MEMBERS CHARTER

Core Values and Principles of the Association

The IFWC Programme is a collaborative initiative aimed at reducing food loss and waste within the Hospitality and Food Service sectors. It operates under WRAP Europe, a non-profit organization established in accordance with Belgian law and governed by the Belgian Code of Companies and Associations.

ANTITRUST STATEMENT

Program members adhere to the antitrust statement, which is outlined below:
The association, or its members, shall not enter into any discussion, activity or conduct that may infringe, on its part or on the part of its members, any applicable competition law. By way of example, members shall not discuss, communicate or exchange, any commercially sensitive information, including information relating to prices, marketing and advertising strategy, costs and revenues, trading terms and conditions with third parties, including purchasing strategy, terms of supply, trade programs, or distribution strategy."

STATEMENT OF COMMITMENT

Program members recognize and agree on the following points:

- Currently, 30 percent or more of total food production does not reach human consumption. If we could save half of the food that is lost globally, it would be sufficient to feed 870 million hungry people around the world.
- No single organization can address these complex issues independently.
- Collaboration among stakeholders is essential, as it is the only way to create a significant positive impact beyond what can be achieved through individual efforts.
- Prevention is the most effective strategy for combating food waste and cutting costs. Prioritizing the prevention of food waste at the source is preferable to recovering surplus food.
- Awareness, along with measurement and tracking, are the most effective solutions.

IMPLEMENTATION

To aid in the reduction of food waste, members are dedicated to collaborating on the following:

- Reinstate the true value of food throughout the entire value chain.
- Engage in the program by establishing common food waste reduction targets, setting baselines, and reporting progress.
- Drive action-oriented initiatives to:
- Identify where food wastage occurs along the food chain (hotspots), understand the causes, and propose solutions.
- Form working groups to collaboratively identify and implement actions aimed at reducing food loss and waste throughout the value chain.
- Create and share practical best practice tools for identifying, preventing, and reducing food waste among relevant supply chain participants.
- Communicate the program's commitments, progress, and actions by:
- Raising awareness and sharing collective knowledge.
- Engaging with governmental bodies and authorities to contribute to effective, integrated public food waste prevention policies.
- Establish a community of stakeholders dedicated to reducing food waste in the Hospitality and Food Service sectors.

MEMBERS'S COMMITMENTS

Members of the program commit to:

- Operate within the limits of our By-Laws and anti-trust regulations.
- Participate in the program collaboratively.
- Ensure at least one representative from each organization attends IFWC meetings, with a backup representative available in case of unavailability or changes within the organization.
- Actively share their own data on food waste and work towards public data sharing.
- Within their own organizations, take steps to:
- Monitor food waste in their activities, measure and report food waste, and establish reduction targets.
- Engage with stakeholders throughout their value chain to reduce food waste.
- Manage food waste according to the EU food waste hierarchy.
- Report their progress in achieving the program's object