



THE CRAWFORD FUND
For a Food Secure World

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NESTLÉ'S WAR ON WASTE

What can the private sector do to address food waste?

With increasing water scarcity, constrained natural resources and declining biodiversity, what can a multinational company like Nestlé do about food loss and waste?

This will be addressed by Mr Daniel Lager, Executive Director, Technical and Production, Nestlé Oceania, at the Crawford Fund's annual food security conference on 29 and 30 August. Titled 'Waste Not, Want Not: The Circular Economy to Food Security,' the event brings international and Australian specialists together to draw national attention to food loss and waste issues in production, in getting product to market, and in the management and reuse of waste, with a special presentation on the role of supermarkets and the private sector.

"Over the last ten years, Nestlé's focus on reducing waste for disposal has seen waste reduced by 75%, with one in five of our factories now generating no waste. We also consider waste more holistically, looking at all steps from agriculture and ingredient production, to the factory, in the supply chain and through to the consumer's home," said Mr Lager, who has worked with the group in the Philippines, Thailand, Japan and Switzerland.

"This approach requires detailed target setting as well as an in-depth understanding of behaviours and systems in different countries, both those that lead to waste, and systems that manage waste."

"With 436 factories in 85 countries making products sold in 189 countries, Nestlé aims to improve resource efficiency, quality and productivity in our operations to do more with fewer resources and less waste."

"Large companies like Nestlé's need an approach to waste and recovery that has both high-level commitment and deeply detailed activity, supported by external collaboration," he concluded.

A set of innovative case studies will be presented from Australia and around the world will highlight positive examples of what can be achieved to reduce food loss and waste and reuse wasted food.

Other speakers will include:

- Dr Karen Brooks, Director, CGIAR Research Program on Policies, Institutions and Markets, International Food Policy Research Institute who will look at the research and policy solutions needed to reduce losses and waste, improve livelihoods of small producers and benefit the environment
- Professor Louise Fresco, President of Wageningen University and Research, addressing 'The Future of Food' and her new book "Hamburgers in Paradise"
- Mr Brian Lipinski, Food Program, World Resources Institute, who was involved in the development of the new international Food Loss and Waste Protocol, will highlight how to reduce on-farm losses
- Dr Arief Daryanto, Director of the Graduate Program of Management and Business at Bogor Agricultural University will address the role of supermarkets in reducing food waste
- Professor Alice Woodhead, Australian-ASEAN Council will highlight 'the last mile' challenge with food in mega cities.