



Unilever

Preventing food waste through nudges & digital solutions to change consumer behaviour

Regenerative agriculture

€1.5bn Plant-based



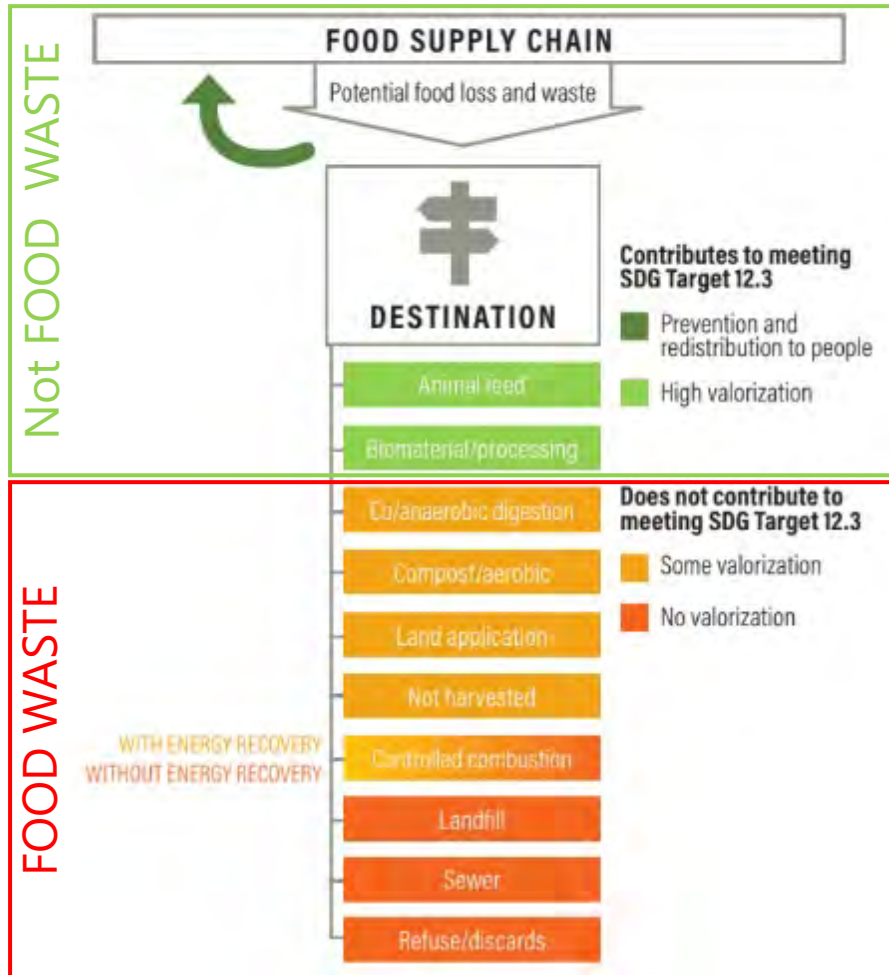
Vision: Food as a Force for Good

Halve food waste

2 x Positive nutrition



FIGURE 3. A hierarchy of destinations for achieving SDG Target 12.3



Food waste includes both edible and inedible parts



Typical destinations to prevent food waste:

- **Human consumption:** as ingredient, food banks
- **Animal consumption:** obsolete ingredients / products
- **Reuse as bio-material:** textiles made from cocoa shells

All other destinations (incl. energy) are considered **waste**

End-to-End Commitments to prevent & reduce food waste



Agricultural production

Collaborating with suppliers to halve food waste in their part of the value chain



Transport & storage



Production

Halving foods waste in Unilever production in 2025

-17% (2022)



Distribution & Market

No good food to landfill / incineration in collaboration with customers (distribution & retail partners)



Consumption

Support Food Service customers to reduce food waste through prevention and redistribution

Inspire consumers with tips & tricks to become more resourceful with food and leftovers; preventing & reducing food waste



Multi-sides approach

Structural measurement



Collaboration



Larger movement



Partnerships



Digital solution: Conimex Recipe tool

Consumers are stimulated to scan (left over) ingredients with the Conimex Recipe Tool and the brand will provide several recipes

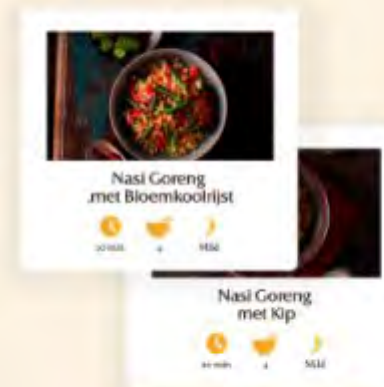


paprika

bosui

rijst

sperzieboon



1

Take a clear picture of your ingredients

2

Check that the ingredients are correct

3

Choose from one of the suggested recipes

4

Shop for additional the ingredients to combine complete the recipe

Digital solution: Conimex Recipe tool



Nudging consumers with through on-pack & on-line



Long shelf life
if stored properly



Effluent waste/sludge

36% of our food waste. How do we extract useful ingredients from it?

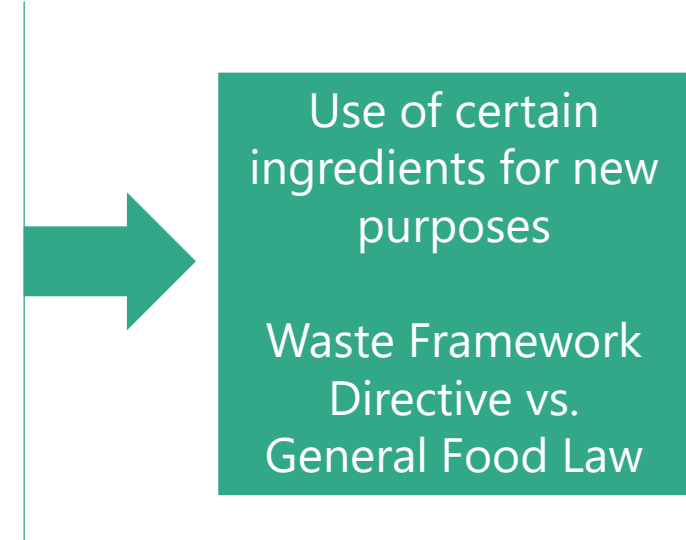


HYBRID - Treatment solutions to recycle nutrients, other valuable compounds and close the water cycle

&



SideAid - AI-based decision support for side stream valorisation



Use of certain ingredients for new purposes
Waste Framework Directive vs. General Food Law

Changing Consumer Behaviours – measurement (in kg & emissions)



Let's make it easier being green: Interventions to enable consumers to reduce their water use and household food waste.



THT/TGT: reviewing existing legislation to prevent & reduce food waste

