



# Sustainability Statement

## PREVENTING FOOD WASTAGE IN THE DAIRY SECTOR

### The European dairy manufacturers take action and safeguard resources

The European dairy industry processes milk and dairy ingredients in around 12,000 plants around the EU, and partners with around 750,000 farmers to assure an efficient and sustainable delivery of dairy products every day. Efficient use of resources is a main pillar of an efficient sector; further reducing losses of food is a continuous challenge that the dairy sector takes very seriously.

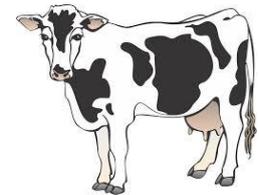
- › Dairy companies are hugely motivated to reduce food losses
- › Integrated part of the strategic approach in the dairy sector

- › Profitability: reduction of lost resources, and associated costs
- › Ethical aspects: redistribute, not waste valuable products or resources
- › Environmental commitment: reducing waste, reducing CO2 emissions.
- › Food safety: some products have a very short shelf life

- › Preventing & measuring food wastage is part of the sustainability strategies of dairy companies and associations.
- › Specific staff strategically drive this agenda within the main organisation and at production site levels.

- › Helping farmers to reduce food losses

- › The dairy industry works with farmers (both through training and by innovation) to ensure that more raw materials meet regulatory, commercial and food safety standards.
- › Close cooperation occurs with other partners in the supply chain as well as with NGOs and governmental bodies.



- › Helping consumers reduce food waste at home

The wastage of dairy products is highest at this stage of the chain: up to 30% of the products bought are not consumed - helping the consumer is a key parameter to achieve significant reduction of food wastage in the dairy chain.



- › Dairy companies are using or developing packaging and processing innovations to help prevent food spoilage and to keep products fresher for longer in the home. (individual portion, resealable packaging, easy opening).
- › Clear storage, freezing, de-frosting and preparation instructions help consumers make their food last longer.
- › Improving the understanding of durability dates, making product packages easy to empty fully, providing different quantity options for different social needs (e.g. single households), and products with longer shelf lives all help the consumer waste less dairy and dairy products.

- › Next steps in reducing food losses and waste

The European dairy industry is fully aware of the importance of a continued effort to further reduce losses of valuable resources and wastage of final dairy products.

In certain Member States, targets have been approved in cooperation with NGOs or other governmental bodies, and in others the continuous improvement process is more silent – but nonetheless exists.

Milk is our 'white gold' and dairy products contribute essentially to high value nutrition for humans – and the dairy industry wants to further improve this value to consumers for the future!



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