



National Food Charity FareShare launches new social enterprise to help solve the problem of waste for food and drink industry

25th July: FareShare, the national charity that works to relieve food poverty for disadvantaged people in the community, has established a new social enterprise, FareShare 1st.

FareShare 1st aims to provide the food and drink industry with an environmentally and sustainable solution of disposing with its entire food and drink surplus. The new social enterprise model will tailor its offer to an individual company's need, the surplus food offered firstly to local charities through the FareShare network, followed where appropriate by commercial re-sale and finally, any residual product disposed of through the 'greenest' route possible; for example composting.

All profits generated by FareShare 1st will go directly to FareShare charity providing long term sustainable income to continue its work of addressing the issues of food poverty in the UK.

The concept for FareShare 1st has been piloted with a number of key food businesses over the past 12 months and has proved effective in terms of providing real alternatives to good food being wasted and, in line with their own objectives finding 'greener' solutions for the company.

Tony Lowe, FareShare CEO says, "companies who buy into FareShare 1st will have one simple method of disposing of their surplus food and drink and will in many instances also find they make saving compared to their usual disposal costs."

A recent Environment Agency survey estimated total industrial and commercial waste arising in England and Wales to be 75 million tonnes of which the food and drink manufacturing sector was responsible for 7 million tonnes. An estimated one third of this has the potential for consumption. As well as saving valuable landfill resources this service will help reduce CO₂ as it is calculated that 1 tonne of waste food creates 6.5 tonnes of CO₂ emissions.*

"Another attraction besides the cost saving is that FareShare 1st can help business demonstrate their commitment to being more socially and environmentally responsible and meet legislative requirements to minimise waste at the same time. The potential for FareShare 1st is huge and could provide a model of ensuring resources can be managed in a responsible, equitable but still profitable way in the future," says Lowe.

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- Photos available following launch.
- Photo opportunity available at food distribution centre

Notes to Editors:

- For further information and good quality photographs contact Alex Green, 020 7 394 2462 or email alex.green@fareshare.org.uk.
- Details of both FareShare and FareShare 1st are available on the website www.fareshare.org.uk
- Through FareShare, a company can help some of the 4 million people in the UK who cannot afford a healthy diet**. The food is distributed through the charity's Community Food network which serves 320 local charities and community organisations. In 2005, it was estimated that over 12,000 people ate one meal each day with food provided by FareShare.
- As well as providing food to disadvantaged people, FareShare also offers training and advice to local charities and organisations, opportunities for volunteers and work placements
- Many well-known companies invest in FareShare through their corporate membership scheme and by donation including: Co-op, CMI, Credit Suisse, Deutsche Bank, Gist, Pret a Manger, Sainsburys, Tesco, The Grocer magazine and Sodexo`
- FareShare have had the support of London Community Recycling Network through their 'enhance' enterprise development programme and the Esmee Fairbairn Foundation to develop FareShare 1st.

* Source: www.greenfinch.co.uk/mass: CO2 equiv/T food = 6.5. Food produces .25T CH4 (methane), 0.5T CO2, .25T residue (.25x24 + 0.5 = 6.5)

**Poverty and Social Exclusion in Britain, Joseph Rowntree Foundation, 2000, and Morris J, 'A minimum income for healthy living', Journal of Epidemiology and Community Health