

A background image of vibrant green leaves on thin branches, with a soft bokeh effect in the background. A thin white horizontal line is positioned near the top of the image.

The food we waste

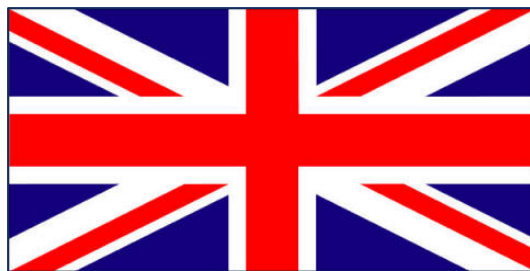
Ray Georgeson
Director of Policy
and Evaluation

The study

- Largest of its kind ever in the UK, and probably the world.
- More than 2,000 consenting households involved.
- Innovative, objective, multi-method approach:
 - Survey;
 - Kitchen diary; and
 - Waste analysis.

The food we waste is ...

Staggering



6.7 million tonnes a year



5.6 million
tonnes a year



0.6 million
tonnes a year

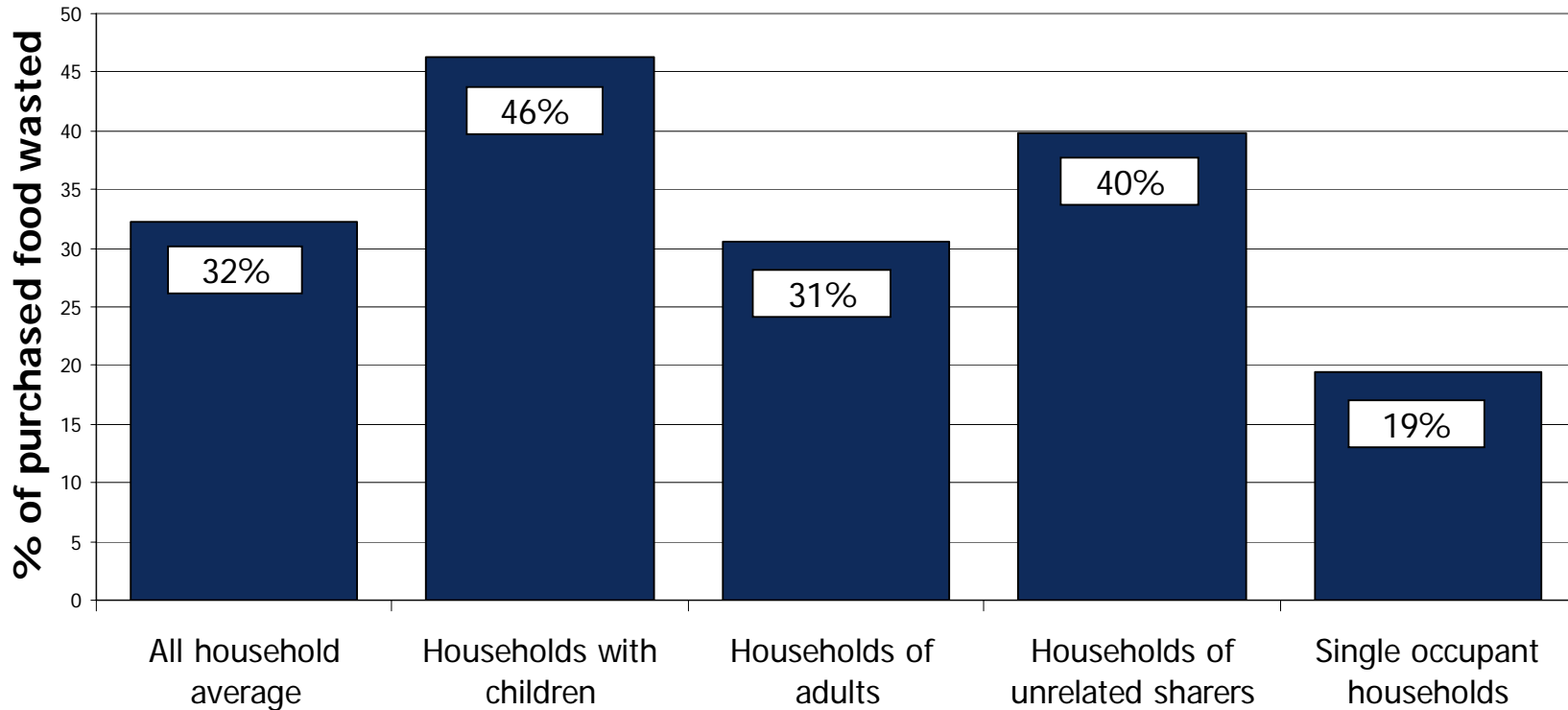
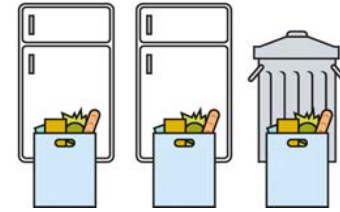


0.3 million
tonnes a year



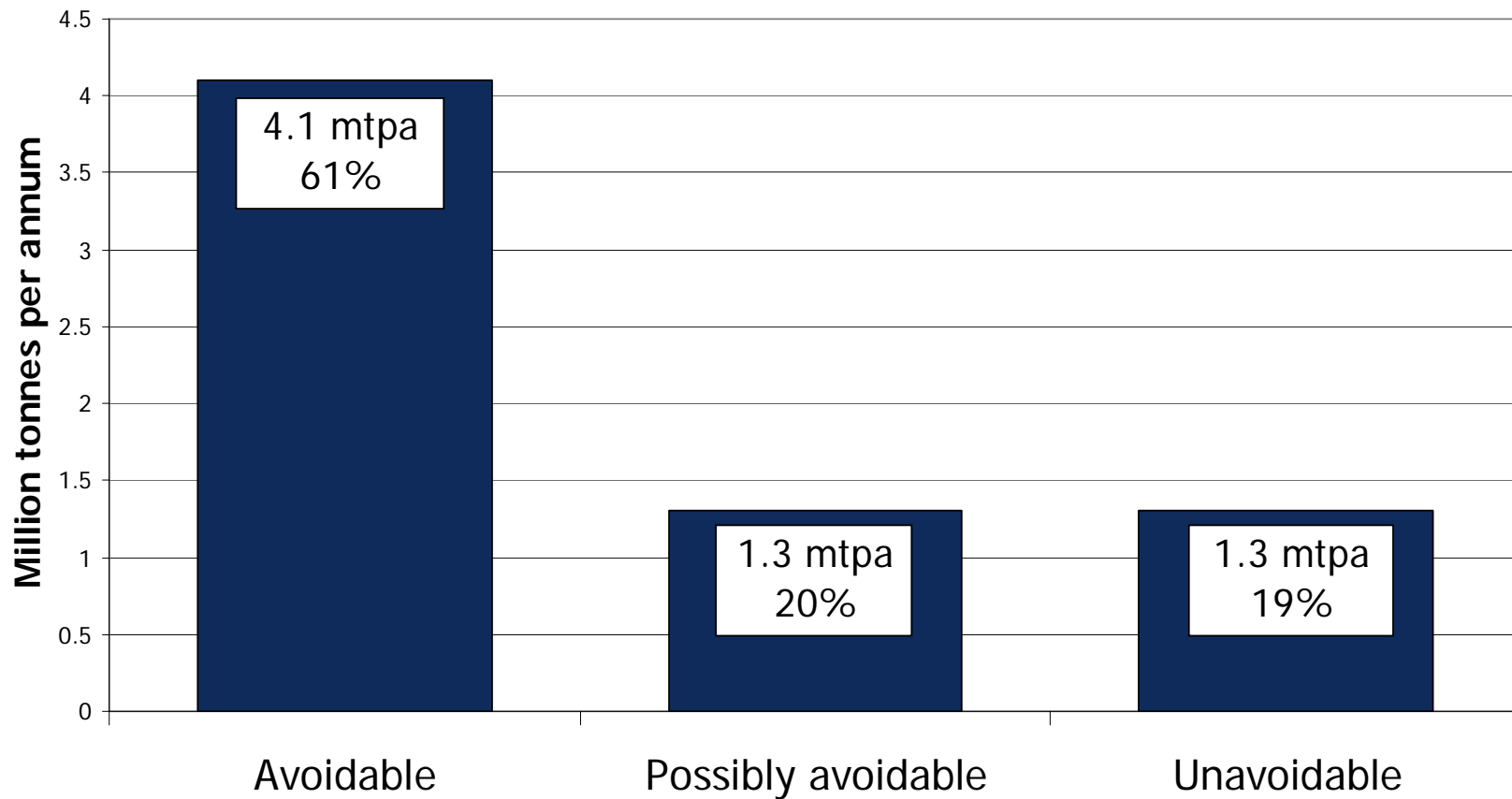
0.2 million
tonnes a year

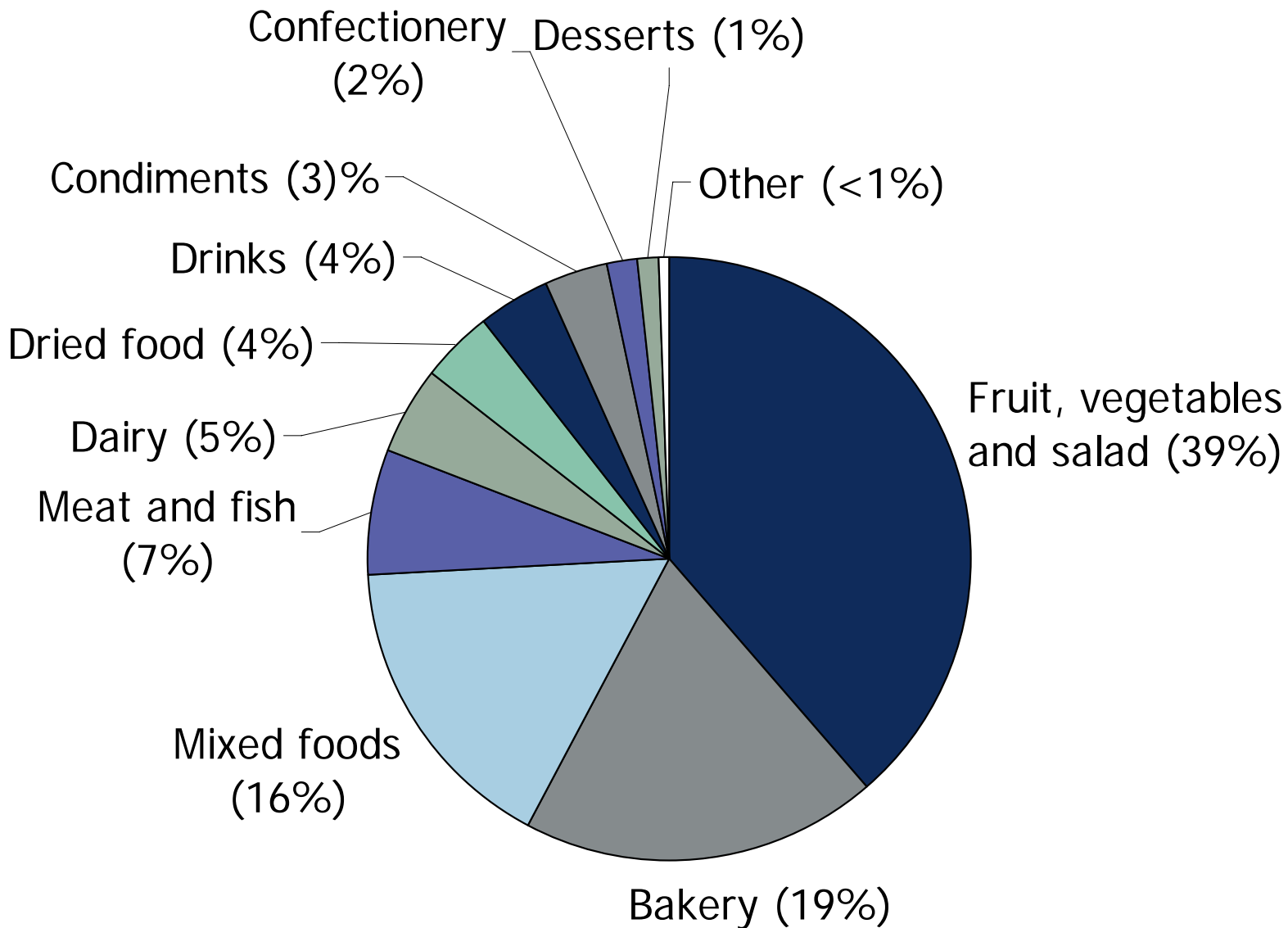
We throw away a third of the food we buy



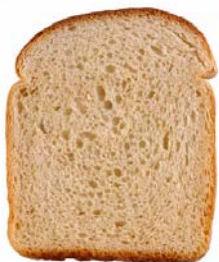
The food we waste is ...

**Mostly
avoidable**





Some key foods wasted needlessly



Slices of bread
328,000 tonnes a year



Meat or fish meals
161,000 tonnes a year



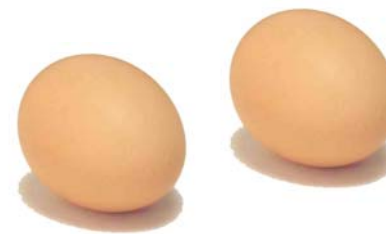
Yoghurt & yoghurt drinks
67,000 tonnes a year



Bottled water
27,000 tonnes a year



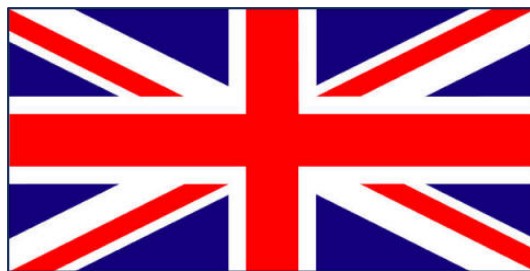
Chocolate and sweets
31,000 tonnes a year



Eggs
19,000 tonnes a year

The food we waste is ...

Costly



£10.2 billion a year



£8.5 billion
a year



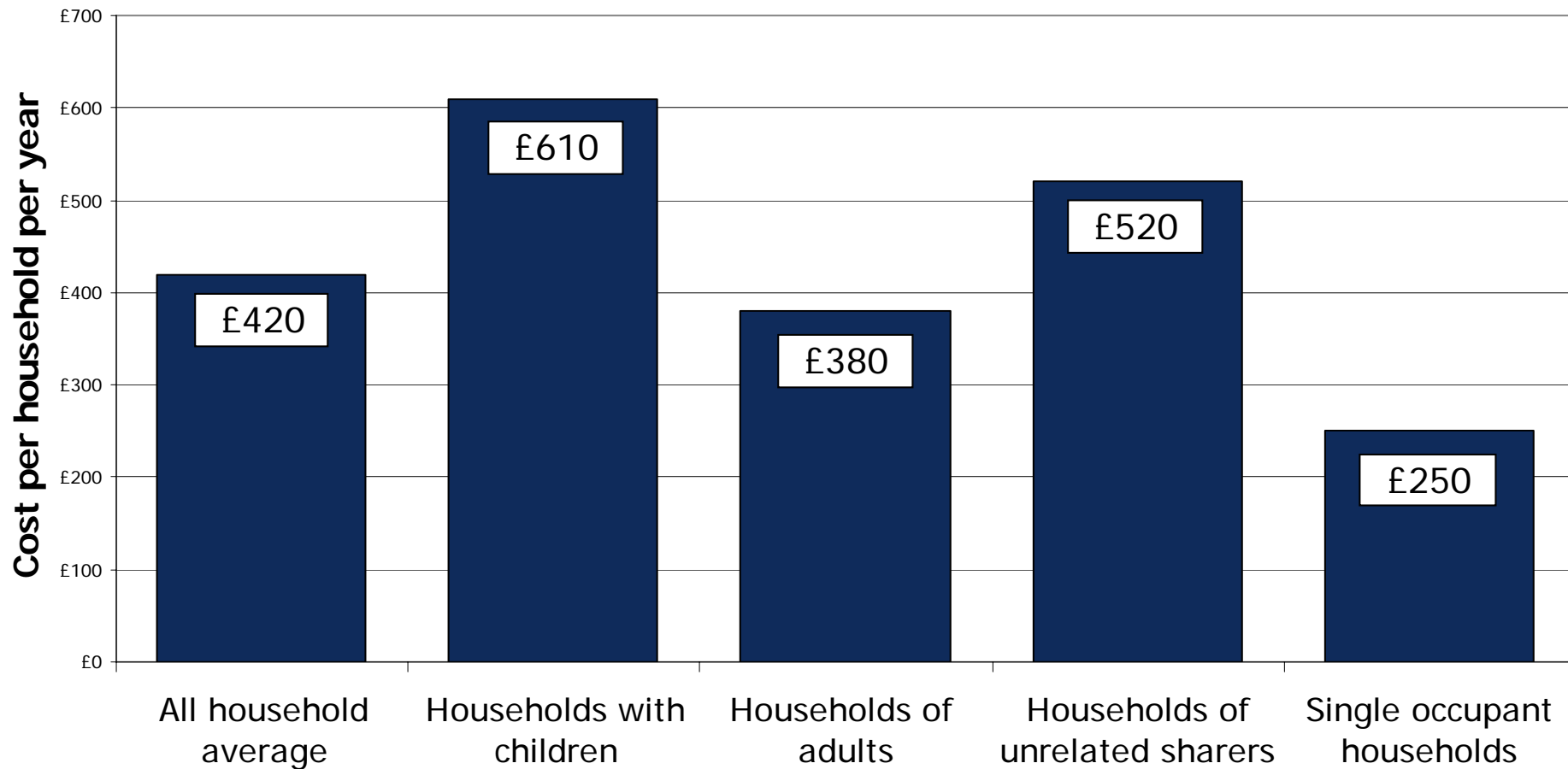
£0.9 billion
a year



£0.5 billion
a year



£0.3 billion
a year



Some key foods wasted needlessly



Meat or fish meals
£602 million a year



World breads
£389 million a year



Apples
£317 million a year



Pizza
£170 million a year



Crisps
£82 million a year

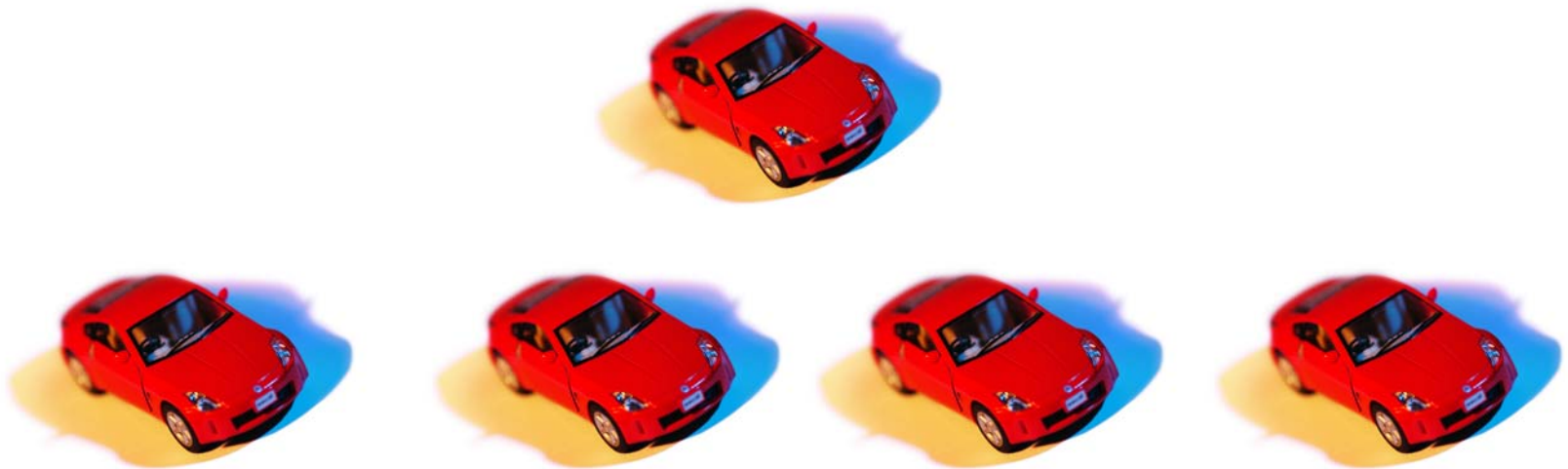


Cakes and gateaux
£36 million a year

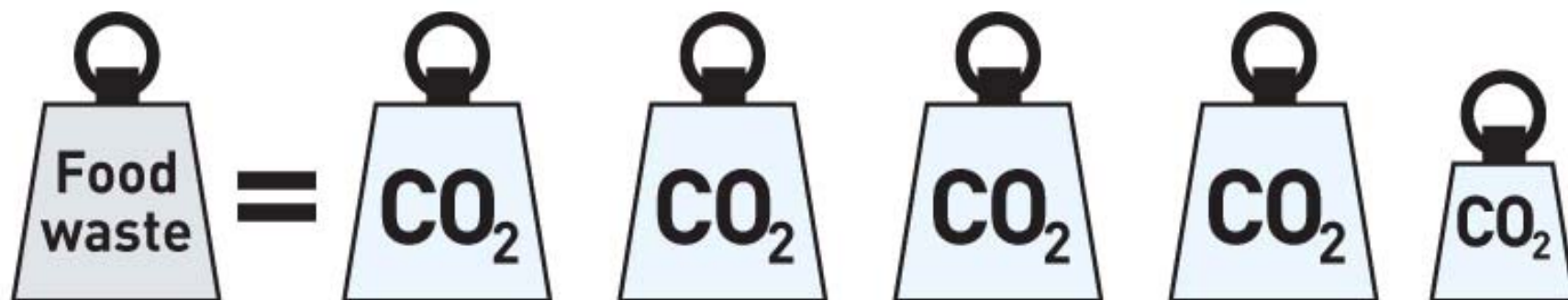
The food we waste is ...

Harmful
to the environment

Food waste is responsible for
the equivalent of **18 million**
tonnes of carbon dioxide



Each **tonne** of avoidable food waste is responsible for the equivalent of **4.5 tonnes** of carbon dioxide



The food we waste is ...

**Often
untouched**

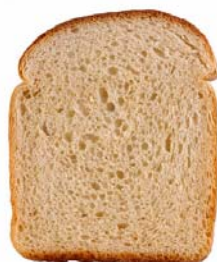
Nearly a **quarter** of avoidable food waste is thrown away **whole, unopened** or **untouched** – nearly **1 million tonnes** a year



Key foods thrown away whole and untouched



Potatoes
5.1 million a day



Slices of bread
7 million a day



Unused teabags
520,00 a day



Sausages
1.2 million a day



Yoghurt & yoghurt drinks
1.3 million a day



Packets of crisps
30,000 a day

The food we waste is ...

**Left on our
plates**

We leave **1.2 million tonnes** a year **on our plates**



Meal leftovers
582,900 tonnes
worth £1.7 billion



Potato
150,00 tonnes
worth £150 million



Bread
93,900 tonnes
worth £230 million

The food we waste is ...

**Sometimes
in date**

At least **340,000 tonnes** a year is
thrown away still **in date**

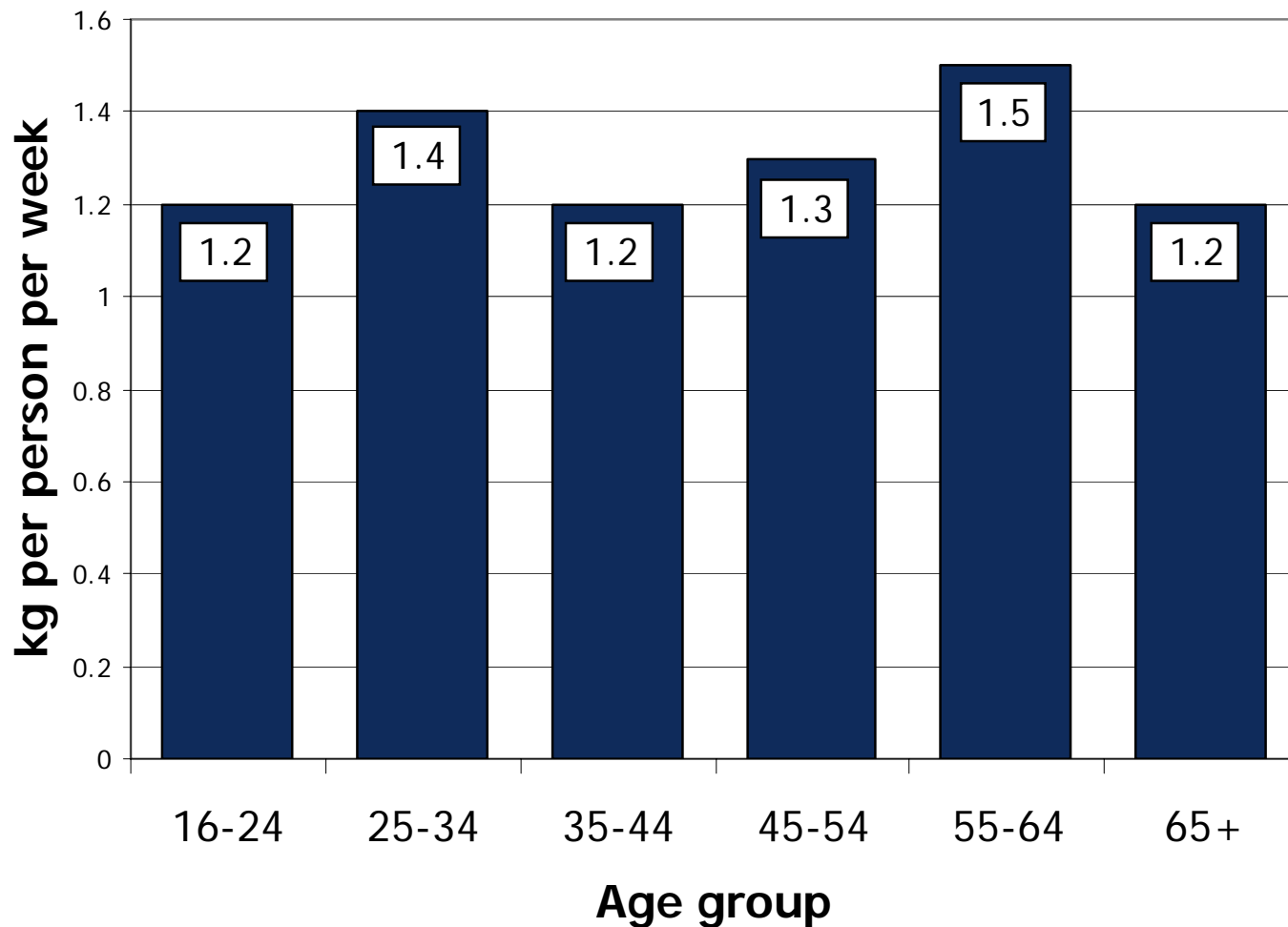
Nearly **20%** of that
hasn't even been **opened**



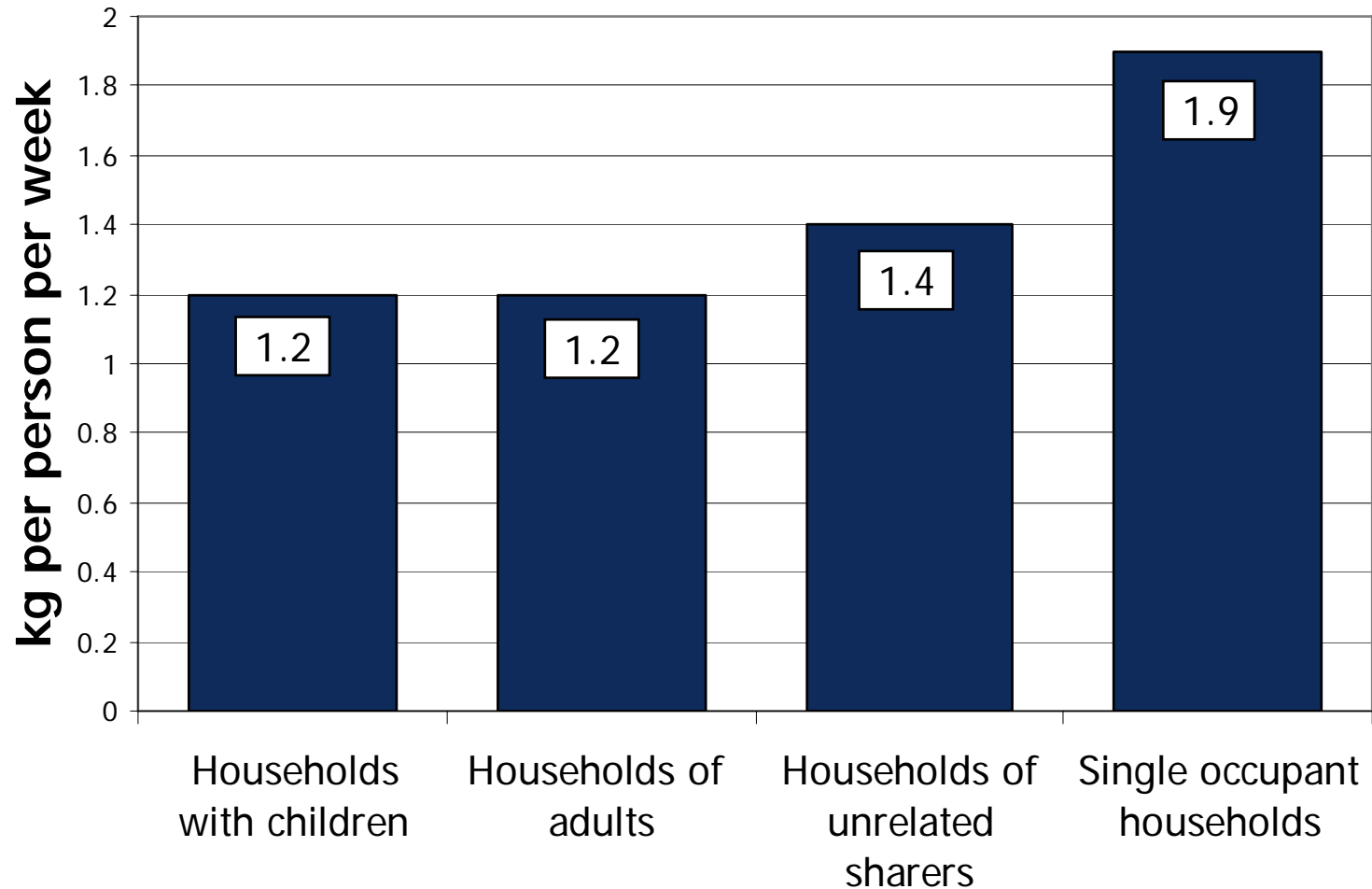
The food we waste is ...

**Produced by
all of us**

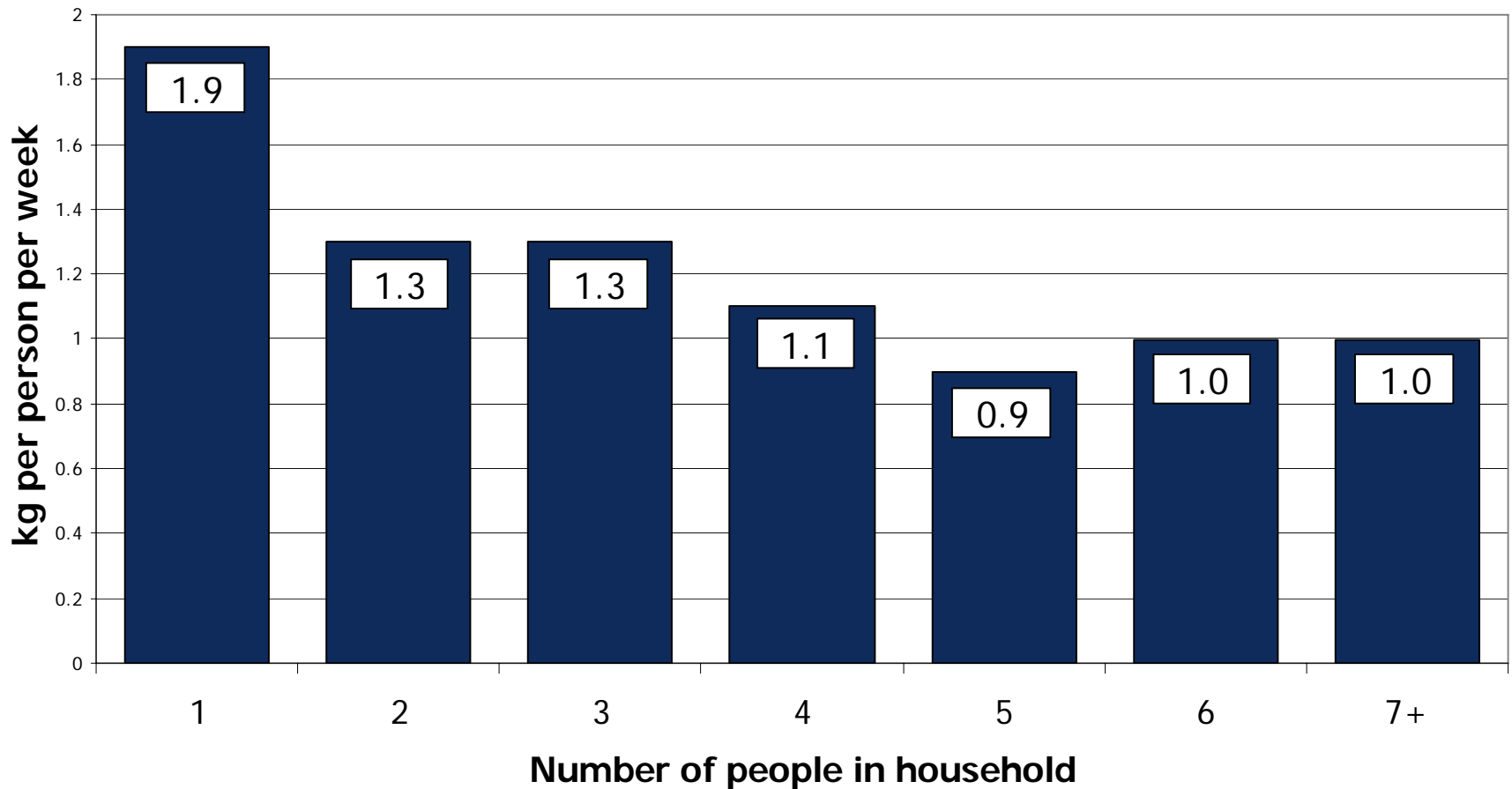
Different age groups



Different household composition



Different household sizes



The food we waste is ...

**Invisible to
most of us**



Even households that are **adamant** they waste **no food** at all throw away nearly **90kg a year** of avoidable food waste

The food we waste is ...

A major challenge

- 6.7 million tonnes a year.
- 4.1 million tonnes is avoidable.
- Nearly a third of the food we buy.
- 1 million tonnes whole or unopened.
- 1.2 million tonnes left on our plates.
- At least 340,000 tonnes in date.

The food we waste is ...

**A massive
opportunity**

- To use the good food which people put so much effort into getting to us.
4.1 million tonnes a year could be used.
- To save money.
£10 billion a year could be saved by households and another £1 billion by local councils.
- To help tackle climate change.
18 million tonnes of CO₂ could be avoided.



Material change for
a better environment

WRAP

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