FareShare is the UK’s largest charity fighting hunger and food waste. We redistribute surplus food to frontline charities and community groups that support vulnerable people.
FareShare - What we do

We supply 46m meals p.a. to 10,943 charities & community groups feeding 924,325 people per week

450 growers, packers, manufacturers

148 Retailer & Wholesaler DCs

Network of 21 FareShare Regional Centres

3,500 food retail outlets using FareShare Go
How FareShare Works

FareShare redistributes surplus food from the food industry... with the help of an army of volunteers...

...who turn it into nutritious meals...

...to 6,723 frontline charities and community groups...

...for just over 484,376 vulnerable people every week...

...last year we provided enough food for nearly 28.6 million meals.

Figures 2016 – Registered charity/number 1100051
8.4 million people in the UK struggle to afford a meal*

FareShare support charities and community groups that run

- Children’s Breakfast clubs
- After School clubs
- Residential care homes
- Armed forces Veteran’s clubs
- Hospices
- Women’s refuges
- Older people’s services
- Day care centres

These charities provide services that tackle the causes of hunger as well as hunger itself

*United Nations Food & Agriculture Organisation
FareShare’s Impact on our Charity Members

52% of our charity members’ food supplies come from FareShare.

Charities estimate that if they had to source the food they currently receive from FareShare, this would cost them £152 per week or £7,900 a year.

FareShare contributes over £21.7m worth of food to our charity members.

Without their current supply of FareShare food, our charity members believe they would struggle.

1 in 5 would close down.

77% of FareShare food has improved their clients’ diets.

70% of charities said they can provide increased quality of food.

75% of FareShare’s charity members say the provision of FareShare food has helped their organisation better engage with their clients.

Thanks to a reduced food bill, our charity members can reinvest £3 million into other areas and support services.

How This Directly Helps Vulnerable People

We conducted independent research with the vulnerable people who access our charity members’ services, to see how receiving FareShare food impacts their lives.

Key findings include:

- 93% say the quality of food they receive at our charity members is either very or quite good.
- 46% have gone without a proper meal in the last month.
- 59% state they are now able to eat more fruits and vegetables.
- 75% say having a meal through FareShare’s community network help them face the day ahead.
- 93% believe they are saving money as a result of getting food from our charity members.
- 57% state they eat their main meal of the day through one of FareShare’s charity members.

Categories of Food We Accept

Packaging errors
Manufacturing error
Forecasting errors
QC rejections
Deleted lines
Short dated produce - BBE+48hrs
Product with 10% damages/rots

FareShare - fighting hunger, tackling food waste
### Where Surplus Food Occurs

<table>
<thead>
<tr>
<th>Supply Chain</th>
<th>Number of Meals</th>
<th>Product Life Remaining</th>
</tr>
</thead>
<tbody>
<tr>
<td>FARMS 300,000 sites</td>
<td>• Minimum 714 Million Meals**</td>
<td>Good life</td>
</tr>
<tr>
<td>PROCESSING &amp; MANUFACTURE 2,128 sites</td>
<td>• Minimum 381 Million Meals*</td>
<td>7 - 28 days</td>
</tr>
<tr>
<td>WHOLESALE &amp; DISTRIBUTION 1,000+ sites</td>
<td>• Minimum 238 Million Meals**</td>
<td>5 - 30 days</td>
</tr>
<tr>
<td>RETAIL 30,000 - 40,000 sites</td>
<td>• Minimum 187 Million Meals*</td>
<td>1 - 3 days</td>
</tr>
</tbody>
</table>

* Quantification of food surplus, waste and related materials in the grocery supply chain, WRAP, 2016
** FareShare estimates
Food acceptance guidelines

The food we take

When your business has food that you can’t sell to the intended customer, we are here to help.

We can accept and use any stock that is food safe. We are always on the lookout for quality surplus food to supply to the thousands of charities and community groups we support.

What we accept

✓ Short dated produce - max 48hrs over BB date.
✓ Packaged/bulk produce; whereby 90% is still edible for 48hrs+
✓ Lines no longer being retailed
✓ Quality rejections (e.g. rejected due to size, shape or colour)
✓ Packaging errors

Please note, we may be able to accept if it has passed its best before date, if the manufacturer can guarantee that the product will still be acceptable to the consumer and that texture and flavour have not been unacceptably compromised.

Produce needs to be good to eat for at least 4 days after collection. If there is any mould or breakdown of the product at the time of offer please remove this items as this can effect the rest of the stock.
We love...

Food which is still fresh and fit for human consumption

We don’t love....

Food which is starting to or is mouldy which is not fit for human consumption
Food Offer Process

Our needs:
• Fareshare can take any loose, packaged or prepped (chopped) fruit and vegetables
• It must be in good edible condition - if you would eat this in 4 days, we can take it!
• We can take stock with incorrect labelling and retailer packaging
• We can take ‘whole’ vegetables past their BB date, but ideally, it would come either on or just before the date.
• We cannot take prepared or chopped fruit/veg past the BB date.

Our preferences:
Ideally, an offer would be made in the first half of the week as it gives our Regional Centres more time to distribute the food before the weekend.

• Fareshare can collect anything from half a pallet of either single or mixed products
• Send the offer via email to foodoffers@fareshare.org.uk by 3pm.
• Fareshare will then arrange collection via a haulier. If we get the offer before 3pm we can arrange next day collection.
• Our food coordination team will send you pallet labels which clearly identifies the stock and lets the haulier know what sites to deliver to.
How Regional Centres manage the food

• Our Network of Regional Centres all have warehouses, these vary in size

• They work with volunteers to sort the food which is delivered into them “picking” orders for their Community Food Members

• This is then delivered out to their CFM’s

• If there is any stock which needs to be wasted in the Regional Centre due to quality issues this often raises a cost for them to dispose of it.
We believe no good food should go to waste
Thank you for helping us save food and change lives