

28 February 2023



Somerset Food Waste Week 6-12 March

Summary

- **SWP will be running its first Somerset Food Waste Week from 6-12 March.**
- **Reducing food waste is one of the best ways to reduce our carbon footprint.**
- **We would appreciate the support of Councillors in raising awareness.**

What is Somerset Food Waste Week?

A week devoted to promoting the reduction of food waste across the county, and the recycling of any waste that cannot be avoided – reducing Somerset's carbon 'footprint'.

We have already run awareness weeks for Reuse, Recycling and Reduction, covering the key steps of the 'waste hierarchy'. Somerset Food Waste Week has been timed to coincide with the nationwide Food Waste Action Week.

Reducing food waste is one of the best things you can do to reduce your carbon footprint. It helps make the most of resources (land, water, energy, transportation), saves money, and supports work to tackle climate change.

Last year more than 46,000 tonnes of food waste was collected from Somerset's kerbsides and roughly half of that was in refuse bins rather than recycling.

The carbon impact of 46,000 tonnes of wasted food is estimated at more than 172,000 tonnes – the equivalent of putting more than 66,000 cars on the road for a year.

Analysis in 2018 found 26% of the contents (by weight) of the average Somerset refuse bin was waste food - of that more than a third was thrown away still in its packaging.

Throughout the week we will be highlighting the scale and impact of food waste in Somerset and sharing tips on how to reduce it – whether its buying better, befriending your freezer or making the most of leftovers.

We will be reminding people how to request free kitchen caddies and food waste bins and how present their food waste. We will also be running a competition to win Somerset-sourced beeswax wraps to help with good home storage.

There will be a dedicated page of information on the **SWP website** (somersetwaste.gov.uk/foodwasteweek), lots of content shared on the **@somersetwaste** Facebook page and Twitter and Next Door platforms, and a virtual Talking Café session in partnership with the Community Council for Somerset.

Key activities

Monday 6 March:

- Website content goes live.

- PR revealing Somerset's carbon 'foodprint' - the total carbon impact of our food waste.
- Special edition of the SORTED e-newsletter distributed.
- Social media – why food waste matters.

Tuesday 7 March

- Poll on Next Door.
- Social media – how to buy better and cut food waste

Wednesday 8 March

- Talking café – 1-2pm. Hosted by the Community Council
- Social media – Win, don't bin - share your leftover recipes

Thursday 9 March

Next Door poll

Social media – understanding food date labelling.

Friday 10 March

Social media – how to recycle your food waste

Saturday 11 March

Social media – savvy storage, be friends with your freezer

Sunday 12 March

Social media – competition winners and best tips and recipes reshared.

Some key facts

- In 2018, around 26% of the average Somerset refuse bin (by weight) was food waste.
- Of the 22,194 tonnes of food waste in refuse bins, 36% (7,920 tonnes) could have been eaten and a further 36% (7,885 tonnes) was thrown away still in its packaging. The remaining 28% was food that would not normally be eaten (egg shells, bones etc).
- It is estimated the average UK household could save £14 per week, or £728 per year, by reducing food waste.
- We estimate just over 60% of households in the county actively recycle food waste.

How can you help?

- Raise awareness of Somerset Food Waste Week in your community. Talk about it and sign-post to somersetwaste.gov.uk
- Share our Somerset Recycling Week @somersetwaste content on Facebook and Twitter
- Take part in the recycling-themed polls on the Next Door platform.
- Include the following in any newsletters you submit content to:
"Somerset Waste Partnership is running its first Somerset Food Waste Week from 6-12 March. Visit somersetwaste.gov.uk during the week for all kinds of info, ideas and advice on how to reduce what you waste – from canny shopping and storage to understanding food date labelling - and how to recycle food waste that cannot be avoided. Find out the size of Somerset's carbon 'foodprint' and share your ideas for reducing food waste for the chance to win wax wraps (produced by Somerset bees) to help you store better. Recycling is great, but reducing is even better!"

Somerset Waste Partnership