

# Unsold bread waste reduction schemes

## In a nutshell

<u>Summary</u>				
Best practice is to establish appropriate bread 'take-back' schemes where the unsold bread from the points of sale is taken back to the bakery where it was produced. The collected bread is stored in the bakery and can be processed into bread-crumbs and dumplings or can be collected by licensed companies (e.g. charities or social organisations if bread is still suitable for human consumption as it is), or can be used for other purposes (e.g. animal feed). The collection of bread by licensed companies can also take place directly at the points of sale.				
<u>Target activities</u>				
All food and beverage manufacturing	Processing of coffee	Manufacturing of olive oil	Manufacture of soft drinks	Manufacture of beer
Production of meat products	Manufacture of fruit juice	Cheese making	Manufacture of bread, biscuits and cakes	Manufacture of wine
<u>Applicability</u>				
This best practice is applicable to all manufacturers of bread. Bakeries not delivering bread to distant points of sale can directly implement the measures listed above, without the need to set up a bread take-back scheme. Depending on the use that it is planned for the returned bread, appropriate handling, transport and storage must be ensured to meet hygiene requirements.				
<u>Environmental performance indicators</u>				
<ul style="list-style-type: none"> <li>Return rate (%) of unsold bread from points of sale participating in the 'take-back' scheme.</li> <li>Participation (%) of points of sale in existing returning schemes for a given area</li> <li>Percentage of unsold bread converted to other uses to avoid food waste generation (%)</li> </ul>				
<u>Benchmarks of excellence</u>				
<ul style="list-style-type: none"> <li>For bakeries: 100 % of the points of sale selling the produced bread participate in an appropriate take-back scheme for the unsold bread</li> </ul>				

## Description

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**Environmental benefits**