

Diverting Surplus, Feeding Communities

Getting surplus food to where it is needed most



Felix



The state of surplus

Approximately a third of all food that is grown is wasted.



4.5m+ tonnes

of good-to-eat food goes to waste in the UK food supply chain every year.*

This is the equivalent of

10 billion meals

If food waste were a country, it would be the world's third-largest emitter of greenhouse gas.

*WWF (2022). Hidden Waste: The Scale and Impact of Food Waste in Primary Production. Available at: https://www.wwf.org.uk/sites/default/files/2022-10/WWF-UK%20HIDDEN%20WASTE%20REPORT%202022_2.pdf ; WRAP (2023). Food Surplus and Waste in the UK - Key Facts. Available at: <https://wrap.org.uk/sites/default/files/2024-01/WRAP-Food-Surplus-and-Waste-in-the-UK-Key-Facts%20November-2023.pdf>



The state of the nation



11 million

people are facing food insecurity



16%

of the UK population are worried about where their next meal is coming from



20%

Of households with children reported experiencing food insecurity.¹



The number of charities seeing 18-25 year olds accessing food support has **doubled** in the last year.²



How FareShare operates

We divert surplus food to people who need it most



FareShare redistributes surplus food from the food industry.



...to 8500 frontline charities and community groups...



...that turn it into nutritious meals and food parcels...



...for vulnerable people every week.



Last year we provided enough food for 134 million meals.



Our impact in 2023/24



56k

Tonnes of food



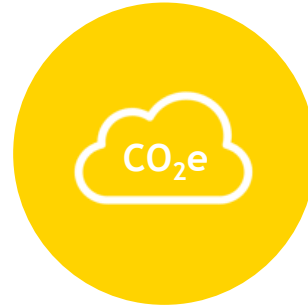
8,000+

Charities helped



134m

Meals provided



106k

Tonnes of CO₂e prevented from waste



The equivalent CO₂ absorbed by
10,000ha of forest

Forest sequestration calculated based on [UK Forestry Commission, 2022](#).



Environmental impact



For every tonne of surplus food redistributed, we prevent the waste of **2 tonnes of CO₂e** and **2.66 million litres of water**.



This means that all the hard work and resources that go into food production are not wasted.

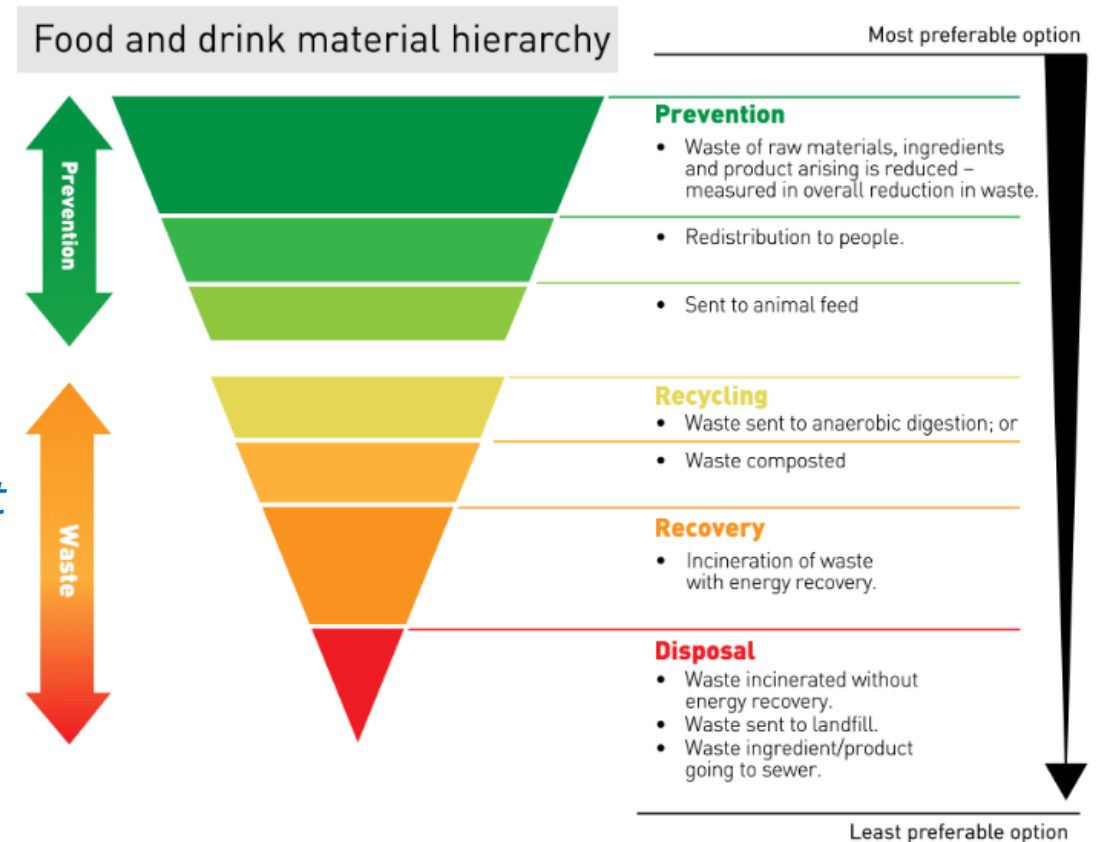
These calculations were carried out by the Carbon Trust and are based on data from warehouses across the FareShare network, combined with data from FareShare Go that was calculated based on an average of the warehouse data.

Food Waste Reduction: Supporting Sustainability

Diverting your surplus food to frontline charities that redistribute to people helps you to achieve your business' commitments to reducing food waste.

“Food waste reduction is a key pillar that forms part of the APS Group’s sustainability strategy which provides long-term benefits for both people and planet. We are proud of our longstanding partnership with FareShare which enables us to use our high-quality produce to fight hunger and reduce waste.”

APS Group Technical Director, Frikkie van Niekerk



Cucumbers YTD 2024



308

Tonnes
of cucumbers



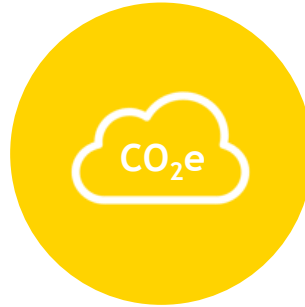
3573

Charities
helped



733,348

Meals provided



616

Tonnes of
CO₂e prevented
from waste



Peppers YTD 2024



358

Tonnes
of peppers



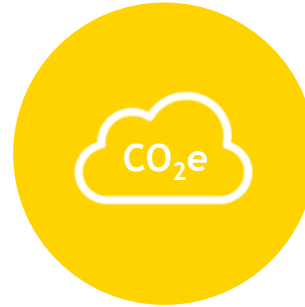
3892

Charities
helped



852,398

Meals provided



716

Tonnes of
CO₂e prevented
from waste

AbbeyView Produce: Donation Sources

1. **Customer rejections:** not economical to re-sort and repack
2. **Grade outs:** unsuitable for industrial or market use
3. **Transport Insurance claims:** i.e. chill damaged loads
4. **Stock with quality issues:** >10% on despatch and >20% on arrival in FareShare depot with progressive defects such as rots and moulds which retail customers won't accept.
5. **End of season:** Specific opportunities at the end of crop clear out (i.e. small green peppers left on plants at pull out)



426 Tonnes donated

Partners since 2021

“Waste has a cost too in labour and disposal costs - it is better on a plate than in the bin”

AbbeyView Produce: Top Tips

Rots & Moulds: FareShare partners with food charities that have kitchens so they can uniquely deal with produce that has rots that can be cut off e.g. calyx mould on aubergines



1. Appoint a food waste champion
2. **Fast-paced & free logistics:** FareShare can accept an offer day 1 to be collected day 2 if necessary
3. **Disposal costs!:** Look in your bins as food waste has a cost to be disposed of (including labour, contractor & transport costs)
4. **Dehire schemes:** FareShare accept retailer crates such as IFCOs that can be de hired to them so you don't have to supply in cardboard boxes.

Opportunities & Initiatives

We work with growers and farmers through the following initiatives:



Surplus With Purpose Fund - supporting barriers to food access including harvesting, labour and packing costs



FLEX Project - extending the life of produce through soups and freezing initiatives



Grading - grading out pallets with up to 20% rots & moulds



FareShare's Where's the Food Manifesto

In June, FareShare launched its policy manifesto calling on the Government to support businesses and charities in delivering more surplus food to those in need.

FareShare's Manifesto Pillars:



Incentivise businesses to redistribute more surplus food



Support the redistribution sector to strengthen communities



Make surplus food part of a wider system reset

Read the manifesto and sign up to show your support at:
fareshare.org.uk/manifesto



London's Food Insecurity Problem



100,000

London families have less than
£3 a day to spend on food ²



24%

rise in the cost of living
in the last three years ³

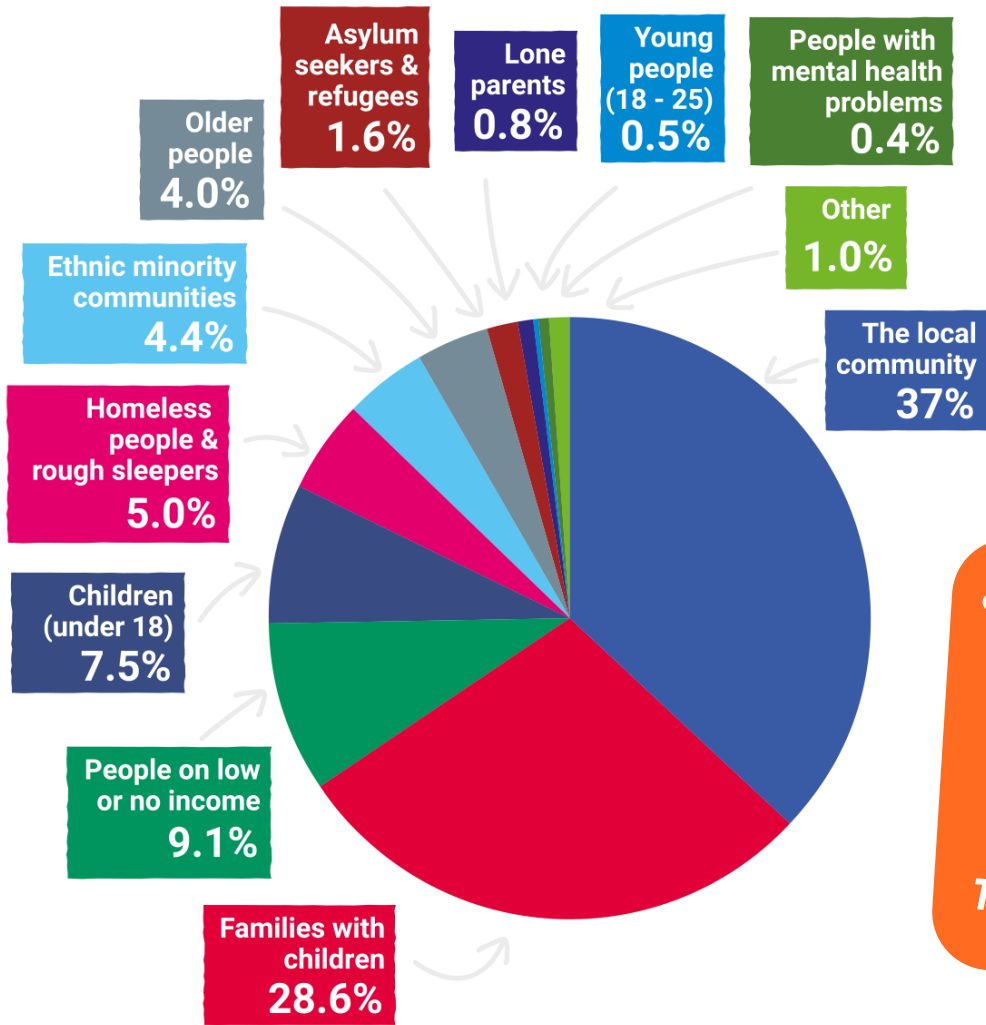


¹ ReLondon (2021) London's Food Waste Footprint

² The Felix Project (2022) Internal Survey

³ Trust for London (2023) London's Cost of Living Tracker

Who do our community organisations support?



85% OF COMMUNITY ORGANISATIONS SAY RECEIVING FOOD FROM FELIX ENABLES THEM TO MAKE MORE OF A DIFFERENCE IN THEIR COMMUNITY



Our school community relies on the food that Felix supplies. It's also a way of engaging with our families and giving us an opportunity to identify some families that may need further support. It's bringing our school community together.

Woodside Primary School



OUR IMPACT ON COMMUNITY ORGANISATIONS



9 OUT OF 10 ARE ABLE TO ENGAGE MORE INDIVIDUALS AS A RESULT OF RECEIVING FOOD

AVERAGE SAVING OF **£349** PER WEEK, WHICH CAN BE SPENT ON IMPROVING SERVICES



84% OF ORGANISATIONS USE **90%** OR MORE OF THE FOOD

You get lots of good, healthy stuff like fruit and vegetables and then other things too. It's not always enough to make lots of meals but it helps and it means I have to buy less from the shops. I am very grateful for Felix's help and thank God it's here when I need it.

Abby, guest at St Stephen's Pantry HLP

1,114,234 FELIX'S KITCHEN MEALS PREPARED

75% OF PARENTS SAY RECEIVING FELIX FOOD GIVES THEIR FAMILY A HEALTHIER AND MORE VARIED DIET

DELIVERING TO **1,119** LOCATIONS AROUND LONDON



“It’s no exaggeration to say The Felix Project food is the glue that holds the wellbeing of our community together. The meals take it to another level. The elderly, those out of hospital, to a family whose 7 year old child is having radiotherapy who they know they can come any day and we’ll heat up dinner for them in the cafe, they all benefit.”

Bev, Black Prince Trust, London

“Life is getting very expensive. I can’t afford all the bills. Without this service, we’d be eating food from the rubbish bins.”

Mona, 66, West London

“There is no reason for children to be going hungry with the amount of surplus food that’s out there”

Michelle, Children with Voices in Hackney

“We get fresh produce . It’s like it’s off the farm because the quality of the food is so good and so fresh!”

Donna, Resident, Housing for Women



Orchard Rescue

In 2023 we worked with growers HE Hall and Son in Marden, Kent to rescue 106 tonnes of organic fruit from going to waste.

We mobilised 802 group volunteers across x50 organisations who then committed 2,406 volunteer hours to help us rescue this fantastic supply of fresh long-life food.

The plums, pears and apples were donated to community organisations and schools across the capital, with 36 tonnes of apples turned into 20,000 litres of delicious juice which will last well into 2024.

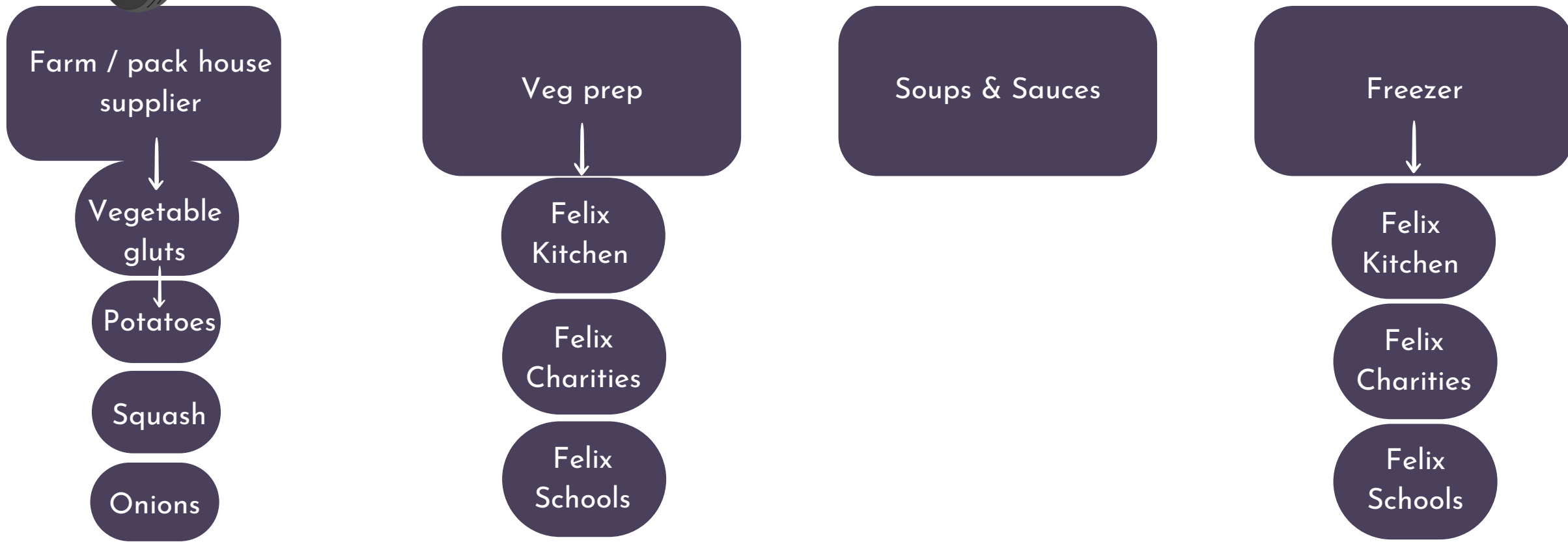
The orchard is owned by Peter Hall and last year his fruit crop ended up losing him tens of thousands of pounds. Peter explains more: **“So many fruit growers, both organic and conventional, are facing a perfect economic storm. Production, picking, storage and distribution costs have risen out of all proportion to what retail customers are prepared to pay for the fruit. When available, imported produce can often be brought in for less and retailers drive to maintain their own margins and deliver customer value has rendered my business in its current form uneconomic.”**





Farm to Freezer

“A project with the aim of accessing surplus food at farms and pack houses, that is otherwise difficult to unlock, by using innovative ways of prolonging the life by - juicing, jamming, cutting, saucing chopping and freezing”.



Summary: Working Together



Fred Searle speaks to FareShare's Emma Brown about the state of UK food redistribution and how more fresh produce suppliers can get involved

MOST POPULAR LATEST



Tesco, Sainsbury's, and M&S to sell British strawberries at Christmas



Labour urged to honour £15 million
Tory pledge to feed vulnerable
people with excess farm food

After successful campaign by the Standard, charities warn that Rishi Sunak's pledge risks getting ditched in Rachel Reeves' Budget



CHANCELLOR RACHEL REEVES
PA WIRE

JITENDRA JOSHI, DEPUTY POLITICAL EDITOR @JITJOSHI
18 SEPTEMBER 2024

Getting good quality produce to those in need

Creating national campaigns

Supporting the sector

Surplus Happens...it's what we do with it that matters