#### RECYC-QUEBEC FLW Survey - Food Rescue and Redistribution

#### Introduction

RECYC-QUÉBEC and the City of Montreal have commissioned Value Chain Management International to estimate the volume of food loss and waste (FLW) occurring in the province of Quebec from a whole of chain perspective, then extrapolate the findings in terms of greenhouse gas (CO2E) emissions.

As an expert industry stakeholder, we would greatly appreciate your completing a survey that we have designed to enable us to estimate loss factors in specific sectors and food types. The information that you provide is completely confidential. Only aggregated results at an industry level will be reported. No individuals or organizations will be identified at any stage of the analysis and reporting.

In completing the survey, please respond in terms of a typical year; therefore, prior to the onset of the COVID-19 crisis that began in March 2020.

Please complete the survey by Monday, March 1.

If you have any questions about the survey and overall study, please contact Dr. Martin Gooch (martin@vcm-international.com) or Mariane Maltais Guilbault m.maltais@recyc-quebec.gouv.qc.ca.

lentifiers					
	orimary operation? (Choose one o				
Shelter, resider	nce	Food bank, pantry, hamper			
Community dev	velopment (multi-service organization)	Public institution (e.g. school, library, seniors centre)			
Before school,	after school, camp	Food recovery or redistribution			
Faith-based org	ganization	Kitchen			
What is your organ	nization's primary location?				
ostcode					
osest city/town					
How many facilitie	s do you operate in Quebec?				
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cale d	of Operation
quids,	etric tonnes (MT), what is the total quantity of products that your organization handles each year? For please use the calculation of 1000 litres = 1 MT; for meals, please use the calculation 1000 meals = Please answer with numbers only.
5. Pl	ease indicate which products your organization handles.
	Beans and lentils
	Confectionary/candy
	Dairy (milk, cheese, butter, yogurt, etc.)
	Eggs
	Fish and seafood
	Fruits and vegetables
	Grains (e.g. bread, baked goods, pasta, rice, etc.)
	Meat products (beef, chicken, pork, lamb, etc.)
	Soy products
	Maple syrup
	Beer/sprits
	Cider/wine
	Juices
	Pop/soft drinks
	Tea/coffee

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Unavoidable and Unplanned Losses

Each type of loss is described below.

- A. Unavoidable losses are inevitable such as husks, vegetable peelings, skin, bones lost during meal preparation.
- B. Unplanned losses are typically caused by supply, internal operations, or market related factors resulting in products that cannot be redistributed due to quality issues and damage, products reaching expiry dates, or products being rejected/returned by clients.
- 6. For each of the types of foods/beverages listed below, as a percentage of volume handled, what amount of **unavoidable** loss does your organization typically experience each year? Please ignore options that are irrelevant to you and **answer with numbers only** (e.g. "7" not "7%").

Beans and lentils	
Confectionary/candy	
Dairy (milk, cheese, butter, yoghurt, etc.)	
Eggs	
Fish and seafood	
Fruits and vegetables	
Grains (e.g. bread, baked goods, pasta, rice, etc.)	
Meat products (beef, chicken, pork, lamb, etc.)	
Soy products	
Maple syrup	
Beer/spirits	
Cider/wine	
Juices	
Pop/soft drinks	
Tea/coffee	

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eat products (beef, icken, pork, lamb, etc.)	
y products	
aple syrup	
er/spirits	
der/wine	
ices	
p/soft drinks	
a/coffee	
Indicate whether the quantities that	you provided above were measured or are estimate  Measured / Estimated
Unavoidable loss	
Unplanned loss	
Identify if your organization is active	ely working to reduce its unavoidable or unplanned lo
	Yes / No
Unavoidable loss	
Unplanned loss	

# RECYC-QUEBEC FLW Survey - Food Rescue and Redistribution Loss Management 10. Estimate the percentage (%) of unavoidable and unplanned loss that would be edible, either in its present form or after processing into foods or nutritional supplements. (Please enter numbers only.) Unavoidable loss Unplanned loss 11. Select from the list below the top three destinations of the unavoidable and unplanned losses that you identified in Q10, and indicate the percentage that is directed to each of the three destinations. Percentage of unavoidable loss Percentage of unplanned loss Rescue/redistribution for human consumption Upcycling into foods, nutritional supplements, etc. Animal feed Biomaterial processing/rendering Biomethanisation (anaerobic digestion) Compost Land application Incineration or controlled combustion Landfill/burial Other (e.g. sewer) 12. Does your organization monitor the CO2 emissions associated with food loss and waste? Yes No

## istribution

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Loss Management (Continued)
13. If yes to the above, what is the quantity of CO <sub>2</sub> ?
14. Is the figure above a measurement or an estimate?  Measured Estimated

### Causes of Losses

15. On a scale of 1 to 5, please rate the impact of each factor listed below on the **unavoidable** losses that you experience? (1 = minor impact; 3 = moderate impact; 5 = significant impact). Please ignore any causal factor that is irrelevant.

	1	2	3	4	5
Inaccurate forecasts					
Changes to customer orders		$\bigcirc$			
Customer (over) specifications		$\circ$			
Poor quality inputs					
Date code (products reach "best before" / "use by" dates)		0	$\circ$		
Equipment malfunction/failure, mechanical damage			$\bigcirc$	$\bigcirc$	
Storage/inventory losses					
Human factors		$\bigcirc$			
Other - please specify in comment box below		$\circ$			
Comment					

Other - please specify in comment box below

Comment

	1	2	3	4	5
Inaccurate forecasts					
Changes to customer orders		$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
Customer (over) specifications	$\bigcirc$		$\bigcirc$	$\bigcirc$	0
Poor quality inputs					
Date code (products reach "best before" / "use by" dates)	0	0	$\circ$	0	0
Equipment malfunction/failure, mechanical damage	$\circ$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\circ$
Storage/inventory losses					
Human factors			$\bigcirc$		
Other - please specify in comment box below		$\bigcirc$	$\bigcirc$	$\bigcirc$	

RECYC-QUEBEC FL	W Survey – Food Rescue and Redistribution
Conclusion	
the topic of food loss and wa	ng in this important study. Is there anything further that you would like to add on aste in Quebec, and its prevention?  to participate in a short follow-up interview?
Yes	
No	
19. If yes, please provide yo	ur contact details:
Name	
Company (optional)	

**Email Address** 

**Phone Number**