

Food Surplus Management Project

The Company aims to reduce and manage excess food or food waste from the sales and consumption of employees in the organization before they are eliminated altogether. The amount of excess food generated by the food business each year is at about 189 tons. These excess foods are still edible, of good quality and are sorted from 29 Tops Supermarket stores and 9 FamilyMart stores, which are then passed on to the non-profit SOS (Scholars of Sustenance) Foundation, who acts as an intermediary to deliver food to the community or vulnerable groups in need. In addition, leftover food that is no longer edible are considered organic waste and are sent into a composting process performed by local partners, which include schools and universities, to convert organic waste into fertilizers and biogas to be used in the community.

From the success of the food surplus management program to reduce the amount of solid waste going to landfills, the Company aims to expand its operations to the main tourist areas of Thailand in the next year, such as Hua Hin, Chiang Mai, Pattaya and many areas in Bangkok. There are also plans to support cold storage vehicles in order to maintain the quality of food that are donated.



Edible
Food Surplus
sent to the SOS

189

tons
or 797,306
meals

29

tons
was used to produce
fertilizers and biogas

A decrease of

218 tons

of waste sent to landfills