

Zero Food Waste Certification



What Is the Zero Food Waste Certification?

Between 25% and 30% of food produced worldwide is lost or wasted, according to the UN panel on climate change. The **Zero Food Waste Certification from Applus+ Certification** is an independent recognition that **validates companies' commitment to reducing and efficiently managing food waste** at every stage of the value chain.

This certification ensures that organisations implement measures to minimise the generation of food waste, **complying with law 7/2022 on circular economy**, promoting the responsible use of resources, [reducing emissions](#), and [contributing to sustainability](#).

Aligned with international best practices, this certification is **designed to help companies optimise their processes**, enhance their reputation, and actively combat food waste.

What Are the Benefits of the Zero Food Waste Certification?

This certification offers the following benefits:

- **Reduction of waste sent to landfills**, thereby decreasing greenhouse gas emissions and other negative environmental impacts.
- **Implement strategies to reduce food waste** to maximise the use of raw materials and minimise economic losses from poor resource utilisation.
- **Ensure compliance with current regulations** on waste management and sustainability, avoiding penalties and improving process control.
- **Foster a corporate culture** of responsibility that enhances employee commitment and motivation.



- **Contribute to the Sustainable Development Goals**, specifically Goal 2 (Zero Hunger) and Goal 12 (Responsible Consumption and Production).
- **Promote practices** that maximise resource utilisation and minimise environmental impact, contributing to a circular and sustainable economy.

Who Is the Zero Food Waste Certification for?

This certification is designed for companies such as:

- **Food producers, processors, and distributors** in the agri-food sector aiming to efficiently manage waste and reduce food loss across the supply chain.
- **Supermarkets and retailers** seeking to optimise surplus management and reduce losses in food product sales.
- **HoReCa sector companies** aiming to minimise waste generated during food preparation and service.
- **Companies looking to improve production efficiency** and maximise raw material utilisation.

Why Choose Applus+ Certification for Zero Food Waste Certification?

Applus+ Certification is an independent and prestigious entity dedicated to helping organisations achieve their commitment to continuous improvement. Our company provides a **solid guarantee** that ensures organisations meet the **highest standards** in waste management and sustainability.

Certifying with Applus+ in Zero Food Waste guarantees businesses a **quality and reliability recognition** that allows them to position themselves as **leaders in efficient resource management and sustainability**.