Food Waste Measurement Protocol
Sectoral Focus - Prepared Food Producer

Food Waste CHARTER

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

Background

Safco Fine Food is a local artisan food producer established in 2012. They offer a range of healthy, dairy free (vegan) and gluten free products, all made from scratch with fresh ingredients. Although they follow a lean production approach, food waste measurement had not previously been prioritised.

Action taken with the Protocol

Safco, with a strong interest in sustainable food production, participated in the preliminary trials of the EPA's Food Waste Measurement Protocol in 2021. Through this process, Safco noted that many of their processing by products and side streams were already being managed in line with the top of the food use hierarchy, mainly through donation to FoodCloud and local charities. Due to the nature of their production methods, there were very few other process related wastes.

What the Protocol identified

Further examination revealed that cleaning residues were being disposed of in general waste bins—an area that had not been previously recognised.
A brown bin service has now been introduced, and segregation procedures have been communicated to staff.

Future Targets

Safco identified this food waste stream as previously overlooked, but with brown bin data they will now be able to monitor and evaluate its extent. Ultimately, the company aims to minimise these wastes through careful root cause analysis of where and why they occur.