

Food Loss Reduction

Focus SDGs



Management information

Relation between themes and business activities

Concerned that, in the future, food supply will be tight due to population growth, the efficient use of limited food resources is an important theme for food ingredient manufacturers. Besides reducing food loss in our manufacturing process, we can contribute to reducing food loss in B-to-C food manufacturers, who are our customers, and in retail through product development, taking advantage of our position as a B-to-B food ingredient manufacturer.

Basic approach

The Fuji Oil Group works on technological development to extend the best-before date of our products as well as our customers' products. This will contribute to reducing food loss in the value chain. In FY 2020, we will take a more comprehensive approach to food loss, strengthening our initiatives as new priority theme for ESG management.

Promotion system

We promote our initiatives to reduce food loss under the supervision of the Chief Technology Officer (CTO). Moreover, from FY 2020, the ESG Committee,* which is an advisory body to the Board of Directors, confirms the progress and results of these initiatives as a priority theme for ESG management.

* Refer to the URL below for details of the ESG Committee.

▶ <https://www.fujioilholdings.com/en/csr/approach/>

Next Step

In order to reduce food loss in the supply chain, we will continue working on technologies for extending the best-before date of our customers' products and for reprocessing surplus food on a Group-wide basis. In FY 2020, we plan to promote activities aimed at extending the best-before date of products and reprocessing products in the bread market.

Specific initiatives

Best-before date extension

Initiatives in this area include: ingredients development, combining manufacturing technologies, and co-creating with customers.

For instance, chilled dessert puddings may have a short best-before date because they lose their smooth texture over time. Fuji Oil Co., Ltd. can extend the best-before date of these products through ingredients that can maintain the smooth texture over time and by suggesting appropriate manufacturing conditions for customers. In this way, we contribute to reducing food loss by keeping the deliciousness of food for a longer time. We can also contribute to reducing food loss by reprocessing unsold surplus food. For instance, we can provide ingredients for reprocessing unsold fresh baked bread * into dressed bread, thereby contributing to reducing food loss.

* This includes bread loaf, a butter roll, a French bread, etc. that can be eaten in various ways, including by itself and with favorite ingredients put between or on top.



Unsold surplus bread



Reprocessed with
our plant-based food ingredients



French toast



Unsold surplus baguettes



Reprocessed with
our plant-based food ingredients



Crispy Gorgonzola toast