

The Courtauld Commitment Annual Report

Shaping a sustainable recovery



wrap

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Foreword

We need the Courtauld Commitment now more than ever.



The world is at a crossroads in the battle against climate change: the biggest existential threat to people and planet we have ever faced. Fixing the food system is an under-appreciated but essential part of the formula for success. By fundamentally changing the way we produce and consume food we will be able to maintain the resilience of our global food system at the same time as reducing greenhouse gas emissions towards net zero.

In the UK, this potential is already being recognised. The political landscape is shifting; boardrooms are waking up to the need to embed sustainability in their business models, and citizens are demanding change – voting with their feet with their lifestyles and choices.

The Courtauld Commitment has been successful in addressing the most significant sustainability challenges that the sector faces – carbon reduction, improved water stewardship and food waste. The agreement has given us a head start in adapting the food system to the change that's needed; forging partnerships which are reaping real benefits in addressing the substantial impact the food and drink sector has on the environment. It also means businesses will be well placed to absorb the significant policy and legislative measures which are coming downstream. These levers of change, working harmoniously and in alignment with targeted citizen behaviour change, are what make Courtauld the standard bearer

for transforming food and drink around the world. In this report, you will read about two exciting new voluntary agreements in Mexico and the US West Coast which were inspired by the Courtauld model.

This pioneering work led to WRAP being invited to participate in the G7 working group on household food waste, where the work with the Courtauld Commitment was held up as an example of good practice.

The sector has faced perhaps the most challenging chapter in its history. The contribution from everyone from CEOs to shop workers to keeping food on our tables during the COVID-19 pandemic has been nothing short of heroic. It has also been humbling to witness the ingenuity and generosity of those in the hospitality industry to support their local communities.

But while responding to the present, our Courtauld partners have displayed equal focus on the commitment to building a sustainable future. When I look back, I am astonished at what we have achieved.

We had a fantastic response to our new Supply Chain Greenhouse Gas (GHG) Working Group; both in the number of businesses eager to get involved, and the consensus around the need to ramp up ambition. We are delighted that this has culminated in a new, hugely ambitious target, aligned to the global 1.5-degree pathway. Our Courtauld Commitment Water Ambition has gone from strength to strength – with signatories recognising the need to collaborate on water security, both in the UK and overseas.

Foreword



Our Courtauld Commitment signatories also swung behind the inaugural Food Waste Action Week this year. The campaign reached millions with its powerful central message of citizens playing their part in protecting their planet by cutting back on wasted food.

In Hospitality and Food Service, one of the sectors hardest hit by the pandemic, our partners continued to advise and support the new online learning platform for Guardians of Grub - 'Becoming a Champion' – aimed at supporting businesses to re-open right. And we've seen a dramatic increase in surplus food redistribution, with grants totalling almost £7m helping to drive the largest annual increase since records began. These are just some of the impressive outcomes which are realised when the power of collaboration and a shared ambition to bring about systemic change come together.

But now is the time to put our foot to the floor, as time is not on our side.

We need action:

- to achieve the GHG target;
- to support collective action in water-stressed regions;
- for more businesses to commit to 'Target, Measure, Act' on food waste, and for public reporting of food waste to become the norm; and
- we need the Courtauld network to continue to deploy its skills and resources to support citizens to stop wasting food and to amplify our messages in that complex challenge.

This is why we're opening up an exciting new chapter in the Courtauld Commitment, with the extension of the agreement to 2030 and a new signatory level designed to help even more businesses enjoy the benefits of the Commitment.

Reframing the Courtauld targets and timeline with the UN Sustainable Development Goals (SDGs) puts us on a firm footing, building on our successes whilst making sure we are fit for the future. The Courtauld Commitment 2030 reinforces the importance of tackling the main drivers of environmental damage on our global food system – GHG, water and food waste – in unison.

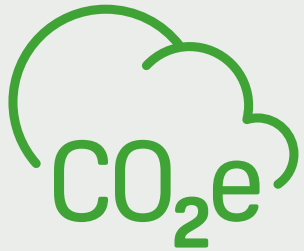
This is make-or-break time. Our actions, and inactions, now will frame what kind of future the next generation faces. The scale of the challenge dictates the necessary scale of the response. It cannot be done alone. Together we can help transform the food system into all its restorative, life and health sustaining, potential.



Marcus Gover, CEO, WRAP

Highlights

November 2020 – June 2021



Inaugural Food Waste Action Week showed the UK that wasting food feeds climate change.

Almost

£7m

awarded to redistribution organisations in England by December 2020.

WRAP research revealed a

45%

increase in UK redistribution in 2020 vs 2019: over 92,000 tonnes, worth £280 million and the equivalent of 220 million meals.

249

businesses now committed to implementing 'Target, Measure, Act' in their operations.



New, hugely ambitious GHG reduction target for the UK food system agreed, giving the industry a meaningful contribution to help limit warming on a global scale to 1.5°C.



Six pilot Courtauld Commitment Water Ambition water stewardship projects gaining momentum.

Food waste reduction

Supply chain food waste



Tackling wasted food in the supply chain has never been more critical. Not only will this contribute to the industry reaching 'net zero' targets, but it will help UK businesses compete in a post-Brexit world and recover from the extreme challenges posed by the COVID-19 pandemic.



x3

Surplus food redistribution
has tripled over 5 years
2015-2020.

Supply chain food waste

Supporting the Hospitality and Food Service sector in a time of crisis



The periods of national lockdown since March 2020 have hit the Hospitality and Food Service sector hard. In this time, WRAP has focused on providing relevant, practical support to enable the sector to recover in a way that is both strong and sustainable.

WRAP's materials support partners in wasting less food. These resources have been useful tools for Courtauld Commitment partners to help with post-COVID recovery. For instance the Food Waste Reduction Roadmap's **Hospitality and Food Service Action Plan** was updated to show how the sector is progressing, encouraging further progress whenever possible.

Guardians of Grub continues to be widely recognised across the sector as the 'go-to' campaign for sector professionals aiming to reduce food waste. The campaign won the Stakeholder Engagement Award at the national Footprint Awards in March 2021 – winning for the 2019 month of action 'Stand Up To Food', seeing off competition from some big names at the delayed 2020 ceremony.

After a successful pilot phase, the new virtual learning module 'Guardians of Grub: Becoming a Champion' has a new cohort from July 2021. In addition, the Cost Saving Skills module, developed in January 2021, provides the sector with an 'on-demand' resource to upskill their teams on food waste reduction techniques.

Despite the challenges presented by the pandemic, Hospitality and Food Service businesses stepped up to join forces in Food Waste Action Week. Courtauld signatories such as KFC, Sodexo and ISS provided invaluable insight on how the Week could support and engage with the sector.

During the Week itself, Guardians of Grub 'bite-size' videos were shared across social media featuring thought leaders in the sector such as chef and restaurant owner Adam Handling (pictured above), sharing key advice for restaurants about how to utilise the whole ingredient and reduce waste.



Adam Handling, leading chef and restaurant owner

Supply chain food waste

Supporting the Hospitality and Food Service sector in a time of crisis



WRAP also hosted and chaired a successful cross-industry webinar '**Reopen Right: Eliminate wasted food to protect your profit and our planet**' with UKHospitality, the Sustainable Restaurant Association, Winnov, and Too Good To Go, with over 250 attendees on the day.

In these unprecedented times, the sector has continued to show its determination to take action to reduce wasted food. The Courtauld Commitment will continue to provide support through the sector Working Group, as well as by raising awareness and leading practical action with Guardians of Grub.



Improved Guardians of Grub website to enhance user experience



New 15-minute 'Cost Saving Skills' e-learning module



New quick and simple Saving Calculator to show potential cost and carbon savings for businesses



Supply chain food waste

Guardians of Grub: Becoming a Champion



As the sector recovers in 2021 and into 2022, Guardians of Grub will focus on our e-learning course – **Becoming a Champion** – as a key resource for businesses and professionals working in the sector to access training modules in their own time and at their own pace.



25

ORGANISATIONS REGISTERED



264

REGISTERED USERS



86%

USERS FIND THE COURSE USEFUL TO THEIR ROLES



343

MODULES COMPLETED SO FAR

Supply chain food waste

Guardians of Grub: Becoming a Champion



“ We recommend that all hospitality businesses take a look at the Guardians of Grub resources, do a food waste audit and take steps to reduce possible wastage. Make sure teams are trained using the free Guardians of Grub Becoming a Champion behaviour change course to protect profits and our planet.

Kate Nicholls OBE – CEO, UKHospitality

“ WRAP’s Guardians of Grub ‘Becoming a Champion’ online learning has been instrumental to IHG’s understanding of where and how our food is turning into waste. The course is split into 5 different levels, which allows our teams to reach the right level for their needs. The ‘Becoming a Champion’ behaviour change course has really helped us to engage our teams on the value of food and reducing the impact of our food, and contributing to our net zero ambitions – protecting our profits, business and the planet.

Umesh Dalal – Hotel Food & Beverage Operations Director UK&I, IHG Hotels & Resorts

“ Our nominated Guardians of Grub Champions did an excellent job of raising awareness within their teams and inspiring them to reduce food waste. Our teams found that just talking about wasted food influenced change and many of our sites put initiatives in place such as zero-waste dishes, utilising excess stock through menu innovations and donating surplus to the community, all of which were achieved through engagement on the Guardians of Grub Becoming a Champion pilot

Charlotte Wright – Head of Corporate Responsibility & Sustainability, Elior UK

“ I can show staff our measurements of the wasted food we collect, and it will lead to behaviour change. It’s as simple as that.

Cameron White – Assistant Catering Manager, Bettys

FIND OUT MORE ABOUT:



**GUARDIANS
- OF GRUB -**

**Guardians of Grub:
Becoming a Champion**

.....

**The Courtauld Commitment’s
work in Hospitality and
Food Service**

Supply chain food waste

'Target, Measure, Act' remains a focus for UK food and drink



Despite a very difficult year for the industry with challenges including COVID-19 and Brexit, the **Food Waste Reduction Roadmap** has gone from strength to strength, supported by Courtauld Commitment signatories and initiatives.

The number of businesses that have committed to implement the 'Target, Measure, Act' approach to food waste reduction in their operations has continued to increase, from 213 announced in the September 2020 Progress Report to 249 by the end of March 2021. In the same period, the number sharing evidence with WRAP increased from 171 to 190.

In this time, a growing number of Courtauld Commitment signatories have gone beyond their own operations and have increased collaboration with their supply chain partners by undertaking 'whole chain' food waste reduction plans in key categories. Working together, they aim to reduce waste across the end-to-end supply chain and are working with WRAP to demonstrate best practice through the publication of case studies.

Many new Food Waste Reduction Roadmap resources have been developed in the last year to support businesses in continuing to implement this effective approach. These include:

- **new guidance for measuring waste to effluent streams and assessing biomaterials;**
- **a toolkit and templates to support 'whole chain' food waste reduction plans; and**
- **an introduction to the Food Waste Reduction Roadmap and how to get involved.**
- **First whole chain food waste reduction plan delivered through a collaboration between Sainsbury's, Fullers Foods and Lamb Weston / Meijer UK.**

Looking ahead, the Courtauld Commitment signatory base and working groups will help maintain the momentum of the Roadmap by promoting the 'Target, Measure Act' tools and resources with their suppliers and customers. More and more businesses are signing up to make the commitment, leading to a greater understanding of how and where food is wasted and how to effectively tackle it.

FIND OUT MORE ABOUT:

**Food Waste
Reduction Roadmap**

Supply chain food waste

Increasing surplus food redistribution when it's most needed



WRAP and Courtauld Commitment activities continued throughout 2020 and into 2021 to support more redistribution as part of the collective emergency response to COVID-19 and the impacts of lockdown, as well as maintaining focus to tackle the barriers to redistribution. WRAP's work and the Courtauld Working Group format enabled high-impact work to continue, whilst responding to new information and situations seen throughout the pandemic so far.

Maximising redistribution across supply chains

If retailer brand-owners can adopt more consistent requirements, and be satisfied that more redistributors meet their standards, then their supplier base should be able to form partnerships with more organisations. This means food suppliers will be able to choose to work with additional redistribution organisations and increase opportunities to redistribute surplus: reducing food waste and helping people.

In October 2020, WRAP convened the Courtauld Surplus Food Redistribution Working Group, along with manufacturing representatives from the Food Waste Reduction Roadmap, to work on new **Best practice for redistribution of own label surplus in the supply chain.** Increasing access to this surplus was identified as a key area of opportunity to increase redistribution; retailers and their suppliers are encouraged to adopt it.



Supply chain food waste

Increasing surplus food redistribution when it's most needed



Implementing labelling best practice guidance

Food approaching or beyond its 'Best Before' date and fresh foods that can be frozen are among the hardest-to-redistribute foods. There are shorter periods of time available for redistribution organisations to get food to people, and there are still perceptions from food businesses and individuals about what choices they make around 'Best Before' dates. Furthermore, freezing food requires the infrastructure capacity as well as robust and safe processes.

Surplus food redistribution labelling guidance, updated in 2020 in response to the pandemic, helps to address this. Produced by WRAP, the Food Standards Agency and Defra, the guidance provides information about how long beyond 'Best Before' different food types are good to eat.

To expand this potential, WRAP delivered two online workshops to explain the guidance and enable redistribution organisations to learn from each other, alongside peer speakers with experience of applying the guidance to freeze food and redistribute beyond 'Best Before'.

Over 100 attendees from small and medium redistribution organisations which have benefited from Defra emergency grant funding participated, sharing the long-term impacts beyond the grant funding itself. Current work is also in progress to develop implementation resources for the guidance, using feedback from workshop attendees and through working with Local Authority trading standards and environmental health representatives.



Supply chain food waste

Increasing surplus food redistribution when it's most needed



Grants to increase capacity in surplus food redistribution

WRAP published **new figures** in June 2021 which revealed that the amount of surplus food redistributed between 2019 and 2020 increased by 45%, more than double any previous annual increase. The amount redistributed in 2020 was over 92,000 tonnes, worth £280 million and the equivalent of 220 million meals.

Cumulatively between 2015 and 2020, 320,000 tonnes of surplus food have been redistributed (and therefore not sent for animal feed to waste destinations), worth almost a billion pounds and equivalent to more than three quarters of a billion meals.

Surplus food redistributed via charitable channels made up 70% of the total in 2020, a proportion that has increased from 40% in 2015.

REDISTRIBUTION TRIPLES IN THE UK

BETWEEN 2015 - 2020



Over 5 years **320,000** tonnes of food, worth **£1 billion**, was saved from going to waste

Supply chain food waste

Increasing surplus food redistribution when it's most needed



Unsurprisingly, additional food surplus (due to pandemic-related disruption to the supply chain) contributed significantly to the increases in 2020. However, the majority of the increase was not related to COVID-19, but instead to a continuing increase in the availability from food businesses combined with increases in the capacity and capabilities of the redistribution sector to handle surplus food.

Grant-funding by Defra facilitated increases in availability, capacity and capabilities in 2020, potentially enabling over 50% of the increase in tonnage compared to 2019, and laying the foundations for further increases in the future.

By December 2020, WRAP had **awarded almost £7m to redistribution organisations in England** under two government grant schemes: £3.8m through the COVID-19 Emergency Surplus Food Grant to not-for-profit organisations in England, and £3m under the Resource Action Fund Food Waste Prevention Grants to small- and large- scale projects in England.

The work of the Courtauld Commitment Redistribution Working Group has been instrumental in increasing the amount of food redistributed across the UK. In addition, there are many examples of innovative approaches taken by UK governments, individual food businesses, groups of businesses, and both commercial, and charitable redistributors.

Even with the impressive increases seen over the last five years, there is still potential to redistribute around 200,000 tonnes more from post-farm gate, with further potential from on-farm.



Miranda Kaunang from EMERGE 3RS accepts a certificate of funding from Matthew Eatwell, WRAP.

FIND OUT MORE ABOUT:

The Courtauld Commitment's work in surplus food redistribution.

Citizen food waste prevention

Tracking food trends, behaviours and attitudes



WRAP has carried out bi-annual citizen surveys since 2018, measuring changes and trends in people's behaviours and attitudes relating to wasting food at home. The results of this research have been continually used to inform and enhance our successful programme of citizen engagement.

In 2020, efforts were doubled, with four surveys run to track the effect of the UK's lockdown restrictions on how people shop, store, and waste food. **A compilation report of all four surveys** was published in March 2021, showing how results varied from March to November 2020 and what impact restrictions had.

These insights proved crucial to the shaping and development of the Food Waste Action Week strategy and Love Food Hate Waste campaigns, including highlighting which actions people are taking to reducing food being wasted.

The surveys also revealed motivations and barriers in real-time, informing campaign strategy as well as day-to-day social media content in order to have the greatest impact in communications with the public.

In a post-COVID environment, the challenge for WRAP and our partners will be to help citizens maintain positive behaviours – something **70% of people actively want to do**. As time pressures return and lives become busier, it will be our task to enable, educate, and encourage people by taking advantage of multiple touchpoints, whether that's in-store shopping, social media advertising, or advice on packaging.

Fieldwork for the first of the 2021 surveys was carried out in June, with results due later in the summer.

30% of citizens in the UK now recognise the Love Food Hate Waste logo.

**LOVE
FOOD
hate waste**

Citizen food waste prevention

A week of awareness and action to end food waste



The inaugural **Food Waste Action Week** (1–7 March 2021) was a pivotal moment in showing the UK public that wasting food feeds climate change.



The connection between wasted food and the environment was made clearer than ever, addressing the fact that while 81% of people are concerned about climate change, only 37% (as of November 2020) understand how wasting food contributes to it.

Over 130 businesses and organisations across the UK – many of which are Courtauld signatories – joined us in sharing this crucial message. From vehicle livery and in-store advertising, to staff webinars and social media videos, the **buzz of activity from our partners was exceptional**, and contributed to the overwhelming success of the week.

Celebrity cook, TV presenter and author Nadiya Hussain was the key campaign ambassador, joining a team of WRAP experts as the public face of Food Waste Action Week, explaining the issue to the public as well as sharing advice for wasting less. Seven key actions were highlighted, based on WRAP's meticulous and industry-leading research into citizen behaviours and attitudes, as simple yet effective ways for everyone to make a difference at home.



One in three UK adults heard or saw messaging about wasted food during this first annual week of action.

Almost 50% of those who recall the campaign say they have, or are planning, to do something different as a result.

Citizen food waste prevention

A week of awareness and action to end food waste



144

media mentions

Over
4M

video views

135

businesses and
organisations supporting
Food Waste Action Week

61

influencers
spreading the word

800,000

social media engagements



See the full results in the Food Waste Action Week 2021 [highlights video](#).

Citizen food waste prevention

A week of awareness and action to end food waste



The overwhelming success of Food Waste Action Week means that **it will return in 2022**: Monday 7 to Sunday 13 March.

The support from partners was fundamental to the success of the inaugural Week; to build on this, we look forward to working closely with existing and new partners to reach more people and create even stronger and more meaningful changes to people's long-term behaviour.

FIND OUT MORE ABOUT:

opportunities to get involved, including becoming a named Food Waste Action Week 2022 donor, please email the Love Food Hate Waste team.



In addition to Food Waste Action Week, **Love Food Hate Waste** continues to find new ways to communicate with citizens. Collaborations with influencers including Becky Excell and Lagom Chef have proven instrumental in further expanding our audience on social media, and reinforcing the good behaviours that our survey work have highlighted as areas for improvement: using the whole ingredient, and being more confident in swapping ingredients, for example.



Such great coverage and activity across many organisations and channels!

Waitrose & Partners

Citizen food waste prevention

Pioneering new Behaviour Change Interventions

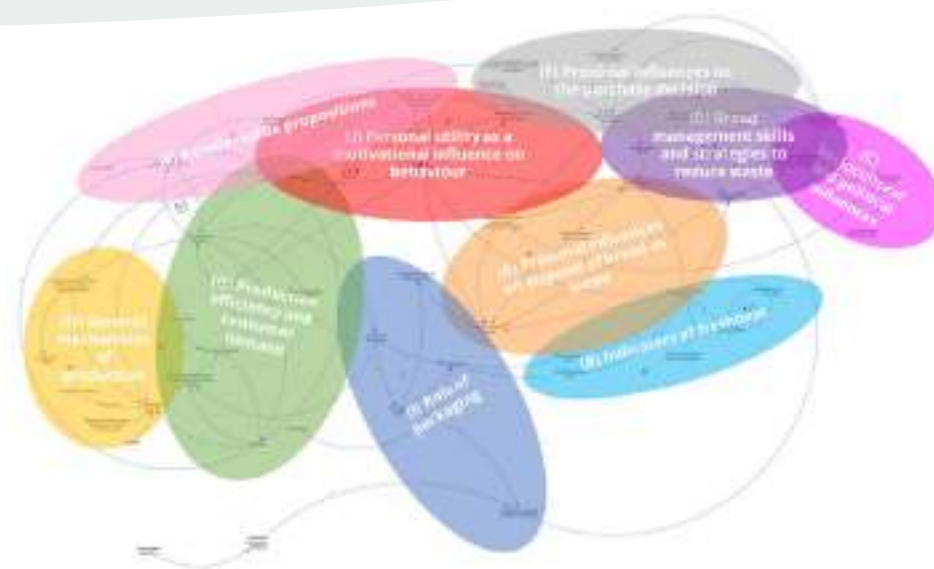


Work on developing and testing Behaviour Change Interventions with Courtauld Commitment signatories has continued. With some work disrupted by the pandemic and associated lockdowns, the coming year will be crucial in ensuring progress is made quickly and effectively.

The behaviours that citizens, and other parties in the food system, carry out are complex and usually performed for reasons unrelated to wasting food, many of which are habitual and emotional. These sit within an intricate web of causal influences, including the behaviours of other people, but also the structural features of the food system and different societal factors.

WRAP's Behavioural Change experts have defined a framework involving the parties in the system, key wasted products, the most impactful behaviours and what stops them from occurring to ensure the development of interventions that actually change behaviours.

This is all underpinned by robust research, and a knowledge of which foods and actions can have the greatest impact in reducing waste. Here are some examples of projects that are being progressed:



Dairy: Beyond the 'Best Before'

Citizens sometimes use the 'Best Before' as a 'bin' date. The team designed and tested behaviourally informed messaging for on-pack placement to reframe the 'Best Before' date, with the aim of getting citizens to use their judgement rather than rely on the date.

Findings have been presented to the Dairy Working Group throughout this journey, and we are looking forward to sharing the results of the testing of these interventions.

Supply chain food waste

Pioneering new Behaviour Change Interventions



Bread: Eat, freeze, and value

The team undertook analysis of own-brand sliced white bread in order to understand what 'signals' the packaging was sending to citizens regarding value. New visual symbols were designed to signal to citizens the positive behaviours and attitude we wanted to leverage. Courtauld Commitment signatories have been involved at every stage, and results will be shared in due course.

The right fridge temperature: making it stick

Three sticker designs that change colour in the fridge when it is set to the wrong temperature have been designed and developed. We have also partnered with an international charity to design their own sticker, testing for which is due to be carried out in citizens' homes later this year.

The effects of Ramadan on food habits

We understand that citizens have a different relationship with food in times of 'occasions', as opposed to everyday eating. For example, food plays a central role in the many religious festivals celebrated across the UK.

We took Ramadan and Eid as a 'case study' to understand if there are any common themes that emerge during festivals. This is to better understand how we can help citizens avoid wasting food while observing these events, still allowing the same feeling of celebration, and ability to undertake habit and rituals.

The outcome of our research is being used to identify the opportunities and barriers to avoiding waste during festivals like Ramadan and Eid. Over the next year we aim to find partners to help us develop relevant interventions to pilot.



The significant progress of the last year has only been possible working in collaboration with our partners including Courtauld Commitment signatories. To help us do more and go further in projects that prevent food being wasted, please get in touch with the Love Food Hate Waste team. There are opportunities to suit all partners, from Food Waste Action Week 2022 to our innovative Behavioural Change Interventions.

FIND OUT  MORE ABOUT:

WRAP's work in citizen behaviour change

Reducing GHG emissions

Most GHG emissions arise in food and drink supply chains



The not-for-profit charity **CDP** estimates that 'Scope 3' sources account for **90% of the emissions from the agri-food sector**. In the context of the Courtauld Commitment GHG target, the UK's 2050 net zero target, and businesses' own GHG targets, these are arguably the most important emissions to address.

Of particular importance are 'purchased goods' – which includes all the emissions which arise in every stage of the production and supply of all of the products, ingredients, and packaging that are purchased from all over the globe.

The challenge is that these supply chain emissions are notoriously difficult to measure, meaning that many businesses are not measuring them. In fact, CDP recently reported that **under two in 10 food businesses** are measuring and disclosing emissions from their supply chains.

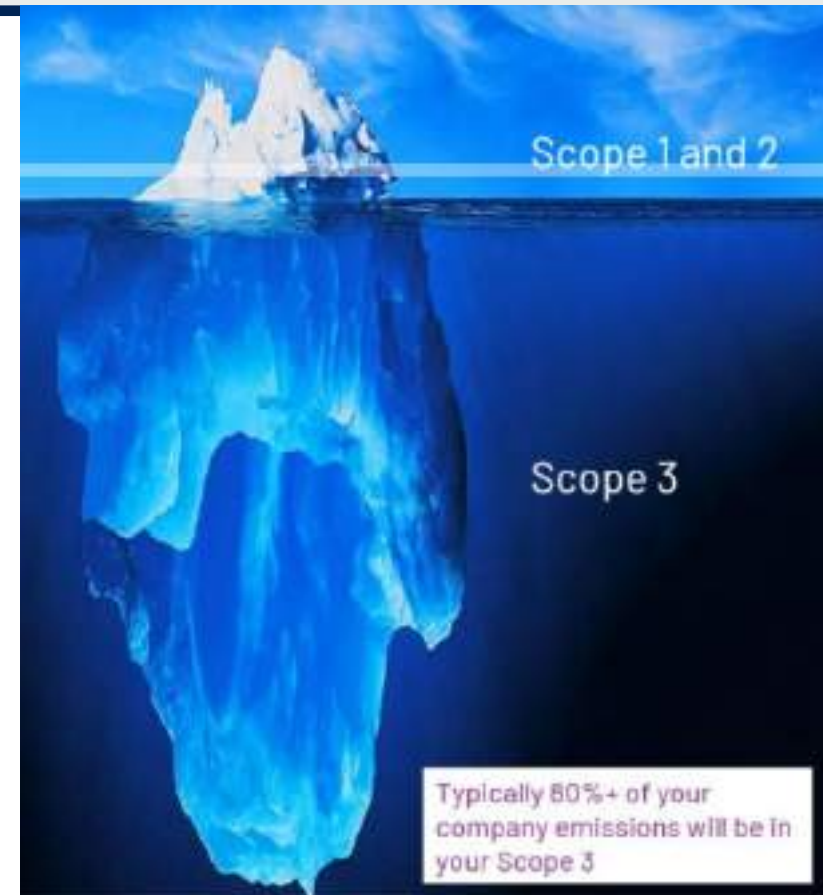
Without proper measurement, it will be increasingly hard to know how to reduce these emissions.

Different 'scopes' of GHG emissions have been defined by the **GHG Protocol** (for reporting purposes), and are commonly used terms.

- **Scopes 1 and 2:** include any GHGs that are emitted directly in a business' own operations (such as process emissions, fuel for heating/transport, and refrigerant gases), or through electricity consumed.

- **Scope 3:** includes any GHG emitted in the production and supply of 'purchased goods' (such as raw materials, ingredients, products, and packaging), as well as the use of products and management of any wastes.

For most food and drink businesses, the upstream/supply chain scope 3 emissions linked to 'purchased goods' will be by far the most significant part of their organisation's environmental footprint.



The key to reducing supply chain (Scope 3) emissions is partnership and collaboration



Measurement is the first step to better management

Many food and drink businesses and industry bodies are setting either 'net zero' emissions targets, or science-based GHG reduction targets. For both there is a need for businesses to address emissions across their value chains (Scope 3 emissions).

Measuring and reducing Scope 3 emissions – which mostly arise during the production of raw materials – is a daunting challenge.

With shared supply chains for these raw materials, businesses increasingly recognise the need to work together. Courtauld provides a practical, collaborative framework to do so.



This is such a major undertaking that we can really only make a difference if we work together. We are hugely supportive of WRAP's focus on tackling supply chain emissions, the expertise they bring, and the unique convening power of Courtauld. It is vital to maintain strong links between the range of actors and initiatives needed to address this complex challenge.

Steve Packer,
Director of Supply Chain,
Pizza Hut Restaurants



The key to reducing supply chain (Scope 3) emissions is partnership and collaboration



Courtauld Commitment Supply Chain GHG Working Group

Businesses are all facing the same challenge regarding how to robustly track and deliver progress against supply chain GHG targets. Working in silos has led to a proliferation of different approaches for GHG accounting and a difficulty for businesses in some parts of the supply chain facing multiple requests for information. In some cases, these challenges have created an uneven playing field and a barrier to progress.

Recognising this, WRAP has convened a forum to bring together different parts of the supply chain to consider what is needed to help the whole industry move forward faster.

There has been an overwhelming response, with more than 300 individuals across more than 100 organisations contributing to developing the scope of work and progressing actions.

These organisations span the whole of the food chain, including farming bodies, manufacturers and processors, retailers, hospitality and food service businesses, industry bodies, government representatives, and other stakeholders.

Advised by Courtauld Commitment signatories, we are focusing on:



1

Developing a standardised accounting and reporting methodology to enable a level playing field.

2

Agreeing a common set of GHG emission factors for different foods / ingredients / production systems / geographies.

3

Developing the forward path for more systematic ways of collecting (and verifying) data along the supply chain.

A level playing field and more effective supplier engagement



A standardised accounting and reporting methodology

Scope 3 emissions present a particular challenge for food and drink, particularly because of the proportion of emissions that arise in agricultural production, involving biological systems which are inherently difficult to quantify with accuracy and subject to significant variability.

Currently there is no agreed, consistent basis to measure Scope 3 emissions – and the lack of level playing field and proliferation of approaches is causing inertia and a barrier to the more important task: reducing emissions.

Through the Courtauld Commitment GHG Supply Chain Working Group we are starting to address this by developing a consistent set of **Scope 3 Accounting Principles for UK Food and Drink Businesses**.

This will:

- provide more consistency and a practical steer on Scope 3 challenges specific to food and drink;
- build on the GHG Protocol Scope 3 Standard; and
- align with Science Based Targets initiative and Task Force on Climate-related Financial Disclosures requirements.

Alongside this, WRAP is convening a cross-industry and government panel to tackle current and future data challenges. In the short term, this means more consistent average factors, and in the longer term, more primary data.



I am very supportive of WRAP's leadership in this area. Without your assistance I feel the UK sector would have fragmented into sectoral interests and we would be unable to progress.

Chris Brown
Senior Director Sustainable Supply Chains, ASDA Stores

A level playing field and more effective supplier engagement



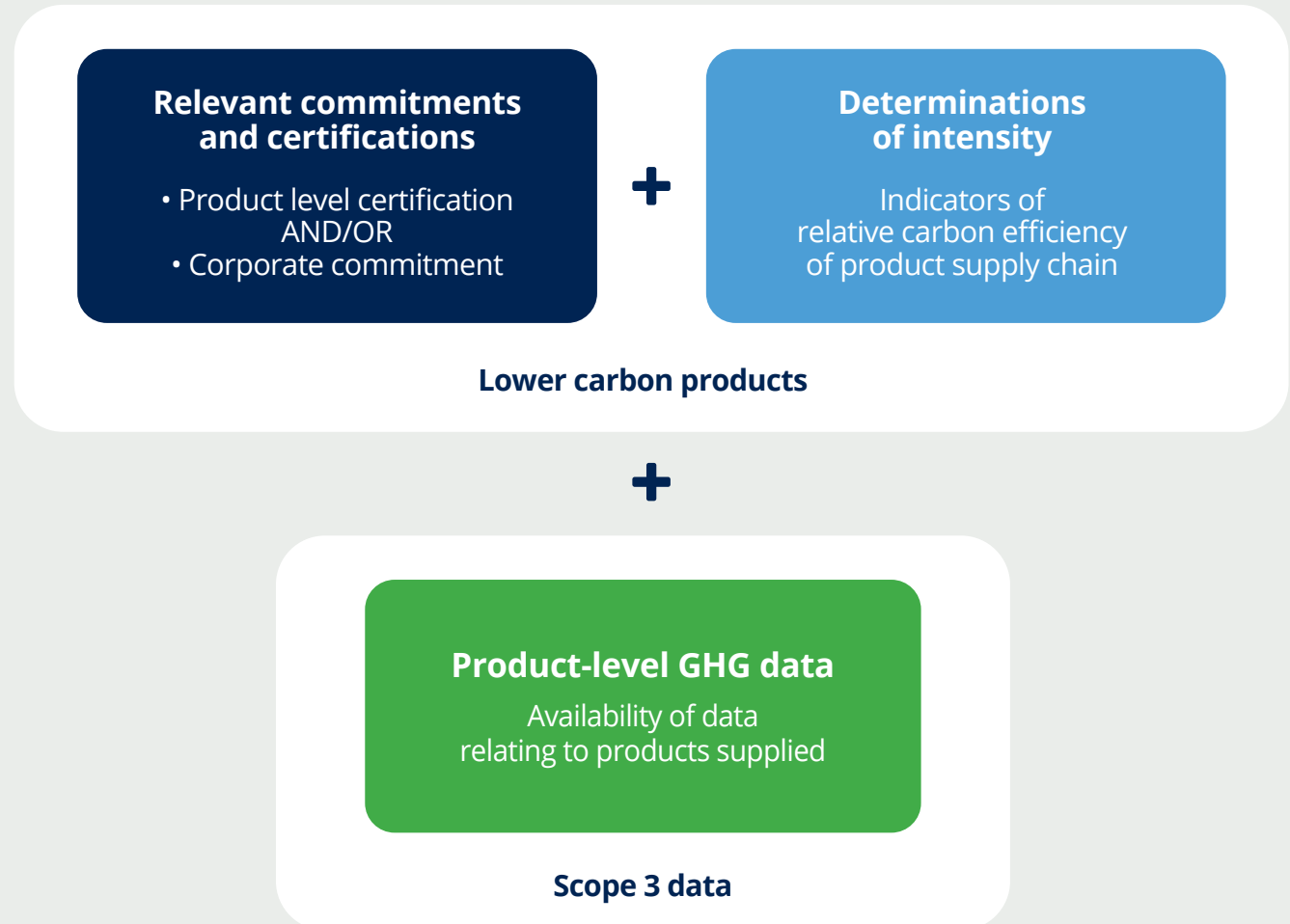
Piloting a supplier engagement approach to tackle GHG emissions in global supply chains

Emissions that arise within global supply chains are a particularly challenging area. Through the Courtauld Commitment GHG Working Group we are coordinating a joint pilot to test different ways of trying to capture information from suppliers on progress towards emissions reductions.

This pioneering work covers a range of products, from beef to bananas.

Doing this together sends a clear signal that we are working towards consistency, as well as getting more insight together.

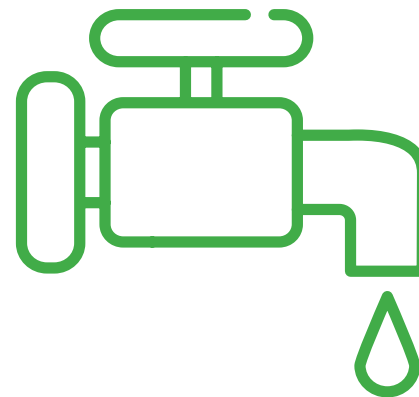
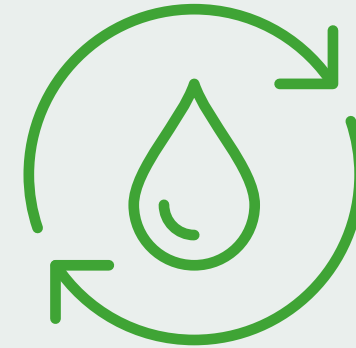
For more information contact: **[the Courtauld Commitment team.](#)**



Reducing water stress



Food. Drink. Clothing. Hygiene. Health. Nature.
We need water to survive, and to thrive.
Increased demand for water around the world
puts this precious resource under enormous
stress. The time to act is now.



40%

The UN predicts a 40%
shortfall of the available
global water supply by 2030.

Why take action on water? 5 good reasons



1. To mitigate climate-related risks

- The Taskforce on Climate-related Financial Disclosures (TCFD) Agriculture, Food, and Forest Products Group identifies water security as one of the most material climate-related risks relevant to the food industry and advises that disclosures need to focus on water risks.
- Demonstrating how businesses are mitigating these risks will be an increasing expectation from commercial customers and investors.
- Exposure can be reduced by improving supplier resilience, and CDP has recently estimated that, for food, beverage, and agriculture businesses, the cost of inaction on water security is 20 times the cost of action.

2. Security of supply

- Increasing the proportion of fruit & vegetables in our diets is an important objective flagged in the National Food Strategy – but many of the countries that we source our fresh produce from are water stressed; and already there are limitations on the growth in the UK horticulture sector due to lack of water.
- Meanwhile global demand for water is projected by the Food and Agriculture Organization of the United Nations (FAO) to increase by 50% by 2030, and the UN projects a 40% global water shortfall by 2030.
- This means a critical need to safeguard water supplies to ensure resilient supply of food & drink products and ingredients for the future.

3. To protect nature

- Nature underpins all economic activity and provides critical adaptation services such as CO₂ removal, water retention, and flood mitigation.
- The recent Committee on Climate Change assessment of UK climate risk flagged critical risks to the viability and diversity of freshwater habitats.
- In the UK, recent data have reported that 40% of water bodies are affected by pollution from agricultural areas. Globally, WWF have estimated that agricultural effluent is responsible for 78% of ocean and freshwater eutrophication, directly linked to a 1/3 biodiversity loss in rivers, lakes, and wetlands, and species decline. Further, FAO estimates that c. 41% of global irrigation occurs at the expense of environmental flows essential to sustain ecosystems.
- A priority for action is the need to reduce diffuse pollution and ensure suitable conditions for species to exist.

Why take action on water? 5 good reasons



4. To aid the path towards net zero

- Water risks can be mitigated through implementation of nature based solutions, with multiple beneficial outcomes when targeted in the right way, including better water quality, habitat creation, reducing soil losses, and increasing carbon removals, and storage – contributing to net zero objectives.
- CDP reports a growing number of businesses benefiting from approaches that integrate water security and net zero objectives in this way.

5. To help local communities

- The Food and Agriculture Organization of the United Nations (FAO) estimates that 1/6th of the world population lives in an agricultural area with very high water constraints and competition for available supplies.
- In the UK we face a public water supply deficit of 3,500 million litres per day by 2050. The food & drink sector is one of the largest areas of business use and there will be increasing future pressure on businesses to reduce consumption and reduce pressure on public supplies.



A collective approach is needed to make a meaningful difference



In 2018, WRAP announced a new Courtauld Commitment **Water Ambition**, in partnership with WWF and the Rivers Trust. This has seen food and drink businesses act within their own operations to improve water efficiency, and – crucially - work together in key sourcing areas to help safeguard this critical resource.

Key principles of this collaboration have been to:



Focus on key sourcing areas for UK food & drink, with pilot projects in high water-risk areas: across the UK, South Africa and Kenya.



Focus on improving supplier resilience linked to water availability, water quality, flooding, and soil protection.



Take a catchment-based approach – pinpointing the most important places to focus effort. This is important because water is a shared resource within a given catchment. Solving individual water problems in isolation won't work.



Take a collective approach, with everyone playing their part: Leading water experts have agreed what 'good' looks like for projects to improve water stewardship and have been developing a network of pilot projects. Businesses are asked to support projects in a small number of locations, and benefit from others taking action elsewhere.



Track progress towards an overarching aim that the UK's fresh produce, and other key foods, are sourced from areas with sustainable water management - whilst each project is tracking progress to reduce locally-specific water stresses and is quantifying the amount of water returned back to communities / nature (using a 'replenish' metric).

A collective approach is needed to make a meaningful difference



We are seeing increasingly regular impact to quality and availability of fresh produce in particular. Over the last decade we have been involved with water stewardship programmes and have good learnings around some of the challenges and benefits. The key is it's really about leveraging scale and we could not have hoped to be continuing to drive catchment-wide change with just ourselves or a few others, so we are really pleased that the Water Ambition is gaining traction. The more businesses that get involved, the better impact, and the more chance of success.

Emmanuelle Hopkinson
Sustainability Delivery Manager,
M&S



We work with over 5,000 livestock farmers across the UK, and whilst most of the water they use falls naturally as rainfall we are keen to work with them to ensure none of their farming production practices impact on water quality. We became members of the Tamar Water Stewardship Board back in 2018 and are already seeing the benefits of what we can do by working together. There is a huge opportunity to work collaboratively to try to reduce water stress and by joining together you create much greater momentum, particularly if it's done regionally or nationally.

Julie Finch
Agriculture Governance & Compliance Manager, Kepak



Great progress is being made, but more action is needed



The Courtauld Commitment Water Ambition is a practical response to the growing problem of water stress. With WWF, the Rivers Trust and other leading water experts we've created a collaborative programme that works on a localised level, dealing directly at source with issues within each catchment area.

More than 100 food & drink businesses and on-the-ground delivery organisations are now working together on pilot projects – with an update on project progress shown overleaf.

We have learnt a huge amount in the 3 years since launching this initiative, and there is both the appetite – and critical need – to scale up the level of action, to meet the growing level of pressure on critical water resources. This has led to the development of a new cross-industry *Roadmap towards Water Security for Food & Drink Supply* – to be launched in Autumn 2021 with a collective objective and target for outcomes by 2030, as well as a series of actions and milestones towards achieving these outcomes. The same aim has also been adopted as a new target within the Courtauld Commitment, and the roadmap will serve as a wider delivery mechanism for the Courtauld water target.



Water is the pivotal ingredient to all the products we supply – this is about future proofing our business; not only supporting our growers but also supplying our retailers in the future. As an industry and a country we have created these supply chains which have grown and created these stresses, so we need to support these businesses and see how we can address and improve, and a roadmap is instrumental in how we go about this.

Andy Mitchell
Senior Technical Manager, Worldwide Fruit

South Africa project progress

The problem and exposure for UK food and drink businesses



South Africa is a major production area for the fruit that we consume in the UK: around 20% of the UK's citrus fruit and grapes are sourced from this country, and it is a leading non-EU source of other fruit categories, such as apples and stone fruit.

Fruit-growing areas have been heavily affected by drought in recent years, and this in turn has affected fruit crop yields, availability, and price stability. Although for most of the western Cape fruit-growing regions there is some relief from the drought following two consecutive wet winters, this trend is predicted to continue and presents significant risks for both producers in the region, and businesses purchasing from the region.



To mitigate against these climate-related risks, WWF South Africa is coordinating a programme of activity in key fruit growing regions, with support from Courtauld Commitment businesses and the Tesco-WWF partnership.

The main focus is clearance of alien, invasive species, improved water management at both the farm and catchment scale; and supporting farmer-to-farmer learning on water issues and best practices through employment of local coordinators. A groundwater monitoring programme is also being implemented, to help track progress over the long term.



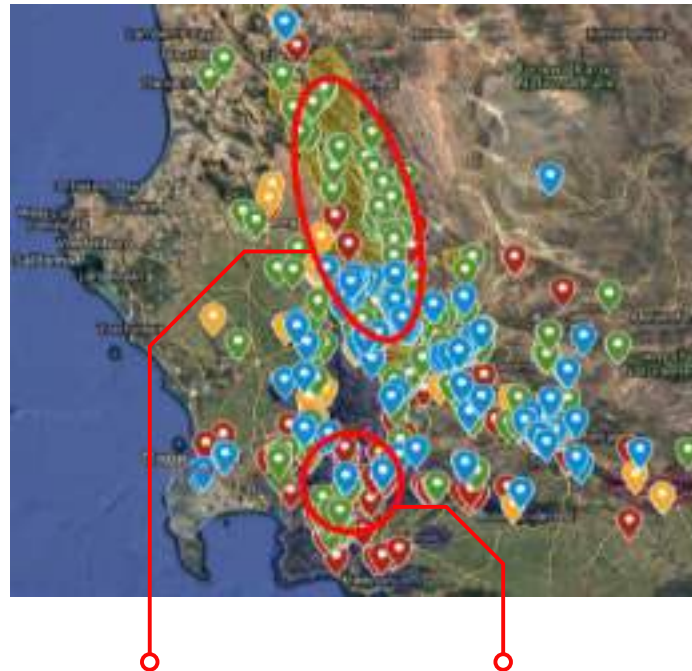
South Africa project progress



Latest progress

- Two local coordinators now in place within two priority catchments.
- This has helped coordinate and unlock wider funding for alien plant clearing efforts – leading to more than 190 ha of invasive species clearance to date across both catchments.
- This has been estimated to result in 170 million litres of water being replenished back to nature annually: a huge boost to available water supplies and with significant biodiversity benefits.
- It has also created 60 local job opportunities.

The more businesses support this coordinated effort, the better the coverage, the more consistent the messages to local growers, and the greater the likelihood of meaningful change.



KOUE BOKKEVELD

Catchment Coordinator placed in Waboomsberg Conservancy. Kicked off in October 2020.

GROENLANDBERG

Coordinator placed in Groenland Water User Association. Kicked off in July 2020.

Lead organisations



FIND OUT MORE ABOUT:

If your business is sourcing from this area and would like to find out more about the opportunities to engage and build resilience in your supply chain, please contact: **Conor Linstead, WWF**
CLinstead@wwf.org.uk

UK project progress: Kent – Medway



The Medway is the UK ‘Soft Fruit Basket’ – producing strawberries, raspberries, blackberries, and other soft fruit. Around one third of the UK’s strawberries are sourced from here. The industry has grown significantly in the last 10 years, but water-related pressures are a threat to further growth, because of pressures on water availability and problems with run-off from polytunnels.

The objective of this project is to design, test, and demonstrate combinations of nature-based water capture and retention features – to encourage polytunnel growers to rationalise their on-site set-up to improve water security and increase the use of nature-based methods to reduce flood risk, improve soil and water quality, and increase levels of biodiversity (including the presence of important pollinators and pest predators).

Latest progress

- Six demonstration sites now developed, to showcase best practice:

- One is a cluster of three farms on the Hoo Peninsula, which is an area of low rainfall presenting a possible future scenario of how climate change may affect growers across the South East. The cluster comprises farms with different levels of water resilience, water needs and measures in place. Measures include rainwater harvesting and storage, floral interventions, and measures to trap sediment and runoff from a neighbouring farm. A water sharing / trading pilot has also been set up with growers in this cluster.
- At a second cluster of demonstration sites (Yalding area), construction of a new generation of polytunnels is underway, which will include state of the art rainwater harvesting and storage, creation of attenuation areas and ponds, flower meadows and riparian tree planting.
- Water resilience mapping across >60% of Medway polytunnels. A preliminary map of water resilience has been developed, covering surface water risk, flood risk and water availability for covered crops.
- Grower engagement. SCALGO software has been used with selected growers for local scale site characterisation and “real time” scoping of measures such as attenuation features and reservoirs – and has generated significant interest. A prototype grower questionnaire has been developed in collaboration with LEAF and Total World Fresh that will eventually allow growers to assess their “water resilience” rating and suggest implementation measures to improve it.

FIND OUT MORE ABOUT:

For more information: [The Holistic Water for Horticulture Platform](#) was launched in December 2020. The platform contains information on the project, resources, support messages from stakeholders, and a form where growers can make requests for more information.

UK project progress: East Anglia – Cam, Ely & Ouse (CamEO) and Broadlands



These catchments are key sourcing areas for cereals (wheat, barley, and oats), oil seeds, sugar beet, potatoes, vegetable, and salad crops, as well as pig and poultry production.

Diffuse pollution from agriculture has been identified as the most significant factor contributing to poor ecological health in the region's rivers – which are internationally recognised for their rare habitats and species. There have been issues with prolonged wet weather over winter causing high soil loss and water pollution. Future water availability pressures in this area are also well-known.

With increasingly unpredictable weather patterns anticipated, this project is looking to develop solutions to help businesses and the environment become more resilient. This includes using targeted farm support to deliver practical on-farm measures that improve water retention, reduce runoff, protect soils, enhance biodiversity and improve the resilience of the surrounding water environment.

Latest progress

- Engagement has increased as the initiative gains momentum, trust is built and collaborations strengthen. Around 40 businesses and other key stakeholders in the region are now engaged – together reaching more than 5000 farmers with targeted messaging.
- Showcasing regenerative farming in action – new best practice guidance for potato growers, sugar beet growers, and for improving soil stability and sustainability under pigs has been produced in conjunction with key business partners.
- A new project looking at sustainable rotations within East Anglia is being developed in partnership WWF, Cranswick, Tesco, Natural England, Hutchinsons, and Norfolk Rivers Trust, including landlords, tenants, and contractors, land agents, and specialists.
- Interventions have been implemented across nearly 630ha of land, including cover crops, cultivation changes, buffer strip creation, tree and hedge planting, and installation of 64 silt traps/wetlands to prevent soil loss into the rivers and create new habitats to improve biodiversity.
- Through these actions more than 1 billion litres of water have been replenished back to nature since July 2018.

FIND OUT MORE ABOUT:

If you are sourcing from this area and would like to find out more about the opportunities to engage and build resilience in your supply chain, please contact Alex Adam at The Rivers Trust: alex@theriverstrust.org

For links to further best practice guidance and grant/funding opportunities visit the [project webpage](#).

UK project progress: Wye and Usk



These are important production areas for poultry, dairy, sheep, beef, vegetables, orchard fruit, soft fruit, and cereals. The rivers are internationally important habitats for vulnerable and endangered species, support a major recreational fishing industry, and provide drinking water for Birmingham, Herefordshire, Gloucestershire, and South Wales.

The health of both rivers is threatened by diffuse pollution – in particular, nutrient and sediment losses from agri-businesses. Recent media reporting has highlighted the growth of the free-range poultry and eggs sector in the last 10 years, which has been linked to record levels of phosphate in the Wye. It has also severely impacted water quality and is preventing housing development in Hereford.

It is becoming increasingly apparent that solving these complex challenges requires partnerships between a wide range of organisations and individuals. Food businesses' futures depends on practices that do not lead to precious and finite soils washing off the land into rivers and being lost forever.

Latest progress

- Targeted farm support, through the local expertise of the **Wye & Usk Foundation**, continues to deliver practical on-farm measures that address the specific challenges identified for key agricultural sectors in the area.
- 295 farm businesses were engaged during 2020, leading to 220 new whole farm plans and further targeted efforts with the poultry sector through outreach by Courtauld signatories Stonegate, Avara, Co-op, M&S and Tesco suppliers such as Noble Foods.

- Interventions (delivered via Countryside Stewardship) include 2208ha of grassland management improvements; 298km of watercourse buffers to protect from soil erosion, nutrients and sprays; 350km of fencing to protect habitats; over 27km of guttering; over 8km of underground drainage; and 82,000m² of roofing for manure stores. Over 600 ha of maize has also been undersown to reduce the risk of soil erosion and nutrient runoff.

FIND OUT MORE ABOUT:

If you are sourcing from this area and would like to find out more about the opportunities to engage and build resilience in your supply chain, please contact Alex Adam at The Rivers Trust: alex@theriverstrust.org or visit the [project webpage](#).

UK project progress: South West England – Tamar



The Tamar is a major sourcing area for dairy and meat, as land is naturally dominated by grassland and livestock rearing. It is a strategically important river system, spanning the Devon-Cornwall border and provides drinking water for a large population of Devon and Cornwall, including Plymouth. However, the health of the river is threatened by diffuse pollution, in particular linked to soil degradation, nutrient losses from yards or fields, and historic loss of protective wetland and woodland habitats.

To address these challenges, the Tamar Water Stewardship Business Board, has built a network of all of the major agri-food businesses operating in the catchment, to implement interventions with the greatest benefit, and consolidate and streamline messaging to suppliers across the catchment.

Latest progress

- Though slowed by COVID restrictions, farm engagement has progressed – with 174 farm visits over the last year, tailored to needs ranging from water quality and resource protection, soil sampling / health, biodiversity opportunities and woodland planting, and a wider reach to >1000 farmers across the catchment area.
- This has resulted in interventions having been implemented across 73 farms, including nearly 25,000 trees planted in strategic locations across the catchment to date – maximising carbon, water quality, and biodiversity benefits.
- Other outcomes to date include: mapping of producer locations and water risks to help target interventions appropriately, development of new best practice guidance for farmers, and launching a series of business interviews to illustrate the benefits of the approach from all involved.

FIND OUT MORE ABOUT:

If you are sourcing from this area and would like to find out more about the opportunities to engage and build resilience in your supply chain, please contact Alex Adam at The Rivers Trust: alex@theriverstrust.org or visit the [project webpage](#).



The Courtauld Commitment on the international stage

Setting the agenda for the world



Fixing our global food system is on the agenda for policy makers, businesses, and citizens, in the UK and worldwide. Now more than ever, with the pandemic shining a spotlight on the inequities, inefficiencies, and unsustainability of our food system, the Courtauld Commitment is repeatedly highlighted as an exemplar for responding to the present and shaping the future of food. Where Courtauld leads, the rest of the world soon follows.

The true scale of global food waste – it's not just a developed world problem.

The [United Nations Environment Programme \(UNEP\) Food Waste Index Report 2021](#), developed in collaboration with WRAP and published in March 2021, is the world's most comprehensive report into global food waste in homes, the food service sector, and retail, using data from 54 countries.

The report shows that 931 million tonnes of food ended up in the bin in 2019 – the equivalent of 23 million fully loaded 40-tonne trucks, which if laid bumper-to-bumper would circle the earth seven times. That's 17% of all the food that's available to consumers that didn't make it to a mouth.

Contrary to previous assumptions, the report demonstrates that household food waste isn't just a developed world problem. Household per capita food waste generation is similar across country income groups. But while identifying the size of the problem is a positive first step, it's not enough – governments must take action on food waste, and fast.

The Courtauld Commitment is cited in the report as a model for the reporting of food waste data in working towards aggregated targets.



The Courtauld Commitment on the international stage

A pact for food in Mexico



In Mexico every year more than 37% of food is lost or wasted due to surplus production, aesthetic standards, improper handling or incorrect products storage. Lost or wasted food, equivalent to 20.4 million tonnes in a year, generates 36 million tonnes of GHGs.

With funding from Partnering for Green Growth and the Global Goals (P4G), WRAP has developed a new voluntary agreement in Mexico, in collaboration with the Mexican Food Bank, to address food loss and waste. Launched in March 2021, **Pacto por la Comida** ('Pact for Food') aims to bring together stakeholders along the food chain – from producers to consumers – to make food and beverage production and consumption systems more sustainable.

The Pacto follows the framework of the United Nations Sustainable Development Goals (SDGs) and encourages participating companies to contribute to achieving responsible production and consumption targets (SDG 12.3) by collaborating with partners. The Pacto is the first of its kind in Latin America and is a model for the rest of the region to follow.



WRAP is delighted to be working with the Mexican Food Banking Network (BAMX) and major Mexican companies on Latin America's first Voluntary Agreement aimed at tackling food loss and waste. The Pacto por la Comida will make food and beverage production and consumption more sustainable, and help achieve the UN Sustainable Development Goal 12.3 of halving food loss and waste by 2030.

Richard Swannell
International Engagement
Director at WRAP

The Courtauld Commitment on the international stage

Recognising the UK's success



Champions 12.3 is the coalition of public and private sector leaders committed to helping the world achieve UN SDG 12.3. In March 2021 the Champions recognised the success of the UK in reducing food waste by hosting 'The Great British Success Story' webinar, as part of their Food Waste Series of webinars:

In 2020, the UK became the world's first country to pass the halfway mark to the 2030 goal of a 50% reduction in food loss and waste. In total, the country has already reduced post-farm gate loss and waste by 27%. This has been through a concerted effort by both government and business, engaging households as well. This webinar looked at the UK's food loss and waste journey, including what's worked and what hasn't, and what plans the country has to reach the 50% target.

You can catch up with a recording of the webinar [here](#).



The Courtauld Commitment on the international stage

Fixing food on the US West Coast



WRAP is a supporting partner to the **Pacific Coast Collaborative's (PCC) Voluntary Agreement to Reduce Wasted Food**. This is now one of the largest voluntary agreements in the world focused on reducing food waste, representing an area that is the world's fifth-largest economy, a thriving region of 55 million people with a combined GDP of \$3 trillion.

As with Courtauld, the PCC's Agreement is fully aligned with UN SDG 12.3. The Agreement is focussed on addressing the 35% of food that goes unsold or uneaten in the US, with food waste contributing approximately 4% of all US GHGs.

The first signatories to the Agreement were announced last year and included Albertsons Companies, The Kroger Co., PCC Community Markets, New Seasons Market, and Sprouts Farmers Markets. In 2021, the PCC welcomed Food Northwest, one of the nation's largest food processing trade associations, with 150 processor members and over 350 suppliers, just as Courtauld is a diverse mix of delivery and engagement signatories working to a common goal.

FIND OUT MORE ABOUT:

[WRAP's international work.](#)



Evolution of the Courtauld Commitment



The Courtauld Commitment 2025 built on a series of successful WRAP-led voluntary agreements (Courtauld 1,2,3 and the Hospitality and Food Service Agreement), and had targets informed by a thorough cost-benefit analysis and intensive discussions with UK governments, businesses, and trade bodies.

When adopted in 2015, the food waste and GHG targets were realistic but ambitious. With the announcement of **UN SDG 12.3**, the development of the **Food Waste Reduction Roadmap** (which asks businesses to commit to a target aligned with SDG 12.3) and an increasing number of individual businesses and sector initiatives (including **Meat in a net zero World**) adopting a 50% reduction target to align with SDG 12.3, the Courtauld 2025 Steering Group took the decision that it was time to adapt our approach – staying relevant, timely, and effective in the ever-changing environmental landscape.



The Courtauld Commitment 2030



The extension of the Courtauld Commitment to 2030 is a critical development for UK food and drink. The Courtauld Commitment 2030 (Courtauld 2030) encompasses both the re-alignment of the targets and timeline to fit with the UN Sustainable Development Goals, as well as the reframing of these targets to emphasise the interconnected nature of the GHG, water, and food waste sustainability challenges for the global food system.

Why we need the Courtauld Commitment 2030

With respect to the GHG target, much has happened since the original Courtauld Commitment 2025 target was agreed, including commitments to achieving 'net zero' by 2050.



Discussions at the Courtauld Commitment Steering Group have acknowledged that a 20% reduction by 2025 is no longer seen as an ambitious vision. The UK food & drink industry, according to the Steering Group, needs to go further and faster to reduce GHG emissions, and be seen to be doing so. Having a medium-term target that extends further to 2030, with milestone targets in interim years, will help to ensure the industry is on a trajectory to achieve longer-term net zero commitments.

A comprehensive consultation process, carried out in February and March 2021, informed the development of the new targets, and gave all Courtauld Commitment signatories the opportunity to input in the development of Courtauld 2030. This involved circulating a briefing paper and link to a survey, a webinar for all signatories (attended by over 55 signatory representatives), and follow-up one-to-one conversations where necessary with signatories that were not in attendance.

The Courtauld Commitment 2030

New targets to help deliver against key SDGs and net zero



For food waste:

The Courtauld Commitment 2030 target will be to deliver against SDG 12.3, allowing for much more straightforward messaging, both in terms of the UK and globally, and a clearer link with policy objectives and the targets within related initiatives and those set by an increasing number of businesses.

The scope of the Courtauld Commitment's food waste reduction target will remain unchanged (covering manufacture, retail, hospitality and food service, and household), as will the level of ambition for impact to 2025 (a 20% reduction compared to 2015).

To deliver against SDG 12.3: a 50% per capita reduction in food waste by 2030 vs the UK 2007 baseline

(covering manufacture, retail, hospitality and food service, and household.)



For GHG emissions:

The Courtauld Commitment 2030 target covers all emissions across the total UK food system (farm-to-fork, including UK and overseas-supply chains) and is framed as a % absolute reduction in emissions from food & drink consumed in the UK.

To deliver a 50% absolute reduction in GHG emissions associated with food and drink consumed in the UK by 2030

(against a 2015 baseline)

This is aligned to a 1.5°C pathway and an important milestone towards meeting wider food sector targets for Net Zero by 2040 (e.g. within the British Retail Consortium's Climate Roadmap).

To help inform the scale of reductions that might be achievable by 2030, WRAP has undertaken a new analysis of food system GHG emissions, shortly to be published.

New opportunities with the Courtauld Commitment

New targets to help deliver against key SDGs and net zero



For water:

The Courtauld Commitment has adopted the following objectives for the UK food industry, which will need action both from those leading businesses that are already committed to act through Courtauld, but also from any business that is reliant on the availability of clean water in their operations or supply chains.

As such, we are developing a new Roadmap towards Water Security for Food & Drink Supply (launching October). This will serve as a wider mechanism towards this same end goal.



As well as businesses continuing to increase water use efficiency in their own operations, our combined objective is that, by 2030, the UK food & drink industry will have:

helped to achieve sustainable water management to improve the quality and availability of water at catchment scale in the top 20 most important product & ingredient sourcing areas in the UK and overseas.

With an overall target by 2030 that:

50% of fresh food is sourced from areas with sustainable water management.

This will form an important contribution towards SDG 6, as well as protecting & restoring biodiversity and contributing to Net Zero goals through the implementation of nature-based solutions.

New opportunities with the Courtauld Commitment

New targets to help deliver against key SDGs and net zero



Target comparison:

Target	Courtauld Commitment 2025	Courtauld Commitment 2030
Food Waste	20% reduction in food and drink waste in the UK per person, post-farm gate, against a 2015 baseline.	50% reduction in food and drink waste in the UK per person, post-farm gate, against a 2007 baseline.
Carbon	20% per person reduction in the GHG emissions associated with production and consumption of food & drink waste in the UK, against a 2015 baseline.	To deliver a 50% absolute reduction in GHG emissions associated with food and drink consumed in the UK by 2030, against a 2015 baseline.
Water	A reduction in impact associated with water use and water stress in the supply chain.	50% of fresh food is sourced from areas with sustainable water management.



The added value of the Courtauld Commitment

A great platform for businesses to achieve their sustainability goals



Join the Courtauld Commitment as an Associate member

The broader the base of businesses in the Courtauld Commitment, the greater the level of impact we can achieve.



A bold new way in which the Courtauld Commitment is creating more opportunities for businesses is by enabling participation in the agreement for businesses for whom there were previously barriers to joining, such as budget or resource constraints.

Associate membership is the ideal opportunity for small and medium-sized businesses to enjoy the benefits of the Courtauld Commitment and demonstrate that they are taking action to deliver on Environmental, social and corporate governance (ESG) objectives. In this way, such businesses will be able to protect and enhance their reputation for sustainability, mitigate the risks from legislative changes, and drive operational efficiencies and cost savings.

By signing up as Courtauld Associates, businesses will gain access to a dedicated online platform through which tools and resources will be made available on a 'one-to-many' basis, as well as enabling peer-to-peer dialogue. Associates can download a range of tools to support them in taking action to reduce their food waste, collaborate on water stewardship projects, and be guided on developments in GHG Scope 3 measurement. These will include guidance documents, FAQs, pre-recorded webinars available on demand, and best practice examples.



Associate membership is the ideal opportunity for small and medium-sized businesses to enjoy the benefits of the Courtauld Commitment and demonstrate that they are taking action to deliver on ESG objectives.

In addition, there will be a programme of live webinars with Courtauld specialists covering the latest developments within the working groups, and a mechanism through which technical questions can be submitted and responded to.

In line with the Food Waste Reduction Roadmap, Associates will be supported to 'Target, Measure, Act' on reducing their food waste (where relevant) and report on progress which will contribute to the overall Courtauld Commitment targets.

To help identify and reach potential Associate members, WRAP is exploring ways to secure the support of existing Courtauld Commitment delivery signatories (particularly the biggest retailers) and engagement partners (particularly the trade associations) in promoting the Associate offer.

FIND OUT MORE ABOUT:

[Courtauld Associates](#)

The added value of the Courtauld Commitment

Adding value across the whole chain



Food waste is an end-to-end challenge that requires end-to-end solutions. The Courtauld Commitment is inviting businesses to participate in whole chain food waste reduction plans (WCPs) – working together across the supply chain to take joint actions that reduce farm to fork food waste. WCPs form a key deliverable of the Food Waste Reduction Roadmap. Supporters of the Roadmap have committed to ‘Target, Measure, Act’ to reduce their own food waste, work in partnership with suppliers, and help consumers.

Whole chain food waste reduction plans bring together partners from across the value chain in using a collaborative problem-solving approach to reduce food waste from farm to fork.

WRAP has created a whole chain food waste reduction plan toolkit to equip businesses in all stages of running a WCP, from targeting products and partners to initiating projects, and from identifying waste hotspots and root causes to surfacing solutions to trial.

FIND OUT MORE ABOUT:

Starting your whole chain plan.



More opportunities to engage citizens



WRAP's work in behaviour change interventions has been boosted with a recent award of £560,000 from the Walmart Foundation to help us research and develop behaviour change interventions to help UK and Canadian citizens reduce their food waste.

After an incredible response to the first ever UK Food Waste Action Week in 2021, our ambition is that Food Waste Action Week goes global in 2022.

FIND OUT MORE ABOUT:

If your organisation is interested in taking part or would like to make a donation, please contact the Food Waste Action Week team at lfhw@wrap.org.uk.



The Courtauld Commitment is an ambitious voluntary agreement that brings together organisations from across the food system to make food and drink production and consumption more sustainable. At its heart is a commitment to identify priorities, develop solutions, and implement changes to cut the carbon, water, and waste associated with food and drink and deliver its targets.

WRAP's vision is a world in which resources are used sustainably. Our mission is to accelerate the move to a sustainable, resource-efficient economy by: re-inventing how we design, produce and sell products, re-thinking how we use and consume products, and re-defining what is possible through re-use and recycling.

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VFU001-003 July 2021

For more details please see WRAP's terms and conditions on our website at www.wrap.org.uk

Company Registration No: 4125764

Charity No: 1159512



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