and WRAP.

The guide also features accompanying case studies from each of the North American countries, showcasing the value of food loss and waste measurement, and how measurement has driven better decision making and process optimization. For example, in [Smithfield’s case study](#) Enviro-Stewards helped Smithfield reduce food loss to rendering by 30%, which is currently retaining 3.8 million protein servings per year in the food supply chain (valued at \$615,000/yr USD).

Similarly, in [Bimbo Canada’s Case Study](#), Enviro-Stewards’ work with Bimbo Canadian bakeries identified measures to retain 1,600,000 kg/yr of food in the supply chain (6.1 million meal equivalents per year) valued at \$1.7 million/yr CDN. As the food loss prevention was assessed together with water & energy conservation opportunities, integrated savings identified for Bimbo total \$2.8 million per year. These case studies illustrate the potential economic, social and environmental benefit available to those organizations that have signed onto the Campions 12.3 10x20x30 initiative and others wanting to reduce the 1/3 of food that is presently wasted ([Globe & Mail article](#)) .

In conjunction with the release, join the CEC for a panel discussion on “Food Loss and Waste: Why and How it Matters to You” to understand why this issue is more relevant than ever. Presenters from across the food supply chain in Canada, Mexico and the United States will share their experiences in tackling food loss and waste and answer your questions on 31 March 2021 via a Zoom webinar.

Additional information on CEC’s work on food loss and waste can be found [here](#).

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