



*Tackling food waste and food poverty
by working with industry to rescue
surplus food from going to waste and
delivering it to charities across the
United Kingdom*

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How FareShare works

Fighting hunger,
tackling food waste



FareShare receives surplus food from the food industry that would otherwise go to waste...

Delivered to FareShare
by food companies



Delivered in FareShare
refrigerated vans

...redistributes it through 20
Regional Centres across the UK...



...to 2,029 local charities and
community organisations...

...with the help of an army of
volunteers...



...who transform it into healthy
balanced meals...



...for 158,000 people in need
every week.



Figures July 2014/June 2015

Registered Charity No. 1100051



Surplus food is not a solution to food poverty in the UK however using surplus food to support both front line charities and their beneficiaries makes sense

- *Environmentally*
 - *Nutritionally*
 - *Economically*

2,029 members in the UK



Food brings disadvantaged people to places that provide support- FareShare's Community Food Members



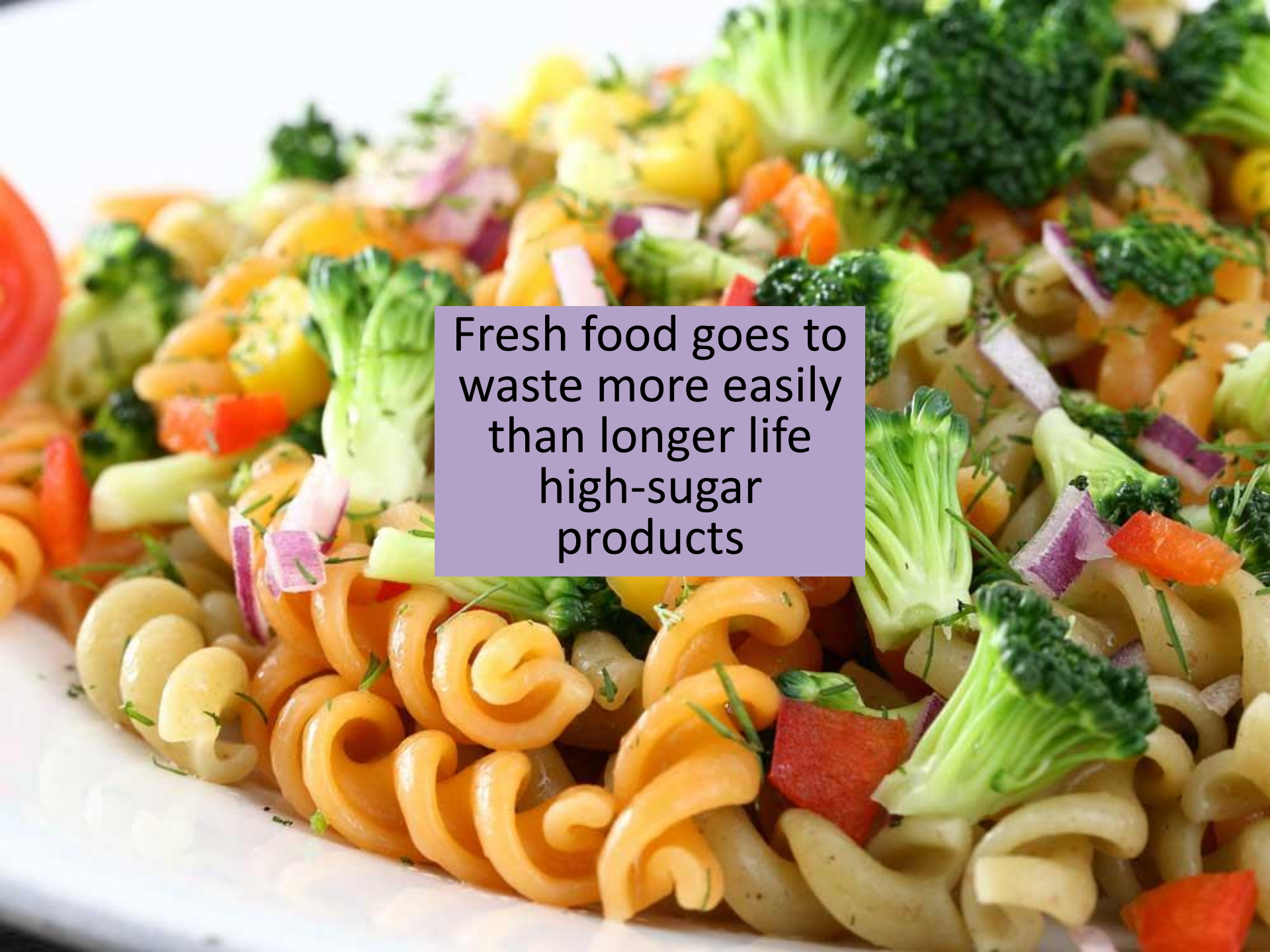
Hostels * Women's Refuges * Breakfast clubs * Luncheon Clubs

For most projects we support, serving food is addressing a symptom (hunger) while the main services they deliver address the cause

Who benefits?

- People who are **homeless** or at risk of becoming homeless
- **Families on low fixed incomes** suffering hardship or
- We give **children** the best start in life supplying breakfast clubs
- We care for our **ageing population** supplying luncheon clubs and other services
- **Rough sleepers** and **those with addiction** problems
- **People** excluded due to **multiple and complex** including **mental health and dementia**
- **People** with **no access** to state benefits or means of support such as **refugees**



A close-up photograph of a vibrant vegetable salad. The salad features spiral-shaped pasta in a light orange sauce, mixed with fresh green broccoli florets, diced red tomatoes, and thin slices of purple onions. The ingredients are tossed together and presented on a white plate. A semi-transparent purple text box is overlaid in the center of the image.

Fresh food goes to
waste more easily
than longer life
high-sugar
products

FareShare's growth



2013/14



5,500 tonnes
of food saved from waste



12 million meals
provided to people in need



1,296 charities
and community organisations
receiving food



16 million
saved on food bills by
charities across the UK

2014/15



7,360 tonnes
of food saved from waste



15.3 million meals
provided to people in need



1,923 charities
and community organisations
receiving food



19 million
saved on food bills by
charities across the UK

48%

increase in
the number
of charities
FareShare
provides
food to

FareShare's ambition



We aim to grow surplus food used to feed people in need from 2% to 25%

Impact forecast



100, 000
tonnes of
food per
annum

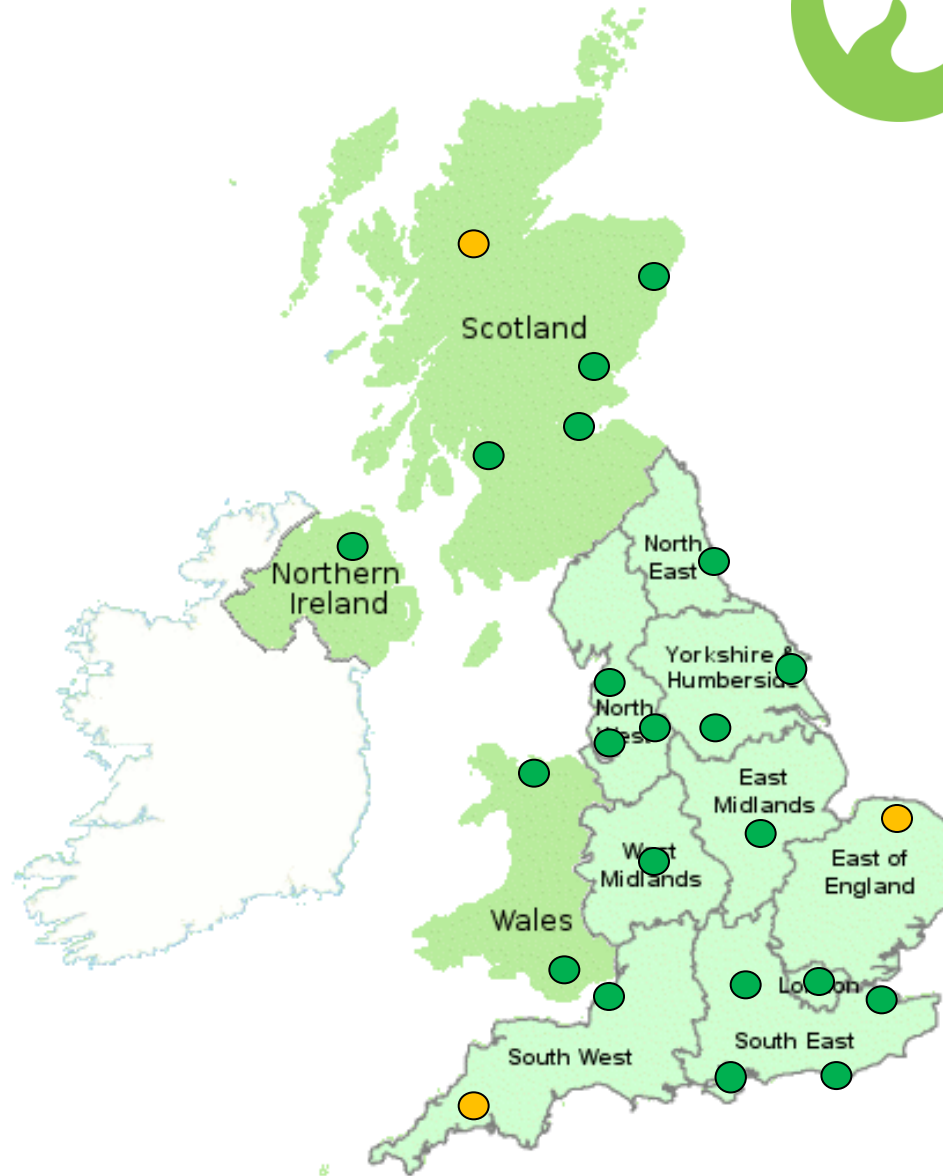


14,000
charities
receiving food,
saving charity
sector £250
million a year

Nationwide reach



UK Reach



To find out more



www.fareshare.org.uk

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