

# Villa Maria Food Waste Minimisation

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7 October 2021



VILLA MARIA  
NEW ZEALAND

# Food Waste

An opportunity to:

- Engage
- Economise
- Innovate
- Create value



# Food Waste

## 3R's

1. **Reduce** – Cost and process efficiencies
2. **Reuse** – Create a value stream, engage staff or communities
3. **Recycle** – Positive impact, feeding back into the environment



# The Tasting Room

## 3R's

1. **Reduce** – menu planning
2. **Reuse** – feed staff, community
3. **Recycle** – worm farms



# Grape Marc



## 3R's

1. **Reduce** – N/A
2. **Reuse** – stock feed, brandy, grape seed oil
3. **Recycle** – Biodigester, green spreading



# Food Waste

## Opportunities:

- Engage
- Economise
- Innovate
- Create value

## Challenges:

- Scale
- Investment

## Path to the future:

- Government support for innovation
- Cross industry collaboration,
- Industry groups facilitate scale



# Thank You

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