

# A Taste of Sustainability – Mobilizing Public Procurement and Catering Services in the Baltic Sea Region

BSR Round Table Conference, Tallinn 12.–13.11.2019

# *Best Practice – Wholesalers Opportunities for reducing food waste*

StratKIT – Baltic Sea Conference

# WHAT IS HØRKRAM?

## NATIONWIDE FOODSERVICE DISTRIBUTOR

### NATION WIDE SERVICE

- 90.000 m<sup>2</sup> store facilities
- 260 trucks
- 3.300 m<sup>2</sup> meat slicing
- 1.100 m<sup>2</sup> fish production
- > 26.000 item numbers
- > 8000 customers
- > 133.280 tons goods
- > 932 tons food waste



# WHAT IS HØRKRAM?

## OUR LOGISTICS CENTRES



### EMPLOYEES

1000

### TURNOVER

Approx. DKK 3 billion

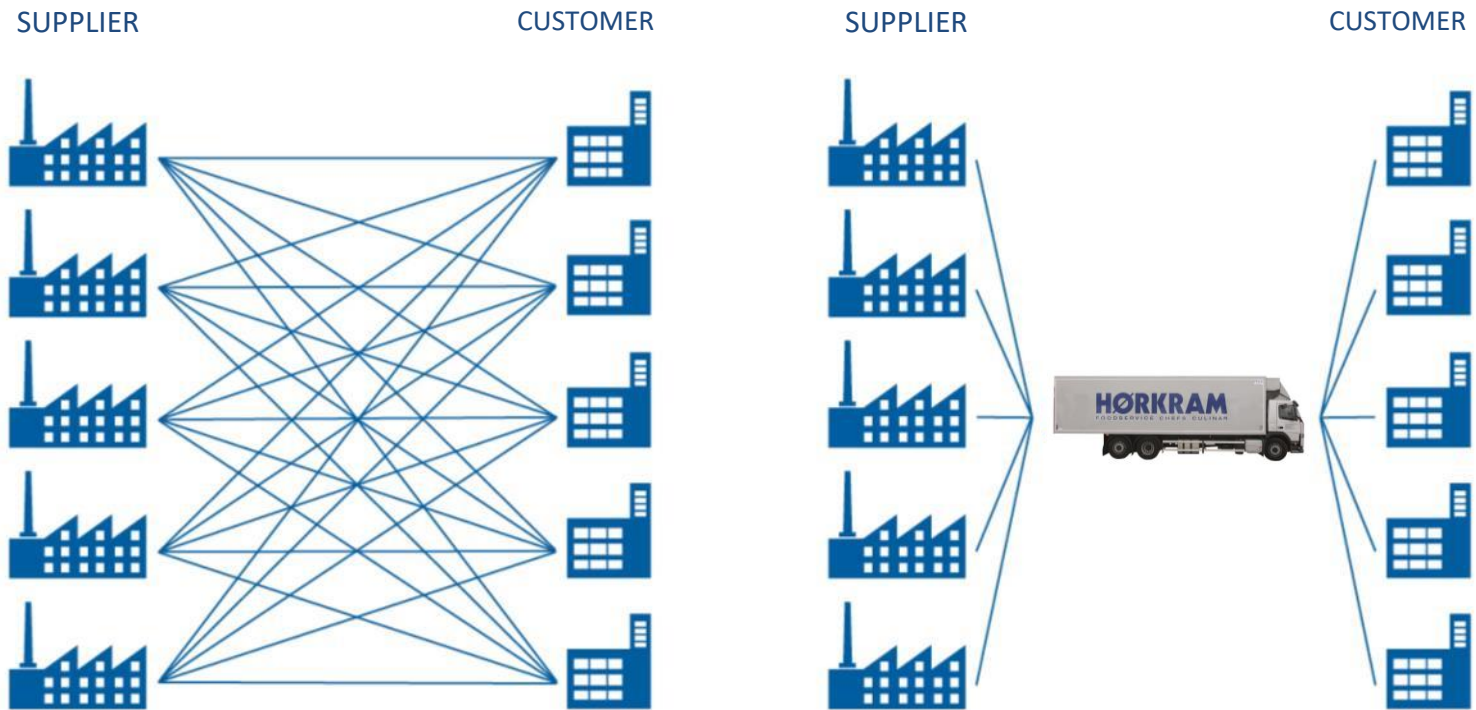
### SORØ

700 employees  
62.000 m<sup>2</sup> stock  
175 trucks

### AARHUS

300 employees  
30.000 m<sup>2</sup> stock  
75 trucks

## OUR DISTRIBUTION IS ENVIRONMENTAL AND EFFECTIVE





- Head of Tendering
- Food waste coordinator

- Public Tenders
  - Minimum requirements
    - 2/3 shelf life
    - Quality – Foodsam
    - Ordering deadlines
    - Assortment
- Private Tenders



- Hørkram fairs



## Step I - Cooperation:

- Unilever
- Det Runde Bord
- Stop Spild af Mad – Selina Juul
- Fødevarebanken / Danish Food Bank

## Step II - Networking:

- IKA Think Tank for food
- Plan & Miljø – workshop
- IFAU
- One\Third Think Tank on Prevention of food loss and food waste

## Focus Areas - Reduction

- Spot lists
- Fairs
- Kirkens Korshær Ringsted – socially marginalised / donations
- Roskilde Festival
- The Happy Pig
- Etc.

## PR

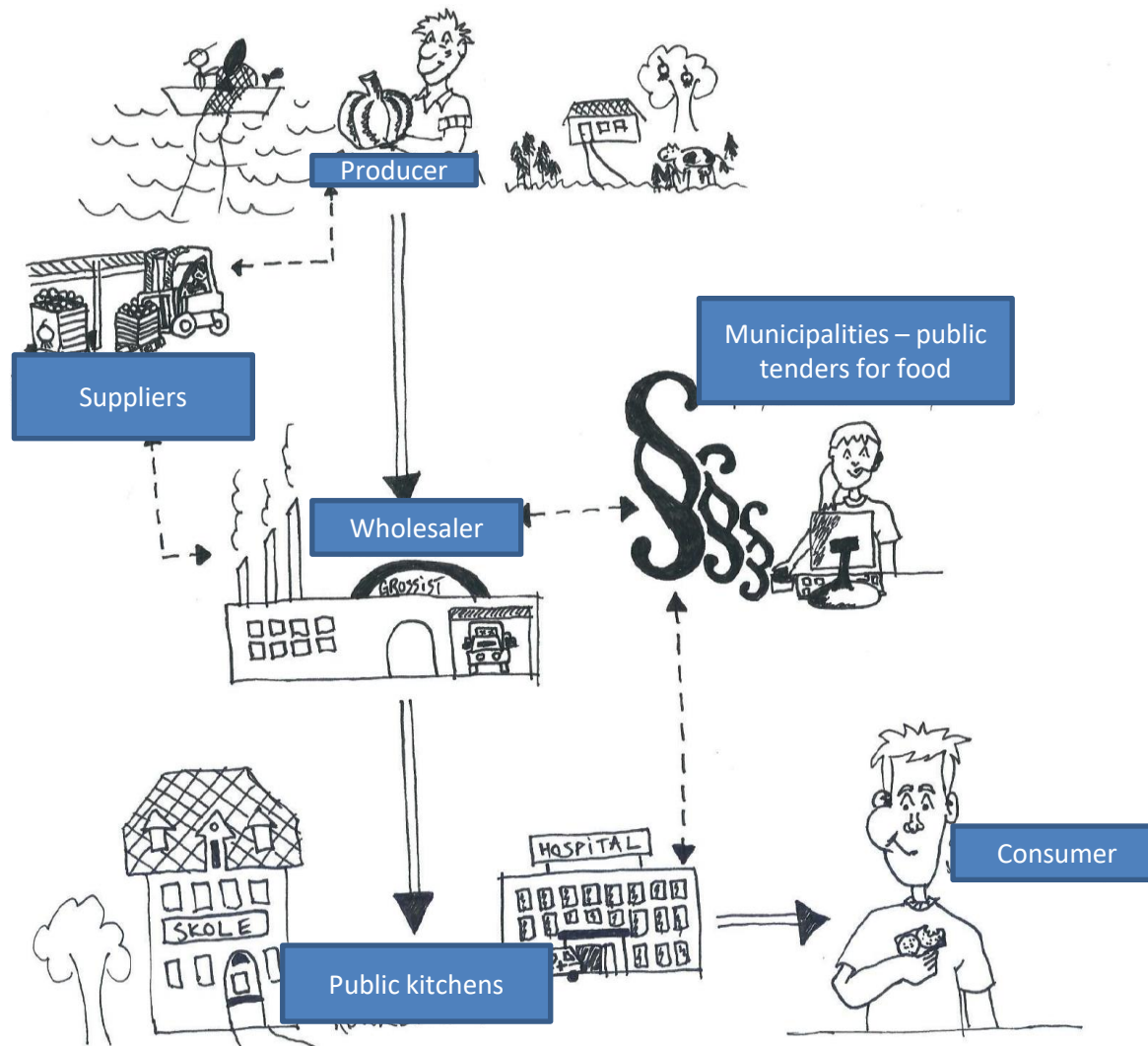


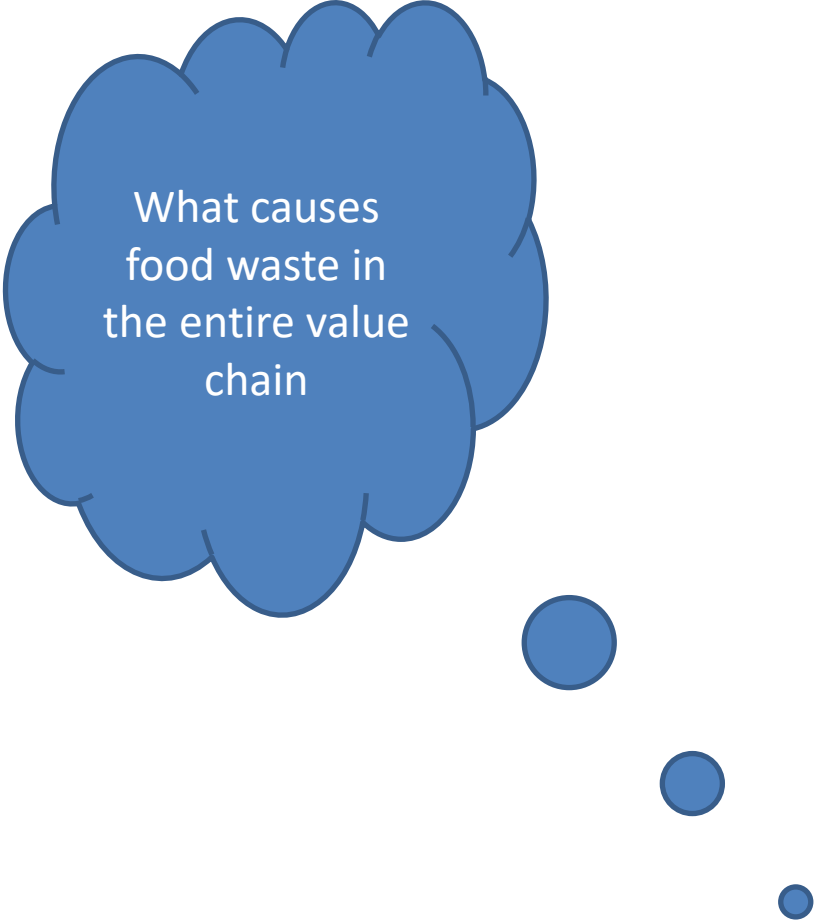
Hørkram's first food waste event: <https://www.tv2east.dk/artikler/socialt-udsatte-fik-restmad-over-en-kvart-million>



- Public Customers food waste
  - Bio products (22,7 % of turnover)
  - Reduce food waste in kitchens to keep budgets

# The value Chain





What causes  
food waste in  
the entire value  
chain

- Quality Requirements
  - Order deadlines
  - Assortment
  - Logistic (wholesaler)
  - Forecasting (wholesaler)
  - Shelf life requirements
  - ?
- We really would like to know!

# Food waste triggers

Examples

Conventional, non-halal, conventional-halal, bio halal, bio non-halal!

No special order goods!

2/3 shelf life

Focus codes !

**Tenders – contractual requirements**

**IKA Think Tank for food**

Are they serious?



Then we have to throw away the food!

- RUC Research project – “New eyes on sustainable food.
- Fight against massive food waste in the value chain”
- ONE\THIRD – Think Tank on Prevention of Food Loss and Food Waste

