

[REDACTED]

Dear DECC,

Here are a few ideas on the above for your consideration:

- We should sell more fruit and veg without packaging so that shoppers will buy what they want and not lead to waste. It will also reduce plastic packaging which is a huge issue in supermarkets.
- I feel Best by End and Use By dates are too conservative. What exactly is difference between these? People are throwing out good food if date has passed even if it tastes fine and doesn't smell. We should use common sense as to deterioration of food. Should we ban Best by End dates?
- We should not throw out "ugly" food at farm stage. It is perfectly good food and must not be wasted. Consumers need to be educated on this matter. Can this not be sold at a discount at this time of increasing food prices?
- Advise shoppers not to shop when hungry.
- Minimise 3 for 2 deals etc. if food is perishable.
- Encourage cooks to use leftovers creatively shortly after original meal.
- We need to maximise the sale or donation of food at the end of the day in supermarkets by timely discounting and clear procedures for donation to food banks. This will help us looking after Ukrainian refugees going forward.
- How much food is wasted in restaurants & cafes at end of the day? How can we incentivise them to minimise waste food?

Good luck with the consultation.

Thanks & regards,

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