Food Waste Measurement Protocol
Sectoral Focus - Prepared Food Producer

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 how they are managed against the food use and waste hierarchy. Several businesses participated in a pilot study to test the Protocol, which helped highlight issues and required actions.

Background

O'Brien Fine Foods (OBFF) is a family run business established in 2000 in Co. Kildare. Employing over 500 people, they specialise in premium cooked meats and supply both branded and private label products from three manufacturing sites. OBFF aims to protect the environment and support surrounding communities through eco conscious projects and campaigns. This commitment led them to take part in the development of the EPA's Food Waste Measurement Protocol.

What the Protocol identified

After volunteering for the pilot trial, OBFF attended an initial training workshop and then applied the Protocol's methodology and templates internally. The process gave them a clearer understanding of their waste streams and, importantly, highlighted areas for improvement.

Improvements identified

By mapping their food flows and quantifying associated volumes, OBFF gained a better sense of how they could move materials higher up the food use hierarchy. They also identified gaps, including a lack of detailed data on the composition of their waste streams, where waste arises on the production line, and the reasons behind it. Addressing these gaps will help inform their planning and support progress toward their sustainability goals.

Targets set

With a baseline established, OBFF set measurable targets for improvement. Food waste tracking is now integrated across their operations and forms a key reporting metric at monthly management meetings.