

# No time for waste.

Target

## Halve global food waste, farm to fork by 2030

1. No food that is safe for human consumption will be wasted inside the UK operations
2. Halve food waste in our own operations by 2030
3. Work in partnership with our suppliers to halve food waste in our supply chain by 2030
4. Help halve household food waste in the markets where we have retail operations by 2030

## It's all part of our Little Helps Plan.

We were the first UK retailer to publish assured food waste data and are committed to driving progress towards the UN Sustainable Development Goal (SDG) target 12.3 to halve per capita global food waste by 2030.

**0.5%**

food waste as a percentage of food sales.

**7,975**

tonnes of surplus food donated to UK charities last year.

**27**

suppliers have joined us in publishing their food waste data.

Case study

## Reducing food waste and feeding people in need



Our Community [Food Connection programme](#), in partnership with food redistribution charity FareShare and social enterprise FoodCloud, helps redistribute surplus food from our stores to local charities.

We support almost 7,000 charity partners across the UK and have donated the equivalent of 56 million meals to people in need.

Food not taken by charities is offered to colleagues through our 'colleague shops', and any remaining fruit, vegetables and bakery which is not safe for humans is used as animal feed.



## What else we are doing to reduce food waste?

### Reducing food waste in our supply chain

We can't tackle food waste alone and so we work closely with our suppliers to ensure as much of what they grow or make is sold and eaten.

To reduce waste on farms we have sold 196 million portions of wonky fruit and vegetables through our Perfectly Imperfect range.

With our support, 27 of our largest own brand suppliers have measured and published their [food waste data](#), and 10 of our branded suppliers have committed to do the same.

### Helping customers waste less

We are always looking for ways to help our customers reduce food waste and save money.

We have introduced a number of innovations, from split packs of chicken to resealable salad bags to help keep food fresher for longer.

We know our customers find 'best before' dates confusing, so we are removing them from over 70 fruit and vegetable products to stop perfectly good food being thrown away.

Find out more

[Tescopl.com/LittleHelpsPlan](https://tesco.com/LittleHelpsPlan)

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**TESCO**  
Every little helps