

NEW UK FOOD WASTE REGULATION

WHAT YOU NEED TO KNOW COMING INTO FORCE: **MARCH 2025**

The UK Government is introducing new food waste regulations that will take effect at the end of March 2025. These changes will have a significant impact on food businesses*, including restaurants, caterers, retailers, and wholesalers.

As your trusted foodservice partner, we want to ensure you understand the key requirements and how to stay compliant.

WHAT'S CHANGING?

Under the new regulations:



MANDATORY FOOD WASTE SEPARATION

Businesses producing over 5kg of food waste per week must separate food waste from general waste and recyclables.



BAN ON LANDFILLING FOOD WASTE

Food waste can no longer be sent to landfill. Instead, it must be collected by a licensed contractor to be processed via anaerobic digestion or composted.



RECORDING AND REPORTING

Some businesses will be required to monitor and report food waste volumes to authorities.

These rules aim to reduce environmental impact, lower carbon emissions, and drive sustainable food waste management practices.



WHO DOES THIS AFFECT?*

The regulation applies to all food businesses, including:

CATERING SERVICES

HOSPITALITY VENUES

RESTAURANTS

HOTELS

CAFÉS

SHOPS

PUBS

TAKEAWAYS

CARE FACILITIES

SCHOOLS

HOSPITALS

SUPERMARKETS

WHOLESALEERS

FOOD DISTRIBUTORS

WHY IT MATTERS



COMPLIANCE IS MANDATORY

Failing to follow the new regulations could result in fines or penalties.



SUSTAINABILITY & CSR (CORPORATE SOCIAL RESPONSIBILITY)

Proper food waste management supports ESG (Environmental, Social, and Governance) commitments.



COST SAVINGS

Reducing food waste can help lower disposal costs and improve operational efficiency.



REPUTATION & CONSUMER DEMAND

Customers expect businesses to act responsibly regarding sustainability.



HOW YOU CAN PREPARE

REVIEW YOUR CURRENT WASTE PROCESSES

Assess how food waste is managed in your business.

IMPLEMENT WASTE SEPARATION BINS

Ensure food waste is collected separately from general waste and recyclables.

PARTNER WITH A WASTE COLLECTION PROVIDER

Ensure you have a service in place that meets compliance standards.

REDUCE WASTE AT SOURCE

Consider portion control, donation initiatives, and better stock management to cut waste before disposal.

WHERE TO FIND HELP

We encourage our customers to explore approved and reputable resources for compliance, collections, and training:

FOOD WASTE COLLECTION PROVIDERS:

[keenanrecycling.co.uk](https://www.keenanrecycling.co.uk) – UK-wide food waste recycling
[Arrow Oils](https://www.arrowoils.co.uk) – Used cooking oil and food waste collections
[Re Food](https://www.refood.co.uk) – Food waste collection & anaerobic digestion
[Veolia UK](https://www.veolia.co.uk) – Nationwide commercial food waste services
[olleco.co.uk](https://www.olleco.co.uk) – Food waste & used oil recovery

FOOD WASTE & COMPLIANCE TRAINING RESOURCES:

[Highspeed Training](https://www.highspeedtraining.co.uk) – Food Management Compliance Courses
[Virtual College](https://www.virtualcollege.co.uk) – Food Waste & Sustainability Courses
[CPD Online College](https://www.cpdonlinecollege.co.uk) – Waste & Environmental Awareness
[WRAP Guidance](https://www.wrap.gov.uk) – Free tools, posters, and guidance for reducing and managing food waste

OFFICIAL GOVERNMENT GUIDANCE: [Gov.UK](https://www.gov.uk) – Managing Your Waste

WE'RE HERE TO HELP GUIDE YOU TOWARDS THE RIGHT TOOLS, PROVIDERS, AND TRAINING TO SUPPORT YOUR BUSINESS IN UNDERSTANDING AND MEETING THE NEW REGULATIONS.