

# Redistribute, Re-process, Recycle – A Holistic Approach to Food Surplus and Waste in Indonesia

*Best practices from FoodCycle Indonesia*

dan membantu mereka  
yang membutuhkan.

FoodCycle Indonesia  
www.foodcycle.id

## At a glance

In November 2017, **FoodCycle Indonesia** was established with a vision of 'Zero Hunger, Zero Food Waste for Better Indonesia'. FoodCycle Indonesia is a non-profit organization, serving the needy by channeling through and distributing surplus food from various sources such as wedding parties, bakeries, corporate lunch, supermarkets, and FMCGs.

## BACKGROUND

According to the Food Sustainability Index 2017, Indonesia is ranked as the second highest food waster. 13 million tonnes of food is wasted every year in Indonesia which could feed roughly 28 million people (The Economist, 2016). 22 million of the population in Indonesia are under nourished and go to sleep hungry (Asian Development Bank, 2018) with 88-115 million people falling into extreme poverty in 2020 and rising (World Bank, 2020).

FoodCycle Indonesia has a network of beneficiaries comprising various organizations and underprivileged communities such as orphanages, elderly housing, people with disabilities, refugee communities, and street children. In 2021, the network operated in cities across Java such as Jakarta, Bandung, Semarang, Solo, Yogyakarta, Surabaya, and Bali area. In 2022, it was expanded to Sumatera Utara (Medan) and Lampung.



## APPROACH

FoodCycle Indonesia aims to break the hunger cycle of the under-privileged communities through the three "R's":

- Re-distributing untouched surplus food
- Re-processing imperfectly perfect produce
- Re-cycling food waste

## How Foodbank Works?



Food & funds received from company or individual donor



FoodCycle sorted, and safely stored the food in Foodcycle Hub



Distributed through front line organization, and other eligible agencies



Given to individual and those who need

Foodbank works through a network of food aid partners and services with non-discriminative policy to providing food for everyone

### FOOD SOURCES

- Food Manufacturers
- Grocery Retailers
- FMCG
- Farming
- Fisheries
- Restaurant & Hospitality
- Individual Donors

food  
cycle



### 70+ BENEFICIARIES

- Underprivileged Community
- Street children shelter
- Orphanages
- Elderly homes
- People with disabilities
- Refugee communities

This approach enables FoodCycle Indonesia to provide a comprehensive and holistic service to ensure that donated and wasted food is effectively managed. It is achieved through:

- FoodCycle Hub - a physical warehouse that functions as a food bank, to capture and store surplus food from manufacturers and supermarkets.
- FoodCycle Farm - enabling food that cannot be donated to be reprocessed to animal feed through black soldier fly treatment or composted.
- FoodCycle Kitchen - enabling donated food to be made into meals to feed the vulnerable.

FoodCycle Indonesia operates a number of programs to target specific food donation opportunities and sections of the most vulnerable citizens in Indonesia:

- A Blessing To Share - collecting surplus wedding food.
- Bread Rescue - collecting surplus bread.
- Emergency Food Relief Program - responding to the impacts of the pandemic.
- Lunch sharing - collecting surplus from corporate offices.
- FoodCycle Point - providing drop boxes for individual donations to donate their excess non-perishable food.
- Food Rescue - Collecting food surplus from restaurants.
- Semangat Pagi Indonesia - Providing breakfast for underprivileged children on a weekly basis.





## RESULT

By May 2022, FoodCycle Indonesia has served more than **84 distribution partners** comprising more than **60,000 people** from various organizations and underprivileged communities such as orphanages, elderly housing, people with disabilities, refugee communities, and street children. Some examples of the FoodCycle Indonesia program's successes:



### A Blessing To Share

Collected approx. 10 tons of surplus wedding food since Nov 2017. Equivalent to **approx. 30,000 portions** of food



### Bread Rescue

Rescued more than **365,6 tonnes of bread** to date (Apr 22)



### Emergency Food Relief Program

Distributed around **20,780 pax** of Sembako parcel during pandemic



### Lunch Sharing

Collected approx. **5000 portions** from 2 corporate offices in 2019.



### FoodCycle Point

Rescued approx **50 Kilograms** of food excess, from individual donation of non-perishable food, (Apr 22)



### Food Rescue

Rescued more than **543,2 Kilograms of ready to eat food** from restaurant chain (Apr 22)



### Semangat Pagi Indonesia

Provided **37,580 portions** of breakfast for underprivileged children on weekly basis (Apr 22)

## REFLECTION & NEXT STEPS

This past year stands as one of the most challenging years that many experiences in their lifetimes, with economic effects that will impact communities for years to come. With the support and trust of donors, volunteers, and a full-time team, FoodCycle was able to be a little hope in the middle of the storm. More than 24 additional front-line organizations became our partners in 2021, working together to serve 21.592 people in need. In 2022, FoodCycle is aiming to deliver more programs namely FoodCycle Farm and FoodCycle Kitchen to make food consumption and production more sustainable.

FoodCycle Indonesia is encouraging the Government of Indonesia to consider regulations that encourage an increase in national food donation. The intention is for Food Cycle Indonesia to develop its network across the country to donate additional food, widely adopt the 3 R's, and increase the number of beneficiaries.



*"Thanks to generous donations, we have been able to support people who needed us the most during a difficult time in their lives, and we distributed more food than ever before."*

Cogito Ergo Sumadi - General Manager of FoodCycle Indonesia

## About GRASP2030, IBCSD, and WRAP

GRASP2030 (Gotong Royong Atasi Susut & Limbah Pangan di 2030) is a voluntary agreement that will manifest private sector's commitment to reduce FLW and make food production and consumption to be more sustainable in Indonesia. IBCSD has been involved in the Indonesia Food Loss and Waste Action Partnership since 2018. Currently, IBCSD is calling on businesses and other supportive actors along the food value chain to take action in reducing food loss and waste (FLW) through GRASP 2030. WRAP is a climate action organization that aims to cut waste out of our global food system and make it more sustainable, and is a delivery partner in GRASP2030.

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