

Background:

With a third of all food produced for human consumption thrown away, there is a clear need for action from all actors in the supply chain, from the farm through to the consumers home (the fork)

This sense of urgency has been further highlighted by the growing awareness of climate change as a problem where reducing emissions is noted as a key strategy. Reducing food waste as an initiative is consistently called out as either the leading, if not in the top five off all emission reducing initiatives, significantly above initiatives such as electric cars or reduced air travel that are more often associated with emission reducing in the minds of the public. [Click here](#) for the report.



In retail, the food thrown away from the store itself represents a smaller than imagined share of the overall food waste problem, however, retailers have a critical role to play in promoting collaboration and innovation across the end-to-end journey and as importantly, between themselves.

Food-waste collaboration is thus both an environmental imperative and a strong opportunity for collective action. Because it is not a source of competitive advantage, the issue is ripe for retailers to address together. Collaboration can accelerate innovation, support industry-wide solutions and standards—such as GS1 QR codes—and help organisations meet national and corporate targets more quickly.

To foster and promote this collaboration, ECR Retail Loss, has since 2014 hosted a food waste working group, that regularly meets online and once a year in person.

This year, with hosting by REMA 1000, we will organise an Innovation Summit in Oslo, looking at the problem of surplus and unsold food across the supply chain, creating an opportunity for new insights and collaboration.

Summit Design and Outcomes

The Summit is specifically designed for those leaders involved in the actual design and execution of store routines, and those owning the technology and data systems that inform management decision making on food waste. We will also be joined by the leading academics in operations, sustainability and food waste.

Participants will walk away with a clearer understanding of how their own end to end operations, and store routines compare to what they observe in Oslo, and hear about from their peer retailers, where are they different, where are they the same? They will also have visibility to the different thinking around measures, rewards and incentives, and the current and emerging technologies that help support the delivery, consistency and compliance to the routines. A “must attend” summit!





2026 Food Waste Innovation Summit

A two-day interactive workshop – 24th & 25th November, Oslo



Meeting Agenda

Tuesday November 24 th 2026	
8.30am	Arrivals & Coffee at REMA 1000 Offices
9.00am	Introductions and Welcome Remarks – REMA 1000 Team
9.15am	Retailer Rapid Fire Updates <i>In response to feedback from previous summits, each retailer will share one slide that describes their food waste strategy, that includes, Scope, Targets, KPI's, Strategies and TEAM (FTE's)</i>
10.00am	"Bens" Post It Note Exercise <i>Each participant, on two post it notes, to write down their top two best achievements on food waste in the last 12 months, and on two more post it notes, their top two ambitions for the next 12 months</i>
10.30am	Store Visits
12.30pm	Lunch
1.00pm	Keynote Talk: REMA 10000 Senior Leadership Perspective on Sustainability and Food Waste
2.00pm	Transfer to Automated Distribution Centre.
2.30pm	Distribution Centre Deep Dive
4.30pm	Transfer to Home Office [to include store visit]
5.30pm	Site Visit Reviews <i>Participants, on round tables, to discuss insights from store and DC visits.</i>
6.30pm	Dragons Den and Informal Network Evening
9.00pm	Close

Wednesday November 25 th 2026	
8.30am	Arrivals & Coffee at Business School
9.00am	Upstream Interventions [Reduce Surplus Food] <i>In this session, we will hear updates from academics and retailers on initiatives that can happen away from the store to include QR codes with embedded date codes, RFID, packaging, case sizing, assortment trimming, inventory record accuracy and other initiatives. Plus, updates from academics on tools such as the Fresh Case Cover & Age Visibility Benefits forecasting</i>
10.00am	Break & Coffee
10.15am	In Store Interventions <i>Next, we will explore with retailers and academics the latest in-store initiatives to include updates on high waste categories, bakery, bananas, etc, associate engagement, store KPI's, automated and dynamic markdowns, initiatives on productivity including the use of ESL's and then new initiatives to improve the accuracy of recording of damaged, spoiled and unsold food.</i>
11.15am	Break & Coffee
11.30am	Downstream Interventions [Exiting Unsold Food] <i>Finally, we will reflect on the latest interventions to exit unsold food including rescued ingredients, re-purposing initiatives in the store, beer bread, etc, store routines on donations, donating to colleagues, charity donation programmes and efficiency of, animal feed programmes, the managing of food waste on items beyond fresh, BWS for example. Session will also hear updates on recycling, for energy and will include the latest thinking on black soldier flies.</i>
12.30pm	Reflections, Benefits, Concerns and Next Steps
1.00pm	Close

For Early Arrivals on Monday – Optional Agenda

Optional: Monday November 23 rd 2026	
3.00pm	Meet at Rema 1000 Offices
3.30pm	Bakery Deep Dive Visit
4.30pm	Food Bank Deep Dive
6.00pm	Informal Evening



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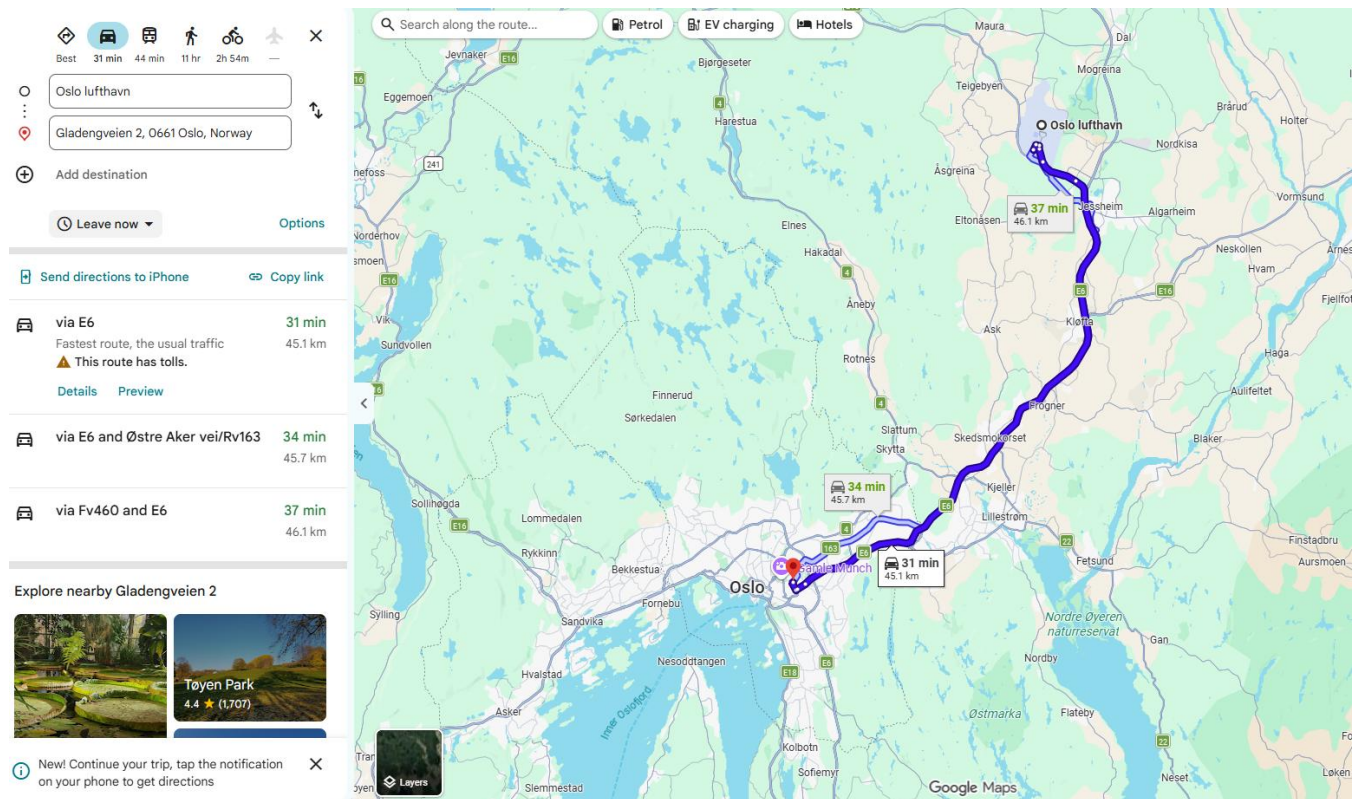
Meeting Room, Airport and Hotels

The meeting room on Day 1 will be at REMA 1000 offices, Gladengveien 2, 0661 Oslo

The airport is Oslo Airport Gardermoen (OSL) – Journey time on car / train to REMA 1000 = 35-40 mins

Many hotel choices: Two suggestions

- [Stay at Scandic Helsfyr | Hotel in Oslo](#)
- [Clarion Hotel® The Hub | Oslo | Strawberry](#) city centre - close to sub – three stops to HQ – very easy and convenient





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2025 Participating Academics, Retailers & Producers



Example Job Titles

EXAMPLE JOB TITLES (2025 PARTICIPANTS)

1. Sustainability & ESG

- Head of Sustainability
- CSO – Head of Sustainability & CSR
- Sustainability PM
- Sustainability Specialist (Food Waste)
- Sustainability Delivery Manager
- International Sustainability Manager
- Environment & Sustainability Manager
- Safety & Environment Manager
- Circularity Expert Manager
- Sustainability Executive

2. Food Waste & Operational Efficiency

- Food Waste Consultant
- Retail Availability & Waste Manager
- Food Waste Lead
- Food & In-Store Bakery Operations Manager
- Food Waste & Store Environmental Project Manager
- Operations Analyst
- A&L Operations Manager

3. Data, Analytics & Supply Chain

- Senior Data Scientist
- Data Scientist
- Senior Analyst – Supply Chain
- Operations Analytics Manager
- Lead Analytics Manager – Stock Accuracy
- Profitability Analyst
- Manager – Operations Analytics

4. Retail Operations, Process & Change

- Retail Process Project Coordinator
- Retail Change Manager
- Operations Manager
- Process Manager / Process Manager
- Product Director – Replenishment
- COO
- Manager (general retail ops)
- Expert F&V (Fresh & Produce, Sales Department)

5. Project Management & Consulting

- Project Manager
- CSR Project Manager
- Consultant
- Food Waste Consultant
- Sustainability Project Manager



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Comments from 2025 Summit

Hearing a variety of perspectives from large to small retailers, across countries with different customer behaviours. Getting re-energised by being in the same room as lots of retailers and academics who are passionate about the topics of food waste and food surplus redistribution.

Really useful to network with so many other retailers from the UK and Europe. Fabulous to hear presentations from them and to have time and space to network in person. Enjoyed the store visits. Good to hear about relevant academic research. Great that you enable further networking post event with the email circulation list. Good venue and preparatory work to make the most out of the days.

This was my first time attending the Summit, and as someone who's new to the area, I found it extremely valuable. It offered a great opportunity to network across the industry with like-minded individuals. One of the most beneficial aspects for me was the store visits, which allowed for direct comparison of systems and processes in action. I also really enjoyed the AH case study—it provided an excellent chance to reflect on our own roadmap against that of a more advanced retailer.

It was our first time attending one the of summits and came away full of energy and ideas. It was brilliant to have a collective of people all working towards the same goal and at different stages of getting there.