Food Waste Measurement Protocol
Sectoral Focus - Irish Bakery

Developed to help Irish food and drink companies measure food waste consistently, the Food Waste Measurement Protocol enables businesses to identify all food waste related flows and compare their management practices against the food use and waste hierarchy. Several businesses took part in a pilot study to test the Protocol, which helped highlight issues and potential actions.

Background

A successful Irish bakery produces breads, buns, biscuits and cakes for retail multiples and its own outlets. Unsold bread from the bakery's own stores is returned to the production site. The company donates in date products to local events and surplus food to charities, and some returned bread is also used as animal feed.

Action taken

To address waste from its own stores, the business introduced ordering and tracking software (Cybake). This system has improved stock management and reduced overall returns.

What the Protocol identified

Although the company had a system for managing returned products and a brown bin for food waste, the bin was not being used correctly. During an on site assessment, it was observed that waste dough, broken biscuits, buns and floor sweepings were being placed in general waste. This increased disposal costs and meant the full volume of food waste was not being recorded.

Solution

Discussions with the company indicated that the problem stemmed from insufficient staff training, leading to poor segregation. By reviewing current waste management procedures and providing targeted training, the business aims to ensure these materials are properly diverted to the brown bin for composting.