Food Waste Measurement Protocol
Sectoral Focus - Bakery

Food Waste CHARTER

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 destinations against the food use and waste hierarchy. Several businesses participated in a pilot study to test the Protocol, which highlighted key issues and actions.

Background

An Irish bakery producing frozen fruit tarts and scones for the home baking market has been investigating its food waste over recent years. They determined that they were generating 13 kg of food waste per tonne of product sold and achieved a 16% reduction over three years.

What the Protocol identified

During the Protocol trial, it was found that food waste occurred because tart fillings were supplied in small cardboard boxes, each leaving residue after being emptied into production hoppers. Additional waste arose during production changeovers on the bun line.

Solution

Switching to bulk tank delivery for tart fillings has significantly reduced product losses and decreased the volume of contaminated cardboard.

An investigation of the production lines also revealed a sequencing fault that caused pastry to back up and fall off the line, creating waste. This fault has been corrected, improving product flow and reducing tart losses.

Rescheduling production to allow longer runs of each bun type has further reduced waste. Previously, small amounts of dough left at the end of each run could not be processed through the dough sheeter; now, this occurs once per day instead of three or four times.