



Food Waste Saver V1.1

Reduction of Food Waste



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Certification of Food Waste Reduction - FOOD WASTE SAVER

Food Waste Saver is a global quality brand developed by **CONFICERT**, an international not-for-profit association pioneering the development of B2C (Business to Consumers) brands that promotes full transparency to the consumer.

With the **Food Waste Saver** certification, operators demonstrate their social commitment to **reducing food waste** by adhering to the hierarchy of uses, prioritizing delivery for human consumption with products that meet all quality standards and values.

The **Food Waste Saver** Brand is aligned with the 2030 Agenda and SDG (Sustainable Development Goal) 12.3, aiming to ensure waste reduction and enable certified operators to position themselves in a market where transparency and clarity of information are highly valued.

Benefits of certification on FOOD WASTE SAVER



IMPROVEMENT OF OPERATIONAL EFFICIENCY

By managing resources more efficiently to prevent food waste, operators can achieve economic improvement and a reduction in operational costs.



RESPONSE TO MARKET DEMAND

The certification helps meet market needs and capitalize on growth opportunities in response to the growing concern for transparency in agri-food products and the generation and management of their surpluses.



CONSUMER TRUST

It reinforces consumer trust in the efficient use of resources and the responsible management of product surpluses, offering transparency and credibility in the operator's commitments.



REGULATORY COMPLIANCE

The certificate ensures compliance with the standards established by each country regarding the prevention of food waste generation, which can help avoid potential legal issues and ensure adherence to relevant regulations.



FOOD WASTE SAVER BRAND STRUCTURE

- MODULE 1** **Legal Compliance & Management Commitment:** authorizations and permits to carry out the activity, policies, and compliance with legal requirements.
- MODULE 2** **Prevention:** HACCP, good production practices, cleaning, hygiene, supplier approval, etc.
- MODULE 3** **Surplus Management:** System for identifying and classifying food surpluses, management plan, and hierarchy of surplus uses.
- MODULE 4** **Documentation and Traceability:** Traceability system, record control, internal and external communication.
- MODULE 5** **Measurement and Monitoring:** Identification of KPIs and performance measurement records, mass balance, internal audit, and continuous improvement plan.
- MODULE 6** **Subcontractors:** Review of the subcontractor control plan when any food waste-related process is outsourced.
- MODULE 7** **Use of the Trademark:** (and labelling) complies with the provisions established in CONFICERT Brand Use Guide and with applicable legal requirements.
- MODULE 8** **Specific Requirements for Individual Multisite Operators and for Groups of Operators** (if applicable)

Scopes of the Certification Brand:

01 Primary Production

- ❖ Agriculture
- ❖ Livestock
- ❖ Aquaculture

**Fishing is not included*

02 Food Industry

Dedicated to the transformation, processing, preservation, packaging, storage, and distribution of food products suitable for human consumption

03 Large Distribution and Retail

- ❖ Warehouses
- ❖ Logistics Platforms
- ❖ Points of sale/Retail Stores/ "Shops"

04 HoReCa Channel

- ❖ Food establishments
- ❖ Central kitchens (Catering services)