



EMPOWERING ALL TOWARD
INCLUSIVE GROWTH

OR Food Loss and Waste Strategy and Commitment

2023-2024



Food Loss and Waste Commitment and Strategy



Food loss and waste is the main challenge of world hunger problems. According to the UN, the number of people affected by hunger has been slowly on the rise since 2014, and large amounts of edible food are lost and/or wasted every day. Around 14 percent of global food produced is lost between harvest and retail, while an estimated 17 percent of total global food production is wasted (11 percent in households, 5 percent in the food service and 2 percent in retail) ([Food Loss and Waste Reduction | United Nations](#)).

Sustainable Development Goal 12.3 is defined as the goal that “by 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses” ([fao.org](#)).

Our Group-wide Commitment on Food Loss & Waste

To response the world hunger problems, align with SDG goal 12.3 and OR Responsible Consumption & Production goal , OR, the food and beverage retail operating businesses, develops our commitment to reduce food loss and waste in our operations through activities targeting the prevention of food loss and waste before it arises, recovery, donation, and recycling. The commitment is applied to entire OR operations and OR group businesses. The focusing area is coffee factory, where the activities related to food loss generation.



In 2023, OR has set the target for food loss and waste as follows;

Indicator	Target FY2023
Total weight of all food loss & waste (ton) (Café Amazon Coffee Roastery Plant: Coffee Chaff)	75.64
Total weight of food loss & waste volumes used for alternative purposes (ton) (Only Café Amazon Coffee Roastery Plant: Coffee Chaff)	75.64
Total food loss & waste discarded (ton) (Only Café Amazon Coffee Roastery Plant: Coffee Chaff)	0
Food loss & waste intensity (ton/THB) (Only Café Amazon Coffee Roastery Plant: Coffee Chaff)	0.096

Food Loss and Waste Associated Programs

Programs established to measure food loss & waste

“Daily Logs and EPI Reporting Form”

The measuring on food loss is applied the daily logs sheet from each business. All wastes are reported through the portal for waste tracking including food loss. The reporting is used the direct weighting of wastes. This measuring method presents the accuracy and completeness of waste data collection in operating business. All business units is required to report the monthly total wastes to central data record, called EPI Form.

Waste types will be grouped for each business. The waste types from lifestyle business will be then analyzed to group the food loss types.
In 2023, the total waste tracking of OR is 21,049.15 ton.
The food loss is 77.18 tons of coffee chaff.

Food Loss and Waste Strategy



Programs to reduce the total volume of food loss & waste

Collaboration with up/downstream partners to reduce the amount of food loss & waste in the value chain

- **Collaboration with upstream suppliers to reduce food Loss reduction program:** The Community Coffee Sourcing (CCS) project commenced in September 2017, with the signing of a memorandum of understanding (MOU) between Sarn Palang Social Enterprise Limited and farmer cooperatives on trade of parchment coffee from cultivation and production methods that support environmental conservation. The MOU sets out OR's commitment to purchase coffee from farmers to use in coffee production at OR's café Amazon stores. Participating farmers get to access additional benefits and various training courses tailored to their needs. OR provides training courses tailored to the farmer's needs, covering coffee cultivation, maintenance, harvesting, and processing. This helps to improve the quality of the raw materials entering OR's operation as a result food loss from the production process can be reduced.
- **Programs to reduce the total volume of food loss & waste :** When the coffee beans entering Café Amazon Roastery Plant, there will be the screening process to select the qualify raw materials again before entering the production line. The coffee beans that do not meet the specifications for Café Amazon production will be sold for other use as a result reducing of food loss from OR's operation.
- **Programs to reduce food waste reduction program:** OR invests on food waste shredder and install as pilot scale in the PTT Station Flagship Vibhavadi 62. The machine will change food waste to fertilizer for further use.



Break-down on Food Loss and Waste by food category and life cycle stage

					Unit: Tonnes
Product	Harvest	Transport	Production	Storage	Total
Coffee Chaff	0	0	77.18	0	77.18

Alternative Uses Programs of Food Loss & Waste

Program 'Coffee Chaff Fertilizer'



Project Objectives

- To maximize benefit our waste from business process in Café Amazon
- To reduce waste generated from the production process and to transform it into something valuable

Project Methodology

1. From the coffee roasting process, we will get the waste from the roasted coffee called "Silver Skin" or "Coffee Chaff/Coffee Membrane". We turn it into the main component of fertilizer. The program is transforming recycled "coffee chaff" to come off during the roasting process, sent for disposal by making organic fertilizer, as program for alternative use that have economic, environmental, or social benefits instead of being discarded without any value creation.

Project Benefits

- Increasing the value of waste from coffee roasting plants by making fertilizer.



77.18 tones of total coffee chaff that categorized as food loss is used for alternative used instead of being discarded without any value creation.



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OR เติบโตโอกาส เพื่อทุกการเติบโต ร่วมกัน

*Harnessing OR
competencies to support,
fulfill, and elevate*

*Sustainable growth
with Living Community,
Healthy Environment, and
Economic Prosperity*

*Moving forward with
strong determination and
leaving no one behind*

*6 groups of
OR stakeholders*