

Quantification of retail food waste through the analysis of in-store data

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Abstract

Food loss and food waste happen throughout the food supply chain. Food loss derives from the early stages of agricultural production, post-harvest treatment and processing and packaging. Food waste refers to the stages of retail and consumption. Therefore, the retail sector is a key player for the prevention of food waste. In order to tackle the problem of food waste generated by the retail sector, for the first time, in Greece, a common effort has been undertaken by AB Vassilopoulos, one of the top three food retailers in Greece, and Harokopio University. In terms of methodology, the retailer provided the data for year 2019. The data were then analysed based on the main store activity departments (e.g., grocery, fresh meat, fresh fish, bread and pastry, etc) and the main categories reported by the retailer, namely food donation, store food waste, warehouse food waste and store returns to warehouses. The results indicate that the main food waste volumes are generated by the fresh grocery store department, followed by the dairy and refrigerated product department. The key outcome is that grocery retailers can - and should - make meaningful changes to help limit food waste

Keywords: retail, food waste amounts, prevention