

FOOD WASTE

From Pig to Trash

“All the food waste in the world could be used to end world hunger, if it was better managed”



From Pig to Trash

Denmark is said to be one of the worlds leading in the fight against food waste. In Denmark we have everything from apps to stores, to help the fight against the wasting of food. Even our precious “romkugler” is an example of a method to help salvage food that would otherwise have been discarded.

Denmark is also among the world's largest Pig Meat industries. Therefore will this article focus on the food wastage that happens when going from Pig to Trash.

From pig

In the danish pig farms, it is not uncommon to have very little food waste or waste in general. When it comes to industrial food wastage it is important to remember that having waste means losing money, therefore, they will naturally be a high motivation to create as little waste as possible. In a Danish Farm located near Vejen in Sydjylland, the owner of a large Pig Farm states that the only food wastage that he witnesses in his farm is if a pig has a sickness that cannot be cured or is possible to be contagious, then he will have to discard of the pig. He also mentions that animal welfare and sustainability are something that he cares greatly about. He states that animal welfare is important because if the pigs develop stress or anxiety, they will start biting the other pigs and he even states that he believes that it corrupts the taste of the pig meat if the pigs have mental issues. Furthermore, sustainability is important to him because, as he states: “Denmark is moving towards a fully sustainable agriculture, and therefore it is important to be moving in that direction in order not to fall behind when new laws and restrictions in agriculture appears”.



Fødevarerbanken

Fødevarerbanken is an organisation that provides food for those in need. The organisation has collected excess food from different food industries in Denmark and makes it into packages of food shipped off to those who might need it. It is currently made up of 272 volunteer workers.

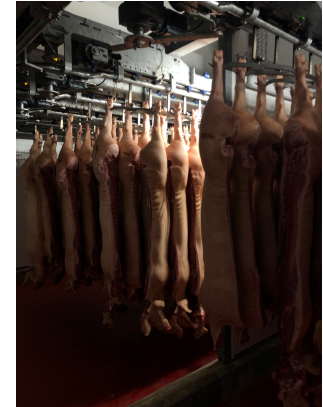


Too Good To Go

To butchery

From the Pig Farms, the pigs are transported to the Danish butcheries. One of these butcheries is the butchery DanePork located near Vejle in Sydjylland.

In this butchery, much like in the pig farm, food waste is rare because since it is a business, food waste costs them money. According to their technical manager, Erling Nielsen, all of the pig is used for something in DanePork. The parts of the pig that cannot be used for the butchery to sell to consumers are sold for other purposes. Such as the blood, which is sold and then repurposed for biogas. Furthermore, the residual products such as some of the skin, hair, nails, and parts of the organs are sold to a company named DAKA which produces animal food and protein from byproducts from the food industry and the agricultural industries. DanePork sells approximately 30% of their inventory to foreign countries and then 70% to inland markets, mainly Salling Group and the Hilton Market.



To stores

As previously mentioned, from DanePork, the meat goes to Salling group, which owns stores such as Bilka, Netto, and Føtex. According to an interview with Bilka Horsens, food waste is a big focus point for them. They use tactics such as price reduction on items close to the expiration date, arrangements with local farmers who multiple times a week pick up bread from their bakeries that has expired or are otherwise incapable of being sold. Furthermore, they also have arrangements with multiple different organizations such as Folkekirkens Nødhjælp and FødevarerBanken, which provide help and food for people in need. Additionally, these organizations are also working on a project called WeFood which is a concept that over time should help reduce food waste across the country.

salling group

To individuals

From the stores, the pig goes to the consumers. This is where the most food waste is produced, by individuals. Even though Denmark is one of the world's leading countries when it comes to food waste, there is still much room for improvement. However, much is being done for this, such as the various organizations and apps created to solve this problem. Apps such as TooGoodToGo allow stores, restaurants, or gas stations to assemble little packages with the food they would have otherwise discarded and sell it to customers for little money. Another solution is the famous danish pastry, Romkugler, which is composed of all the cake that would have been discarded, mixed into a ball called a "romkugle" and then sold. Additionally to these apps, are campaigns like "stop spild af mad" which has proven very successful in Denmark. So even though there is still a long way to go, Denmark is definitely on the right path to decreasing the amount of food waste across the country.