

Lean and Green: Profiting from Reductions in Food Waste

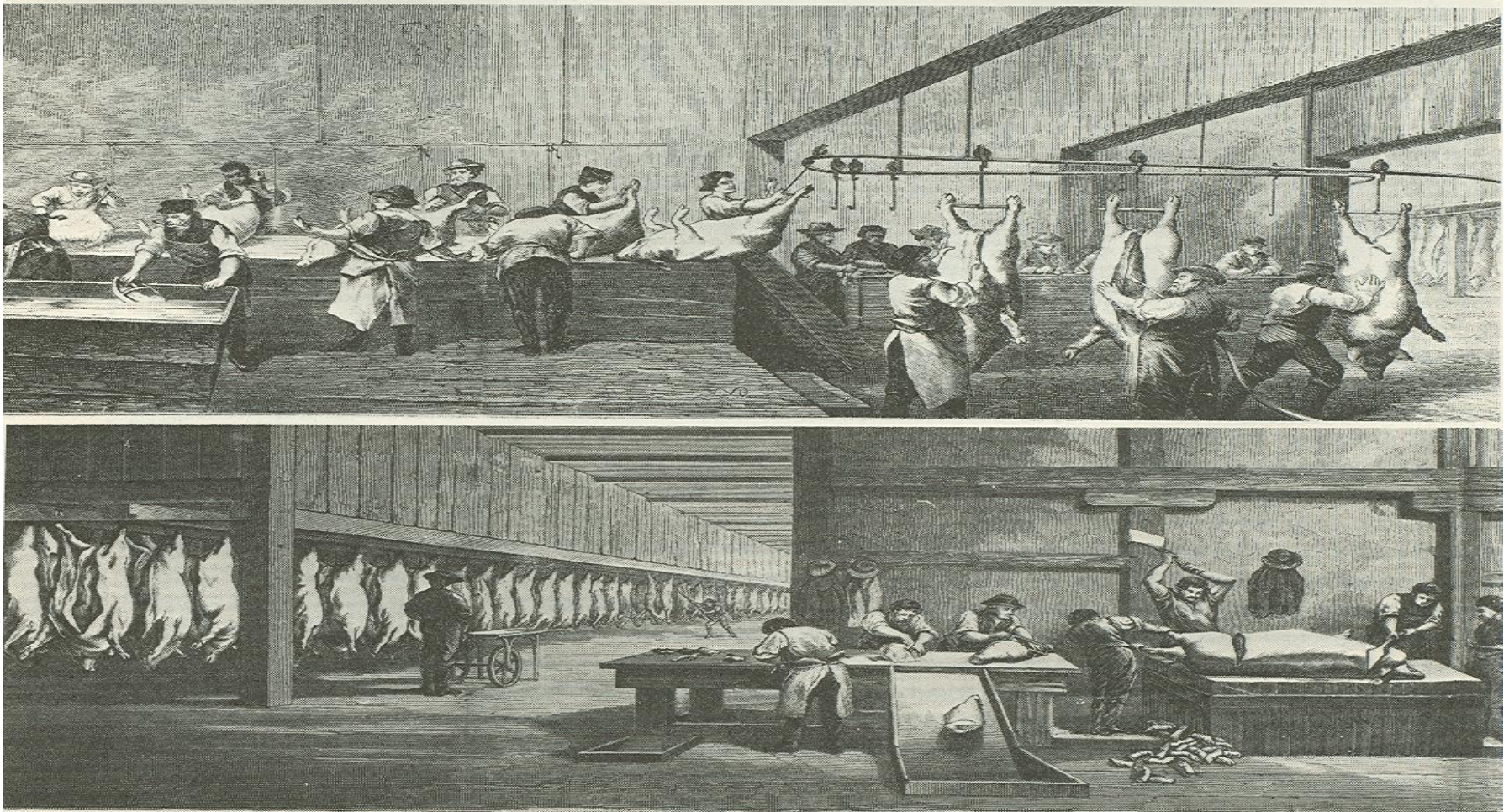
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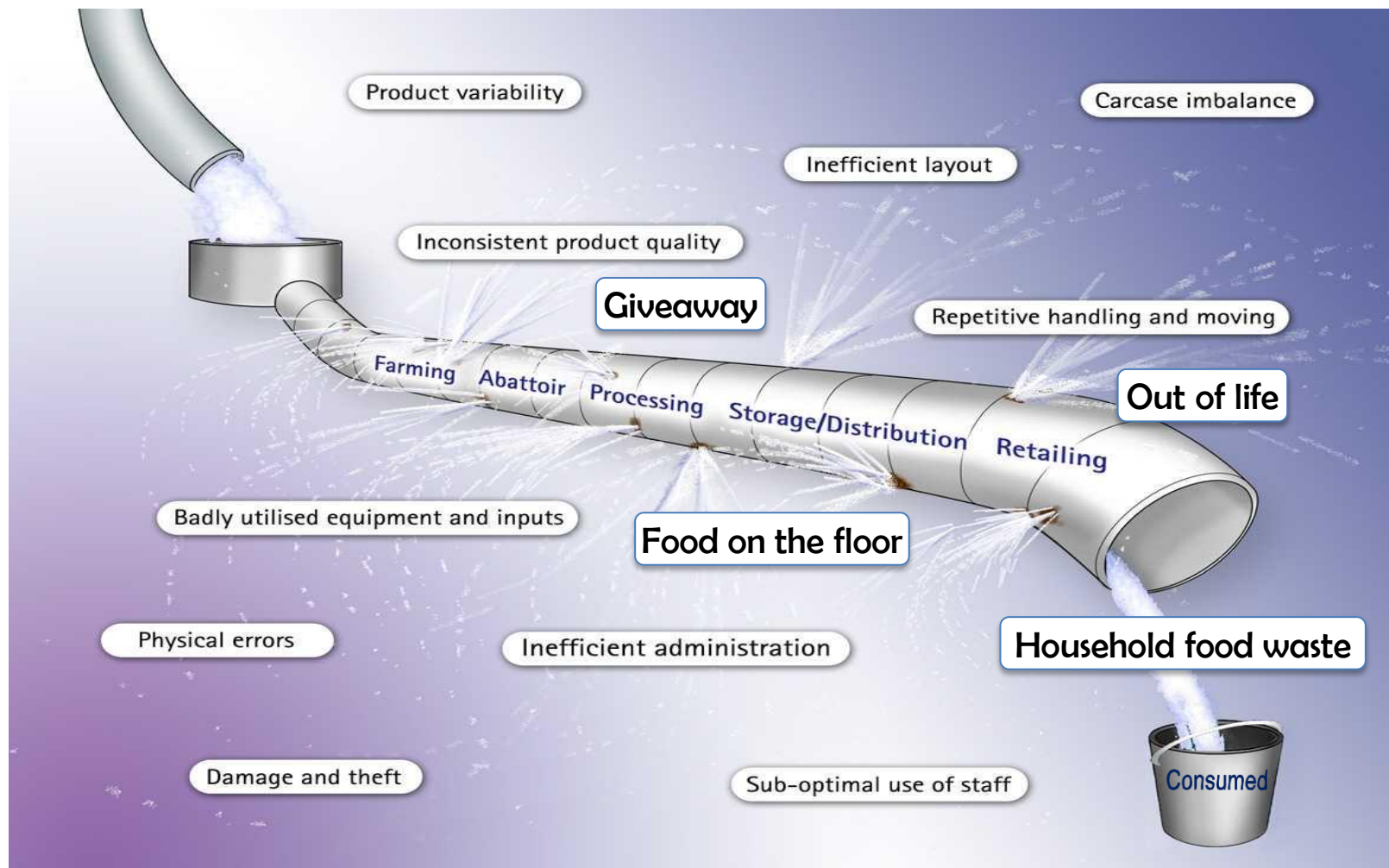
Together, the power to improve

sa

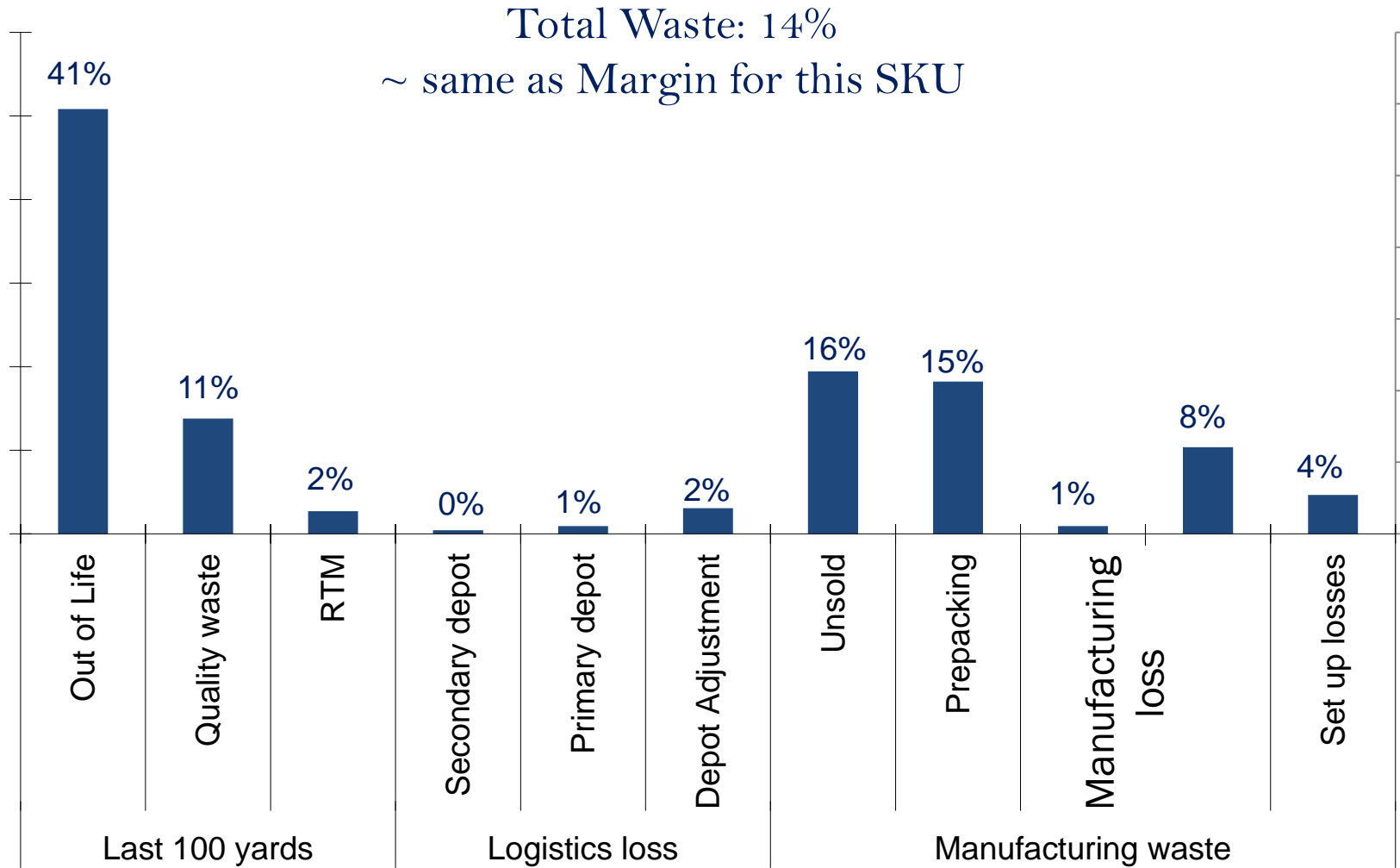


Hounshell (1985)

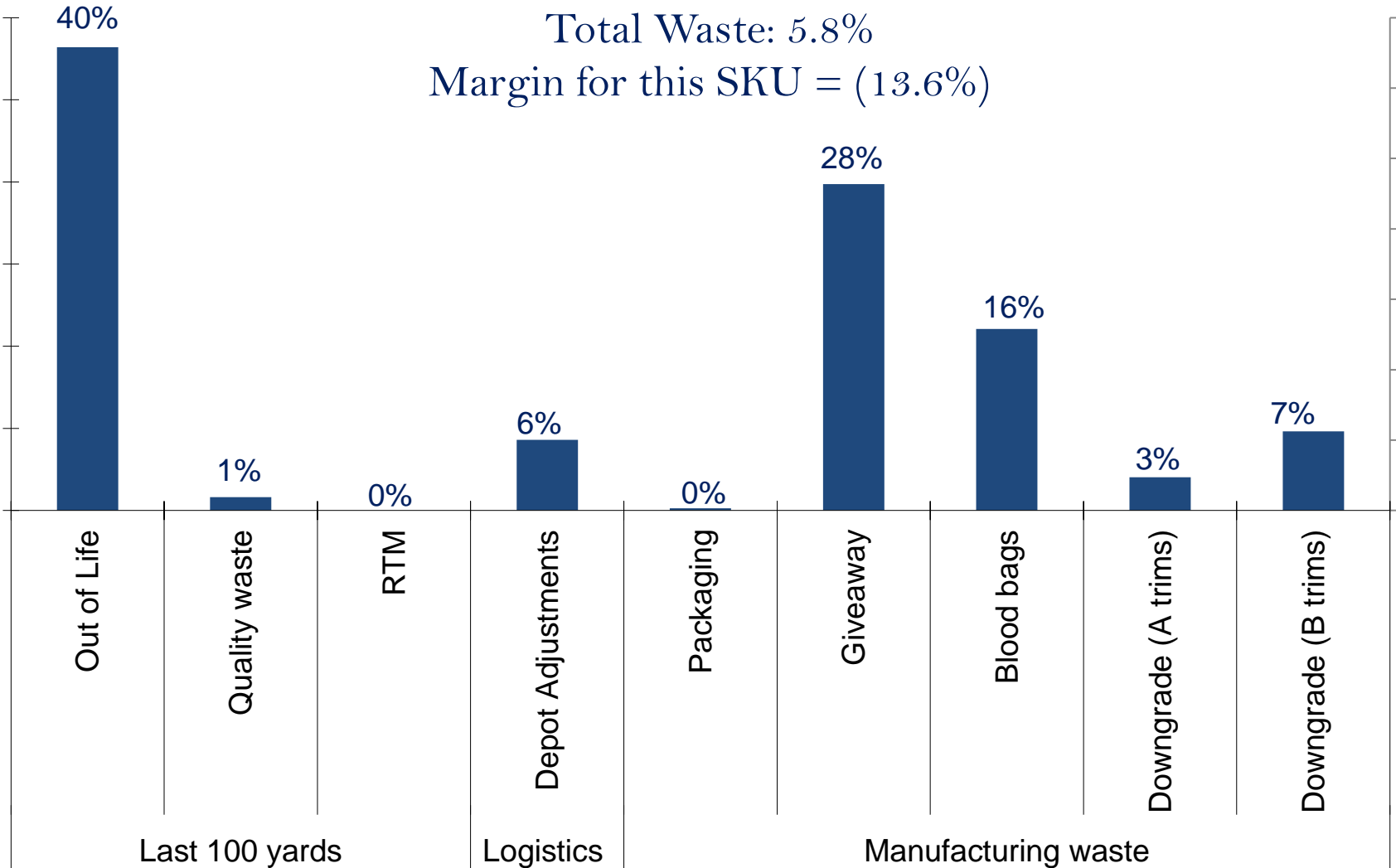
The Food Industry is NOT Lean



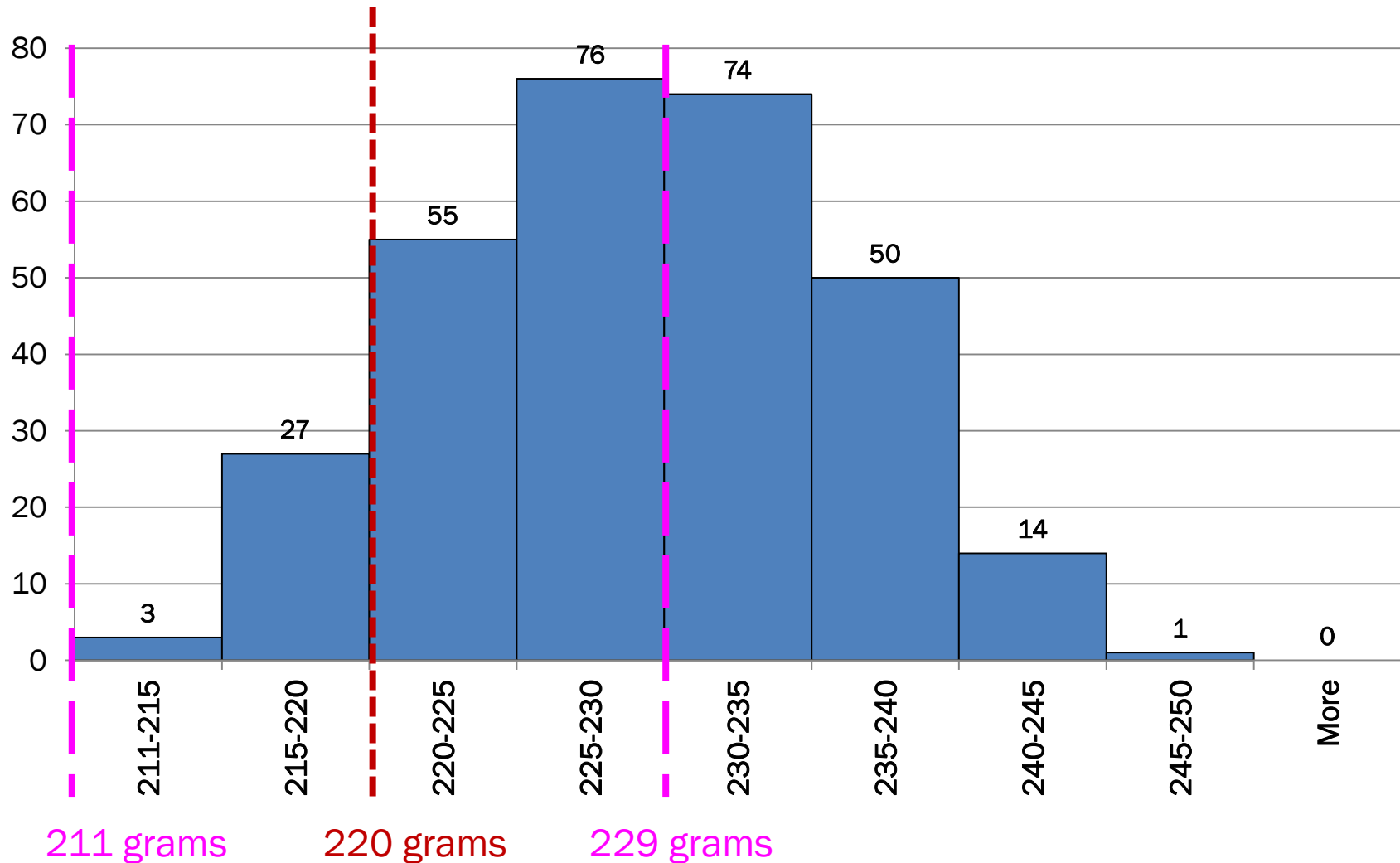
Waste map (Horticatures)



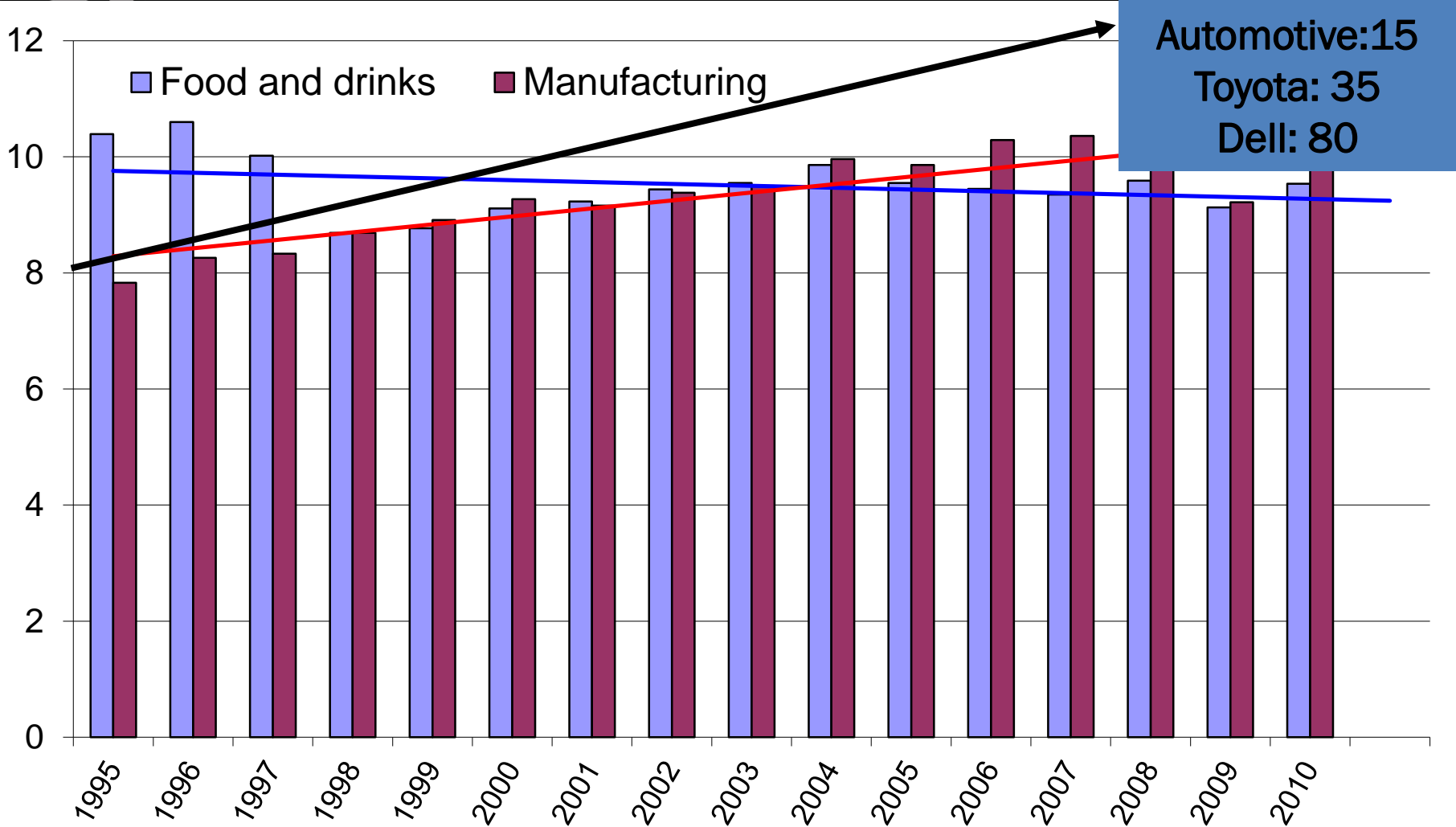
Waste Map (Chilled)



Packing line capability: Two sigma capability !!



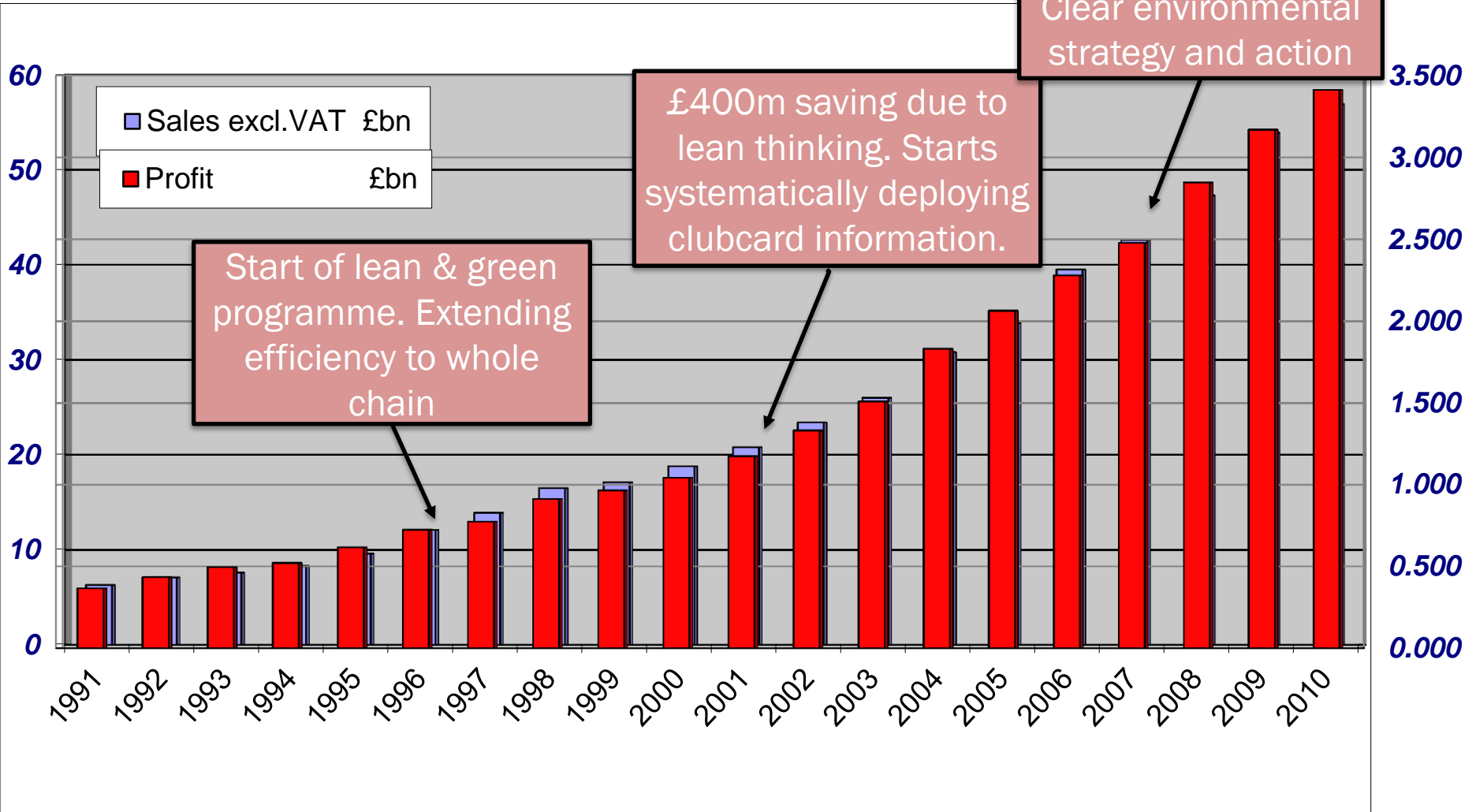
F&D vs. Manufacturing



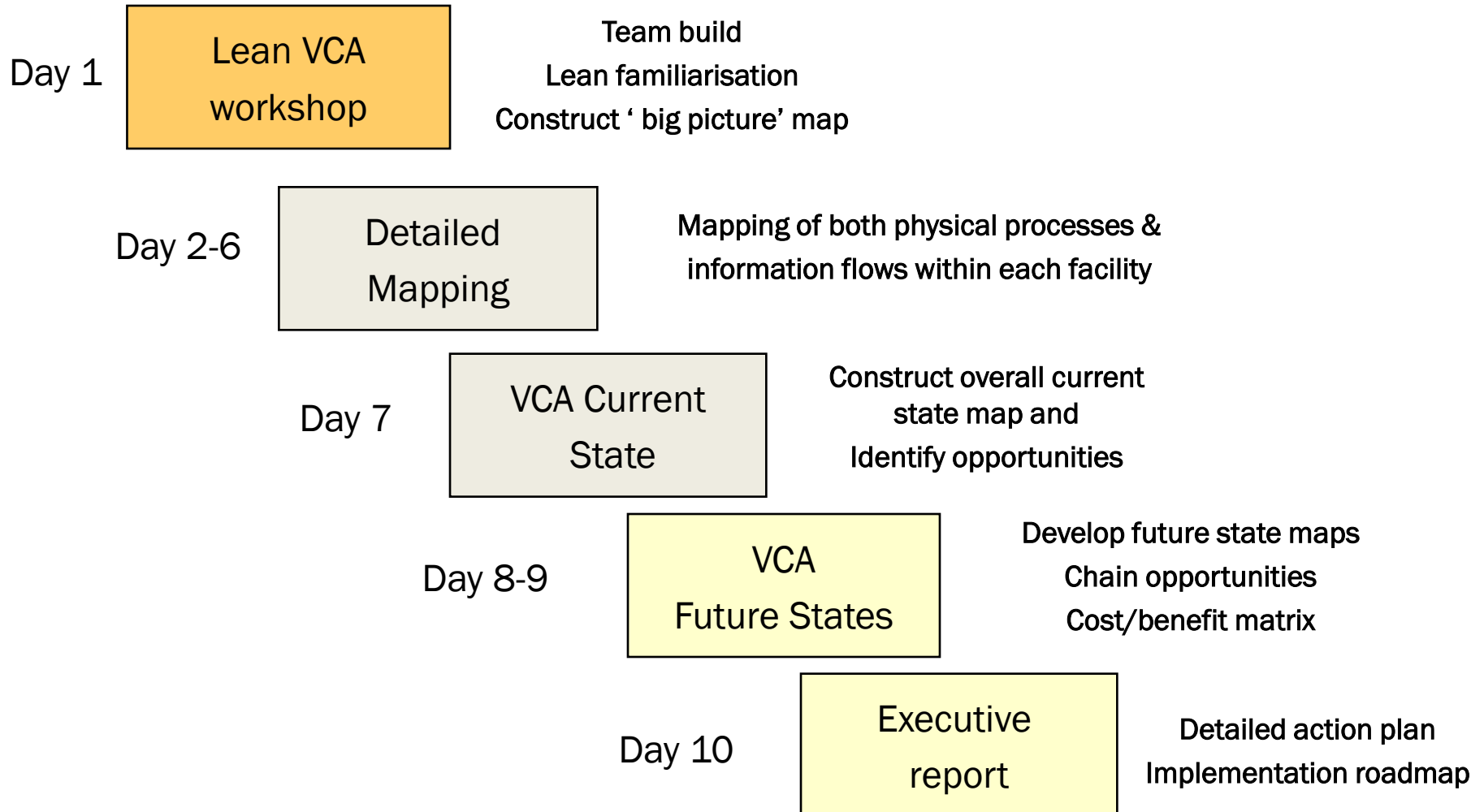
Source ABI (2012) and SMMT (2008)



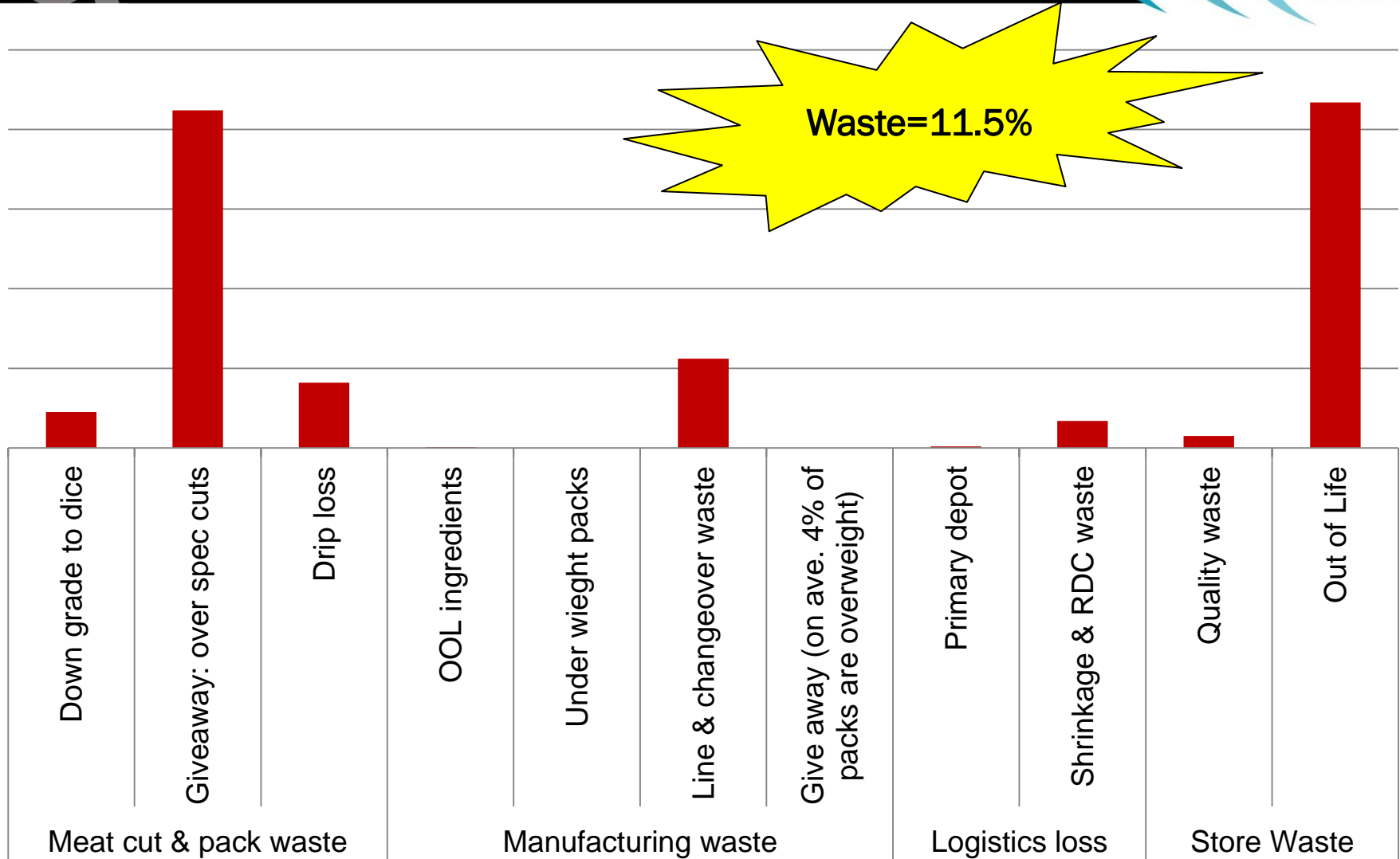
Tesco's Growth and profitability



Case Study: 10 steps Value Chain Analysis

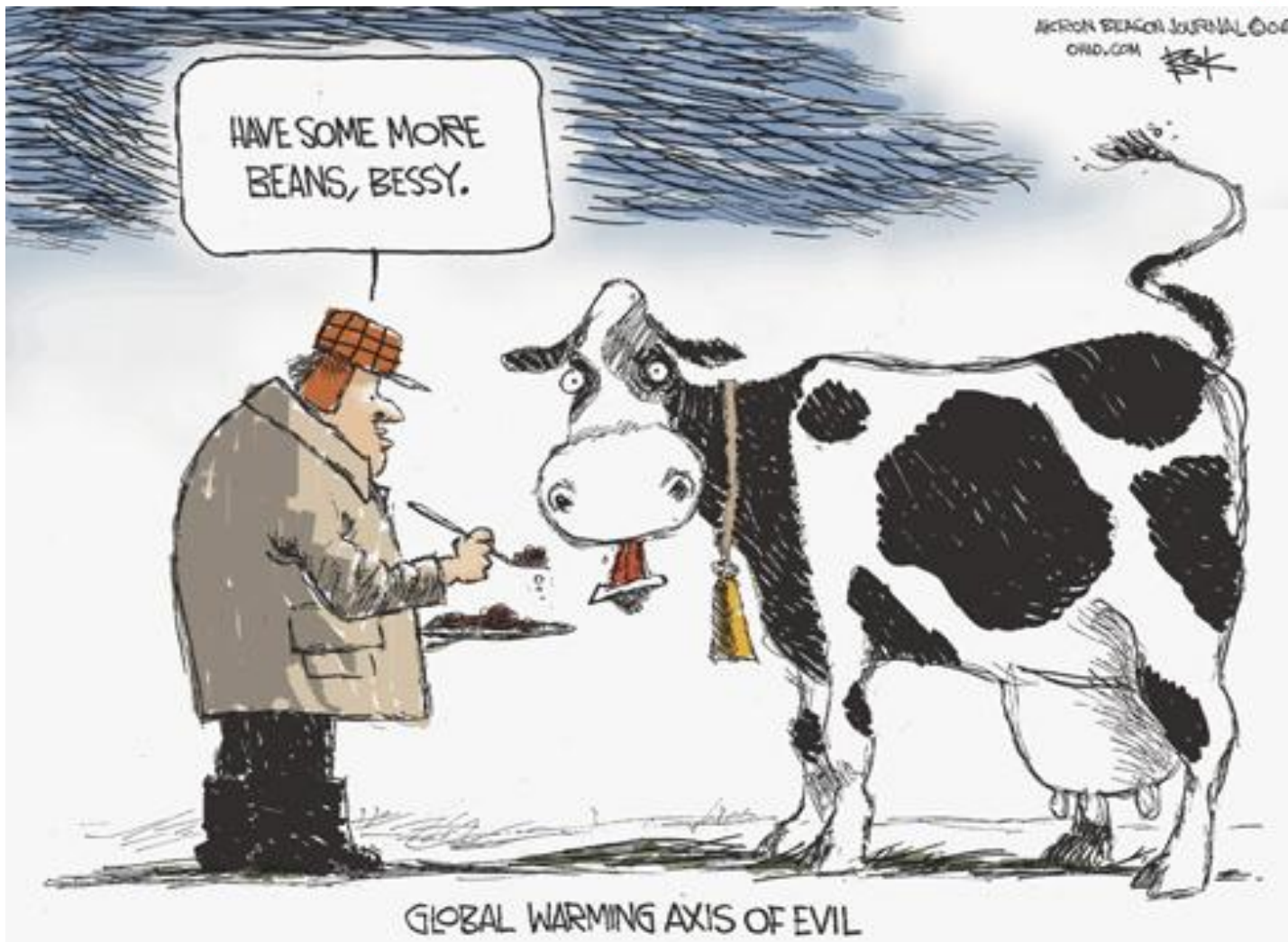


Waste Map



1. Review and align product spec. with customer needs
2. Minimise product waste and enhance shelf-life and On Shelf Availability
3. Reduce inventory, reduce chain lead-time and no. touches
4. Demand amplification and demand distortion

50% of food CO2 attributed to “animal foods”



- Fresher products
- Higher availability
- Lower prices
- More consistent product
- Less environmental impact

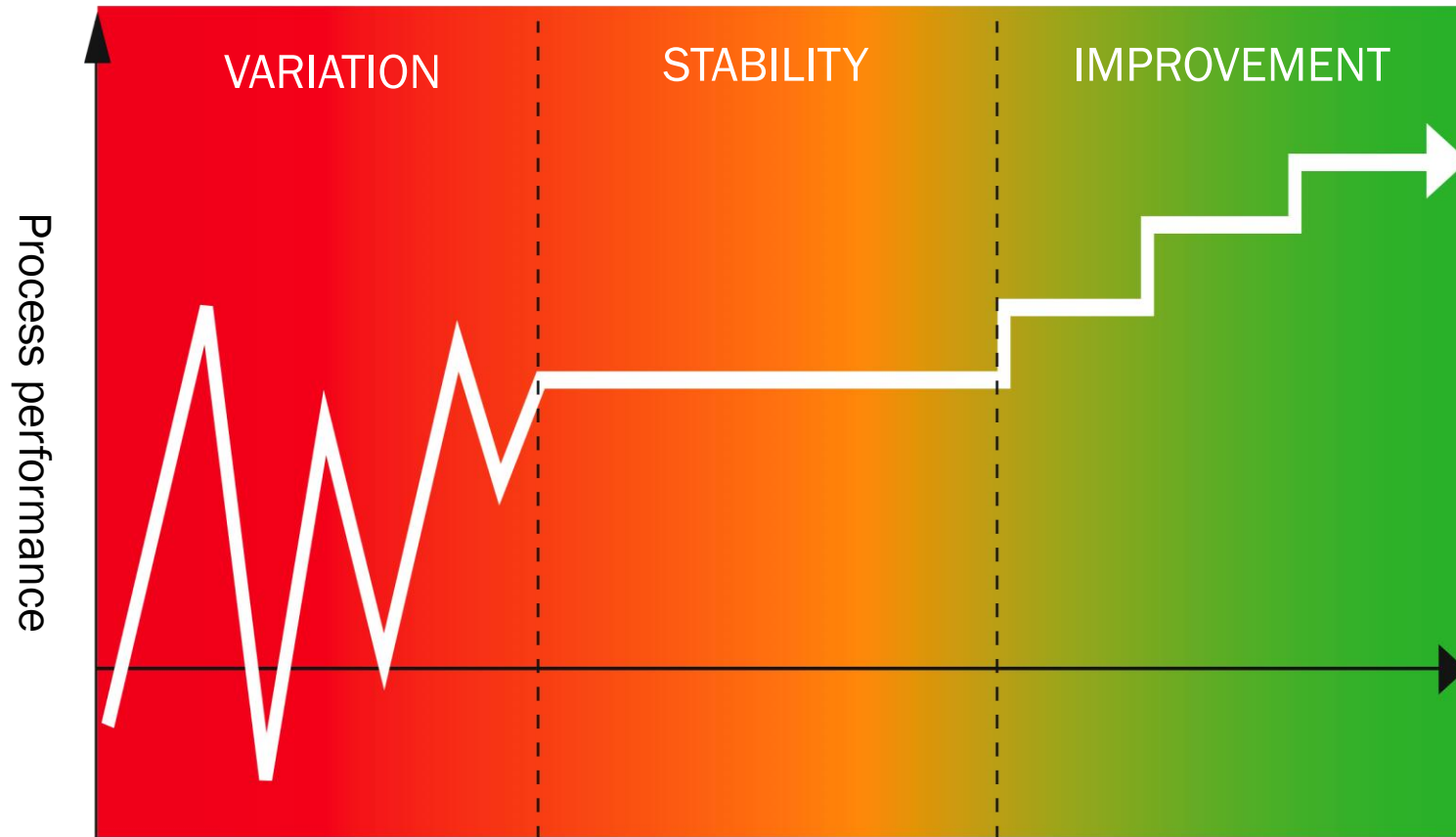


Potential benefits to share with the whole chain

Benefit	%	Improve
Food waste	50%	1000 T
CO ₂		15,000 T
Water		20 osp
Lower costs	8%	£xxxm
Sales uplift	4%	£yyym
Productivity increase	7%	
Inventory reduction	25%	



You need stability before you can pinpoint areas to improve





Hotspots analysis

Legend:
 Green - OK
 Yellow - Marginal
 Red - issue

Green Big Picture Map with A3's

