



Global Unilever Food Waste Report - 2023

Unilever Global Food Waste Report

1st January 2023 – 31st December 2023

Introduction

Food loss and waste is a global crisis with one-third of all food produced globally lost or wasted. Tackling food waste is an opportunity to address food insecurity, protect natural resources and mitigate climate change – and it requires a holistic approach. It means focusing on the systems by which food is produced, consumed, and disposed of, by our industry and others across the whole chain from farm to fork.

Approach

Unilever actively combats food waste across its global operations. Since 2014, we've achieved zero waste to landfill from our factories. This commitment extends to over 600 sites in 70 countries, including factories, warehouses, distribution centers, and offices.

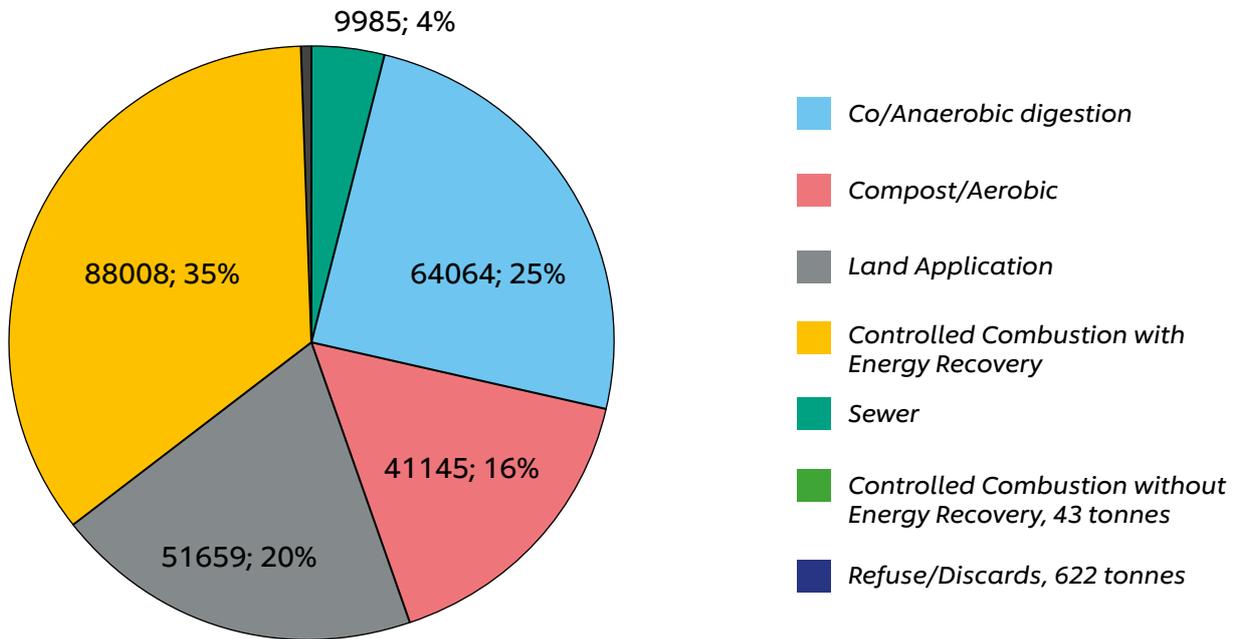
In 2020, we adopted the Champions 12.3 'Target-Measure-Act' approach and committed to the 10x20x30 initiative. We pledged to publicly report our food waste footprint using the Food Loss and Waste Accounting and Reporting Standard. Our ambition is to protect and preserve food, addressing both humanitarian and environmental concerns. Therefore, our Future Foods strategy aims to halve food waste globally—from factory to shelf—by 2025, ahead of the UN's SDG 12.3.

This 2023 food waste report covers all Unilever Nutrition and Ice Cream sites worldwide, including 106 manufacturing sites and 234 Distribution Centres (DCs), emphasising our commitment beyond manufacturing operations.

2023 food waste reporting:

Total food handled:	5,520 ktonnes
Waste as percentage of food handled:	4.6%
Overall Food Waste:	255,527 tonnes
Overall food waste reduction :	-30% (compared to 2019)

Chart 1: Waste by destination in tonnes; percentage of total food waste



Our total food handled for the year 2023 was 5,520 ktonnes.

Our food waste was 255,527 tonnes which equates to 4.6 % of total food handled. In line with the Food Loss and Waste Accounting and Reporting Standard, this includes all waste destinations except donations, animal feed and biomaterial processing. We are covering food waste from our distribution centers, in addition to our manufacturing sites.

By the end of 2023, food waste per tonne of food handled has been reduced by 30% moving from 6.4% in the baseline year 2019 to 4.6%.

In 2023, progress further accelerated, as our company-wide food waste warrior programs started to deliver results.

As per Chart 1, our Food Waste is managed in different ways. We are always trying to move up the food waste hierarchy to find the most sustainable solutions to dispose of what cannot be eliminated at source.

¹ We have updated our 2019 baseline to reflect the divestment of our Ekaterra Tea business. Without Ekaterra the revised 2019 food waste volume stands at 347kT, which is 6.4% of Food handled (5399kT)

Snapchat of our food waste program:

Our mission:

Our mission to protect and preserve food is not one we can achieve alone. That is why we are working with our brands and partners across the food chain to transform the system and help end the food waste crisis.

Our food waste program in action:

Efforts in Factory Food Waste Reduction

At the forefront of tackling factory food waste, we are committed to instigating change through a blend of teamwork and technological advancement. We have successfully achieved a 30% reduction in waste since 2019, underscoring the efficacy of our methodologies. These approaches entail improving waste visibility for our workforce, utilising AI and digital tools, and nurturing an ethos of innovation. For example, initiatives such as the Rework machine in Heilbronn, Germany, and the optimisation of the chocolate coating process at the Heppenheim ice cream factory showcase our steadfast dedication to sustainable practices. Discover more about our approaches to reducing food waste on our [website](#).

Tackling food waste with our Hellmann's and Unilever Food Solutions (UFS)

We're tackling the global food waste crisis head-on by reducing waste in our operations and empowering consumers to make a difference. We've achieved a 30% reduction in food waste since 2019 and employ innovative solutions like anaerobic digestion and composting. Our transparent measurement and reporting ensure accountability, while partnerships with food rescue charities and creative campaigns like Hellmann's Fridge Night app engage consumers. Additionally, through Unilever Food Solutions (UFS), we're assisting chefs and caterers in reducing waste with free training modules and innovative tools like the Wise Up on Waste app. Discover more about our efforts on our [website](#).

Our purpose is to make sustainable living commonplace.

We are focused on improving both the health of the planet and people's health, confidence and wellbeing, whilst contributing to a fairer, more socially inclusive world. Find out more about our mission to create a waste-free world on our [website](#).

Company background

Unilever is one of the world's leading suppliers of Beauty & Wellbeing, Personal Care, Home Care, Nutrition and Ice Cream products, with sales in over 190 countries and products used by 3.4 billion people every day. We have 128,000 employees and generated sales of €59.6 billion in 2023. Our vision is to be the global leader in sustainable business and to demonstrate how our purpose led, future-fit business model drives superior performance. We strive to do more good for our planet and our society – not just less harm. We want to act on the social and environmental issues facing the world and we want to enhance people's lives with our innovative, sustainable and high-quality products.