

Supplementary Information

Orr, L; Goossens, Y (2023) **Trimming the Plate: A Comprehensive Case Study on Effective Food Waste Reduction Strategies in Corporate Canteens; Sustainable Food**

1 Nutritional Content, Carbon Footprint and Environmental Footprint of the Menu Lines

Table S1. Nutritional content, carbon footprint and environmental footprint of the meal lines offered at Canteens A and B, resulting in a case study average.

	Nutritional Value kcal/kg	Carbon Footprint kg CO ₂ Eq/kg	Environmental Footprint PEF mPT/kg
Canteen A			
Menu Line 1	1,423	3.69	0.49
Menu Line 2	1,290	2.33	0.32
Menu Line 3	1,153	3.65	0.39
Menu Line 4	1,488	3.34	0.55
Dessert 1	1,662	2.52	0.28
Salad	880	1.05	0.14
Dessert 2	970	1.10	0.21
Average	1,383	3.02	0.41
Canteen B			
Menu Line 1	1,435	4.09	0.50
Menu Line 2	1,746	4.82	0.69
Dessert 1	1,662	2.52	0.28
Dessert 2	970	1.10	0.21
Salad	880	1.05	0.14
Average	1,481	4.82	0.65
Average Canteens A and B	1,425	3.79	0.51

2 Detailed net environmental and economic inputs and outputs

Table S2. Detailed net environmental and economic inputs and outputs directly associated with the seven implemented actions (measurement period of 6 months).

		Carbon Footprint	Environmental Footprint	Costs
		CO ₂ eq.	PEF mPt	Euro
INPUTS				
	1. Awareness raising among kitchen staff			
	External tool	0.00	0.00	600.00
	Development of a new tool	0.00	0.00	900.00
	Input of numbers	0.00	0.00	157.50
	Result discussion	0.00	0.00	180.00
	<i>Sum</i>	<i>0.00</i>	<i>0.00</i>	<i>1,837.50</i>
	2. Half Portions Available			
	Impact on the cash register process	0.00	0.00	0.00
	Cookware	0.00	0.00	0.00
	Kitchen staff effort	0.00	0.00	0.00
	Marketing material	0.02	0.00	6.00
	Lost Revenue	0.00	0.00	6,520.50
	<i>Sum</i>	<i>0.02</i>	<i>0.00</i>	<i>6,526.50</i>
	3. Small plates at salad buffet			
	Impact on the cash register process	0.00	0.00	0.00
	Cookware	0.00	0.00	0.00
	Kitchen staff effort	0.00	0.00	0.00
	Marketing material	0.00	0.00	0.00
	Lost Revenue	0.00	0.00	0.00
	<i>Sum</i>	<i>0.00</i>	<i>0.00</i>	<i>0.00</i>
	4. Daily soup with overproduced from the day before			
	Impact on the cash register process	0.00	0.00	0.00
	Cookware	0.00	0.00	0.00
	Kitchen staff effort	0.00	0.00	0.00
	Marketing material	0.00	0.00	0.00
	<i>Sum</i>	<i>0.00</i>	<i>0.00</i>	<i>0.00</i>
	5. Mepal containers for take away			
	Impact on the cash register process	0.00	0.00	0.00
	Cookware	0.00	0.00	0.00
	Kitchen staff effort	0.00	0.00	0.00
	Marketing material	0.66	0.06	17.50
	Investment	0.19	0.02	900.00
	<i>Sum</i>	<i>0.86</i>	<i>0.07</i>	<i>917.50</i>
	6. "Waste Saver Specials", meal deals at the end of serving time			
	Produce used	0.00	0.00	0.00
	Impact on the cash register process	0.00	0.00	0.00
	Cookware	0.00	0.00	0.00
	Kitchen staff effort	0.00	0.00	0.00
	Marketing material	0.66	0.06	17.50
	Profit loss	0.00	0.00	1,927.80
	<i>Sum</i>	<i>0.66</i>	<i>0.06</i>	<i>1,945.30</i>
	7. Communication for greater for food value			
	Marketing material	0.66	0.06	105.00

<i>Sum</i>	<i>0.66</i>	<i>0.06</i>	<i>105.00</i>
<i>Total Inputs</i>	2.21	0.19	11,331.80

OUTPUTS	1. Awareness raising among kitchen staff		
	No direct output	0.00	0.00
	2. Half Portions Available		
	Less produce used	0.00	0.00
	3. Small plates at salad buffet		
	Less produce used	0.00	0.00
	4. Daily soup with overproduced from the day before		
	Kitchen staff effort	0.00	0.00
	Less produce used	29,937.15	67.84
	<i>Sum</i>	<i>29,937.15</i>	<i>67.84</i>
	5. Mepal containers for take away		
	No direct output	0.00	0.00
	6. "Waste Saver Specials", meal deals at the end of serving time		
	No direct output	0.00	0.00
	7. Communication for greater for food value		
	No direct output	0.00	0.00
	Saved products	1,075.24	144.52
	Saved waste disposal	41.39	1.08
	Less plate leftovers = time savings in kitchen	0.00	0.00
	<i>Total Outputs</i>	<i>58,773.37</i>	<i>276.25</i>

47,568.80