



# SWEET WASTE

sending zero waste to landfill

IN THE UK,  
WE GENERATE



14.8M  
tonnes  
of food waste

40%  
ends up in landfill

## WHERE IT PRODUCES OVER



20M  
tonnes  
greenhouse gas



6.2BN  
litres  
waste water

### DISTRIBUTION

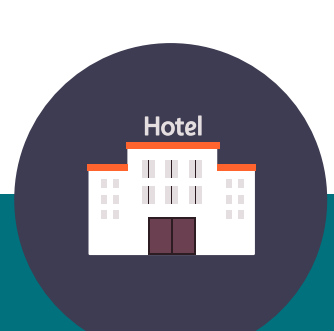
### GROCERY RETAIL

### CATERING & HOSPITALITY

### FOOD & DRINK MANUFACTURING

### HOUSEHOLDS

### AGRICULTURE



4,000  
tonnes

is generated  
in distribution

300,000  
tonnes

come from  
over-ordering,  
damage or  
'looking  
'imperfect'

600,000  
tonnes

is discarded  
by hotels  
and offices

3.2M  
tonnes

is binned by  
10,000 food  
& drink  
factories

7.2M  
tonnes

is thrown  
away by  
households.  
61% is  
avoidable

1.2-2BN  
tonnes

of vegetable  
crops are not  
harvested  
because they  
look 'imperfect'

## AT NESTLÉ UK & IRELAND,

ALL OF OUR FACTORIES WILL SEND

ZERO WASTE TO LANDFILL BY END 2015

1,200  
tonnes

OF FOOD  
WASTE SAVED

1,002  
tonnes

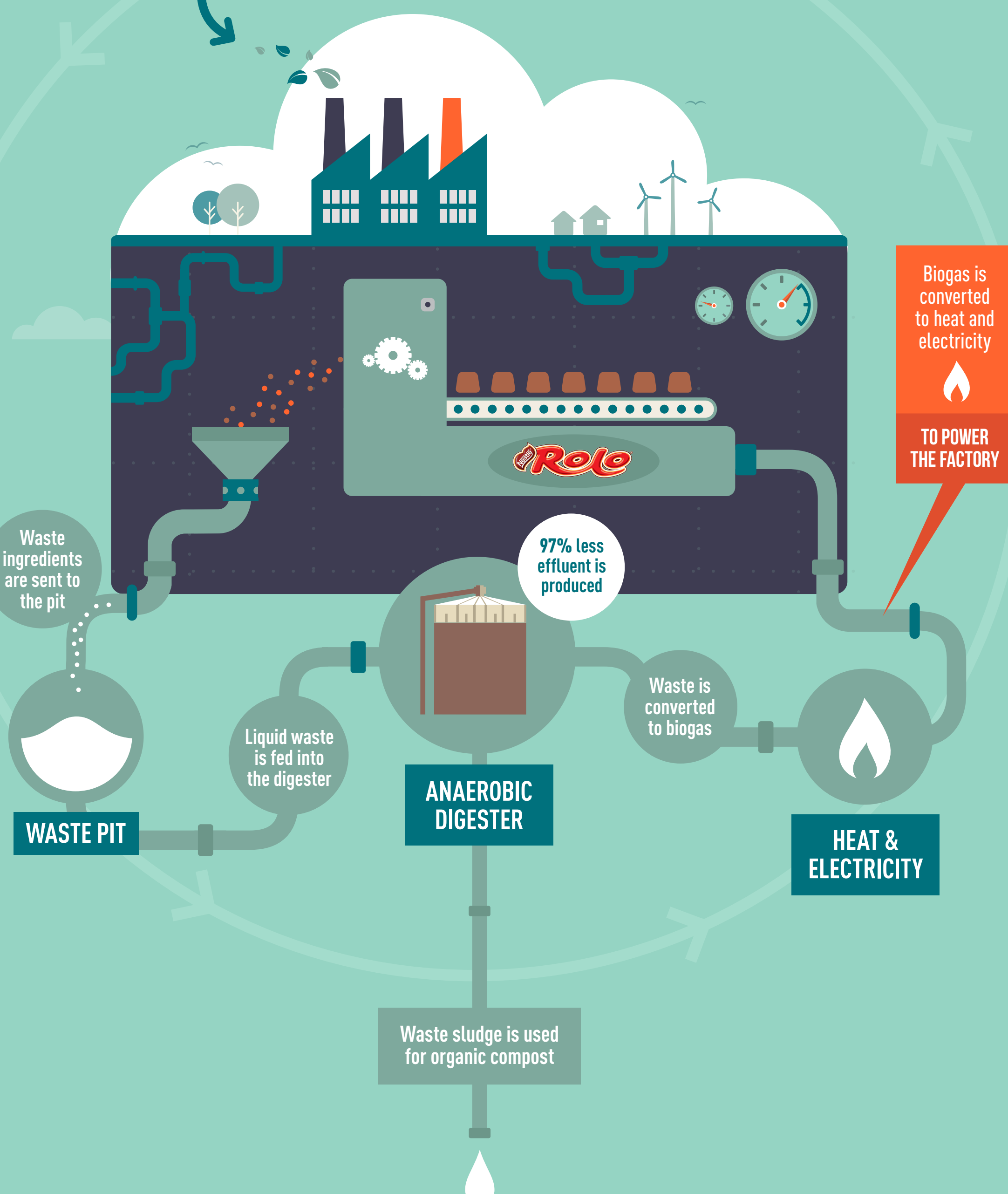
OF CARBON  
SAVED

70%

FEWER  
SKIPS FILLED

The waste from producing  
Nestlé favourites is used to

POWER PART OF THE FACTORY



FOOD IS A VALUABLE RESOURCE THAT WE SHOULD PREVENT FROM ENDING UP IN LANDFILL

## SENDING ZERO WASTE TO LANDFILL

in the UK by 2020 could mean:

27M  
tonnes



less in  
greenhouse  
gas emissions

1.3M  
tonnes



of valuable  
nutrients  
returned to  
the soil

over  
1.1TWH



of energy  
produced

£3.7BN



public sector  
savings

£12BN



household  
savings

Nestlé's 150 European factories will all comply by 2020.

WHAT CAN YOU DO TO PREVENT FOOD WASTE?