

A guide to preventing food waste in retail.

Did you know?

In Scotland alone we're wasting around **988,000 tonnes of food and drink every year?**

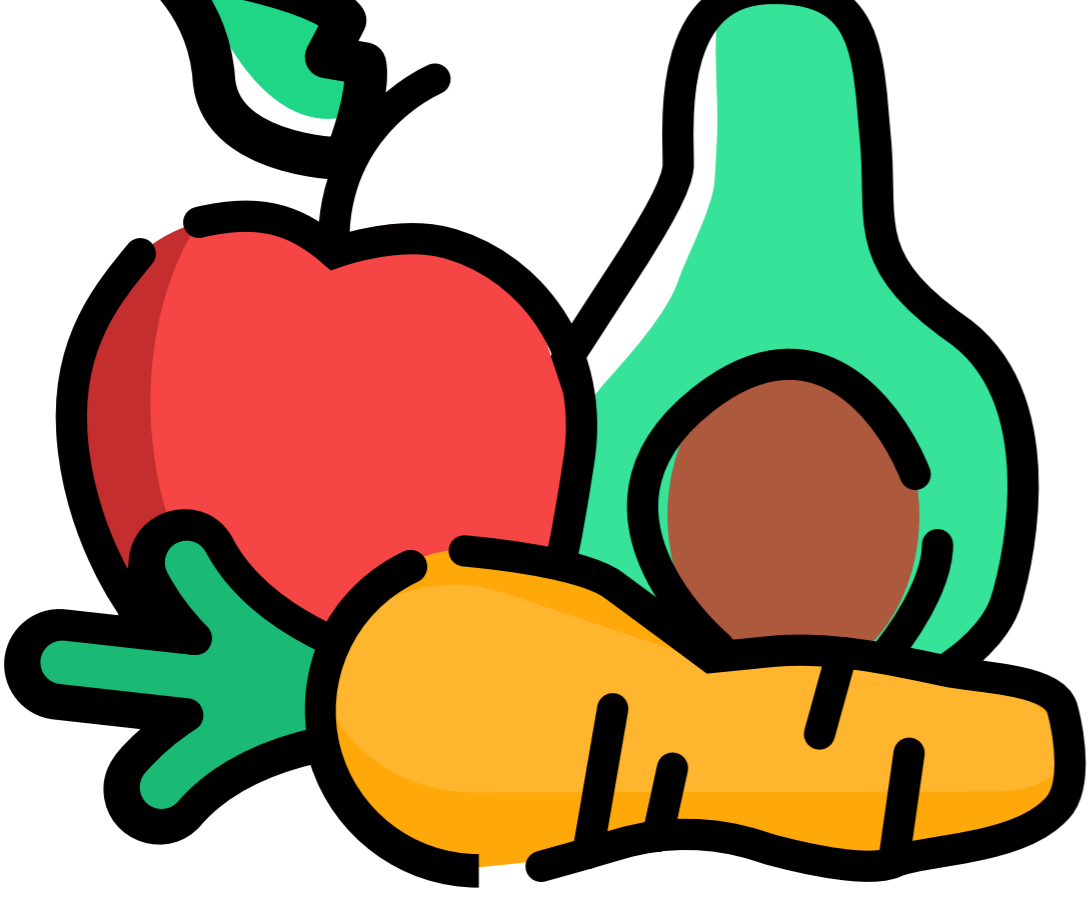
Forecast sales using past trends, upcoming events and seasonal changes.

Work with your supply chain to avoid unnecessary food waste.

Use simple merchandising tricks to make your current stock displays last longer.

Understocked displays look less appealing

Try adding some props to the shelves to help fill out the display.



Sell those **'wonky'** fruits & veg!

If food goes past its **'best before date'**, use labelling to sell it at a reduced price.



Redistribute food waste to businesses or communities that can make use of it.

Train and motivate your staff to reduce food waste.



Use the **Target, Measure and Act (TMA)** approach to help reduce waste in your business.

Target

Set a food waste reduction target for your own operations.



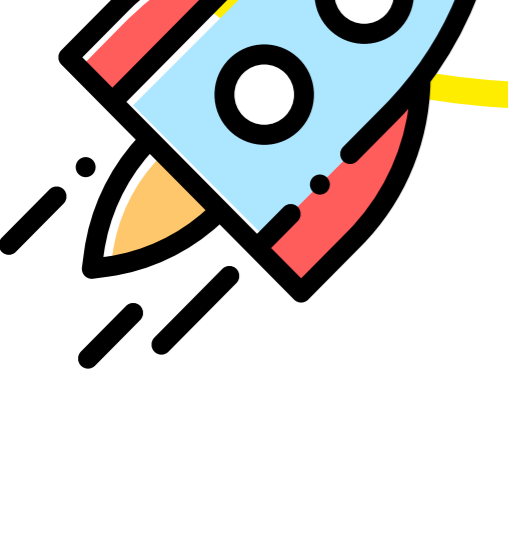
Measure

Measure in a consistent way, and share what you've learnt.



Act

Take action to reduce food waste, work in partnership with suppliers and help consumers reduce their food waste.



For more information visit www.foodwaste.scot

