



Optimizing Brewer's By-product to Reduce Food Loss and Waste

Best practices from PT Multi Bintang Indonesia

At a glance

Multi Bintang Indonesia's long history began in Medan in 1931 with the establishment of Nederlandsch-Indische Bierbrouwerijen N.V.. In 1936, HEINEKEN became the company's major shareholder, raising it and bringing significant growth.

BACKGROUND

As part of the HEINEKEN Company, Multi Bintang Indonesia's strong commitment to sustainability refers to the global strategy "Brew A Better World 2030". The company works with its employees, communities, and stakeholders to turn its vision into reality as to bring to life its values of caring for people and the planet.

Multi Bintang has the ambition to achieve 0% waste to landfill by 2025 and net zero emission by 2030 as its commitment to become the most responsible brewer in Indonesia. The ambitions are addressed through targets and plans spread across company's business activities, including waste and by-product management from the production process.

APPROACH

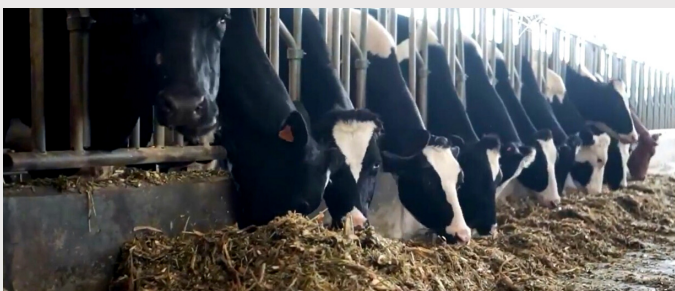
In a linear economy, byproducts from a production process are discarded. This puts massive pressure on the environment and poses a risk of wasting potential resources. On the other hand, a circular economy reserves the life of raw materials through processes such as reusing and recycling, which can reduce waste going to landfills and generate economic value. Multi Bintang continues to promote circular economy to help contribute to the prosperity of communities and protection of the environment, optimizing the circularity of products by sourcing responsibly and giving a second life to the byproducts.



Multi Bintang uses ISO 14001:2018 as the approach in managing all waste. Everything that gets out of the plant must be weighed on a weighbridge before leaving the premises. This process is logged into an integrated reporting and monitoring system called BCS, and then into all relevant platforms within HEINEKEN. The same happens with spent grains, even more meticulously, as it is a very high value material.

As part of its efforts to optimize circularity, Multi Bintang utilizes and recycles spent grain and spent yeast for cattle feed and aquaculture. In early 2022, it started collaboration with Re:Harvest and ASEM SMEs Eco Innovation Center (ASEIC) for a food upcycling project that converts the spent grain into a nutritious flour alternative for human consumption. The partnership aims to mitigate 38.5 tons of CO2 emissions, change food policy regulation in Indonesia to make it more conducive for upcycling; and share a case study of its experiences so others can learn from this model.

Find out more: <https://p4gpartnerships.org/pioneering-green-partnerships/all-p4g-partnerships/food-upcycling-future>



Utilization spent grains for livestock feed

RESULT

The total amount of discarded food by Multi Bintang in 2021 was around 12,900 tonnes, including brewery wastage and kitchen or canteen waste. Around 12,728 tonnes (98.7%) which consist of spent grain and spent yeast were reprocessed for animal feed and aquaculture. The rest was sent as biomaterial or for composting process that was managed by the company's local partner, WeHasta. After that, the compost was sold to farmers around the breweries at a price that was reasonable for both the farmers and WeHasta.

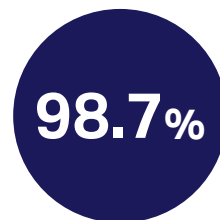
About GRASP2030, IBCSD, and WRAP

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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Circular approach to mitigate
**38.5 tonnes of
CO2 emissions**



Not wasted, around
**12,728 tonnes of
food was saved**

REFLECTION & NEXT STEPS



Multi Bintang has been developing an integrated system to measure and manage its potential food loss and waste. There has been a challenge to manage nearly-expired products due to Indonesia's regulation and culture. However, Multi Bintang strives to achieve zero waste to landfill and manage 100% of its waste with partnership and collaboration.



"Multi Bintang has a strong commitment to the community and the environment along the value chain of our business and operations. 97% of the waste has been processed circularly, 57.5% of which has been recycled into animal feed. Through GRASP 2030, we hope to collaborate and study the best alternative solutions related to sustainable consumption and production."

Ika Noviera - Corporate Affairs Director of Multi Bintang Indonesia