Foodsafety BYTES

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Reducing food waste during processing II

There are a number of approaches which food processors can use to assess and reduce food waste. Packaging choices, forecasting, reviewing quality control systems, and technology are all key factors when it comes to reducing production food waste.

Improve packaging

Choosing the right packaging during the manufacturing process can improve shelf life and reduce handling, improving efficiencies and reducing waste.

Accurate and consistent weighing is also very important.

Improve forecasting

Inaccurate forecasting can mean raw materials and ingredients get wasted. Better and more accurate forecasting models allow food processors to guess less and maximise the use of ingredients.

Measuring waste

Having systems in place to measure waste and efficiently plan production can greatly reduce the amount of waste generated.

Review quality control systems

It is important to make sure that the quality standards and specifications being applied are appropriate for the product. It is also important to make sure that the processes used for quality assurance are operating correctly, whether that is calibrating equipment or training staff.

Improve unavoidable waste disposal

Unavoidable waste that is generated should be dealt with in a way which maximises its usefulness or value. These could include redistribution to people, use for animal feed, anaerobic digestion, composting, incineration with energy recovery, and incineration, landfill, or disposal via sewerage systems.

Using technology

New technology or equipment can help to increase utilisation, so for example, by recovering more usable protein from meat carcases. By embracing technology and digitalising the food supply chain, it may help reduce the amount of food waste within the industry.