

HOW ARE COMPANIES ADDRESSING FOOD LOSS AND WASTE?

April 2025





INTRODUCTION

It is estimated that almost one-fifth of all food available to consumers globally is wasted, underscoring a substantial opportunity for food and beverage companies to reduce food loss and waste. This ViewPoint survey explored how companies in the sector are responding to this challenge. While most are taking some form of action, many still lack the structured approach needed to achieve meaningful and lasting reductions.

The survey results reveal that, although 60% of companies recognize food loss and waste as a problem, fewer than a quarter consider it a high priority on their corporate agenda. At the same time, as many as 85% report taking some form of action on the issue. Companies that are early in their journey are often more focused on operational matters. Larger businesses and big brands that have come further are to a greater extent driven by sustainability.

According to estimates from the UN Environment Programme (UNEP), 1.05 billion tonnes of food waste were generated in 2022. It is therefore encouraging that most companies acknowledge the significant opportunity for improvement. Half believe that a considerable amount of food loss and waste can be avoided, while 28% state that nearly all, or a significant portion, could be avoided.

Among companies that have implemented key performance indicators (KPIs), the primary focus areas are production efficiency (41%), quality and safety (39%), and food loss and waste reduction (33%). These focus areas reflect the main barriers companies report, which include lack of awareness, insufficient education, and the challenge of balancing food safety requirements with waste reduction efforts.

The causes of food loss and waste are diverse. Companies do not point to any single dominant factor, highlighting the complexity of the issue throughout the value chain. The responsibility for food loss and waste often appears fragmented. While it is frequently assigned to production managers, in many cases it is regarded as a shared responsibility across different functions.

Although many companies act, only 19% currently redirect more than 10% of their food loss and waste into other forms of production, despite 43% believing it is possible to redirect between 10% and 100%.

Despite widespread engagement, only 44% of companies have formalized systems in place for managing food loss and waste. Additionally, just 27% are aware of the forthcoming ISO 20001 standard. These findings highlight the need for more structured approaches, improved data utilization, and greater awareness and prioritization. A more strategic and coordinated effort will be required to realize the significant potential that is already acknowledged within the food and beverage industry.

For the survey, **food loss and waste** was defined as any food and/or associated inedible parts (excluding packaging material) removed from a company's direct food supply chain, covering food like ingredients, additives, drinks and pet food that is intended for consumption by humans and animals alike.

Food loss occurs due to issues in the supply chain, e.g. production, processing, storage and distribution, so before the food reaches the retail and consumer stages.

Food waste occurs when food fit for consumption is consciously discarded at the retail or consumer level.

Figure 1: Definition of food loss and waste



Is food loss and waste a problem?

Almost 60% say that food loss and waste **is a problem** in their company. But **less than one-fourth indicate it is a high priority on their company agenda**. There is also a fair share of companies (20%) that say they need to start addressing the issue while a total of 12% of the respondents say they have resolved the issue already. As many as 29% say that food loss and waste is not a problem at all.

The share of large companies (>501 employees) that say food loss and waste is a problem is higher (72%). Even among leaders (companies that are already taking actions to reduce food loss and waste, already have a structured approach, have at least one related KPI, and report on food loss and waste), as many as 59% (vs. 60% overall figure?) say it is a problem. Over 40% (vs. 24% overall figure) of both large companies and leaders indicate that food loss and waste is high on their agenda.

This picture indicates that although the issue is recognized across value chains, there is an untapped potential for most companies, regardless of maturity and size, to take substantial action on food loss and waste.

Figure 2: Perception of food loss and waste

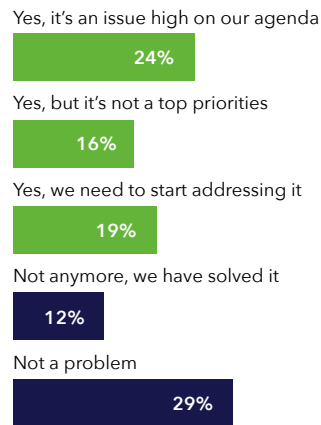


Table 1: Is food loss and waste a problem in your company?

	Overall	Large companies	Leaders
Is a problem	59%	72%	59%
High on the agenda	24%	42%	43%

What are the main causes for food loss and waste?

There is not one single cause of food loss and waste that stands out, indicating that this is a complex issue impacting entire value chains. Five reasons are selected by more than 30% (to a large and some extent) of the companies. Loss in normal operations (e.g. cutting, heating) tops the list as the main cause for 35%. This is followed by quality issues (34%), raw material issues (33%), human error (33%) and shelf-life and expiration date (30%). Moreover, as many as 22% specifically point to process inefficiency as a main cause of food loss and waste.

Large companies indicate a broader range of issues to be managed. This underscores the complexity of the issue and multiple aspects that especially big brands have to manage. Fewer leaders report the main causes of food loss and waste to be overcome. This could be owing to their maturity on the topic. All leaders are already taking a structured approach to food loss and waste and have implemented targeted actions to reduce food loss and waste at higher rates.

Table 2: What are the main causes of food loss and waste in your company?

	Overall	Large companies	Leaders
Loss in normal operations (e.g. cutting, heating)	35%	39%	29%
Quality issues (e.g. texture, colour, taste)	34%	52%	33%
Raw material issues	33%	35%	25%
Human error	33%	36%	25%
Shelf-life and expiration date	30%	20%	27%
Damaged packaging	24%	31%	24%
Process inefficiency	22%	29%	24%
Planned overproduction/overstock	21%	15%	19%
Unplanned production stops	18%	27%	18%
Returned products	17%	18%	15%
Obsolete machinery	16%	29%	16%
Planned production stops (e.g. cleaning, maintenance)	15%	32%	17%
New product development	15%	15%	13%
Safety issues (e.g. pathogens or chemical contamination)	14%	15%	8%
Storage conditions (e.g. don't maintain right temperature)	12%	8%	13%
Inedible parts	12%	10%	10%
Recall from customer (e.g. wrong product labelling)	11%	15%	14%

How much food is lost and wasted every year?

The majority report an estimated food loss and waste of less than 5% per total kilogram (kg.) of food produced, i.e. 40% indicate less than 1% while 38% say 1-5%. Only 10% waste 5% or more per kg. produced. Interestingly, as many as 12% do not know how much food is wasted or lost every year by their company. Among leaders, as many as 45% lose or waste less than 1% of the total kg. produced.

To put this into perspective, globally, it is estimated that more than a billion ton of food is wasted in a year¹. While the individual percentages of food loss and waste per kg. produced reported by these companies are relatively low and the amounts lost along the value chain vary, small percentages make for significant quantities of food when considering the combined production for entire value chains or even the scale of production within a single company.



Table 3: How much food do you estimate is lost and wasted in your company every year?

	Overall	Leaders
< 1% on total kg. produced	40%	45%
1-5% on total kg. produced	38%	35%
5-10% on total kg. produced	6%	4%
More than 10% on total kg. produced	4%	4%
Don't know	12%	11%

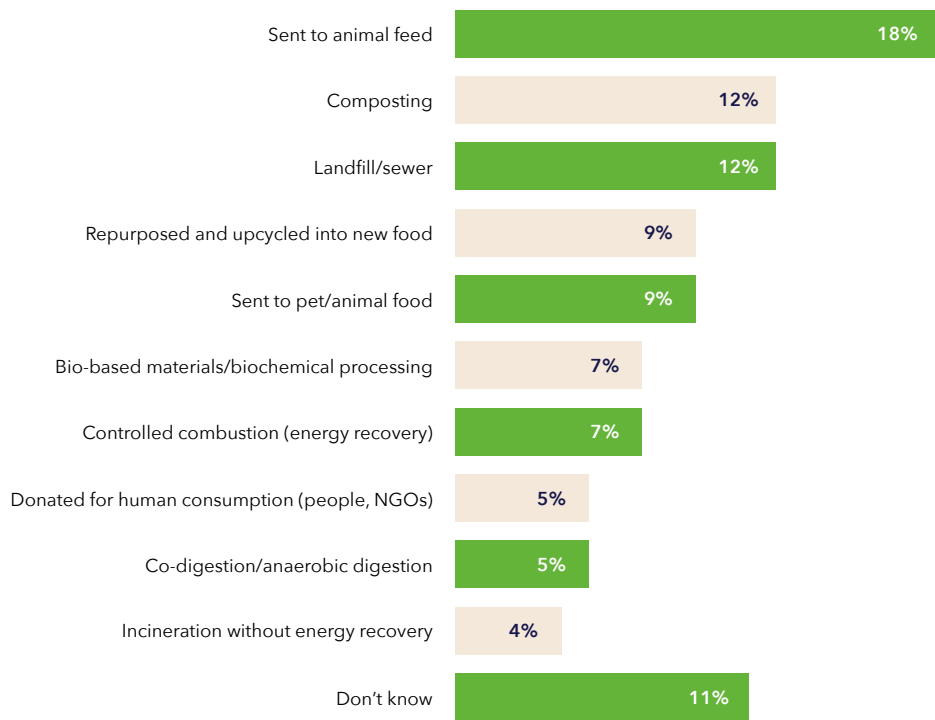
¹ Source: UN Environment Programme (UNEP) report, (2024). <https://www.unep.org/news-and-stories/press-release/world-squanders-over-1-billion-meals-day-un-report>

What is the destination of food loss and waste?

When asked about where food loss and waste generated by their company ends up, there is not one single destination that stands out. **Used for animal feed (18%) tops the list.** For 12%, composting the end destination. Only 5% donate it for human consumption and 9% repurpose and upcycle it into new food. Equally many repurpose food loss and waste into pet or animal feed. Energy recovery (controlled combustion) is a destination for only 7%. With only 12% indicating the landfill/sewer as a destination, it does seem that companies taking action are making efforts to repurpose food loss and waste rather than simply discarding it.

18%
of food loss and waste is used for animal feed

Figure 3: What is the destination of the food loss and waste in your company?



How much of the food lost and wasted could be avoided?

Overall, 30% say that very little (less than 10%) of the total food loss and waste in their company could be avoided. However, almost equally many (28%) say that more than 60% could be avoided. Among large companies, 32% say that more than 60% could be avoided and 35% of leaders say the same. There seems to be awareness that there is a potential - and for some a substantial one - to reduce the current food loss and waste generated by the industry.

Annually, it is estimated that one-fifth of all food available to consumers globally is wasted. While the total quantities lost or wasted along the value chain differ, there is a significant, collective opportunity to improve on sustainability and food security.

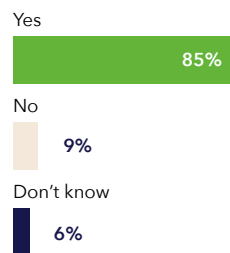
Table 4: How much of the total food loss and waste would you say could be avoided in your company?

	Overall	Large companies	Leaders
A significant amount (more than 60%)	28%	32%	35%
Some (30-59%)	17%	25%	16%
A small amount (10-29%)	14%	11%	14%
Very little (less than 10%)	30%	21%	26%
Don't know	11%	11%	9%

Are companies taking actions?

Most companies do something to reduce their food loss and waste (85%), which indicates a strong recognition of the issue and commitment to address it. Considering the amount of food being lost or wasted and the fact that the majority of respondents indicate that a significant share of this could be avoided, the current effectiveness of some of those actions taken to avoid, reduce, or repurpose food loss and waste can be questioned. There seems to be significant room to further advance actions to reduce food loss and waste in many companies.

Figure 4: Is your company taking any actions to reduce food loss?



What actions are currently taken to reduce food loss and waste

The two actions favored by most companies are **food loss and waste monitoring (61%)** and **build awareness and train employees (58%)**. Improve data collection (28%) and data analysis (39%) are not an equal priority. This could be because most companies are in the early stages of addressing food loss and waste and a structured approach to data has yet to be implemented.

While mirroring the high focus on food loss and waste monitoring and awareness building among employees, leaders and especially large companies, engage in more actions and are active on data collection, analysis and reporting, as well as standardization and operational processes. This underscores the importance of understanding where food loss and waste occurs in order to identify the most effective areas where to direct actions and structure improvement efforts.

Table 5: What actions is your company currently taking to reduce food loss and waste?

	Overall	Large companies	Leaders
Food loss and waste monitoring	61%	64%	67%
Build awareness and train employees	58%	55%	64%
Improve production yield	47%	64%	51%
Data analysis	39%	47%	48%
Create standardized practices for operative staff	39%	55%	45%
Improve equipment efficiency	38%	55%	43%
Optimize excess food supply practices (reduce intentional overproduction/overstock)	33%	28%	33%
Reporting	30%	38%	33%
Improve data collection	28%	34%	27%
Establish collaborative relationships with suppliers	25%	17%	27%
Improve storage practices	24%	19%	27%
Other	4%	-	3%

How much could be and is actually redirected?

29%

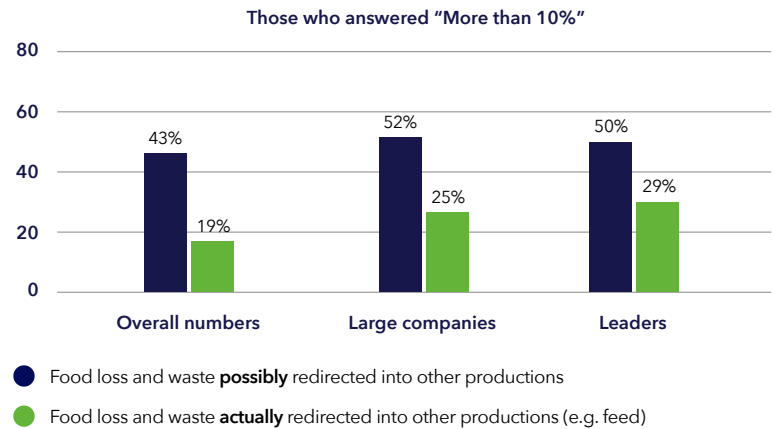
say that they redirect more than 10% of their food loss and waste

Overall, 43% say that more than 10% of the unavoidable food loss and waste could possibly be redirected into other productions. A total of 22% estimate that as much as 60% or more of their food loss and waste could be redirected.

When asked about the actual situation, only 19% say that they are currently redirecting more than 10% of the food loss and waste that cannot be avoided into other productions. This means that 24% are not yet acting on the potential they see to reduce food loss and waste.

Among large companies, 52% vs. 43% overall say that more than 10% of the food loss and waste that cannot be avoided could possibly be redirected into other productions while 25% vs. 19% say that they currently redirect more than 10%. Among leaders, as many as **29% say they redirect more than 10% of their food loss and waste today.**

Figure 5: How much of your food loss and waste is actually redirected versus possibly redirected into other productions (e.g. feed) each year?



The survey does not fully reveal the means used by the more mature companies. Monitoring and awareness are measures that can definitely contribute to reduce food loss and waste. Moreover, new technologies have increased the opportunities to redirect food loss and waste in certain sectors. Many companies could benefit from adopting innovative strategies and technologies to better manage and repurpose food loss and waste.

Who is the main responsible?

In **54% of the companies, the production manager** is responsible for managing food loss and waste. **The quality manager is responsible in 37% of the companies and the factory director in 30%.**

Typically, a production manager focuses on improving production processes rather than the overall system intended to reduce food loss and waste. Therefore, it is interesting that the production manager is responsible in over half of the companies. Ideally, the responsibility should be placed at a higher level within the company, such as with the factory director, to ensure accountability for the entire food loss and waste system. At the same time, companies are pointing to more than one individual as the main responsible person. This suggests that food loss and waste is a shared responsibility in most companies.

While following the top three overall list, more large companies place responsibility with the sustainability manager (23% vs. 12% overall). This indicates a more holistic approach among many large companies. Leaders also follow the top three overall list but at higher rates. For example, 60% vs. 54% indicate the production manager, while 44% vs. 37% have the quality manager as the main responsible person. The focus on sustainability is also higher among leaders, with 20% vs. 12% pointing to the sustainability manager.

Table 6: Who is the main responsible for managing food loss and waste in your company?

	Overall	Large companies	Leaders
Production manager	54%	59%	60%
Quality manager	37%	34%	44%
Factory director	30%	28%	31%
Production planner	18%	25%	24%
Sustainability manager	12%	23%	20%
Purchasing manager	9%	9%	10%
Production controller	9%	13%	10%
Sales manager	9%	6%	10%
None of the above	9%	4%	6%

What are the biggest challenges faced by companies?

A limited budget (9%) and lack of time (5%) are not the primary barriers for companies to reduce food loss and waste. Often, there is a need for a clear understanding of the issue and strategy, e.g. objectives and ways to achieve them, before considering budget implications and, when it comes to food loss and waste, it seems that many companies are not yet there.

The main concerns instead are a lack of awareness and education (23%), shelf-life constraints (22%), and balancing food safety and food loss and waste (21%). Inaccurate forecasting is seen as the main problem by 21%. Areas such as awareness and education can be linked to a systematic approach, such as implementing and maintaining a food safety management system (FSMS). Designed to ensure food safety and quality, most food safety standards today do indirectly include some requirements related to food loss and waste. In addition, ISO is working to include food loss and waste in its ISO 22000 food safety management system standard and is developing a specific food loss and waste management system standard (ISO 20001).

Among large companies, balancing two specific aspects with food loss and waste are the primary concerns, i.e. food safety (33%) and quality (33%). Today's food safety and quality standards are high and, in order to comply, companies need to manage discarded or diverted products. While leading to food being lost or wasted, these actions can be considered beneficial as they prevent large recalls which come at much higher cost and quantities.

Leaders point to shelf-life constraints (27%) and balancing food safety and food loss and waste (27%) as main concerns. This is followed by a lack of awareness and education (26%), which underscores the importance of involving the organization in food loss and waste reduction efforts.

Table 7: What are the biggest challenges your company faces in reducing food loss and waste?

	Overall	Large companies	Leaders
Lack of awareness and education	23%	15%	26%
Shelf-life constraints	22%	23%	27%
Balancing food safety and food loss and waste	22%	33%	27%
Balancing food quality and food loss and waste	21%	33%	23%
Inaccurate forecasting	21%	19%	17%
Lack of standardization in the operational procedure	16%	21%	15%
Lack of adequate equipment	15%	19%	15%
Lack of data and tracking	15%	21%	12%
Communication among employees	15%	17%	15%
Storage constraints (e.g. limited storage space or inappropriate conditions)	11%	10%	13%
Limited budget	9%	14%	5%
Lack of time	5%	4%	3%
Other	12%	14%	15%
Don't know	10%	2%	3%

Do companies have a system in place?

Almost half of respondents (44%) say their companies have a system in place to effectively mitigate food loss and waste. Interestingly, 23% say that while they do have a system in place, it is not formalized. These companies may face challenges related to standardization and the ability to track and measure data accurately, which in turn can hinder efforts to consistently reduce food loss and waste. A total of 12% are planning to implement a system within the next 1-3 years. When combining those already taking or considering a systematic approach, close to 80% see structure as the best way to move forward.

Almost half of the large companies have a formalized system for managing food loss and waste in place (49%). However, it is surprising that as many as 25% have not formalized their process. All leaders have a formalized system in place, as this was also a prerequisite for this group of companies.

Figure 6: Prevalence of systems to mitigate food loss and waste in companies

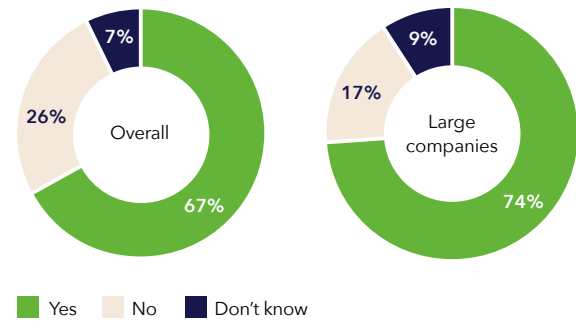


Table 8: Does your company have a system that provides a framework to effectively mitigate food loss and waste?

	Overall	Large companies
Yes, formalized (procedures, etc.)	44%	49%
Yes, but not formalized	23%	25%
Not, but plan to in next 1-3 years	12%	4%
Not, and not planned	14%	13%
Don't know	7%	9%

What key performance indicators (KPIs) have companies set?

Production efficiency is the area where the most companies have KPIs (41%). This is followed by quality and safety requirements (39%), food loss and waste reduction targets at corporate level (33%), and costs related to food loss and waste (29%). Few companies have KPIs in the sustainability or regulatory areas. This indicates that efficiency and financial impact, in addition to the quality and safety of the product, are top priorities for most companies. Regulatory compliance is the KPI applied by the least number of companies (15%).

More large companies have set KPIs. As many as 72% (vs. 41%) have production efficiency KPIs and 51% (vs. 29% overall) have KPIs on costs related to food loss and waste. Over half (57% vs. 33%) have food loss and waste reduction targets set at a corporate level. This probably reflects the fact that most large companies have corporate systems to manage their risks, operations and external demands.

All leaders have set KPIs. Production efficiency (65%) tops the list and, interestingly, as many as 25% (vs. 15% average) have KPIs on regulatory compliance. There are fewer regulations on food loss and waste than on safety and those that are in place tend to be more incentivizing in nature in that they reward companies for positive contributions.

The prevalent use of KPIs among large companies and leaders does reflect a higher engagement, maturity and systematic approach to food loss and waste. In addition to demands and incentives, these companies seem to see the benefits of action from a sustainability as well as a financial point of view.

Table 9: In which areas do you have KPIs related to food loss and waste in your company?

	Overall	Large companies	Leaders
Production efficiency	41%	72%	65%
Quality and safety requirements	39%	45%	55%
Food loss and waste reduction targets set at a corporate level	33%	57%	55%
Costs related to food loss and waste	29%	51%	44%
Sustainability metrics	21%	40%	39%
Regulatory compliance	15%	17%	25%
We don't have KPIs related to food loss and waste	18%	8%	-
Don't know	10%	4%	-

Why do companies report on food loss and waste?

As many as 20% do not report on food loss and waste at all, while 7% plan to start in the next 1-3 years. Among those that do report, 36% indicate their improvement plan as a reason. This suggests that among those implementing strategies and actions on food loss and waste, at least one-third are taking proactive, structured steps to improve their performance.

For 34%, top management discussions/reviews are a reason to report. Sustainability reasons are pointed to by 32%. However, only 21% said they set sustainability metrics, indicating that additional companies could benefit from a more structured approach to measuring performance.

A little over one-fourth (28%) report on food loss and waste for economic reasons and 11% do so due to investment decisions. While not top of the list, it does highlight the financial aspect of food loss and waste. There is a significant potential for cost-savings. Moreover, investors are increasingly factoring in environmental, social and governance (ESG) performance when making decisions.

20%
do not report on food loss
and waste at all

Among large companies, sustainability reasons top the list (52% vs. 32%), which could reflect demands on these companies and big brands to perform sustainably and transparently. A higher number of large companies also indicate reasons to report, underscoring that food loss and waste is a multifaceted issue.

All leaders report on food loss and waste and all reasons score higher than the average. The main reason cited by the most companies is sustainability (52% vs. 32%), indicating a significant level of commitment to contribute as well as increased ESG performance demands from external stakeholder.

Table 10: Why does your company report on food loss and waste?

	Overall	Large companies	Leaders
Improvement plan	36%	48%	50%
Top management discussions/reviews	34%	42%	49%
Sustainability reasons	32%	52%	52%
Internal communication	30%	35%	44%
Economic reasons	28%	37%	45%
Operational purposes	25%	39%	36%
Report at a Group level	14%	19%	20%
Investment decisions	11%	21%	19%
External communication	9%	14%	16%
We don't report, but plan to in next 1-3 years	7%	4%	-
We don't report	20%	10%	-

How do you report on food loss and waste?

Many companies seem to report quite manually on food loss and waste. Over half (57%) use Excel and one-third (30%) record data on paper. Only 32% use in-house software, while 10% use external software. This indicates significant opportunities to digitize the reporting process to enhance data accuracy and collection and gain a more comprehensive view of food loss and waste in the company.

Large companies are more digital, which could be expected due to their size and possibly reporting requirements. Most of these companies report on food loss and waste and 54% (vs. 32%) use in-house, and 20% (vs.10%) external, software.

Among leaders, as many as 56% (vs. 57%) use Excel and 30% (vs. 30%) record on paper. Internal software is applied by 39% (vs. 32%) and 17% (vs.10%) use external software. Leaders are surprisingly manual in their reporting methods. This suggests that significant impact can be achieved through a structured approach to food loss and waste. While increasingly a benefit, digitalization alone can act as an aid but is not a pre-requisite.

Table 11: How do you report on food loss and waste in your company?

	Overall	Large companies	Leaders
Enter in Excel	57%	59%	56%
Use in-house software	32%	54%	39%
Record on paper	30%	20%	30%
Use external software	10%	20%	17%
None of the above	7%	4%	5%

Is historical data available?

As many as 66% of companies have historical food loss and waste data. In an increasingly digitized world, data, and especially historical data, is becoming more and more important. In the context of food loss and waste, it allows a company to benchmark its performance to identify areas for improvement and understand the progress and efficiency of actions over time. Moreover, historical data gives companies the opportunity to leverage big data, advanced analytics, and AI-aided actions to enhance food loss and waste reduction efforts.

As many as 83% (vs. 66%) large companies have historical food loss and waste data. Among leaders, the number of companies keeping historical data on food loss and waste is even higher (90% vs. 66%). This reflects the structured approach taken by these companies and can be linked to measurements needed to meet set KPIs and report on food loss and waste.

Table 12: Do you have historical data related to food loss and waste in your company?

	Overall	Large companies	Leaders
Total yes	66%	83%	90%
Yes	45%	62%	70%
Yes, but only for a limited time period	20%	21%	20%
No	23%	6%	6%
Don't know	12%	11%	4%

What type of data aids company decisions?

Food loss and waste quantities (62%) are what is found most useful in helping companies to make decisions on food loss and waste. This is followed by financial losses (46%), the causes of food loss and waste (44%), and production efficiency (44%). Where food loss and waste occurs is indicated as helpful by 36%. Quantity and financial losses are interconnected as data on quantity is essential to calculate the associated financial impact. Knowing these metrics also helps companies to identify key areas for improvement and support the development of effective reduction strategies.

More large companies use the different types of data to support their decision-making. They seem particularly focused on areas related to the amount of food loss and waste and associated costs. As many as 76% (vs. 62%) cite food loss and waste quantities as being helpful, while 66% (vs. 44%) point to production efficiency and 57% (vs. 46%) say financial losses.

76%

of large companies use food loss and waste quantities to support decisions

More leaders use data to aid decision-making. Food loss and waste quantities (75% vs. 62%) top the list among these companies as well. However, this is followed by causes behind food loss and waste (59% vs. 44%), production efficiency (54% vs. 44%) and where food loss and waste occurs (46% vs. 36%). This could be an indication of leaders' maturity as they have moved on to explore in more detail where they should focus their food loss and waste reduction efforts.

Table 13: What type of data helps you make decisions on food loss and waste in your company?

	Overall	Large companies	Leaders
Food loss and waste quantities	62%	76%	75%
Financial losses	46%	57%	53%
Causes behind food loss and waste	44%	51%	59%
Production efficiency	44%	66%	54%
Where food loss and waste happens	36%	43%	46%
Machine failures	22%	26%	28%
Time when food loss and waste happens	20%	25%	26%
Processing parameters (e.g. flow rate)	17%	23%	28%
Other	8%	4%	4%

Is food loss and waste part of sustainability strategies or efforts?

As many as 75% say that food loss and waste is part of the company's sustainability strategy or efforts. Almost half, 40%, include it in their sustainability reporting. As many as 35% do not report on food loss and waste even if it is part of their strategy or efforts. This could be because food loss and waste is in many companies considered more of an internal rather than an external topic. Moreover, if there are external pressures, for some companies these seem to be more cultural or political in the sense that it is seen as a responsibility rather than a legislative or reporting requirement.

Among large companies, as many as 85% (vs. 75%) say food loss and waste is part of their sustainability strategy or efforts and 59% (vs. 40%) include it in their sustainability reporting. Food loss and waste is part of the sustainability strategy or efforts for 87% (vs. 75%) of the leaders. As many as 70% (vs. 40% overall) include it in their sustainability report. This seems to indicate that, with size and maturity, come a higher commitment and greater external pressures to reduce and report on food loss and waste. And, when seen in a bigger picture, food loss and waste is inherently a key component of a company's ESG performance, demanding higher attention and transparency.

Table 14: Is food loss and waste part of your company's sustainability strategy or efforts?

	Overall	Large companies	Leaders
Total yes	75%	85%	87%
Yes, and it is included in our sustainability reporting	40%	59%	70%
Yes, but not reported	35%	26%	17%
No	14%	6%	9%
Don't know	12%	9%	4%

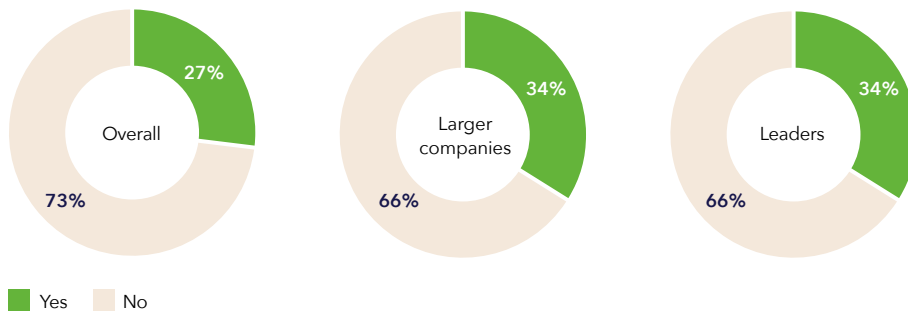
Are companies aware of ISO’s upcoming food loss and waste standard?

Only 27% are aware of the upcoming ISO 20001 management system standard on food loss and waste. Numbers are slightly higher among large companies, with 34% saying they are familiar with ISO 20001. Among leaders, 34% say the same.

An awareness level of just over one-fourth may be expected, given that it often takes some time for new standards to gain widespread recognition. Food loss and waste is already an element in most food safety management system standards.

As many large companies and all leaders are already applying a structured approach to food loss and waste, it could be argued that most companies would benefit from a specific standard on the topic combined with certification to increase performance and stakeholder trust.

Figure 7: Are you aware of the upcoming food loss and waste management system standard ISO 20001, aimed at providing a framework for the minimization of food loss and waste across the food value chain?



Methodology, demographic and sample

The survey was conducted in June 2024 using the CAWI (Computer Assisted Web Interviewing) methodology. It involved 375 customers of Business Assurance in DNV across different industries in Europe, America, and Asia.

The sample does not claim to be statistically representative of companies worldwide.

Geographical distribution

- 16% Americas
- 50% Europe
- 31% Asia
- 3% Other

Company size

- 57% Small (<100)
- 29% Medium (100-500)
- 14% Large (>500)

Leading companies

Leading companies were defined as those companies that are currently taking actions to reduce food loss and waste, already have a structured approach, have at least one related KPI, and report on food loss and waste.

About DNV

DNV is one of the world's leading certification bodies. Through management system certification and training services, DNV helps companies manage risks, assure compliance and sustainable performance of organizations, people and value chains across all types of industries, including food & beverage, automotive and aerospace.

DNV's digitally enabled certification services help customers manage risks and continually improve. Whether tackling quality, environmental, safety or security challenges, DNV combines technical, industry and risk management expertise to build confidence, continuity, and resilience. DNV enables its customers and their stakeholders to make critical decisions with confidence.

Driven by its purpose, to safeguard life, property, and the environment, DNV helps tackle the challenges and global transformations facing its customers and the world today and is a trusted voice for many of the world's most successful and forward-thinking companies.

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