



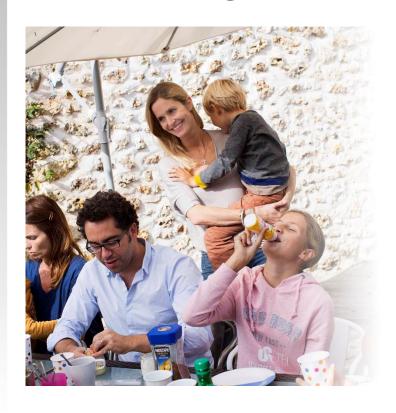
Piloting the Food loss and waste accounting and reporting protocole

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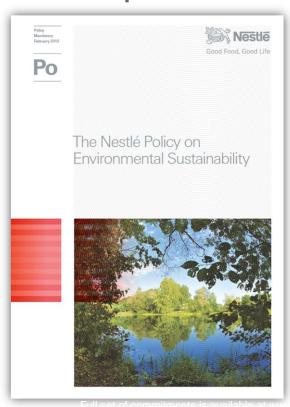
Nestlé at a glance



- CHF 89.5 billion in sales in 2016
- 328 000 employees in over 150 countries
- 418 factories in 86 countries
- 40 research, development and technology facilities worldwide
- Over 2 000 brands
- 1 billion Nestlé products sold every day



Our commitment to environmentally sustainable business practices



Our goal is that Nestlé products will be not only tastier and healthier, but also **better for the environment** along their value chain.

By 2020 – Reduce GHG emissions (Scope 1+2) per tonne of product in every product category to achieve an overall reduction of 35% in our manufacturing operations versus 2010.

By 2020 – Reduce GHG emissions by 10% in our distribution operations versus 2014.

By 2020 – Achieve zero waste for disposal in our sites.

By 2020 – Reduce direct water withdrawals per tonne of product in every product category to achieve an overall reduction of 35% in our manufacturing operations versus 2010.



We focus on:

- water preservation
- natural resources efficiency
- biodiversity conservation and no-deforestation
- air emissions reduction
- climate change adaptation
- zero waste





About one third of global food production is

not only congrutes supply flyous mountourie.

and coel of food. Hence, it contributes to

aither wasted or lost every year. Food waste

gas emissions? and westage of water? but also

affects farmer income as well as the availability

inequality and undermines rural development.

In this context, the UN will target food waste

agenda, 4 aming by 2020 to halve per capital

seduction as part of its post-2015 development.

global food waste at retail and consumer levels

supply chains, including post harvest losses.5

Ever since its foundation in 1866, Nestlé-

transforming perishable raw materials such as milk, coffee beans and cocoa into sale, tastier

and healthier value-adding food products. Over the last 10 years. Nostić has more than halved.

per torine of product, the amount of waste for

disposal⁴ generated in its factories.

F&D 2013. Fondwastage footprint PSICHWAY Inc. or phinorep. (1973) Albi (254) a pell.

has contributed to reducing food waste by

and to reduce food losses along production and

Nestle

Nestlé Commitment on Water Stewardship

Nestlé Commitment Forest Stewardship

Nestlé Commitment to reduce food loss and waste As the leading Nutrition, Health and Wellness. company. Nestlo is committed to further playing its part in helping to reduce food loss and waste. Not only will this help Nestie to secure supply of the agricultural raw materials II sources, but it will also have a positive impact on society by supporting rural development, water conservation, and food security. This is in line with Nesté's Creating Shared Value approach to

doing business. This public commitment serves to guide and align Nestië's efforts to address food loss and waste. It complements the following documents The Nestle Corporate Business Privaples, The Nastili Palicy on Environmental Sustainability, The Nestili Supplier Code, and Nestili Responsible Sourcing Guttlettees.

Specifically, Nextili commits to: 1. Prevention, minimisation and valorisation Nesté will focus its efforts on:

Eco-design Next in annexes and optimized the environmental performance, including on

and throughout the value chain. Nestly's RBD network looks for innovative

According to The Nextlé Suppler Code, Nextlé's

food wastage, from the earliest stage in the development of new or renovated products

waste recovery options to optimise their value.

Responsible sourcing

suppliers shall optimise their consumption of natural resources and minimise solid waste. including food waste.

Research

Next is Commitment to reduce food loss and waste.

The Nestlé commitment to reduce food loss and waste

Food waste prevention, minimisation, valorisation

Long-term

engagement and

partnerships









Information and education

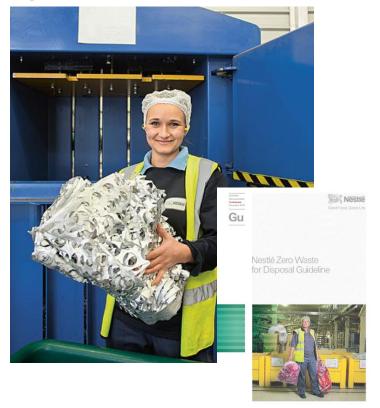


Reporting





Achieving zero waste in our sites



182 factories and 66 distribution centres achieved zero waste for disposal in 2016

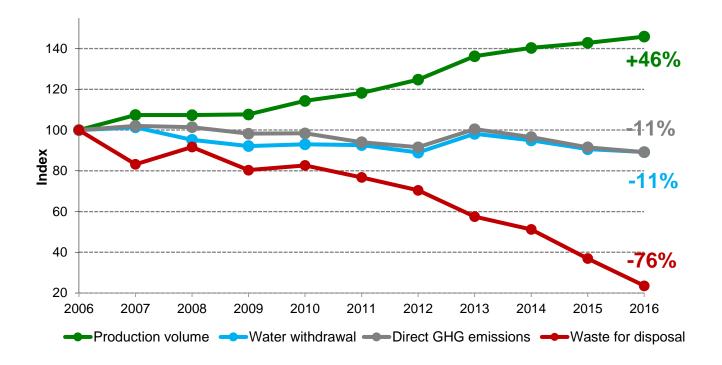
In 22 NESCAFÉ factories, coffee grounds recovered as a source of renewable energy.

Sharing good practices to prevent waste from happening

Providing tools and examples to achieve zero waste for disposal

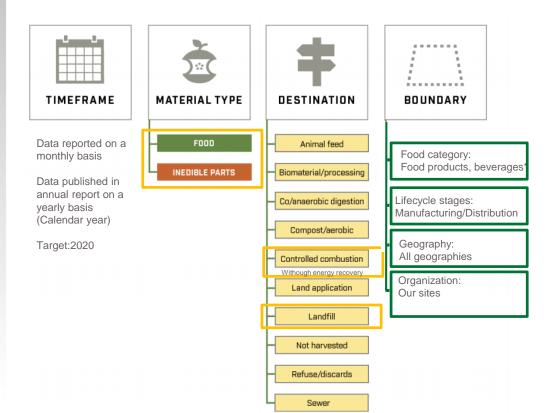


-76% waste for disposal over the last 10 yrs





How is waste in our sites reported?

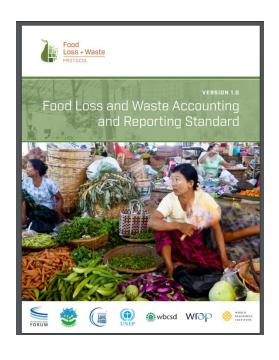


Benefits:

- Monitor progress against targets
- Prioritize actions to where focus our efforts first
- Share good practices and destinations found for specific types of materials



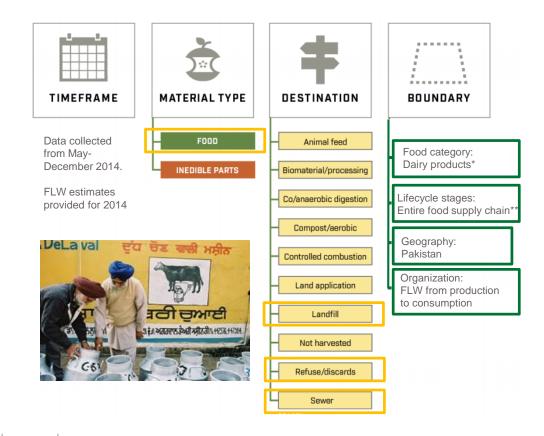
Piloting the FLW accounting and reporting in the Pakistani milk supply chain- 2014







Scoping



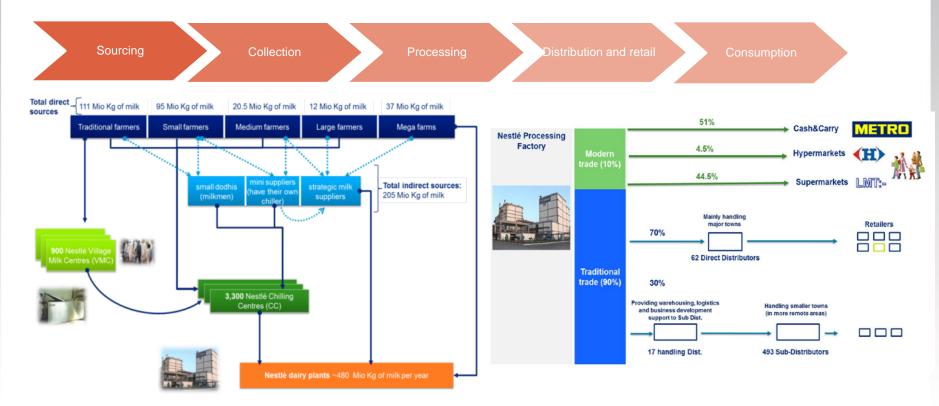


Direct weighing

Surveys (interviews and visits)

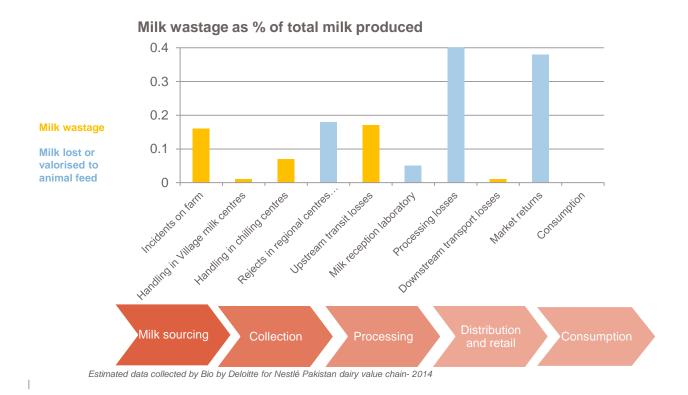


Mapping the milk value chain





Results: 1.4% is lost or wasted across the entire value chain 7'100 Tonnes/year





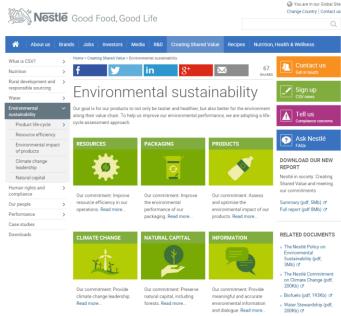
Methodological considerations

- Detailed mapping across the entire value chain is essential
- Define clearly the starting point of the food supply chain (scope)
- Importance of the destination of food waste
- Milk not entering the specific supply chain but used elsewhere was not considered a loss
- "Necessary" losses? Samples (for quality checks)...



Nestlé in Society 2016 Report: Reporting on food loss and waste reduction









www.nestle.com/csv

