Food Waste Measurement Protocol
Sectoral Focus - Prepared Foods Manufacturer

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

Background

An Irish company produces a range of processed meat products, including sausages and meatloafs, which are cooked and sliced before packaging. Up to six different products may be sliced on two lines during a working day.

What the Protocol identified

A significant amount of food waste occurs during product changeovers on the slicing lines. Cleaning cooking vessels, conveyor belts, and slicing machines between products produces shreds and residue that are disposed of as waste several times daily.

Solution

Operational changes were introduced to dedicate specific lines to particular products for defined shifts or days, reducing the number of changeovers and associated waste. Clean sliced meat scraps are now collected in containers for potential remoulding into new products.

Identified actions

1. Limit daily production to a maximum of two to four products.
2. Dedicate each line to a single product, with a maximum of two products per day, limiting changeovers to once daily.
3. Collect clean product scraps at the end of the conveyor belt for remoulding into new product.