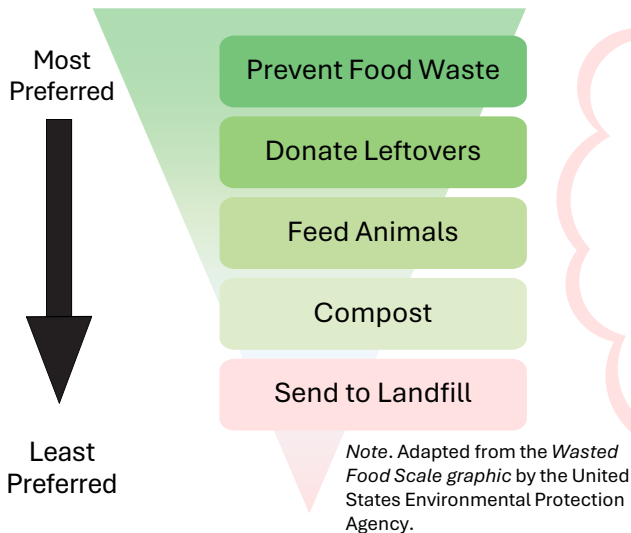


How to Reduce Food Waste in Your Bakery



Why Does Reducing Food Waste Matter?

- Nearly 50% of all food in Canada is wasted. (Gooch et al., 2024)
- Food waste in landfills releases potent greenhouse gases, contributing to climate change. (Gooch et al., 2024)
- Save money and reduce your bakery's environmental footprint.

Prevent Food Waste



- Repurpose excess food by turning surplus and imperfect items into new recipes, like freezing unsold cake to make cake pops.
- Adapt your menu to feature seasonal and local ingredients.
- Manage inventory with the first in, first out (FIFO) system, optimal storage conditions, and labelling with use-by dates.
- Use apps to sell day-old or imperfect items at discounted prices.

Donate Leftovers



- Collaborate with local food banks or charities to donate unsold baked goods, helping to reduce food insecurity.

Feed Animals



- Connect with local farms to donate food scraps, like vegetable trimmings, for livestock feed.

Compost



- Compost inedible food waste to return nutrients to the soil and minimize waste sent to landfills.

References

- Gooch, M., Nikkel, L Bucknell, D., Marchildon, J. LaPlain, D., Whitehead, P., & Chin Sang, G. (2024). *The avoidable crisis of food waste: Technical report – Update*. Second Harvest and Value Chain Management International. https://cdn.prod.website-files.com/6618114bae6895cc12d3dc1d/671695f108d9e689b40723a0_acfw-technical-updated.pdf
- United States Environmental Protection Agency. (2024). *Sustainable management of food | Wasted food scale*. <https://www.epa.gov/sustainable-management-food/wasted-food-scale>