

Our approach to food loss and food waste



Our approach

Coca-Cola Europacific Partners (CCEP) takes the issue of food loss⁽¹⁾ and food waste⁽²⁾ seriously. We are conscious of the environmental, social and economic impacts of food loss and food waste, and are committed to minimising food loss and food waste across our operations – in line with UN Sustainable Development Goal 12.3. We have already committed to reducing food waste in our operations in Great Britain by 50% by 2030.

Managing food loss and food waste

Core principles: to achieve our waste reduction targets, we apply standard waste hierarchy principles.

Waste hierarchy

1 Avoid	Minimise losses in the supply chain and bottling operations	<ul style="list-style-type: none">• Minimize losses at farmers• Minimize water use• Avoid sugar and syrup losses
2 Reuse	Alternative use to avoid loss	<ul style="list-style-type: none">• Manage beverage stock levels to avoid shelf life issues• Products close to shelf life are redistributed via the company shop, specialised short shelf life retail or charity
3 Recycle	Recycle for other use	<ul style="list-style-type: none">• Edible parts over shelf life to animal feed• Inedible parts send to land application as fertilizer
4 Recover	Methanisation or incineration with energy recovery	<ul style="list-style-type: none">• Inedible parts go to fermentation or incineration with energy recovery
5 Waste	Landfill or incineration without energy recovery	<ul style="list-style-type: none">• Only if no alternative treatment is possible

(1) Food loss is defined as all beverage waste upstream from the retailer.

(2) Food waste is defined as all beverage waste including and downstream the supplier, including the consumer.

Programmes to measure food loss and food waste

Following these principles, we have established several programmes to reduce food loss and food waste, throughout our value chain.

Ingredient sourcing

We rely on a global supply chain to make, sell and distribute our products. We source ingredients for our drinks such as water, sugar beet, sugar cane, coffee, tea and fruit juices. We've made a joint commitment with The Coca-Cola Company (TCCC) to ensure that we sustainably source 100% of our priority agricultural ingredients and raw materials. Together with TCCC, we have identified 13 priority agriculture based ingredients and bio-based packaging materials we rely on to make and package our beverages. These include sugar cane, sugar beet, high fructose corn syrup, stevia, orange, lemon, apple, grape, mango, coffee, tea, soy, pulp and paper. Many of the purchases of these key ingredients are managed together with TCCC, and other Coca-Cola bottlers. As a result, we address many of the issues that we face in our supply chain as a joint Coca-Cola system.

Our Responsible sourcing policy is included in new contracts and sets out the mandatory guidelines that our direct and indirect suppliers must comply with in order to do business with CCEP. This includes our Supplier Guiding Principles (SGPs), which set out the minimum requirements we expect of all our suppliers in areas such as workplace policies and practices, health and safety, environmental protection, business integrity and human rights. It also includes our Principles for Sustainable Agriculture (PSA), which apply to agricultural ingredients and raw material suppliers and cover human and workplace rights, environmental protection and sustainable farm management.

The PSA are aligned with leading global third party sustainable farming standards and assurance schemes such as the Farm Sustainability Assessment of the Sustainable Agriculture Initiative Platform (SAI-FSA), Bonsucro and Rainforest Alliance. These voluntary standards define a set of practices or criteria for how a crop should be sustainably grown, underpinned by a robust and transparent implementation and assurance system. As a result, we apply the PSA with our suppliers through preferred external third party standards and encourage our suppliers to use one of these standards to maximise value and reduce cost for suppliers and farmers.

The PSA include requirements on waste management, as well as harvest and postharvest handling. The PSA waste management requirement covers supplier requirements to store, transport and dispose of all waste, and provides requirements on the reuse and recycling of waste, and ensuring that waste is not incinerated on a farm, or disposed of via freshwater ecosystems. There are measures which require suppliers to properly manage organic waste with the goal of enhancing soil health, including through composting. The harvest and postharvest handling requirements include guidance to suppliers on managing harvest and postharvest packing, storage and transportation processes effectively to minimize losses and waste along the value chain.

Minimising operational food waste

Our drinks are made in different serving sizes to fit the needs of our customers and consumers, helping to avoid food waste at the customer and consumer level.

All of our manufacturing sites follow strict quality procedures to ensure our drinks and packaging meet our high quality standards, and follow TCCC's Operating Requirements (KORE). The KORE requirements define the policies, standards and requirements for managing safety, the environment and quality throughout our operations. We also monitor bottling line efficiencies to minimize the production of products that are out of specification. We also aim to minimize our total water use, and track and report our total waste for all of our sites.

Our products have good shelf lives in ambient supply chains, which reduces the level of finished goods losses as a result of storage, spoilage and shelf life issues. We measure, track and manage our ingredients yields and full goods past shelf life losses in order to control costs and reduce the environmental impact of our operations.

Redistribution of unavoidable food losses or food waste

Where we cannot avoid food loss or food waste, we aim to recover surplus drink products to redistribute to charity for human consumption or, if that is not possible, as a valuable input to animal feed.

To do this, we have established a process to identify where food loss occurs in our supply chain, and then manage that stock. Through this process, we are able to divert product away from traditional waste disposal systems such as anaerobic digestion, and maximise the amount of product sold or redistributed for human or animal consumption.

We follow the below process to redistribute food loss and food waste:

1. Identify the finished products which could result in food loss. This typically includes products that are:
 - a. unsaleable due to Best Before End (BBE) date or with short shelf lives
 - b. end of promotion
 - c. packaging and labelling faults/blemishes, retaining the quality of the product
 - d. packaging faults, such as coding/labelling errors
 - e. not in compliance with our quality standards
2. If these products are still fit for human consumption, we work with haulage and logistics providers to identify spare capacity, to redistribute to local charity organisations (e.g., FareShare or Company Shop Group in the UK)
3. If products are not fit for human consumption, we determine whether the product could be used for animal feed. If it can be, we distribute the product to animal feed contractors.
4. If products cannot be used either for human consumption, or for animal feed, the products are taken by waste contractors for anaerobic digestion. Full goods (in packaging) that are not fit for human consumption or animal feed are taken by waste contractors, crushed, the packaging shredded and sent for recycling; and the liquid waste sent for anaerobic digestion.

We also help address the needs of people in the community by donating surplus products and working with food banks. For example, in 2023, in Norway, we strengthened our partnership with Too Good to Go, a platform that aims to combat food waste. Through improved forecasting and employee volunteering we have managed to avoid the disposal of around 600 tonnes of finished goods.