

COMMON STRATEGIES, METHODS AND TOOLS

to defeat food wastage



first best practices
and recommendations
from partners

► November 2012

MID-TERM EVENT

Lille (France),
November 21st, 2012

Welcome back!

Sustainable retail & consumption





Reducing food wastage at the point of sale

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GreenTag – Food Waste monitoring in supermarkets



Context

- ◆ Increasing consumers' awareness
- ◆ Developing partnership with local producers
- ◆ Managing unsold food - food waste daily measured = **1% of turnover**



Main Steps

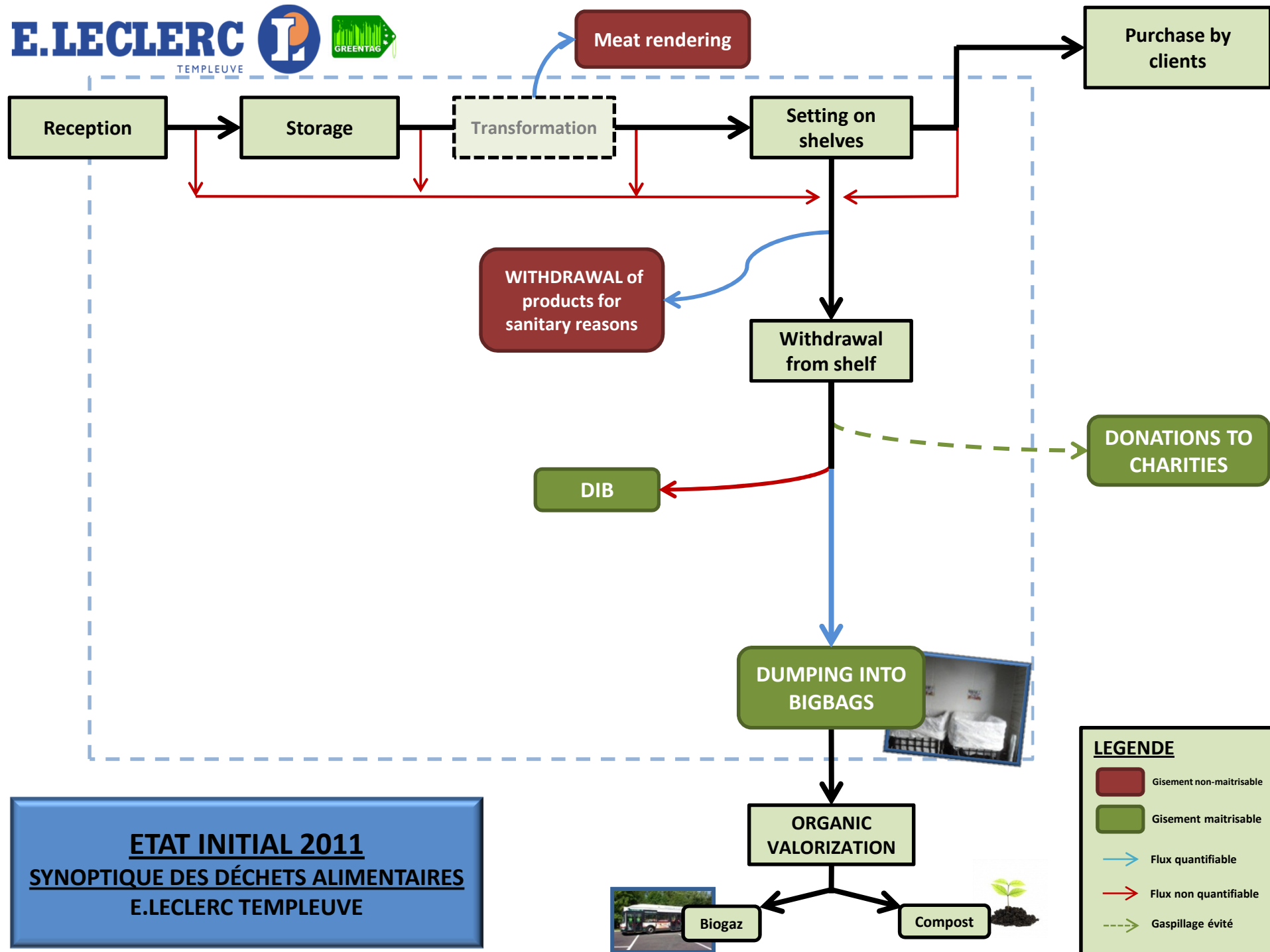
1. Scope of the study.
2. Appointment with the department managers.
3. Food waste and donations to charities : results.
4. Data extrapolation.
5. Future developments.

LIMITATIONS OF THE STUDY

- ◆ Only food waste which are produced by the store's activity.
- ◆ Food waste that are produced by consumers, producers/suppliers or charities will not be taken into account.

APPOINTMENTS WITH SHELF MANAGER

- ◆ Appointments were held with department managers in order to understand the organization of each store sectors.
- ◆ Then, global synoptic charts were built.



FOOD WASTE GENERAL DATA

- ◆ Biowaste gross tonnage : data obtained from the company which collect and treat biowaste
- ◆ Data obtained from the management software Abaco => list of products wasted (€, kg)



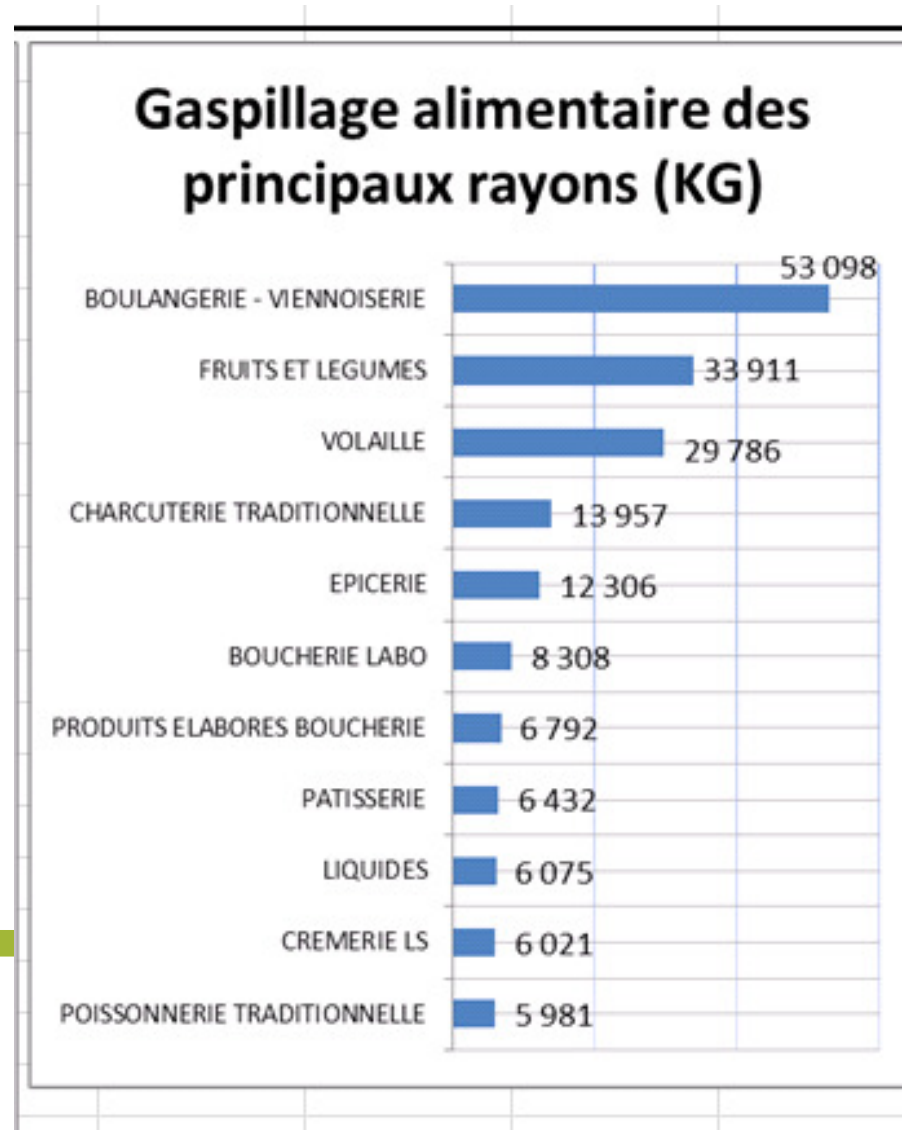
FOOD WASTE GENERAL DATA

- ◆ Biowaste gross tonnage = **279 t**
- ◆ Biowaste net tonnage extracted from software = **192t**
- ◆ The difference is the weight of packaging = **87t**

1t net = 1,45t gross

FOOD WASTE ANALYSIS

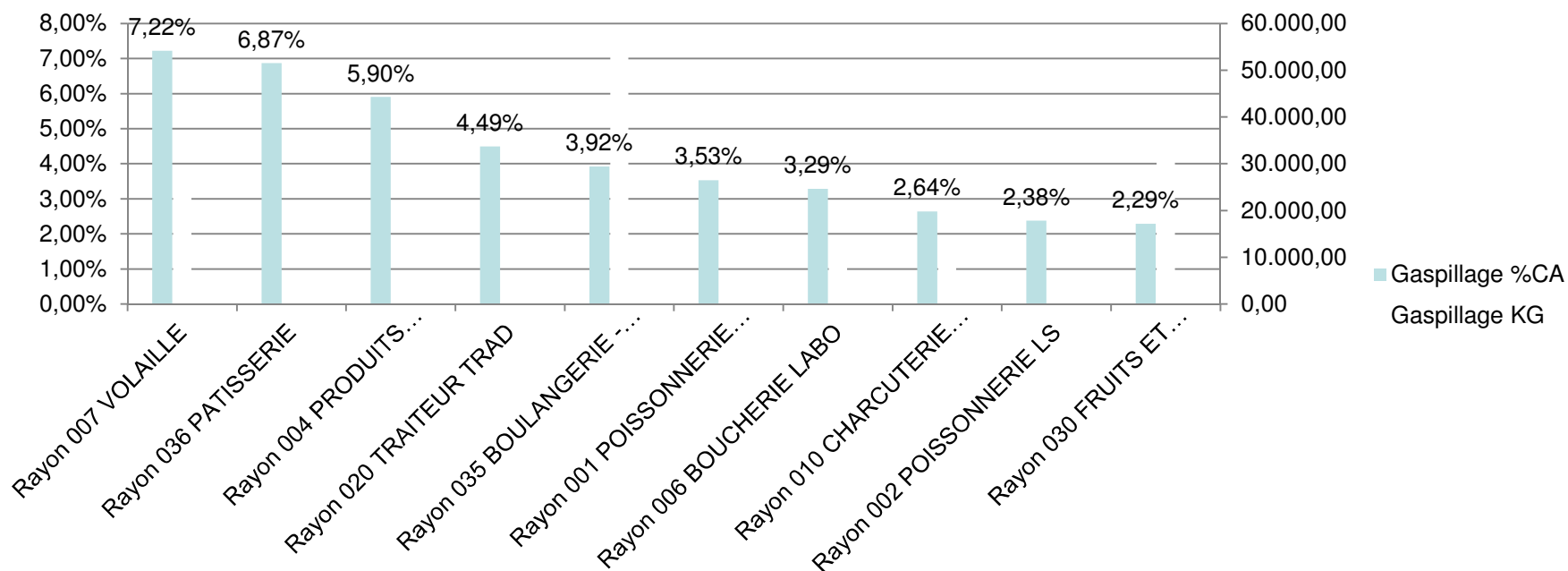
Food waste weight per sector



FOOD WASTE ANALYSIS

Ratio Food waste € / turnover

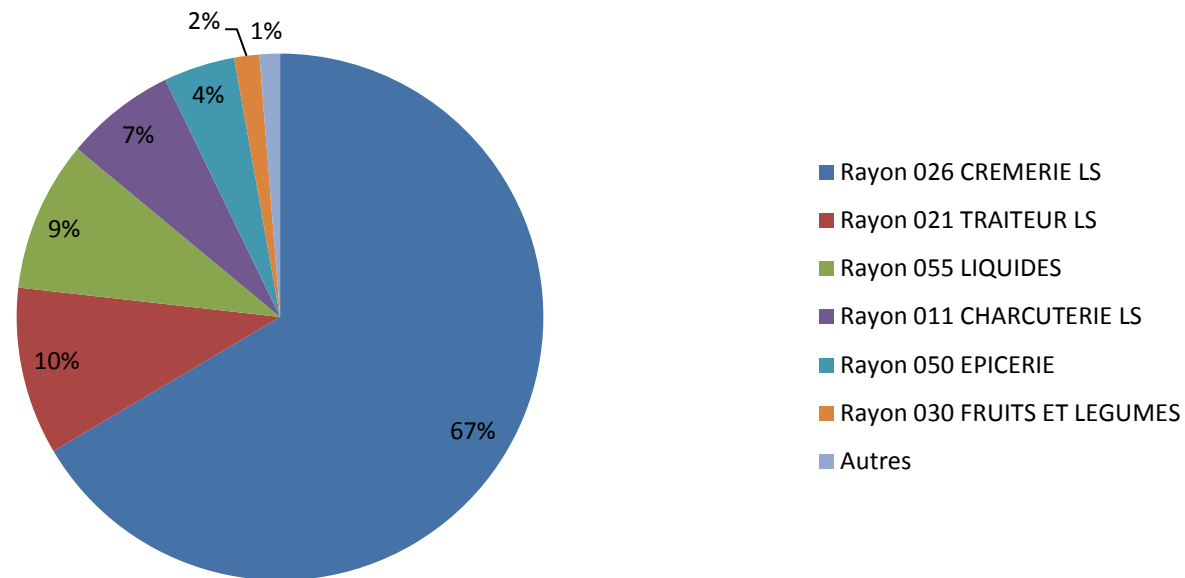
**Gaspillage alimentaire E.LECLERC TEMPLEUVE : %CA et
Quantité (KG) par rayon**



DONATIONS TO CHARITIES ANALYSIS

◆ Biowaste NET tonnage = **36,42 t** (E.Leclerc Templeuve-2011)

Dons associatifs alimentaires 2011, proportion par rayon



DONATIONS TO CHARITIES ANALYSIS

Ratio Food waste € / turnover

Principaux rayons donateurs par %CA décroissant

RAYON	Dons €P3N	%CA HT	Dons KG
Rayon 021 TRAITEUR LS	14 947 €	1,33%	3 747
Rayon 026 CREMERIE LS	61 622 €	1,15%	24 216
Rayon 011 CHARCUTERIE LS	16 541 €	1,04%	2 478
Rayon 050 EPICERIE	10 082 €	0,11%	1 592
Rayon 040 SURGELES	1 223 €	0,08%	183
Rayon 020 TRAITEUR TRAD	104 €	0,07%	23
Rayon 025 CREMERIE TRAD	385 €	0,05%	48
Rayon 010 CHARCUTERIE TRAD	525 €	0,05%	53
Rayon 030 FRUITS ET LEGUMES	527 €	0,02%	566
Rayon 055 LIQUIDES	1 112 €	0,01%	3 370
Rayon 004 PROD ELAB BOUCHERIE	95 €	0,01%	14
Rayon 002 POISSONNERIE LS	62 €	0,01%	10
Rayon 035 BOULG - VIENNOISERIE	49 €	0,01%	119



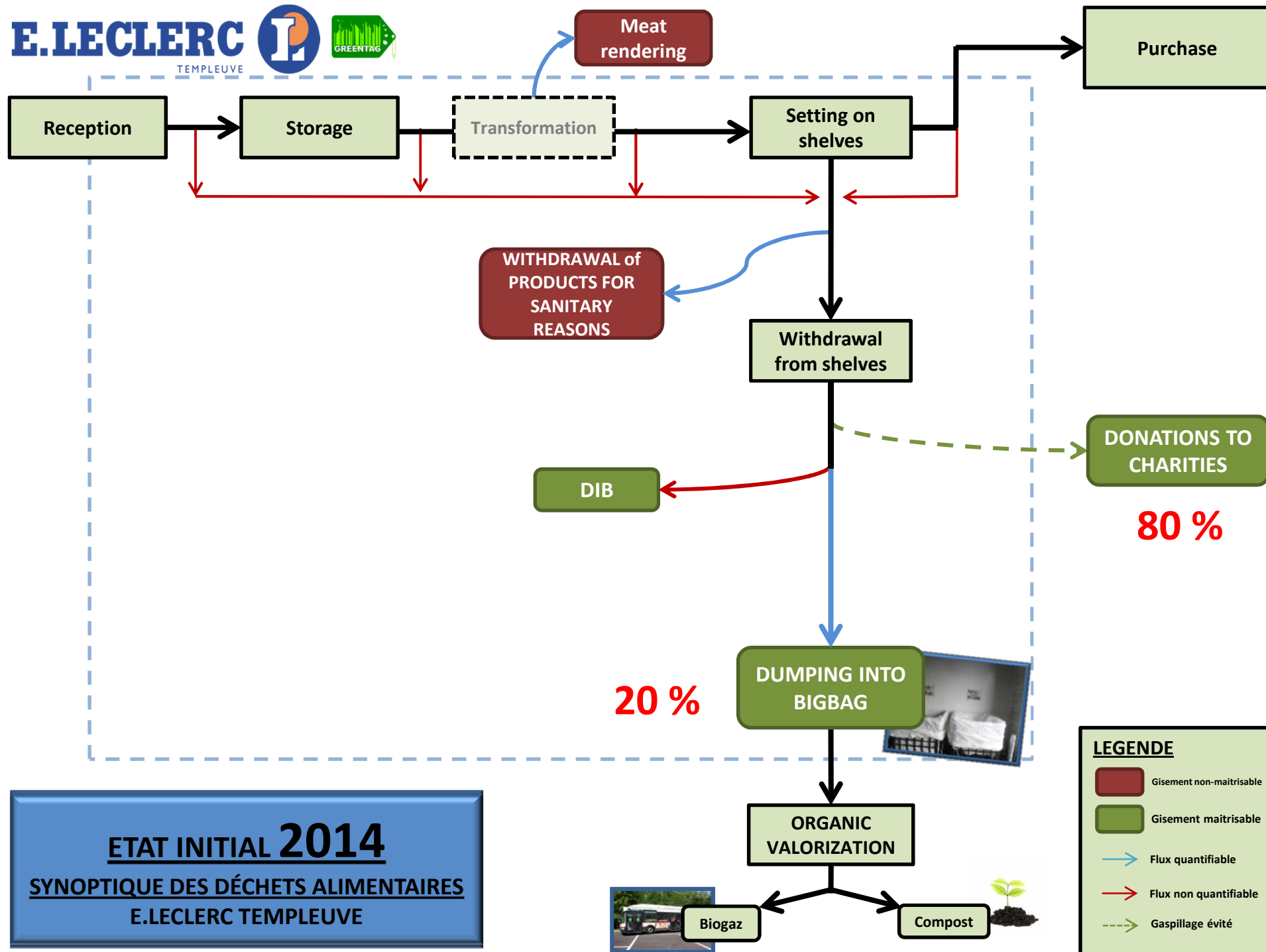
DATA EXPLOITATION

<u>TEMPLEUVE - ALIMENTAIRE</u>	Montant P3N (€)	% du CA HT (€)	Poids (t)	Repas (Eqv 855g)	Eqv CO2 (KG)
GASPILLAGE	474 881 €	1,25%	192	224 386	6 282
DONS	107 306 €	0,28%	36,4	42 720	1 201
DONS/GASPILLAGE (en %)	18,43%		15,96%		

FUTURE DEVELOPMENTS

- ◆ Many actions can reduce food waste.
- ◆ Indeed, developing donations to charities can reverse the flow of wasted products and donations (20/80 to 80/20)





FUTURE DEVELOPMENTS

- ◆ Development of recovery processes: smoothies ...
- ◆ Development of donations to charities: giving more products (meat or fruits and vegetables for example), developing partnership with more associations ...

FUTURE DEVELOPEMENTS

- ◆ A new inventory will be conducted annually to monitor the project's progress.
- ◆ New shops must engage in the process in order to obtain reliable ratios for retail.

1€ = x Kg purchased wasted

1€ = x Kg eqv CO2

ETC...



Fruit & vegetables : in bulk or pre-packed?



Greener Packaging Award





Greentag – Smoothies

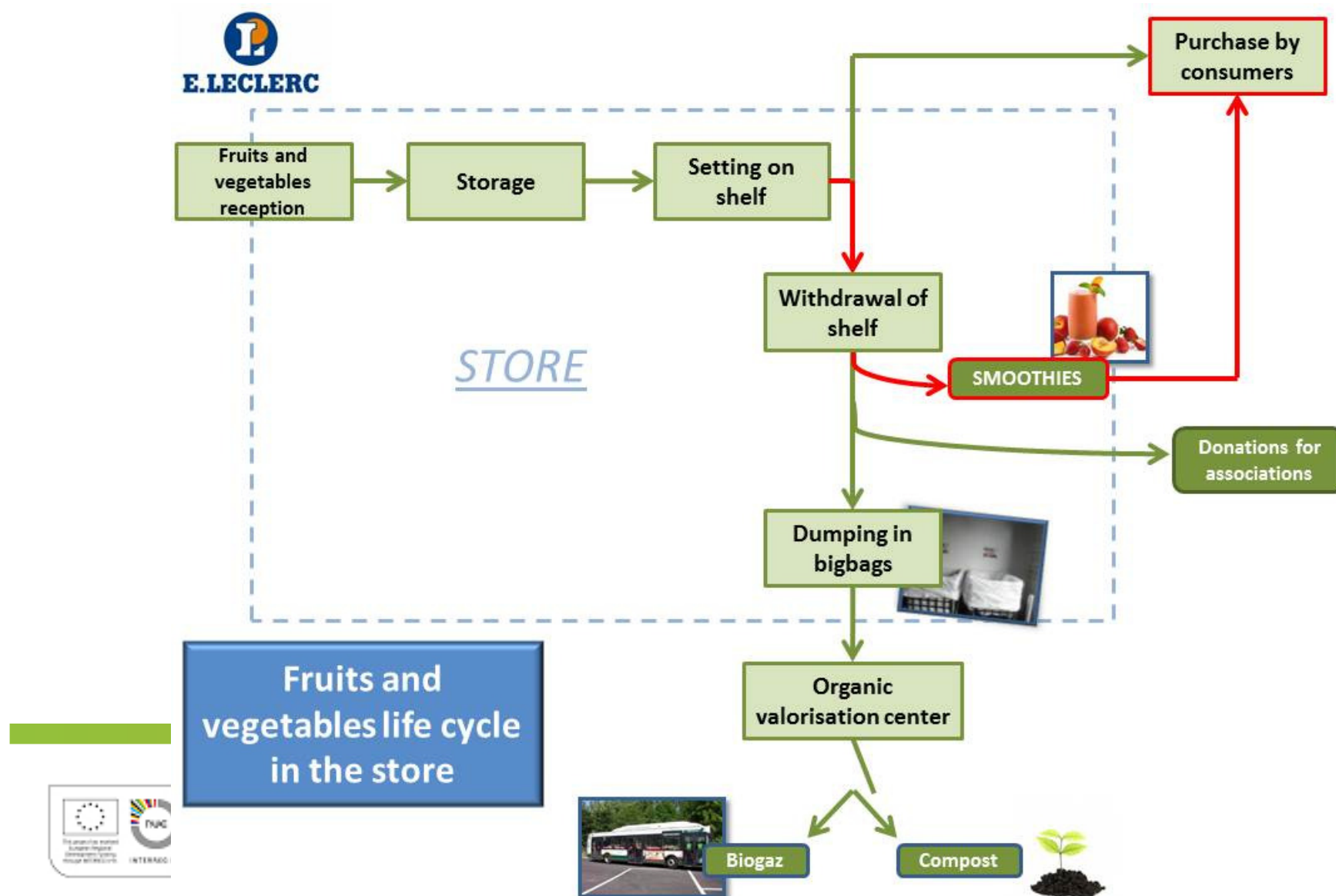


Objectives

- Reduction of fruits and vegetables' waste within the supermarket : unsold products but still edible
- Valorization of fruits and vegetables by processing them into smoothies
- Sensitize consumers and employees to food wastage avoidance



Smoothies – Method of implementation



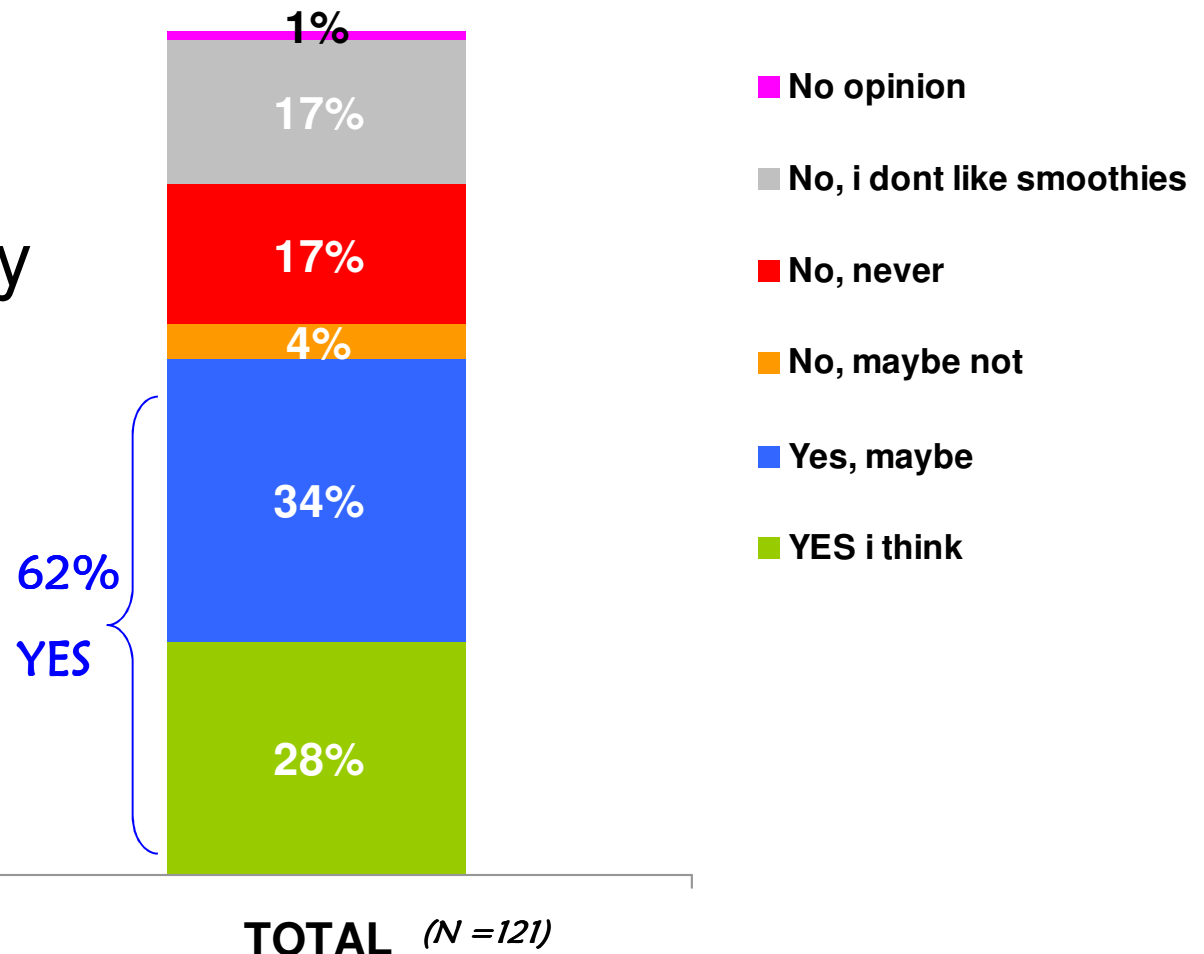
Smoothies – Method of implementation

◆ Step 1

> Shopper study

(Source : SymphonyIRI Group –
Shopper research march 2012)

Q13) If tomorrow, you find in the store smoothies made with damaged (but consumable) fresh fruits and vegetable would you buy them ?



Smoothies – Method of implementation

◆ Step 2

> Market study

- Market trends : current situation of the fresh fruits juice's sector and identification of the main actors and competitors
- Mix marketing : product, price, place, promotion
- Setting of the objectives : transform as much as possible fruits and vegetables that should have been thrown away, but are still consumable
- Projected budget : listing of charges and sales expected

Smoothies – Method of implementation

◆ Step 3

> Current situation of regulations

- Fruits and vegetables' marketing
- Fruits and vegetables' transformation
- Labelling : product's name, composition, net quantity, best before date, manufacturer's name and address, batch number

> Implementation of the HACCP method

- Creation of tools : traceability, production, smoothies' recipes, process of fabrication forms

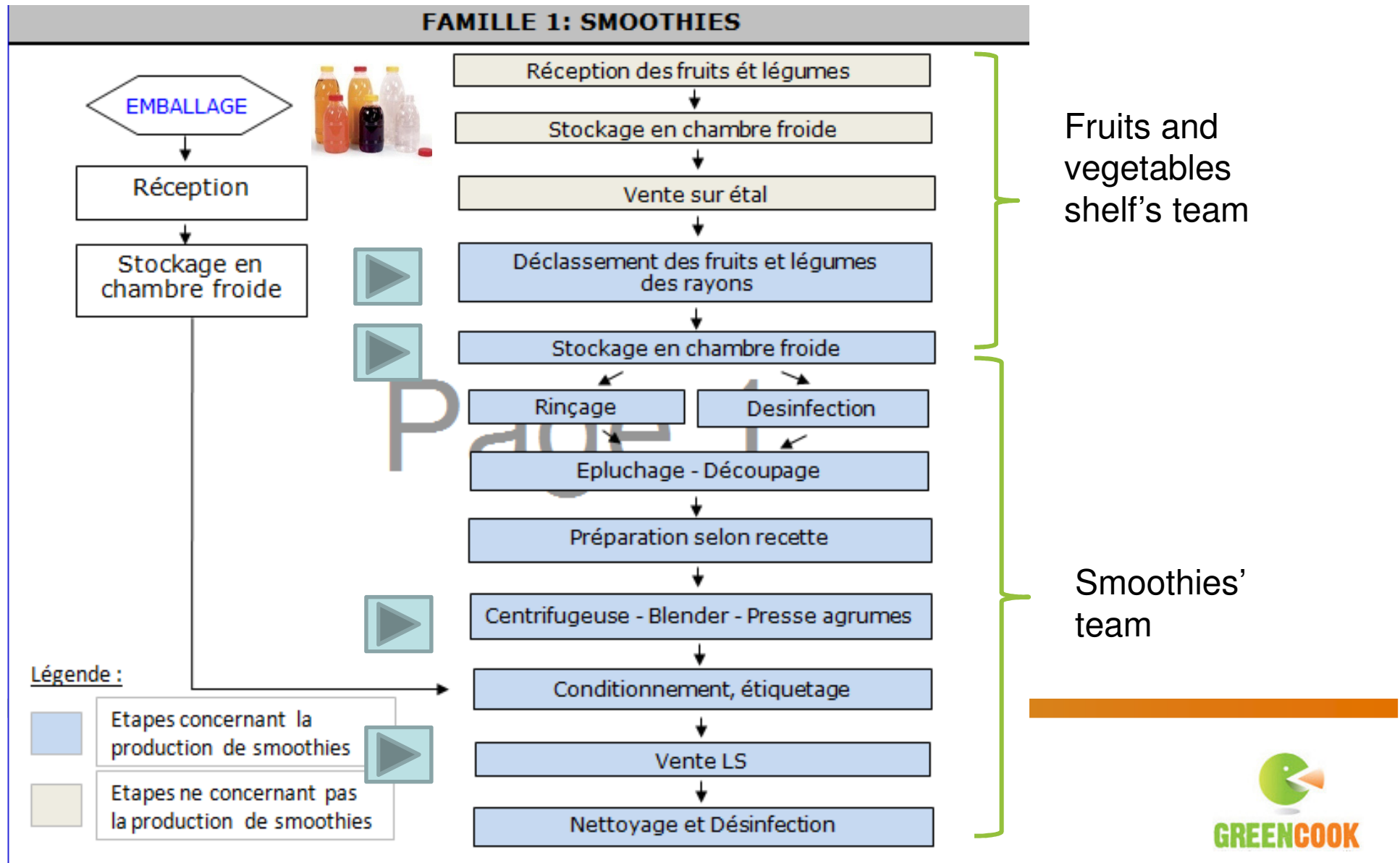
Smoothies – Method of implementation

◆ Step 4

> Organization of the production in the supermarket

- Meeting with the supervising team : production 3 days per week (Thursday, Friday, Saturday)
- Fruits and vegetables' selection : established according to fruits and vegetables' waste in 2011
- Supply in bottles, labels, equipment
- Process of fabrication : cleaning and disinfection, peeling, production, bottling, closure of the bottle with safety lid, labelling

Smoothies – Method of implementation



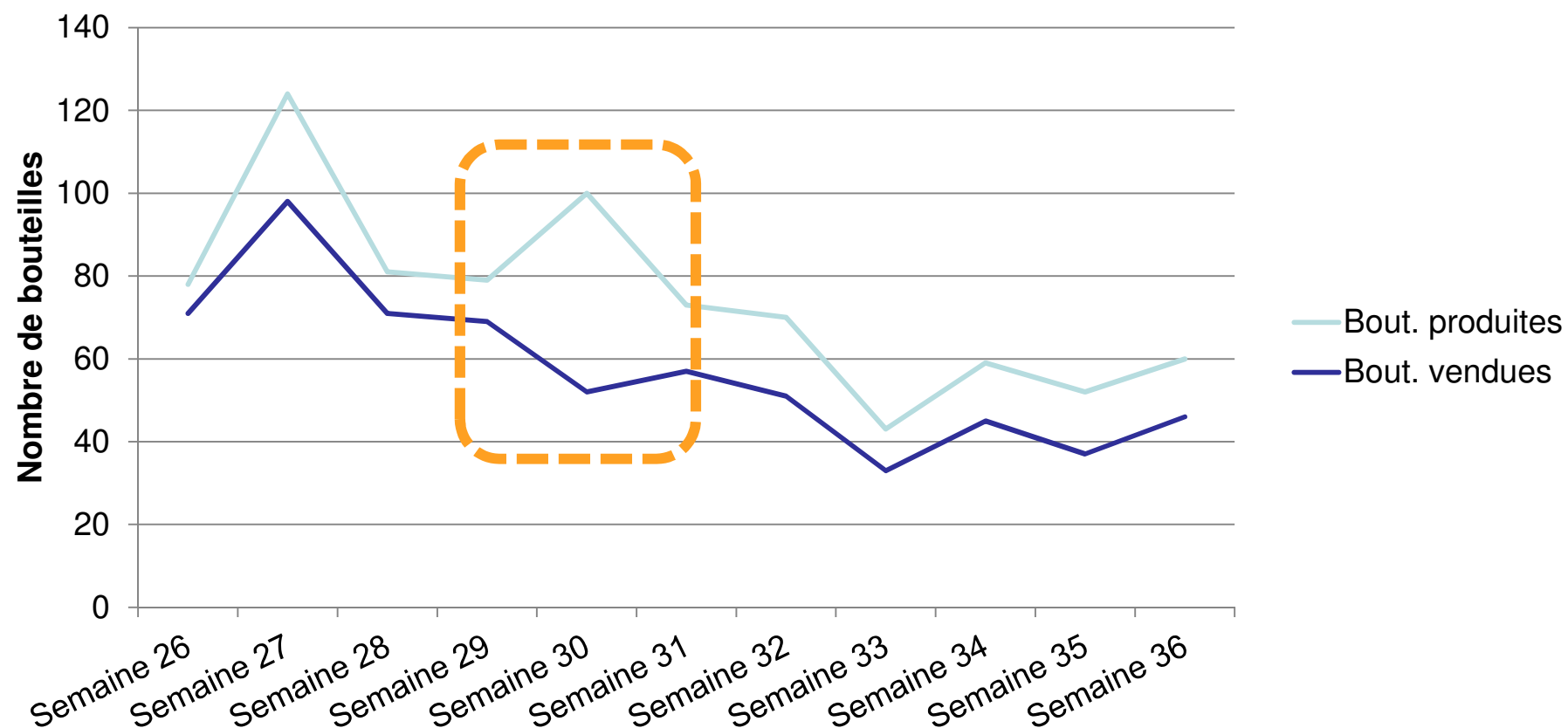
Smoothies – results

- ◆ 5 recipes
 - > Orange, banana, strawberry
 - > Orange, kiwi, pineapple, banana
 - > Orange, apricot, pineapple
 - > Apple, peach, banana
 - > Apple, banana
- ◆ 2 fresh juices : orange and apple



Smoothies – results

Number of bottles produced and sold



Smoothies – results

Average Production :

74 bottles/week

Average Sales :

57 bottles/week

➔ 77% of the production is sold

Reasons of the variations :

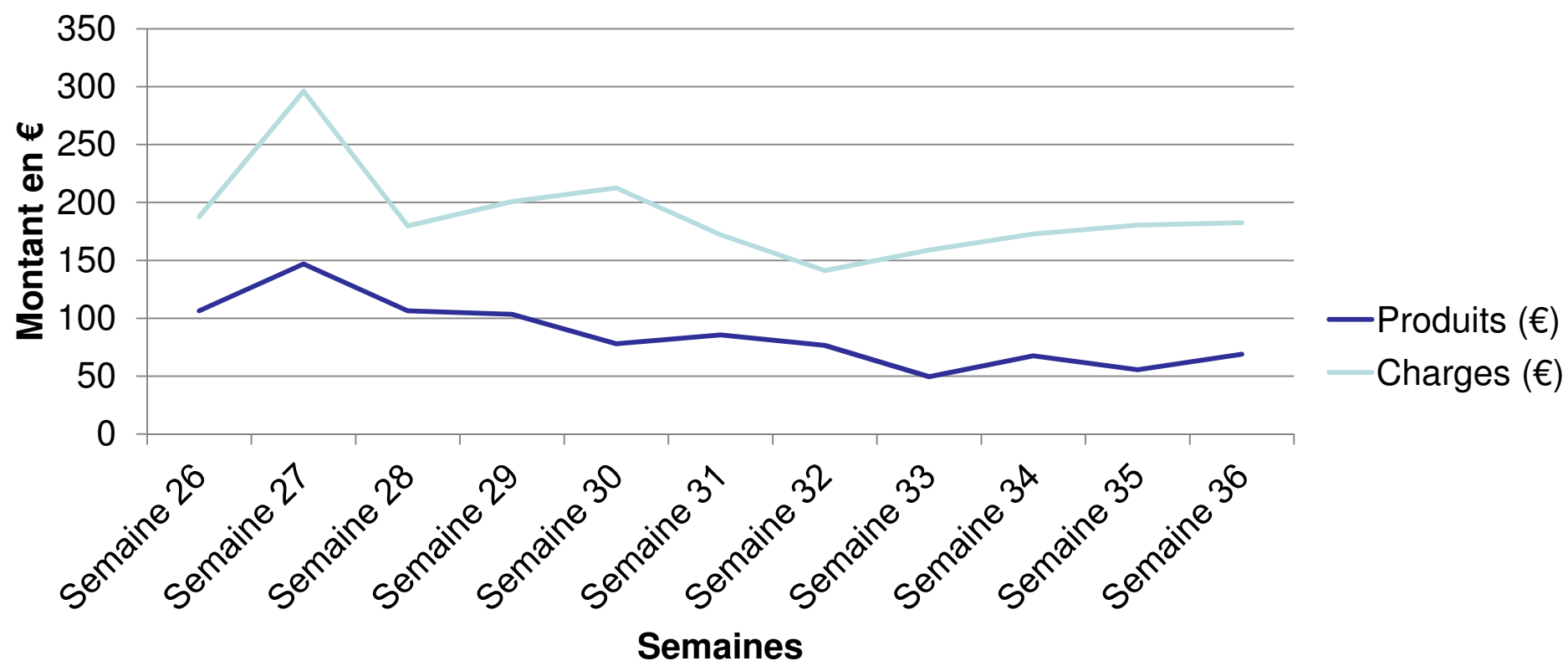
- > Bottles for tasting
- > **Disposed bottles (since week 31) ?**
- > Thrown away bottles

Data from September 11th, 2012



Smoothies – results

Income and expenses



Smoothies – results

Average expenses :

190 €/semaine

Average sales :

86 €/semaine

Average deficit

104 €/week

Charges accumulation : 2 085€

Sales accumulation : 945 €

→ *Losses accumulation : 1 140 €*



Smoothies – results

Average fruits and vegetables quantities used :

120 kg/week

→ Accumulation : 1 316kg

→ This represents 2 bigbags

Average treatment cost of waste avoided :

12€/week

→ Accumulation : 136,11€

Data from September 11th, 2012



Smoothies – results

- ◆ Comparison of processing costs
bigbags – associative donations – smoothies
 - > 1 t (2 Bigbags) : 121,20 €
 - > 1 t (Associative donations) : 65,8 € + **% tax credit on profit**
 - > 1 t (Smoothies) : €
- > 1 t de FLEG bigbag
- > 1 t de FLEG dons asso
- > 1 t de FLEG smoothies



Smoothies – Barriers

- ◆ Selection of fruits & vegetables most wasted
- ◆ Variability of the ingredients (quantity and nature) : the production can not be planned



Smoothies – Barriers

◆ Stages of production

- Artisanal production
 - Low productivity
- } Investment in an automatic press-citrus

◆ Difficulty in producing large volumes

◆ The supermarket is not equipped to produce, it is not his field of competence. The lack of room is felt.

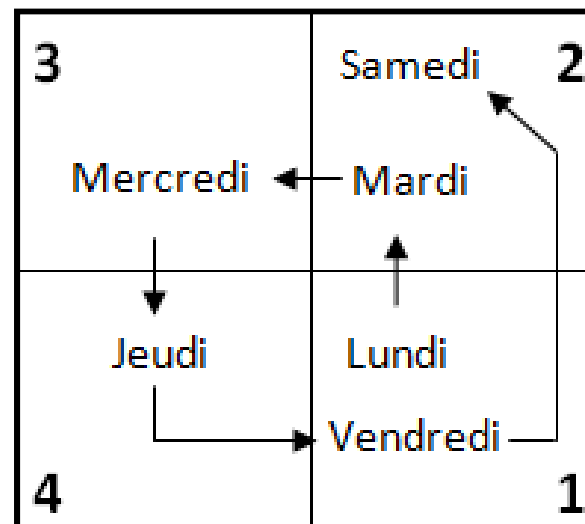


Smoothies – Barriers

- ◆ Employees are asked to reduce the fruits and vegetables' waste ...
- ◆ ... but at the same time it is the smoothies' raw material

Next stages

- ◆ Development of recipes with 2 ingredients
- ◆ Development of fresh juices
- ◆ Vegetables : implementation of soup kits





Rappel des fruits et légumes à garder

(au 04.07.12)

Bananes

Fraises

Oranges

Kiwis

Ananas

Abricots

Pêches

Nectarines

Pommes







Since
september





Objectif
moins
gaspiller



Des légumes trop bons pour être jetés !

Envie de légumes dans votre assiette ?
Découvrez vite nos Kits soupes et nos Kits purées !

ANTI
GASPI

Prix de vente :
0,99€

le kilo de légumes prêts à cuisiner

Notre Centre E.Leclerc
s'engage à lutter contre le
gaspillage alimentaire en vous
proposant des légumes trop
bons pour être jetés !

Retrouvez les recettes de cuisine correspondant à votre Kit
sur le site internet suivant :
www.jeconomisemaplanete.fr

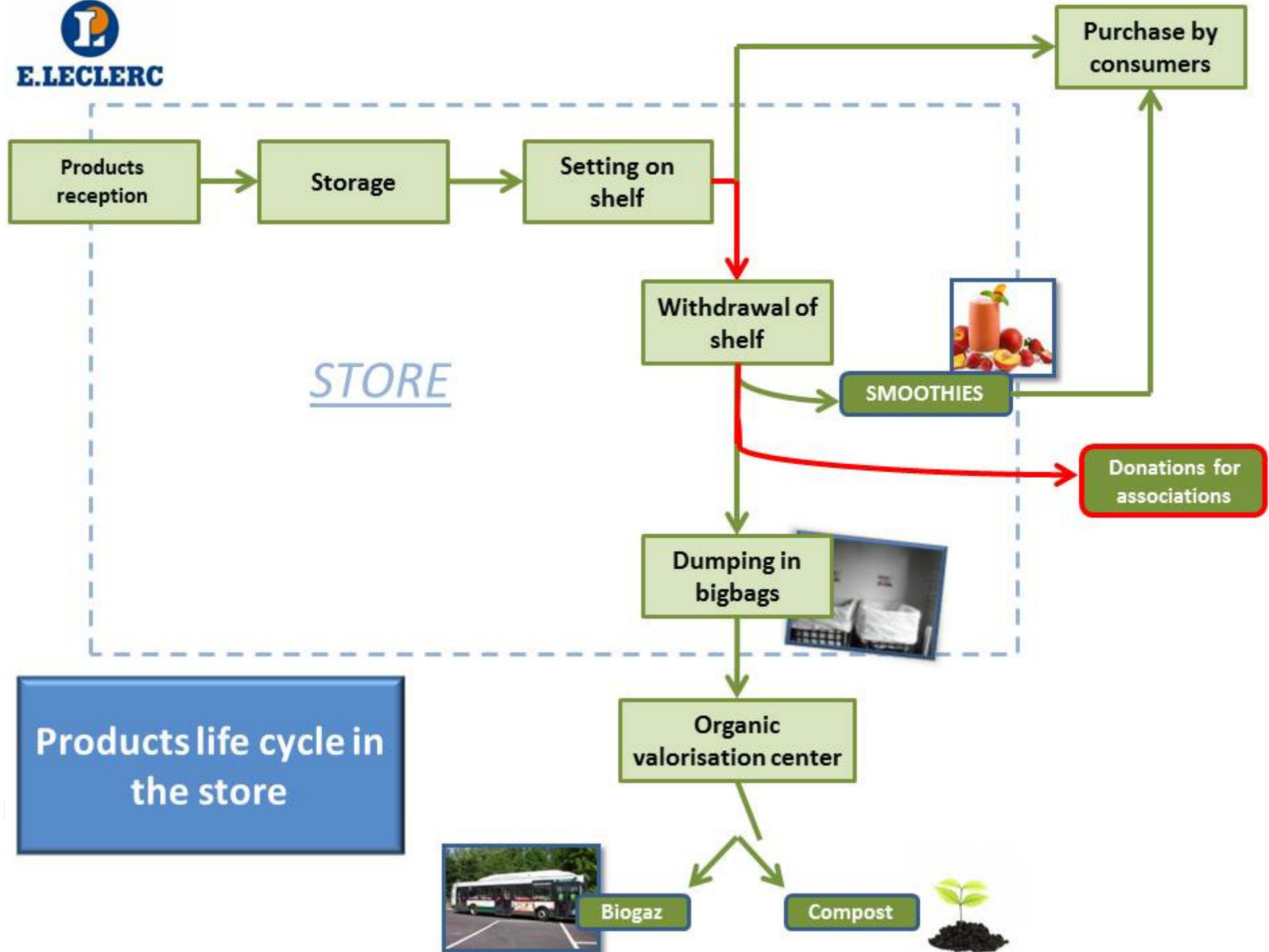


E.Leclerc



GreenTag – Charities – Steps





GreenTag – Charities – Steps

*Guaranteed
freshness*

GARANTIE FRAICHEUR

Normes de retraits anticipés des rayons libre service
=

Durée de consommation minimale restante après achat par le client.

	RETRAIT
ULTRA FRAIS	6 JOURS
BEURRE	6 JOURS
FROMAGE	6 JOURS
SAURISSE	2 JOURS
STEAK HACHE	1 JOUR
CHARCUTERIE	5 JOURS
TRAITEUR	2 JOURS
SURGELES	60 JOURS
LAIT UHT	30 JOURS
ŒUFS	7 JOURS

Mode de calcul : un produit ultra frais à DLC le 20 sera retiré de la vente au plus tard le 14 (20-6) avant l'ouverture du magasin.

Entre E.Leclerc Wattrelos/Templeuve

Service Qualité



GreenTag – Charities – Different type of associations

- ◆ **Solidarity store:** They sell products 20% of their market price. The financial contribution is part of human dignity.
- ◆ **Association :** They give products which recovered in the store



Photos : Lys-aux-trésors (Solidarity store)

GreenTag – Charities – Steps

- ◆ Meeting with association.
- ◆ Partnership contract "Foodstuffs donations".
- ◆ Days of products withdrawal.
- ◆ Vouchers of donations (product traceability)
- ◆ Recovery of CERFA printed with the association to allow a **tax credit** of 60% of donations.



GreenTag – Charities – Obstacles

- ◆ Truce withdrawals for certain associations
- ◆ Flow of goods on weekends and public holidays
- ◆ Donations encrypted purchase price and not by weight → work in progress



GreenTag – Charities– Tools

- ◆ Monitoring to implement.
 - > When product is removed, it is scanned in mark-down – Charities donation “Démarque – Dons Associatifs”
 - > This voucher of donations is printed in 3 copies : 1 to Department manager, 1 association and 1 Reception
- ◆ Directory of associations (list, contact, tel...)
- ◆ An Excel[®] spreadsheet is used to follow up donations



GreenTag – Charities– Results

◆ Extract from excel spreadsheet in Wattrelos.

	Total 1er trimestre exercice	Total 2e trimestre exercice	Total 3e trimestre exercice	Total 4e trimestre exercice	Total exercice
SECOURS POPULAIRE	20 631,47 €	22 974,70 €			43 606,17 €
EMMAUS	9 545,49 €	9 014,38 €			18 559,87 €
ST VINCENT DE PAUL	1 885,02 €	1 172,41 €			3 057,43 €
RESTOS DU CŒUR	21 527,26 €	23 076,08 €			44 603,34 €
LYS AUX TRESORS	12 839,62 €	7 176,85 €			20 016,47 €
LPA	0,00 €	0,00 €			0,00 €
Total Dons PAF	66 428,86 €	63 414,42 €	0,00 €	0,00 €	129 843,28 €
Total Démarque PAF	141 090,00 €	133 067,00 €			274 157,00 €
Ratio	47,08%	47,66%	#DIV/0!	#DIV/0!	47,36%

◆ Templeuve donations to associations in 2011 : 114 949€
(18% of food waste in templeuve)





Raising the awareness of consumers and mobilizing them

Sophie Henocq Artois Comm. (F)

Amandine Sossa Conseil Régional
Nord-Pas de Calais (F)

Hilke Bos-Brouwers WUR (NL)

Thomas Pocher Greentag/E.Leclerc (F)

Elisabeth Taupinart Bruxelles Environnement (B)

Sebastian Ludwig AVL (D)

Ecoles de consommateurs :

- ◆ awareness-raising tools created in a participative way with beneficiaries





Greentag In-store communication campaign



◆ How to raise consumers' awareness on food wastage ?



GreenTag – in-store communication campaign – Steps

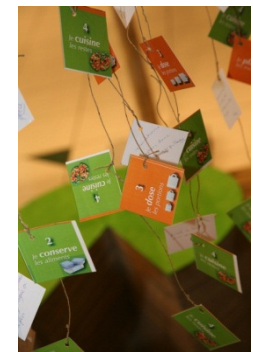
Supermarkets generate daily a large traffic of consumers.

This huge flow of customers is an asset to raise sensitization against food wastage and to reach wide audiences.

A campaign for Food wasting public awareness is implemented in 2 hypermarkets



&



GreenTag – in-store communication campaign – Tools

Greencook Stand

Tasting booths

Tombola

Promotional catalogue

Street Marketing : Flash Mob

In-store communication on short food supply chain

In-store communication on food storage

In- Store Greencook Posters

TV Coverage « Envoyé Spécial » – 10th November 2011 + Global Gâchis (Canal Plus)

Web Communication : www.jeconomisemaplanete.fr



GreenTag – in-store communication campaign – Obstacles

Supermarkets are places
where clients are always in a hurry.



GreenTag – in-store communication campaign – Results

Survey shopper by  from March 03, to March 06, 2012

- In store interviews among 121 clients (at check out area)

→ 58



→ 63



- **ALL SHOPPERS** have seen the Food wasting campaign
- Questionnaire length = **10 min**
- Measure the food wasting campaign efficiency :
 - VISIBILITY - UNDERSTANDING**
 - ASSESSMENT - IMPACT** on behavior (*in store and at home*)
- Measure the impact on **store IMAGE**
- Measure the impact of shoppers' **purchasing habits**

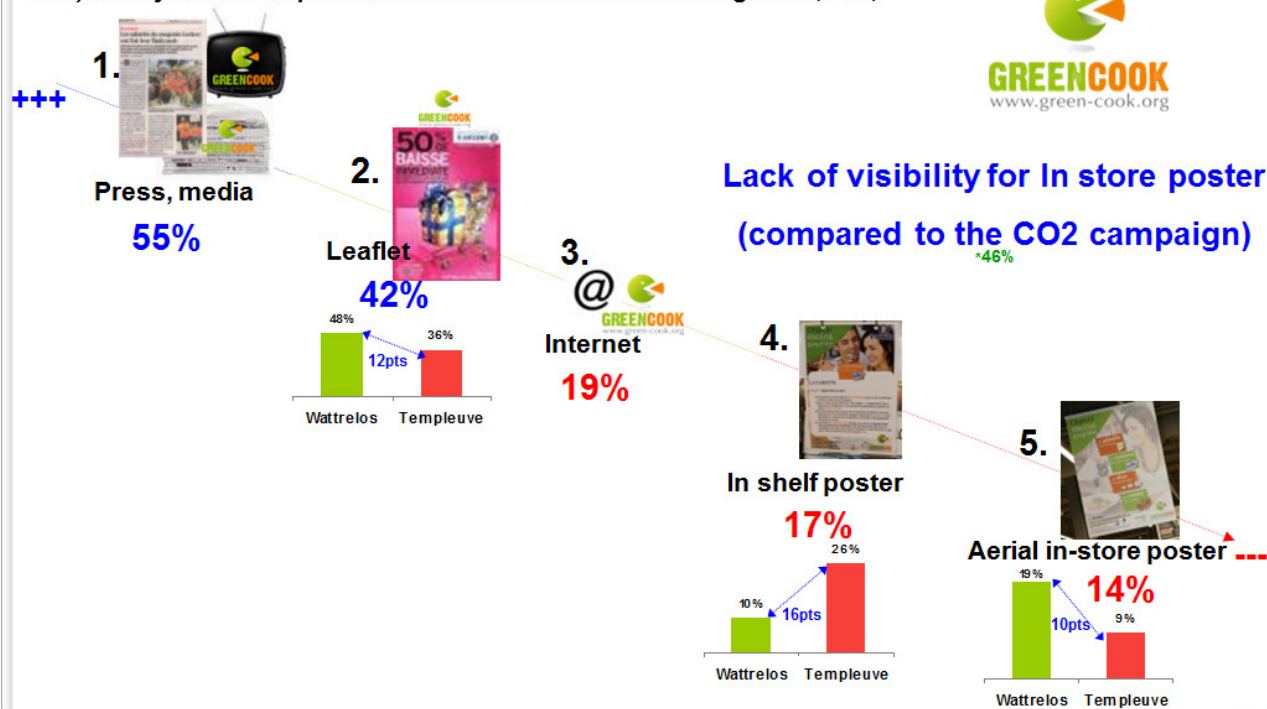


GreenTag – in-store communication campaign – Results

Better visibility for Press and Leaflet (but differences between the 2 stores)

•VISIBILITY

Q01) Have you seen a specific communication for food wasting on... (n=121)



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*Benchmark Affiches CO2 Templeuve SymphonyIRI Group

GreenTag – in-store communication campaign – Results

Concept Knowledge and understanding : KPI

- Communication is clearer (and more efficient) with media and leaflet
- In store posters are less visible (vs the CO2 campaign)
- Less than half of shoppers have seen animations (and less in Wattrelos).
- For shopper who have seen activities communication and in store poster are more visible.
 - ➔ Activities : part to raise public awareness to food wasting
- Visibility is clearer (on food wasting) if shoppers ever seen the « Alliances en Nord » communication.
- Globally, the « food wasting » communication is well estimate.
- You should take care to in store poster design.

Media and leaflet communication are more efficient than in-store communication.

Activities have more impact and they play a role for raising awareness



“Le gaspi, salsifis”

General public campaign

Brussels - April 2012

Brussels Environment



« Le gaspi, salsifis »

◆ Objectives :

- > Raise awareness of the impact of food waste on the environment
- > Provide practical advice

◆ History

- > Media campaign « fruits & vegetables » : eat local and seasonal
- > Inspiration : « love food hate waste » campaign

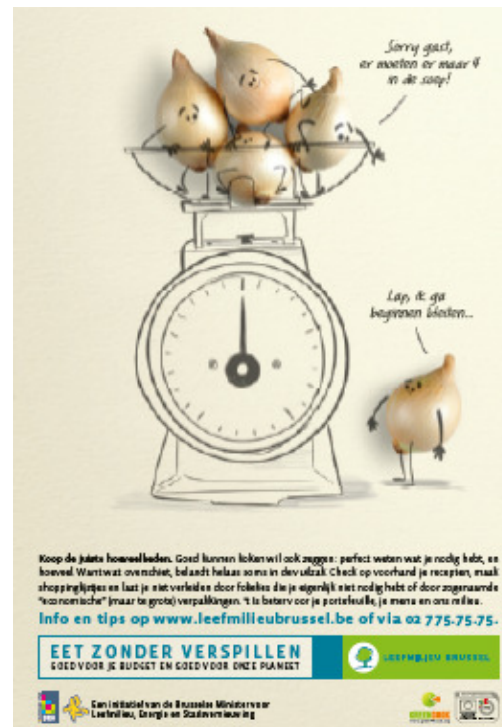
◆ Messages

- > Slightly damaged vegetables and fruit are still edible
- > Almost every part of vegetables and fruit is edible
- > You should buy and prepare the right amounts of food
- > Eat without waste, it's good for your budget and the planet



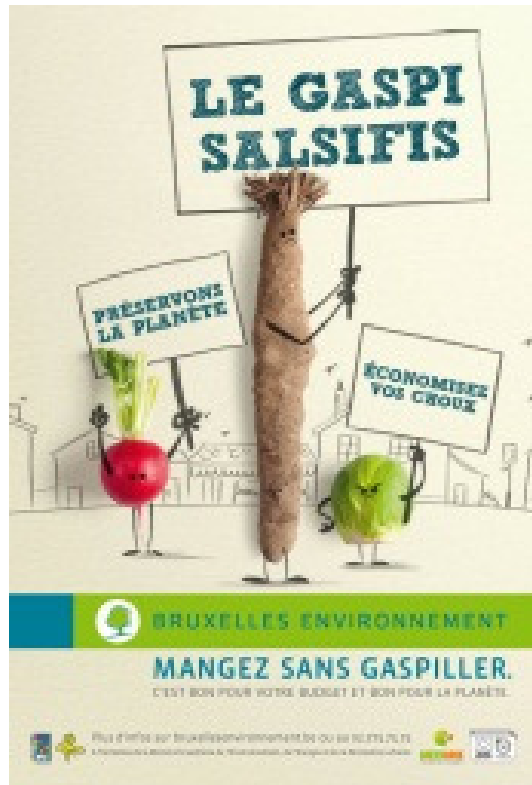
Tools developed (1/4)

- ◆ Short movies on the internet
- ◆ Press inserts (5 papers)



Tools developed (2/4)

- ◆ Display “2m²” (metro & abribus)



- ◆ Brochure & fridge magnets
- ◆ Anti-waste spoon



Tools developed (4/4)

◆ Dissemination through BE channels:

- > web, newspaper “Ma ville notre planète” -19000 subscribers, press release
- > **Eco-guides** - 5 days & places with quizz & tools



Alimentation: Le gaspi, salsifi !

BRUXELLES ENVIRONNEMENT
IBGE - INSTITUT BRUXELLOIS POUR LA GESTION DE L'ENVIRONNEMENT

PARTICULIERS | PROFESSIONNELS | ECOLES

NOUVELLES

Nouvelles Alimentation: Le gaspi, salsifi !

Chaque année, un tiers de la nourriture produite dans le monde finit à la poubelle sans avoir été consommée. Ce gaspillage alimentaire, miroir de notre société de surconsommation, constitue un problème interpellant, directement lié à la problématique des déchets, de la consommation et du changement climatique. Or chacun peut réduire ce gaspillage avec des gestes simples. La campagne sur l'alimentation de ce mois d'avril vise à sensibiliser le public à cette question et lui offrir des outils pour agir à son échelle.

Pourquoi s'attaquer au gaspillage alimentaire ?

L'alimentation représente 1/3 de l'impact sur l'environnement et de 20 à 30% des émissions de CO2. Par exemple :

- Gaspiller un pain équivaut à laisser une lampe de 60W allumée pendant 30 heures.
- Jeter 1kg de bœuf revient à gaspiller l'eau nécessaire aux douches quotidiennes d'une personne pendant 1 an ou encore à brûler l'essence nécessaire pour parcourir 60 km en voiture.

Le gaspillage alimentaire est également un problème de santé : 1/3 de la population mondiale souffre de la faim.

LE GASPI SALSIFIS

PRÉSERVER LA PLANÈTE
ÉCONOMISER VOUS CROIS

Le GASPI, Salsifis! PRÉSERVONS la planète,

Dans le monde, environ 1/3 de la nourriture destinée à la consommation humaine est perdue ou gaspillée, ce qui représente 1,3 million de tonnes de déchets par an. Et combien d'argent perdu... Les impacts négatifs du gaspillage alimentaire sont réels: pour les ménages, les collectivités, l'environnement et l'économie. Comment redonner toute leur valeur aux aliments? Pour y répondre, Bruxelles Environnement lance une nouvelle campagne contre le gaspillage alimentaire avec trois idées phares: même les produits moins beaux sont parfaitement comestibles, tout se mange dans les fruits et légumes, réfléchir avant d'acheter et se limiter aux bonnes quantités.



nourriture disponibles dans les magasins et restaurants ont considérablement augmenté. Avec un effet immédiat: notre relation à la nourriture s'est modifiée. Sans y faire attention, nous nous sommes mis à jeter des aliments. La moindre valeur accordée à nos aliments constitue une des principales raisons du gaspillage dans les pays industrialisés.

ouvrir la voie pour diminuer le gaspillage alimentaire. C'est bon pour notre budget et c'est bon pour notre planète. Prête à embarquer?

MANGER AUSSI LES PRODUITS ABIMÉS



Ce n'est pas parce qu'un fruit ou un légume est abîmé qu'il n'est plus bon à la consommation. Nous sommes tellement habitués à des produits trop parfaits que nous n'hésitons pas à les jeter dès qu'ils ont un petit défaut alors qu'ils sont encore parfaitement délicieux. Un joli gaspillage! Alors, la prochaine fois que nous trouvons dans le frigo une pomme qui a un peu vécu ou une salade plus tout à fait de première fraîcheur, pensons à ce que nous pourrions en faire plutôt que de la jeter!



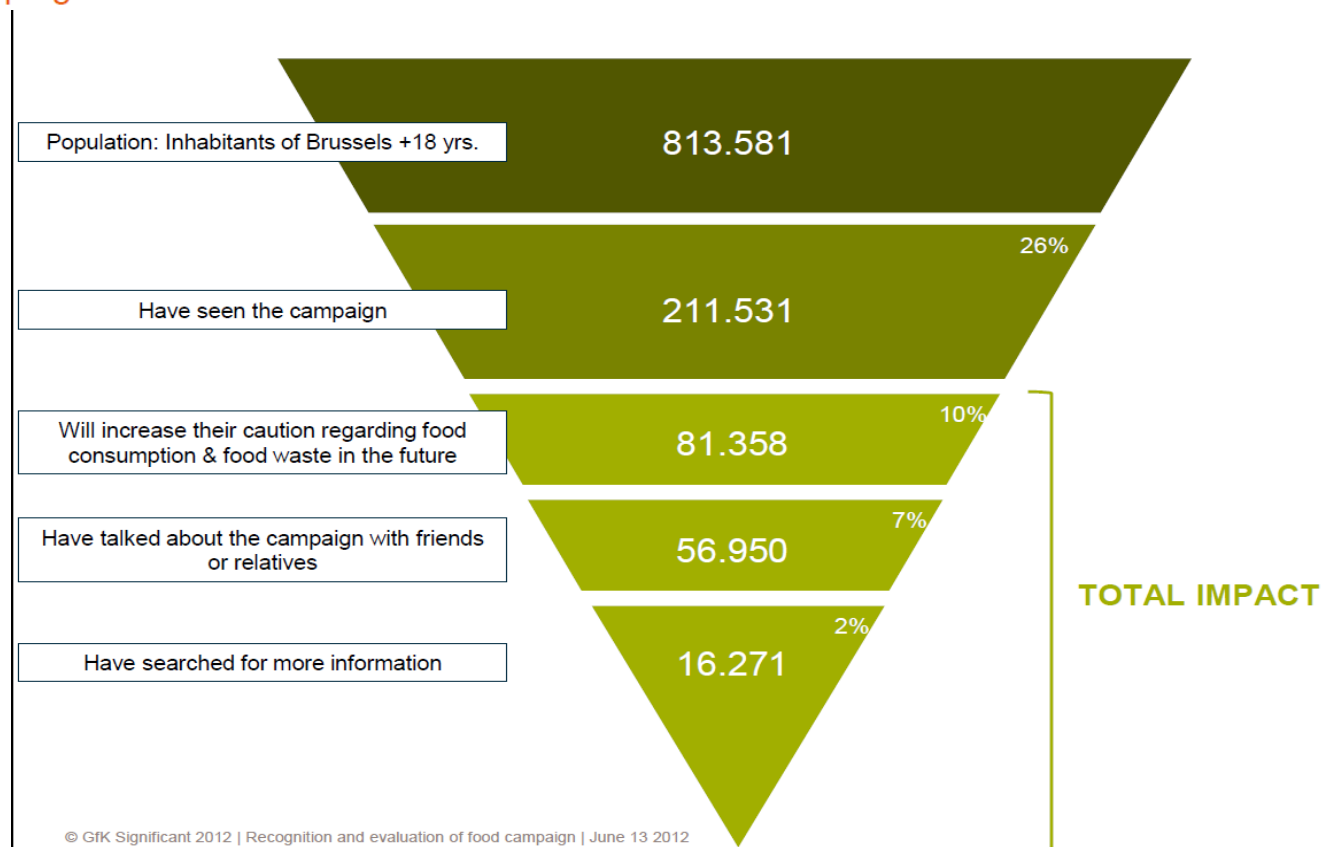
Set-up of the research

Results

Conclusions

Conclusions

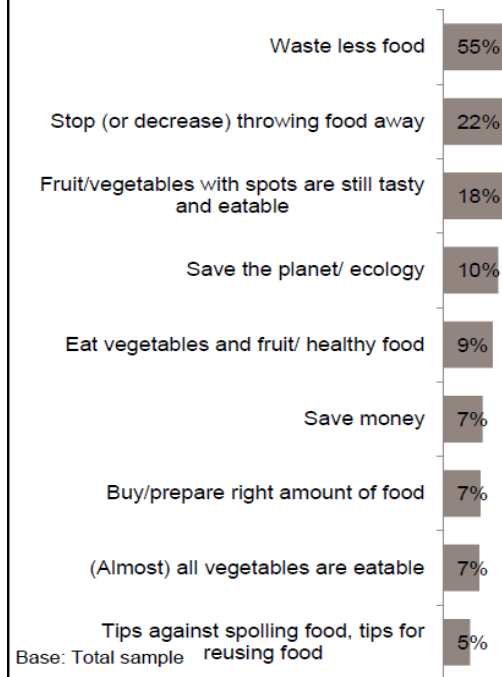
Recall and impact of the campaign



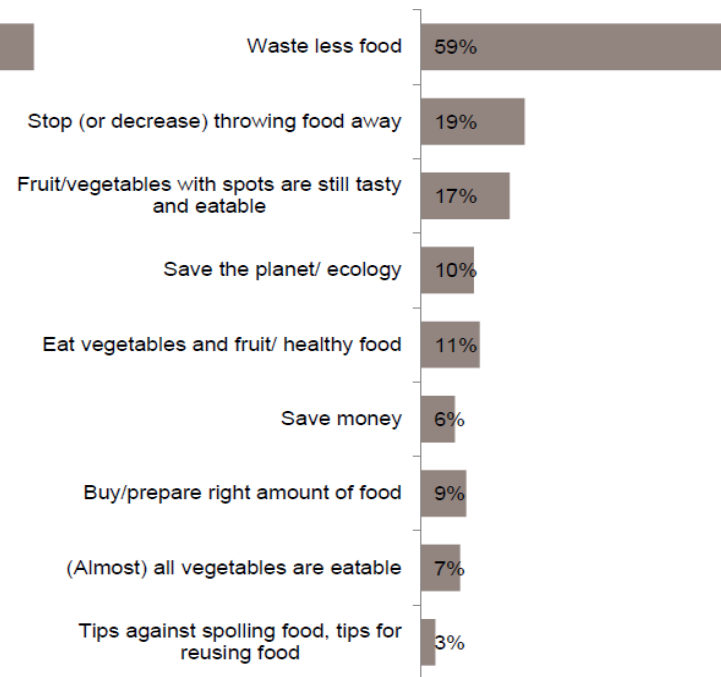
Spontaneous message deduction

The campaign mainly communicates that people should throw away less food. This is the case for both the print ads and the spots. On a more secondary level, the campaign also communicates that slightly damaged fruit/vegetables are still perfectly eatable and tasty.

Print ads N=220



Spots N=253

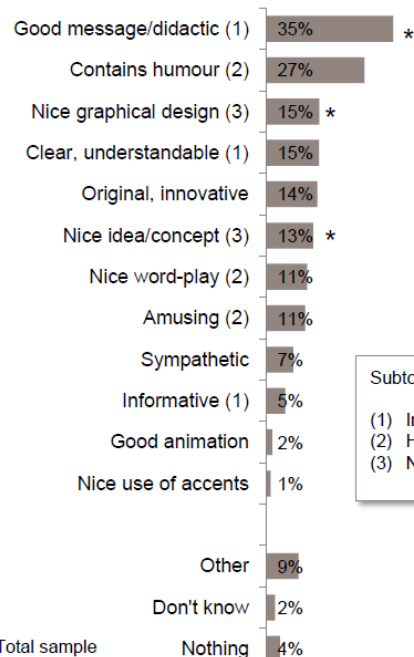


Spontaneous favourable comments

The advertisements are evaluated as both funny and amusing on one side, and yet having a high informative value on the other. This is equally the case for the print ads and for the spots.
Especially the print ads also receive rather a lot of positive comments regarding the graphical execution.

Print ads

N=220



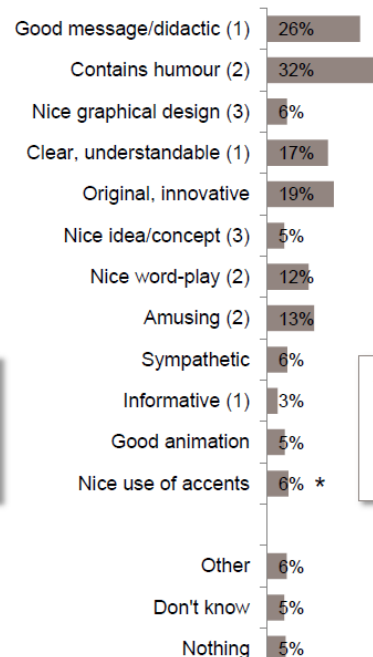
Subtotals:

(1) Informative	46%
(2) Humouristic	44%
(3) Nice graphical design	30% *

Base: Total sample

Spots

N=253



Subtotals:

(1) Informative	39%
(2) Humouristic	49%
(3) Nice graphical design	12%

Lessons learnt & perspectives

- ◆ Visuals and messages of the campaign:
 - Positive
 - Colorful/attractive
 - Media interest
- ◆ Dissemination channels:
 - More social networks
- ◆ Collaborations to increase impact & reduce costs
 - Copidec (Walloon Region) → November 2012
 - Retail → to be discussed
- ◆ Perspectives
 - Spring 2013



Thank you for your attention

etaupinart@environnement.irisnet.be





Mass media communication campaigns

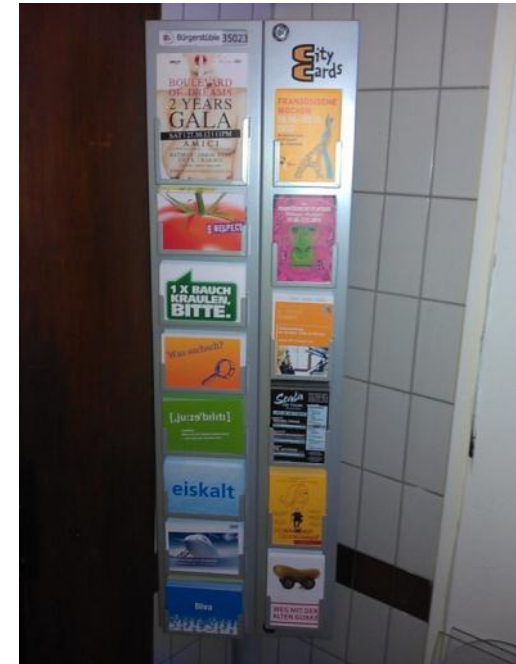
AVL “Respect “



Wertstoffmagazin



City Cards



Poster



Nacht der Lebensmittel (food night)



short video clips





Engaging approaches

AVL (Pilot families+respect portal)

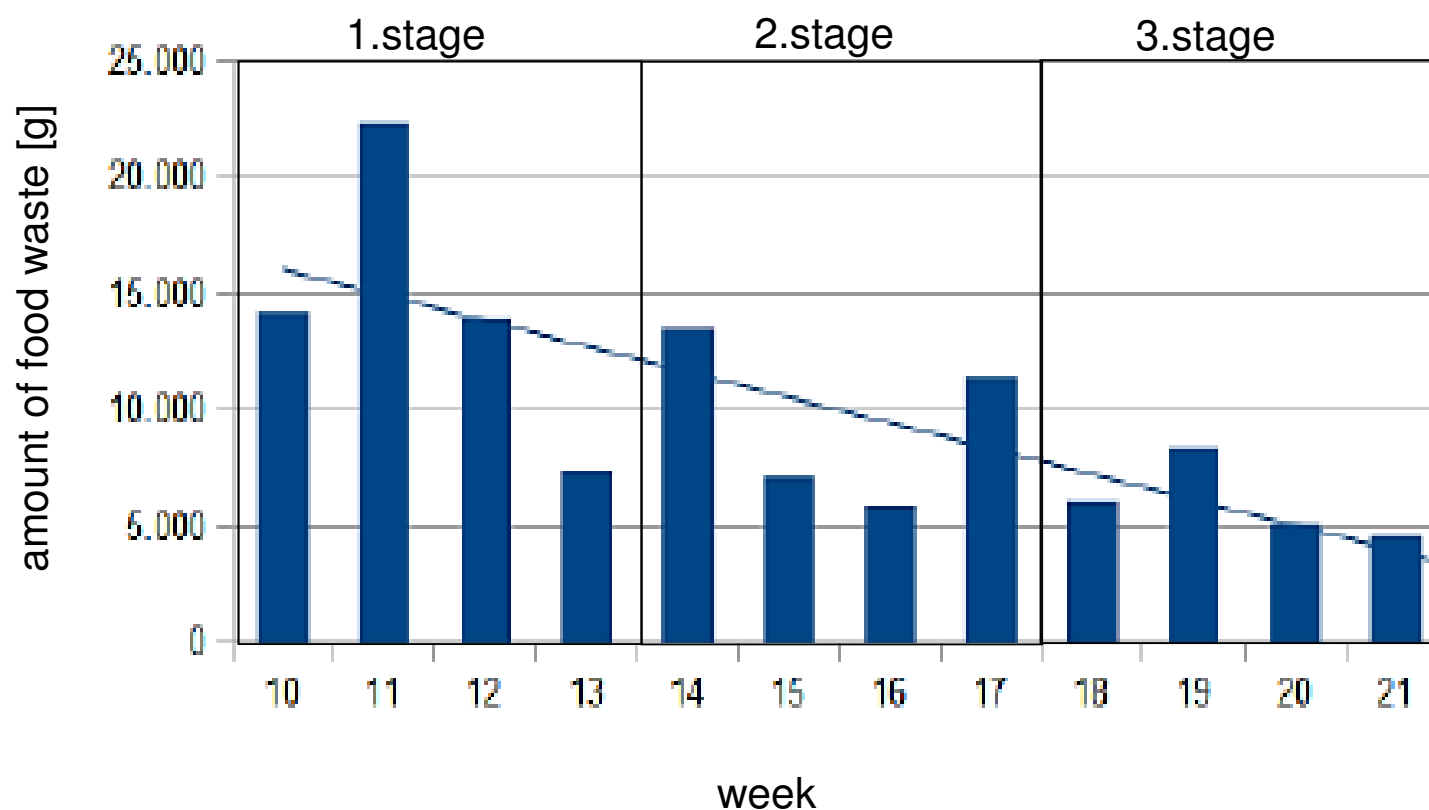


first household investigation

- ◆ 1 march 2011 till 31 may 2011
- ◆ 16 households
- ◆ investigation was divided into 3 stages (“status quo”, activities, confrontation)
- ◆ e-diary
- ◆ telephone survey/ waste sorting provided a basis for the household investigation

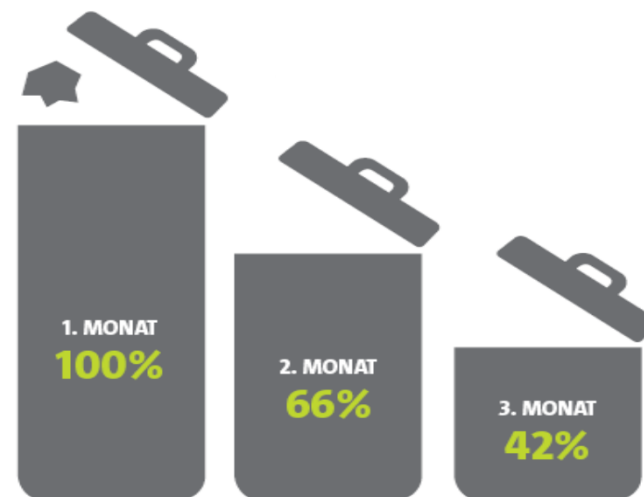


results of household investigation



results of household investigation

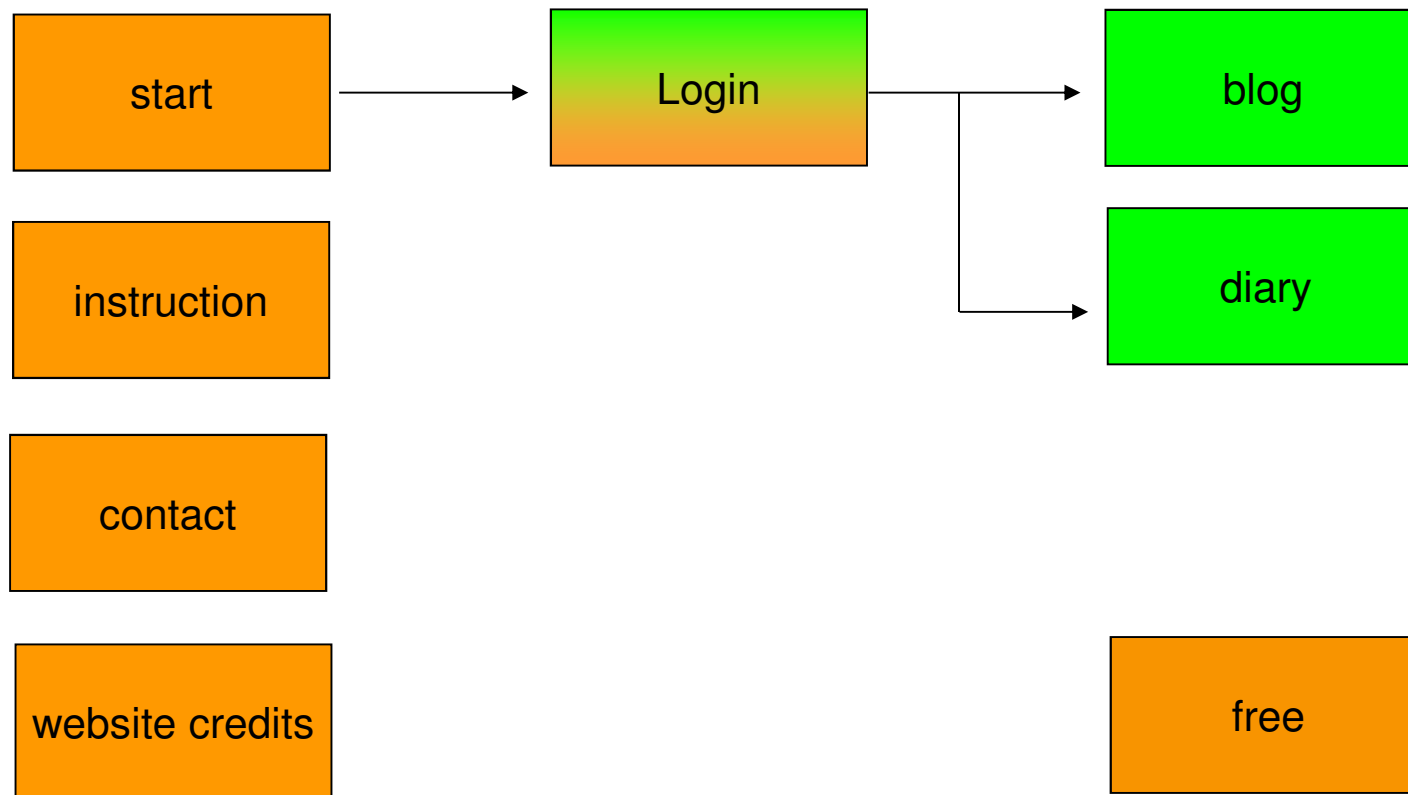
	1.Stage	2.Stage	3.stage	reduction of food waste [%]
Amount of waste [kg/person*week]	0,3	0,2	0,1	58%
Extrapolation [kg/ person* year]	17,5	11,5	7,3	58%



second household investigation

- ◆ 1 march 2012 till 31 may 2021
- ◆ 40 household (110 person)
- ◆ www.respect-food.eu
- ◆ feedback by computer software
- ◆ communication between participants

respect portal





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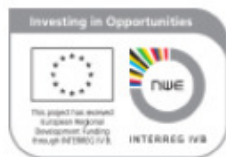
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Lebensmittel verdienen Respekt

Die Tomaten haben Druckstellen, das Haltbarkeitsdatum des Joghurts ist vorgestern abgelaufen und das Brot schmeckt nicht mehr wie am ersten Tag: Schon wegen kleiner „Makel“ landen viele Lebensmittel im Müll.

Jährlich werden so tonnenweise Obst, Gemüse, Brot oder andere Nahrungsmittel weggeworfen, die „eigentlich“ noch sehr gut genießbar sind. Das möchten wir ändern. Dieses Portal will dazu beitragen, die Wertschätzung und den Respekt für Lebensmittel zu stärken.

Werfen auch Sie mehr weg, als Ihnen bewusst ist? Mit diesem Portal www.respect-food.eu möchten wir Ihnen helfen, Ihr eigenes Verhalten im Umgang mit Lebensmitteln zu überprüfen. Das Wegwerf-Tagebuch unterstützt Sie dabei (Das Tagebuch steht Ihnen erst nach dem Login zur Verfügung).

Außerdem finden Sie hier jeden Monat nützliche Tipps und kreative Ideen zur Vermeidung von Lebensmittel-Abfällen.

Die häufigsten Gründe für Lebensmittelabfälle (Live-Darstellung)



Tatort Küche



[Zum Film](#)

"TV-Familie" gesucht!

Für den neuen Film von Valentin Thurn (Taste the waste) wird momentan eine Testfamilie gesucht. Ein Haushalt soll über einen mehrwöchigen Selbstversuch sein eigenes Verhalten verbessern und wird dazu 3 mal von Valentin Thurn interviewt.

Interessiert an näheren Infos? Melden sie sich über das [Kontaktformular](#)

Foodsharing



Momentan entsteht eine interessante App zur Vermeidung



Abmelden

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TAGEBUCH

Datum	Produkt	Kategorie	Gewicht	Grund	Entsorgungsweg	Geldwert	Sonstiges
03.05.2012	Name	Backwaren	7 kg	Das ist Blindtext	Restmüll	20,65	Blindtext
02.05.2012	Name	Fisch	5 kg	Das ist Blindtext	Biomüll	07,39	Blindtext
01.05.2012	Name	Fleisch+Wurst	3 kg	Das ist Blindtext	Kompost	12,85	Blindtext
03.05.2012	Name	Gemüse	7 kg	Das ist Blindtext	Restmüll	20,65	Blindtext
02.05.2012	Name	Gewürze	5 kg	Das ist Blindtext	Biomüll	07,39	Blindtext
01.05.2012	Name	Kartoffelprodukte	3 kg	Das ist Blindtext	Kompost	12,85	Blindtext
03.05.2012	Name	Obst	7 kg	Das ist Blindtext	Restmüll	20,65	Blindtext
02.05.2012	Name	Reis	5 kg	Das ist Blindtext	Biomüll	07,39	Blindtext
01.05.2012	Name	Speisereste (gemischt)	3 kg	Das ist Blindtext	Kompost	12,85	Blindtext
03.05.2012	Name	Süßigkeiten	7 kg	Das ist Blindtext	Restmüll	20,65	Blindtext
02.05.2012	Name	Teigwaren (Nudeln)	5 kg	Das ist Blindtext	Biomüll	07,39	Blindtext
01.05.2012	Name	Sonstiges	3 kg	Das ist Blindtext	Kompost	12,85	Blindtext
03.05.2012	Name	Backwaren	0,7 kg	Das ist Blindtext	Restmüll	20,65	Blindtext
02.05.2012	Name	Fisch	1,5 kg	Das ist Blindtext	Biomüll	07,39	Blindtext
01.05.2012	Name	Fleisch+Wurst	0,73 kg	Das ist Blindtext	Kompost	12,85	Blindtext
03.05.2012	Name	Backwaren	0,7 kg	Das ist Blindtext	Restmüll	20,65	Blindtext
02.05.2012	Name	Fisch	1,5 kg	Das ist Blindtext	Biomüll	07,39	Blindtext
01.05.2012	Name	Fleisch+Wurst	0,73 kg	Das ist Blindtext	Kompost	12,85	Blindtext
03.05.2012	Name	Backwaren	0,7 kg	Das ist Blindtext	Restmüll	20,65	Blindtext
02.05.2012	Name	Fisch	1,5 kg	Das ist Blindtext	Biomüll	07,39	Blindtext
01.05.2012	Name	Fleisch+Wurst	0,73 kg	Das ist Blindtext	Kompost	12,85	Blindtext
03.05.2012	Name	Backwaren	0,7 kg	Das ist Blindtext	Restmüll	20,65	Blindtext
02.05.2012	Name	Fisch	1,5 kg	Das ist Blindtext	Biomüll	07,39	Blindtext
01.05.2012	Name	Fleisch+Wurst	0,73 kg	Das ist Blindtext	Kompost	12,85	Blindtext
03.05.2012	Name	Backwaren	0,7 kg	Das ist Blindtext	Restmüll	20,65	Blindtext
02.05.2012	Name	Fisch	1,5 kg	Das ist Blindtext	Biomüll	07,39	Blindtext
01.05.2012	Name	Fleisch+Wurst	0,73 kg	Das ist Blindtext	Kompost	12,85	Blindtext



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Statistik

Die Statistiken beziehen sich nur auf die Daten die Sie in Ihrem Tagebuch angegeben haben.

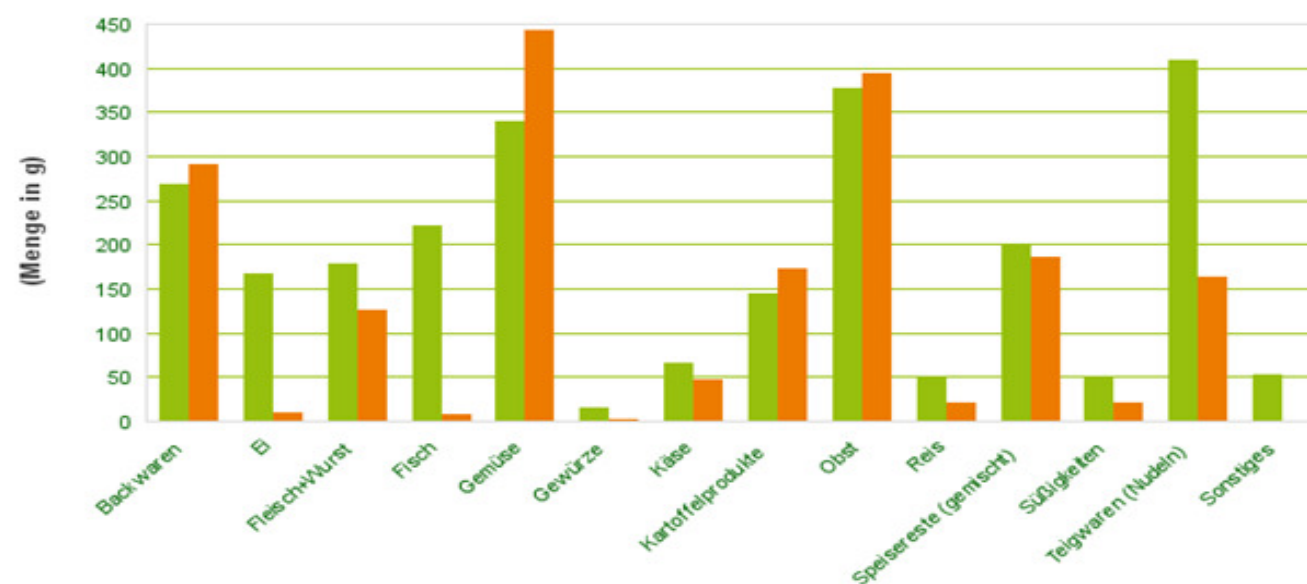
Menge Ihres Abfalls der letzten Wochen

Aufteilung Ihres Abfalls nach Kategorien

Menge verteilt nach Entsorgungsgründen

Übersicht Ihrer Einkäufe

Aufteilung Ihres Abfalls nach Kategorien



Die orange gefärbten Balken sind ein Durchschnittswert.
Es werden nur Kategorien angezeigt, bei denen die Abfallmenge größer 0 ist!.

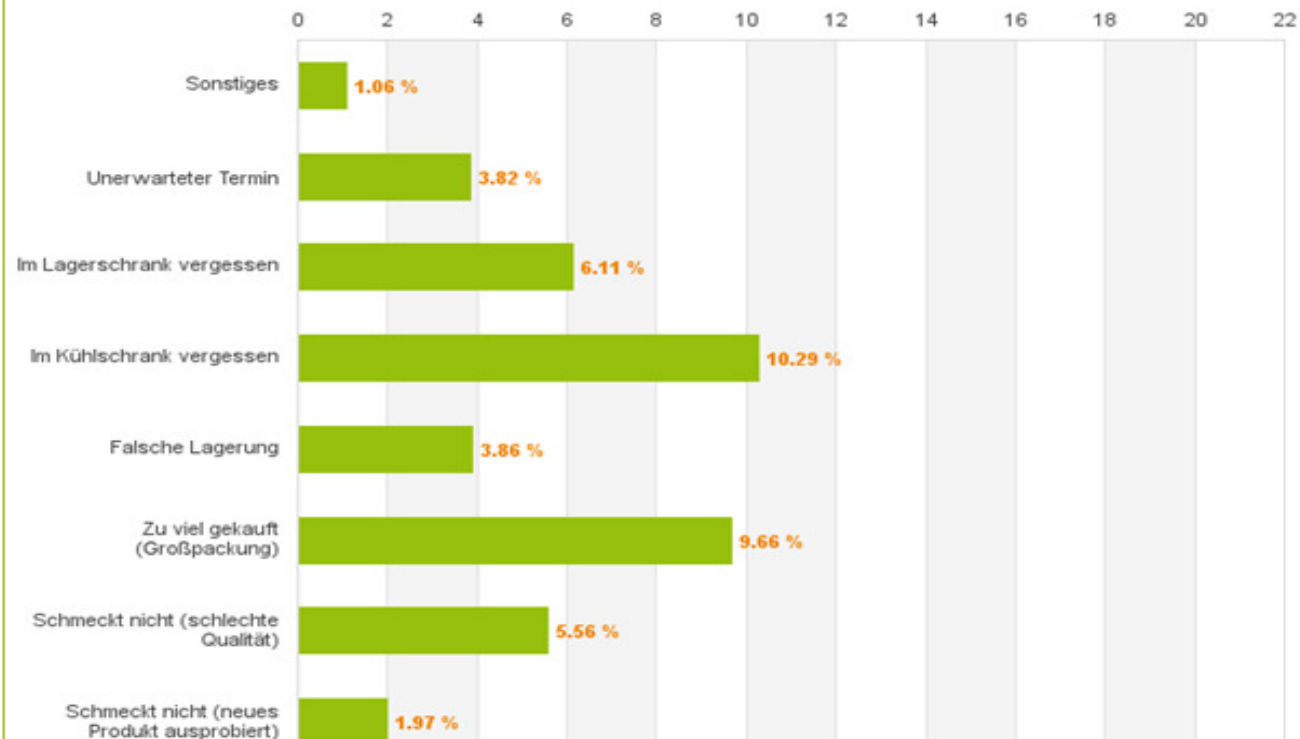
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Statistik

Die Statistiken beziehen sich nur auf die Daten die Sie in Ihrem Tagebuch angegeben haben.

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Menge verteilt nach Entsorgungsgründen (in %)




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Passiert das auch in Ihrer Küche?



andere Clips



Passiert das auch in Ihrer Küche?



Haben Sie auch eine Sahne im Keller?



Wegwerfen, wenn die Küche zum Tatort wird.





Feeding the 5,000 in Paris!

