

食品製造業

Bondue l l e S. A.

設立171年

1853年設立

€ 2.9bn

純売上高 (FY 2022)

5

全ブランド数

110,000⁺

全世界での総従業員数

社名	Bonduelle S.A.
本社	ヴィルヌーヴ＝ダスク (オー＝ド＝フランス地域圏) フランス
代表	ザビエル・アンコビッチ (CEO)
資本金	2.3億ユーロ
事業内容	フランスにおける加工野菜のリーディング企業 <ul style="list-style-type: none">• 主要な製品：野菜の缶詰、冷凍野菜、スープ等• B Corporationの認定企業
海外展開	全100 ⁺ 以上の国々に展開
日系類似企業	カゴメ株式会社等

企業の取り組みや開示の特徴

2025年までに食品廃棄物を50%削減する目標を設定し、在庫管理の改善、売れ残り食品対策・バイオ廃棄物としての再利用、賞味期限管理の最適化、フードバンクとの提携など、様々な取り組みを実施。取り組みの成果として、2015年から2021年までの食品廃棄物の30%削減に成功している。

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年次報告書

Universal Registration Document
(EUの規制枠組みの下で使われる、財務・非財務情報、サステナビリティに関する開示)

- CSRに関する取り組みの方針・概要を示し、食品廃棄物削減に向けた事業戦略上の取り組みを説明。
- 「食品廃棄物の削減」に関する具体的な取り組みと、その成果を要約。

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CSR報告書

(CSRの活動方針・取り組みに関する開示)

- CSRに関する課題をマテリアリティ分析等を通して提示。
- 「食品廃棄物削減」を重要課題として掲げ、関連する取り組みを提示。



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ウェブサイト (事業活動全般に関する開示)

- 「食品廃棄物削減」に関する情報を、一般市民（消費者）向け情報として、発信。（廃棄物削減に貢献するレシピの公開、廃棄物削減に関する情報をまとめたE-bookの公開等）



年次報告書 (2022年)

■ 開示されている取り組み：

生産計画の改善：

食

- ・ 予測ソフトウェアの使用
- ・ 農家との協力
- ・ 在庫の最適化

不完全な製品の価値化：

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- ・ 冷凍食品や加熱殺菌食品への変換
- ・ 専用ブランドでの販売
- ・ 慈善団体への寄附

慈善団体への寄付：

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- ・ フードバンクとのパートナーシップ（例：2021年に3,500トンの食品寄附を実施）
- ・ 地元の団体との協力

消費者への啓発：

- ・ 広報キャンペーン
- ・ パッケージへの情報提供
- ・ ウェブサイトでの無駄防止レシピ

Sujet matériel	Définition
Pertes et déchets alimentaires	Réduire les pertes et gaspillages alimentaires tout au long de la chaîne de valeur, du champ à la fourchette et jusqu'à la décharge

2.2.6 Lutte contre le gaspillage alimentaire

En complément de sa démarche interne de réduction des déchets en usine et leur valorisation (cf. 2.3.6.3 Gestion des déchets), Bonduelle est engagé dans la lutte contre le gaspillage alimentaire.

Selon l'ONU pour l'alimentation et l'agriculture (FAO), 30 % de la production alimentaire mondiale est jetée sans être consommée. Au lieu de détruire les produits ne respectant pas précisément le cahier des charges de Bonduelle, mais demeurant tout à fait consommables, le groupe fait don chaque année de plusieurs centaines de tonnes de légumes à des organismes caritatifs qui les redistribuent localement.

Bonduelle promeut également auprès des consommateurs la lutte contre le gaspillage alimentaire. Le groupe propose différents emballages (durée de conservation, portion alimentaire) et précise la taille de la portion pour permettre au consommateur de faire un choix adapté selon son type de foyer et de consommation. De plus, les sites Internet et réseaux sociaux de Bonduelle diffusent des informations pratiques comme une aide à la compréhension des dates limites de consommation.

記載例のポイント

- ・ 重要課題として、食品ロス・廃棄物削減を掲げ、対応策とする具体的な活動を提示。

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年次報告書 (2022年)

フードバンク協会とのパートナーシップ：

- ドライフーズ製品や新鮮製品の寄附
- 食品回収活動の支援

地元の団体との協力：

- 製品の寄附、配布支援等

leurs actions préférées. Plus de 1 000 personnes ont participé. Les prix ont récompensé les projets suivants :

- le prix People est attribué à BELL pour l'action « Soutien à l'Ukraine/Banque alimentaire, Soutien aux personnes » ;
- le prix Alimentation revient à BEAM pour son mélange « Surgelés pour petit-déjeuner » ;
- le prix Planète a été décerné à BFA pour ses « Bistro Bowls Ready Pac » prêts à l'emploi 100 % recyclables ;
- la catégorie CSR Capex Challenge a récompensé le projet de réduction de la consommation d'eau dans les usines BFE 4e gamme (4 G) ;
- le prix Croissance est attribué à BFE pour son projet « SPACE X - Relance Foodservice France Traiteur » ;
- le prix Efficacité et Rentabilité a été remis à BELL, BFE & BSA pour leur projet « Unis contre l'hyperinflation » ;
- le prix DEAL est décerné à BFE pour le projet « Visites d'usines - bonnes pratiques et réseautage » ;
- le prix Coup de Cœur du Jury est remis à BFA pour son projet de recrutement inclusif.

1.4.2 Mission: Inspire the transition toward a plant-based diet to contribute to people's well-being and planet health

Our mission is inseparable from our economic project, because without economic sustainability, there is no positive impact, and conversely, there is no economic project without a contribution to sustainability issues. This is a very strong dual ambition that we know will create value for our entire ecosystem.

1.4.3 Collective corporate project: INSPIRE

Our corporate project, INSPIRE, is rooted in our values and is based on our mission; it defines our strategic priorities and promotes a leadership model that enables them to be implemented. A major transformation program is supporting the implementation of the corporate project: the path to B Corp certification.

Five strategic priorities

INSPIRE defines five strategic priorities based on two essential and inseparable targets: sustainable growth and enhanced positive impact:

- **FOOD** - We champion superior flexitarian food experiences and sustainably impact eating habits;
- **PLANET** - We transform our food production system from field to fork towards a resilient zero net model;
- **PEOPLE** - We build meaningful development-rich and inclusive people journeys at Bonduelle and beyond;
- **GROWTH** - We create value with our brands and our production capacities to exploit opportunities for the development of plant-based food in our various distribution networks;
- **EFFICIENCY AND PROFITABILITY** - We improve efficiency, profitability and capital utilization.

2.3.5.4 Waste management: zero loss and recovery

Bonduelle optimizes resources throughout the product life cycle, starting with responsible product and packaging design (see 2.3.3), and promotes the circular economy of vegetable waste.

Reduction at source of vegetable waste

In 2021-2022, Bonduelle's facilities generated 633,646 gross tonnes of vegetable waste. This corresponds to 525 kg of vegetable waste per tonne of manufactured product. This ratio increased by 5.5% compared to the previous year, as a result of the different types of vegetables processed.

During the fiscal year, 99% of Bonduelle's vegetable waste was recovered for commercial use, animal feed, spreading, converted into methane or used as compost.

Industrial waste management

Thanks to the actions of all its plants, the group's overall performance in terms of energy recovery or recycling of industrial waste reached 68% in 2021-2022, compared with 71.2% in 2020-2021.

Hazardous industrial waste represented 263 tonnes in 2021-2022, i.e. a ratio of 0.22 kg per tonne of manufactured product.

2.1.3.2 Identifying Bonduelle's CSR challenges

中略

Fight against food waste	Fight against food waste and ensure the recovery of co-products in a circular economy approach
Waste management	Manage industrial waste
Animal welfare	Respect animal welfare
Clients and customers	
Promotion of plant-based food	Promote and guarantee access to healthy, plant-based food at an affordable price
Product traceability and quality	Ensure traceability and guarantee safe and high-quality products
Responsible communication	Ensure responsible communication
Food waste awareness	Make customers aware of food waste prevention
Eco-friendly packaging	Design environmentally friendly packaging
Distribution channels	Develop innovative distribution channels to ensure broad accessibility for our products

記載例のポイント

- CRSに関する活動において、「食」分野を戦略的優先事項と掲げ、「食」に関する課題を提示。「食品廃棄物削減」を重要課題として掲げている。

【ウェブサイト】

Bonduelle S.A. 「GASPILLAGE ALIMENTAIRE Le gâchis, ça suffit ! (食品廃棄物削減について)」

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<https://www.bonduelle.fr/depuis-1853/article/le-gachis-ca-suffit/130/130>.

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[Accueil](#) > [Actualités](#) > Solidarité : Bonduelle donne 10 millions de portions de légumes

SOLIDARITÉ : BONDUELLE DONNE 10 MILLIONS DE PORTIONS DE LÉGUMES

10 million portions of vegetables: this is the commitment Bonduelle is making to demonstrate our support and solidarity for the associations with which we work, in particular [Les Restos du Cœur](#), a long-standing Bonduelle partner.

As a food player, we are convinced of our responsibility to provide aid and access to essential foodstuffs to the most deprived people.

This commitment is materialized by numerous charitable associations and is materialized through donations of food products and the active involvement of our employees during food collections.

Today, faced with an unprecedented emergency situation, Benoît Bonduelle announced during the [Ilec - The Voice of Brands](#) round table, in the presence of Aurore Bergé, Minister of Solidarity and Families of France, a immediate action by sending 500,000 cans of food donations in the coming days, the equivalent of just over a million portions of vegetables. We have also decided to double the volume of our donations this year to reach 10 million portions of vegetables (or 5 million cans).

En finir avec le gaspillage alimentaire!



Imaginez: chaque seconde, 41 tonnes de nourriture sont perdues ou gaspillées à travers le monde. Mais que se cache-t-il derrière ce constat alarmant? Comment réduire ce gaspillage alimentaire? C'est à ces questions qu'entend répondre la Fondation Louis Bonduelle au travers de son eBook.

記載例のポイント

- 食品廃棄物削減に関する有益な情報を、一般市民（消費者）向けにまとめ、E-bookとして掲載している。
<https://www.calameo.com/read/005576100c2a1091d887f?page=1>
- フードバンクなどCSR（企業の社会的責任）要素が強い取り組みは、ニュースレターの記事としても取り上げている。
- ウェブサイトには以下の取り組みの事例が掲載されている。

食品廃棄物削減：

目標、取り組み、具体的な例と無駄防止レシピ掲載

食品寄付：

フードバンクとのパートナーシップと地元における貢献
寄付された商品量の開示

<https://www.bonduelle.com/fr/solidarite-bonduelle-donne-10-millions-de-portions-de-legumes/>.

Danone S. A.

設立105年

1919年設立

€ 27.6bn

純売上高 (FY 2022)

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CDP評価

96,000⁺

全世界での総従業員数

社名	Danone S.A.
本社	パリ、フランス
代表	アントワーヌ・ド・サンタフリーク (CEO)
事業内容	フランスを拠点に置く、世界的な食品飲料会社 <ul style="list-style-type: none">新鮮な発酵乳製品、植物ベースの製品、ペットボトル飲料水、乳児用調製粉乳製品、臨床栄養製品の販売・輸出を行う。代表的なブランドとして「Activia」、「Alpro」、「evian」、「Aptamil」などが挙げられる。
海外展開	約120+か国以上へ展開
日系類似企業	雪印メグミルク株式会社、森永乳業株式会社

企業の取り組みや開示の特徴

環境責任に関して多面的なアプローチを採用しており、持続可能性戦略の中で循環経済と廃棄物管理に重点を置いている。廃棄物を減らすための包装の循環性向上や、食品廃棄物の削減に向けた具体的な取り組みとして、サプライチェーン上のフードロス削減、フードバンクへの寄付が挙げられている。

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年次報告書

Universal Registration Document
(EUの規制枠組みの下で使われる、財務・非財務情報、サステナビリティに関する開示)

- 食品廃棄物の削減を環境一環に対する取り組みの一環として掲げ、具体的な方針や取り組み（フードバンク活及び食品リサイクルを含む）、評価内容を提示。



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ウェブサイト① (事業活動全般に関する開示)

- 各社会課題のカテゴリー（健康・栄養、地球環境等）ごとに、ダノンの取り組みをまとめ、記事として掲載。
- 食品ロス削減に関する記事は、「気候」に分類されている。

PLANET

We believe that food produced sustainably can help protect and restore the health of our planet.

Our vision "One Planet, One Health" reflects our conviction that the health of people and the health of the planet are interconnected. To deliver on our commitment to this vision, Danone is focusing on four ambitions, which are at the core of our future agenda: combat climate change, protect the water cycle, co-build the circular economy of packaging, and promote regenerative agriculture.



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ウェブサイト② (事業活動全般に関する開示)

- 更に、一般市民が読みやすいように、コラム形式で、サステナビリティに関するダノンの取り組みを掲載している。
- 食品ロス削減に関する記事は、コロナ禍における食糧余剰の課題と、ダノンの取り組みを紹介。

ONE PLANET. ONE HEALTH
Why is it important to reduce food loss and waste?
20/09/2022

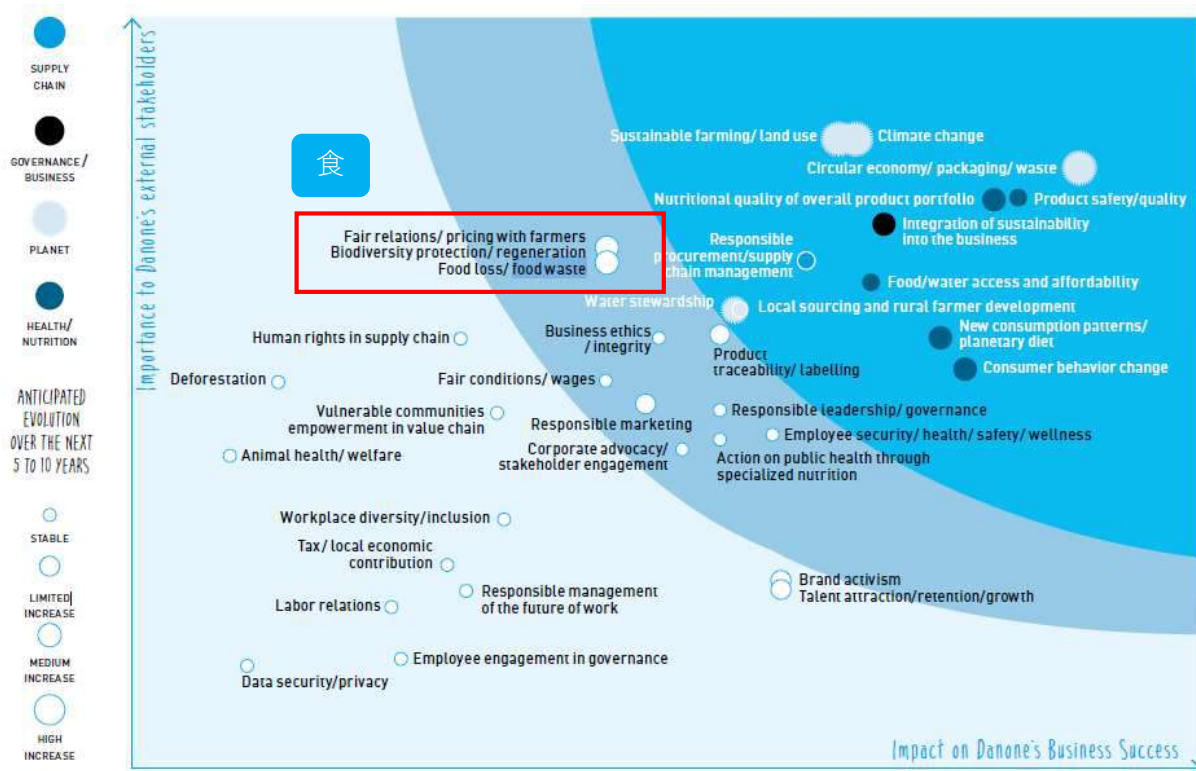


Food waste for food loss and waste has significant food loss and waste. The video highlights the importance of reducing food loss and waste.



【年次報告書】

Danone S.A. 年次報告書 - FY 2022 (2022/1/1~12/31)



5.2 NATURE

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Fight against climate change	150	Circularity of packaging	163
Preservation of the water resource	157	Waste management	165
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記載例のポイント

1. サステナビリティに関する取り組みを定めるため、マテリアリティ分析を実施していることを記載。食品ロス・廃棄物削減はマテリアリティの一つとして提示。
2. 環境に対する取り組みとして、食品廃棄物削減を提示し、報告書内で詳細が記載されている箇所を示している。

NATURE STRATEGY

Danone's ambition is to transform its value chain by developing solutions that preserve and regenerate nature. The following topics are developed under this section:

- Fight against climate change
- Preservation of the water resource
- Biodiversity
- Circular economy: packaging, waste and food waste
- Regenerative agriculture (see section 5.3 Regenerative Agriculture).

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WASTE MANAGEMENT

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Danone monitors waste production and recovery through implementing practices such as recycling, reuse, composting and waste-to-energy. The Group's production sites seek to maximize

the recovery rate for their waste through on-site sorting and staff training. To that end, these sites enter into agreements with sub-contractors that can recover the various types of waste generated.

	2021	2022
Industrial waste^(a)		
Total quantity of industrial waste (in ktons)	364 ^(b)	344 ^(b)
Ratio of total quantity of industrial waste per metric ton of product (in kg/tons)	10.4 ^(b)	9.8 ^(b)
Proportion of industrial waste recovered	91.9% ^(b)	93.5% ^(b)
Packaging industrial waste^(a)		
Total quantity of packaging industrial waste (in ktons)	115	114
Ratio of total quantity of packaging industrial waste per metric ton of product (in kg/tons)	3.3	3.3
Proportion of packaging industrial waste recovered	97.3%	98.4%
Proportion of plastic packaging waste recovered	96.5%	98.2%

(a) Production Sites Environment scope, see Note 5.10 Methodology Note.

(b) Excluding sites from the Water category for Food Waste.

Reducing food waste

Definition

Danone is committed to reduce Food Waste in its end to end supply chain. For that purpose, the Group launched an extensive global program named the Battle against waste. The program is designed to deliver sustainability and productivity targets. The dual project engages end to end supply chain stakeholders, partners externally with suppliers and customers and leverages internal expertise in order to halve Danone's food waste.

Policies

Danone closely monitors and reports food waste generated in its end-to-end supply chain and continuously optimizes processes, by driving internal awareness and building losses reduction capabilities, investing in new manufacturing technologies, re-purposing and up-cycling, where possible, and redistributing food surplus. The program is tracked via a robust reporting system and is driven by individually allocated targets for each production site and selling unit. Performance is reviewed on a quarterly basis.

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記載例のポイント

1. 方針、目標、具体的なアクションプランを提示。
2. 方針として、サプライチェーン全体で発生する食品ロスを監視し、プロセスの最適化を実施している旨を掲載。可能な場合の再利用やアップサイクリング、余剰食品の配布等、具体的なアプローチも記載している。
3. 目標として、自社の食品廃棄物削減目標をSDGs等のグローバル基準と連携させて開示。

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Targets

Danone's target is to (i) reduce waste in its operations and its supply chain, notably by combating food loss and recovering food waste, and (ii) help reduce loss and waste prior to and following its direct operations by means of partnerships, consumer education or improved product markings.

Under the resolution against food waste adopted by the Consumer Goods Forum in 2015, Danone has pledged to reduce its non-recovered food waste by 50% to 3 destinations (Landfill, Sewer, Refuse/ Discards) between 2016 and 2025.

The Group strengthened this ambition in line with the United Nations' Sustainable Development Goal (SDG) 12.3 by joining the 10x20x30 Initiative and by going beyond non-recovered waste. To achieve this, Danone has committed to halve its food waste ratio to 8 destinations (Landfill, Sewer, Refuse/Discards, Controlled Combustion, Not Harvested, Land Application & Co/Anabolic Digestion) throughout its operations and distribution chain between 2020 and 2030, on a like-for-like basis.

Action plans

Danone adopts a collaborative approach to reducing food waste—from farm to fork—across its entire product portfolio, involving consumers, suppliers, distributors and partners in the process. The Group reduces food waste not only within its operations but all along its value chain as follows:

- **upstream**, by working with its suppliers. For example, the Group engaged three of its main fruits' preparation suppliers into the 10x20x30 platform, committing to reduce by half their food waste by 2030;
- **in its production sites, warehouses and logistics centers**, by creating a Food Waste Champions network in each production site in order to track and reduce food waste and loss within operations. This network enables to (i) foster the sharing and deployment of best practices among Danone's operations, (ii) enable the consistency of the reporting on food waste and loss, and (iii) develop and implement audit methodology with external experts. Furthermore, the Group redistributes its surplus food to specialist charities in order to support vulnerable communities. Lastly, any unavoidable food waste is preferentially sent to recovery streams with higher valorization, consistently with Sustainable Development Goal 12.3;
- **downstream**, by acting to reduce waste through new consumers channels: in 2022, Danone worked with local partners such as Too Good To Go to raise awareness around food waste and inform consumers on date labeling. The Group continued to influence the shift its date labels from "use-by" date to "best-before" date in key European markets. In addition, Danone Germany introduced an online clearance sales shop for wholesalers in Germany and Austria. Through these new sales channels, Danone exclusively offers products with a shorter minimum freshness at discounted rates. This online clearance sales shop was awarded the "Too Good For The Bin" prize in the category "digitalization" by the German Federal Ministry of Food and Agriculture.

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	Production sites ^{(a)(b)}		Production sites and supply chain ^{(b)(c)}	
	2021	2022	2021	2022
Food waste management				
Total quantity of food waste generated <i>(in ktons)</i>	249	230	321	295
Ratio of total quantity of food waste per metric ton of product sold <i>(in kg/tons)</i>	29.2	28.0	35.7	35.2
Ratio of total quantity of food waste recovered per metric ton of product sold <i>(in kg/tons)</i>	26.1	25.5	29.0	29.3
Proportion of waste recovered	89.4%	91.2%	81.1%	83.0%
Ratio of total quantity of food waste non-recovered per metric ton of product sold <i>(in kg/ tons)</i>	-	-	6.8	6
Reduction in the ratio of total quantity of food waste non-recovered per metric ton of product sold since 2016, on a like-for-like basis ^(d)	-	-	-27.2%	-34.1%
Ratio of total quantity of food waste per metric ton of product sold, excluding waste intended for animal feed and the processing of biomaterials <i>(in kg/tons)</i> - SDG 12.3	-	-	23.0	21.2
Reduction in the total quantity of food waste per metric ton of product sold, excluding waste intended for animal feed and the processing of biomaterials - SDG 12.3, since 2020 on a like-for-like basis	-	-	-5.3%	-13.5%

(a) Production Site Environment scope, see Note 5.10 Methodology Note.

(b) Excludes sites from the Waters category.

(c) Production Site Environment scope see Note 5.10 Methodology Note.

(d) Based on constant consolidation scope and methodology.

The ratio of total quantity of food waste non-recovered per metric ton of product sold since 2016 decreased in 2022 by an additional 6.9% in 2022 compared to 2021, mainly due to results of action plans on supply chain food waste in Morocco, and on industrial food waste in the United States and in Russia.

記載例のポイント

1. 具体的な取り組みについては、供給先や顧客もステークホルダーとして捉えたバリューチェーン全体での取り組みを記載している。
2. 取り組みに関するモニタリング結果を掲載。

Waste

Following the application of a new standard, the Food Loss and Waste Protocol (version 1.0 of June 2016), since 2016 Danone has consolidated the quantities of waste generated according to the following categories: treatment facilities' sludge, waste, whey, food waste collected on site and food waste discharged with wastewater, packaging waste, hazardous waste and, lastly, other non-hazardous waste. Since 2019, Danone has focused on the most substantial categories (food waste and packaging waste) and excluded hazardous waste and other non-hazardous waste, representing 8% of total quantities of waste produced at production sites in 2022, from the consolidation scope.

The Food Loss and Waste Protocol is the first international standard for measuring food losses not used for human consumption. It was established under a partnership between the Consumer Goods Forum, the Food and Agriculture Organization of the United Nations, the United Nations Environment Programme, the World Business Council for Sustainable Development (WBCSD), and the World Resources Institute.

Food waste is consolidated for the Production Site Environment scope with the exception of the Waters Category plants. It includes finished product, raw material and by-product (whey not used for human consumption) losses. This waste may be collected or discharged with wastewater, or form part of the wastewater treatment plant sludge:

- whey and okara collected on site and not used for human consumption are reported as dry matter content;
- waste collected on site is reported in real weight, i.e. weight as shown in on-site waste removal orders;
- waste discharged with wastewater and recovered in the sludge at treatment facilities is reported as a percentage of dry-matter content in sludge;
- waste discharged with wastewater and not recovered in the sludge at treatment facilities is calculated in tons of chemical oxygen demand (COD) discharged.

Since 2020, Danone has also introduced reporting that consolidates food waste from its production sites with food waste generated in the scope 3 downstream sub-scope within the Greenhouse Gas scope.

None of the products and by-products that are used for human consumption (production of lactose or cheese from whey, etc.) are included. Data related to waste recovery includes materials recovery (recycling, composting, reuse, animal feed, sludge used in agricultural applications, etc.) and energy recovery (methanation, incineration with energy recovery). Unused waste is waste that is sent to landfill, discharged to the sewer or incinerated without energy recovery.

As a reminder, in 2018, sludge from wastewater treatment in external wastewater treatment plants started to be included in the indicator of recovered waste, when the traceability of this recovery was available. The completeness of this data was improved in 2019.

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記載例のポイント

1. 食品ロスと廃棄物削減のための測定と管理方法を記載。具体的には、食品ロス測定・報告に関する基準に従い、さまざまなカテゴリーの廃棄物（処理施設の汚泥、ホエイ、現場で収集された食品廃棄物、廃水と共に排出される食品廃棄物、包装廃棄物など）の量を統合し、記録。（特に食品廃棄物と包装廃棄物に焦点を当てている。）
2. 廃棄物・エネルギーの回収・再利用に関する具体的な取り組みに対する測定システムの活用法を記載している。

Agriculture

Our dairy in Ochsenfurt is supplied by over 90 small and medium-sized dairy farms in the local region. We support them in their activities by having permanently employed Danone milk production advisors who are there to assist the dairy farmers in every way – from animal fodder to hygiene. Our partnership makes a major contribution to combating food waste. For example, we advise our milk producers on how to keep their milking systems at a hygienically clean standard and ensure the microbial count in the raw milk stays below the applicable thresholds stipulated by legislation on milk. If high microbial counts do occur, our advisors help the farmers to quickly identify and rectify the cause – any farm that exceeds the limit is excluded from milk supply by the veterinary inspection office. In this way, we ensure high quality milk production and avoid loss of raw milk.

We also work closely with farmers on controlling inhibitors which prevent the growth of bacteria and cultures, hindering the fermentation process. If the presence of inhibitors in the milk is verified, that milk cannot be used to make dairy products and is discarded. Farmers report suspected inhibitor problems at an early stage. In serious cases, this helps ensure that only relatively small batches of milk are contaminated with inhibitors, resulting in less milk being lost. Around 300 tonnes of milk were lost in this way in Ochsenfurt in 2008 while the figure stood at just 115 tonnes in 2018. In percentage terms, this means a reduction from 0.35% to 0.15% of total production was achieved.

食



Production

In addition to our high hygiene standards, a great deal of care and a high level of professionalism are required to ensure that there are as few losses as possible during production. Even seemingly small changes have major implications here. Our dairy in Ochsenfurt uses a tool known as a 'Molch' which acts as a giant spatula to reduce the amount of fruit waste. This technological solution puts fruit remnants stuck to the walls of the fruit tank back into the mixture. The result is that 24 kilograms more fruit can be used for the products each time the fruit container is changed. With around 1,400 fruit container changes, around 33.6 tonnes of fruit are collected each year and their loss avoided. But we also make use of unavoidable production remnants or no longer edible products in biogas production and – where feasible – for animal fodder.

食

We also donate Danone products with a short best before date to food banks, where they are distributed to people in need. In 2020, we donated over 500 tonnes of edible food to charities across Germany, Austria and Switzerland. In addition to donating to food banks in Germany, we also donate to ones in Austria and Switzerland. We have also been working closely and successfully with Tafel Deutschland for years and are supporting the development of an efficient, digital online donation platform.

FB

記載例のポイント

- バリューチェーンの各工程を一般市民にもわかりやすい言葉に置き換え、フードロスへの対応策を詳細に記載している。
- グローバル企業の場合は、各国のウェブサイトを通して、各国・地域の独自の取り組みを発信している。

【ウェブサイト】

Danone S.A. 「Why is it important to reduce food loss and waste? (食品ロス・廃棄物削減の重要性)」



[Why is it important to reduce food loss and waste? \(danone.com\)](https://www.danone.com)

記載例のポイント

- 食品ロスと廃棄物を削減することの重要性を強調し、ニュースレターを発信。
- 具体的な取り組みを一般市民向けにわかりやすく掲載し、食品ロス・廃棄物に対する啓発の役割としても記載している。

One option is to bring innovations that reduce food waste by valorizing surplus. *Danone aux fruits d'ici* in France is a great example of what we can do. As farmers were struggling with strawberries surplus during COVID-19, we took action by saving this surplus to launch a limited edition "Solidarity Gariguette 2020" in partnership with one of our retailers, Carrefour.



FB

Partnering with foodbanks, tech startups, food redistribution networks, is also a way to bring more impact in food waste while helping people living in poverty. That's why we work with local food banks and have signed an agreement with the Global Food Banking Network, a non-profit organization. This way, we reinforce our action in many countries through our utilities and our brands like Danone in Spain who has partnered with the Spanish food bank, Health Warriors movement and the Red Cross to help one million children in need.

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