

Position Statement on Food Losses and Food Waste

Our purpose is to uplift lives every day by pioneering access to the most affordable goods and services, creating economic opportunity and protecting our planet.

The Group recognises and acknowledges the social, environmental, and economic impacts of food loss and food waste in all the regions and communities where it operates, hence it remains committed to addressing this complex issue across its value chain.

According to the FAO¹, approximately one-third of food produced for human consumption is lost or wasted globally. This amounts to about 1.3 billion tons per year, occurring along the entire food chain. In developing countries, food losses and waste occur mainly at the beginning of the food chain (e.g., harvesting and storage), while in developed countries food losses and waste occurs mainly at the end of the food chain (e.g., retail and consumption).

Apart from the social issues related to food losses and waste in a region where significant numbers of people go to sleep hungry, the Shoprite Group also acknowledges the wastage of embedded resources (water, energy, land, labour, and capital), and the generation of greenhouse gases from landfilling of food waste.

Being a business with heart, the Shoprite Group is aligned to the United Nations Sustainable Development Goals (SDGs), and specifically with SDG Target 12.3 that intrinsically aims to halve food waste at the retail and consumer levels and reduce food losses along the food chain by 2030.

To this end, the Shoprite Group commits to the following:

1. Adopting a hierarchical approach in dealing with food losses and food waste
2. Reviewing our entire value chain, from R&D and sourcing to consumption (i.e., from farm-to-fork) to identify opportunities to reduce food losses and waste
3. Collaborating and partnering with other organisations who are equally committed to addressing these challenges
4. Training & developing our people across the organisation to become champions in the reduction of food losses and food waste
5. Sharing information with customers to reduce food waste
6. Setting targets to continuously improve our performance related to food losses and waste
7. Reporting and being transparent on our efforts and performance
8. Embracing innovation and technology across the organisation to reduce food waste.

¹ FAO. 2011. Global food losses and food waste – Extent, causes and prevention.