

# Food Waste Survey for Consumers

## Food Waste Survey for Consumers

1. N/A

2. What are the main causes of food waste in your home?				Response Percent	Response Total
1	Open-Ended Question			100.00%	3
1	19/12/16 8:35PM ID: 50220801	Gone off fruit			
2	19/12/16 9:14PM ID: 50220998	Storing foods past their expiry date Buying excess food Having to throw away excess food			
3	20/12/16 11:41AM ID: 50237269	Food going out of date before it's been used or eaten.			
				answered	3
				skipped	0

3. In an average week, how much food would you waste (roughly) and why? What do you waste most/least?				Response Percent	Response Total
1	Open-Ended Question			100.00%	3
1	19/12/16 8:35PM ID: 50220801	Not a lot at all , hardly any Waste fruit that is mouldy			
2	19/12/16 9:14PM ID: 50220998	1 bin bag a week- not being able to finish the cooked/stored food Most- Bread, rice, cooked dishes Least- Milk, Lentils/Pulses, Fruits, Vegetables			
3	20/12/16 11:41AM ID: 50237269	Not much - we freeze bread and things so they don't go stale and try to use things which are about to go past the best before date. We waste bread the least, as it can be frozen and we still use it for toast if it is a bit stale.			
				answered	3
				skipped	0

4. Generally, what do you think of the food labelling system? A. What's the difference between 'use by' and 'best before' dates? B. How closely do you follow use by/best before dates? C. How closely do you follow on-pack instructions about freezing foods? D. How closely do you follow on-pack instructions about the shelf life of foods once opened (eg. once opened consume within 3 days)? E. What do you think could be done to improve the food labelling system we have in the UK? Please go into as much detail as possible to give me more research. Thank you.				Response Percent	Response Total
1	Open-Ended Question			100.00%	3

**4. Generally, what do you think of the food labelling system? A. What's the difference between 'use by' and 'best before' dates? B. How closely do you follow use by/best before dates? C. How closely do you follow on-pack instructions about freezing foods? D. How closely do you follow on-pack instructions about the shelf life of foods once opened (eg. once opened consume within 3 days)? E. What do you think could be done to improve the food labelling system we have in the UK? Please go into as much detail as possible to give me more research. Thank you.**

			Response Percent	Response Total
1	19/12/16 8:35PM ID: 50220801	a) Use by - to be used by Best before - best before this date but still cool afterwards b) no c) don't d) never e) More common sense in people		
2	19/12/16 9:14PM ID: 50220998	A) Use by- Eat before the date; Best before- Can still consume a few days after the stated date B) Usually only keep foods only a day or two past the dates C) Closely follow D) Usually try to consume within stated time period. How long we keep it after the date depends on the food type; if it's dairy then throw away, but if it's something like jam or bread then we keep it 1-2 days past the date. E) Print the expiry dates on individually packed foods (like travel friendly snacks) even if it may be on the main box, because the box is sometimes thrown away and we end up not knowing the storage life of the food.		
3	20/12/16 11:41AM ID: 50237269	A. 'Use by' dates suggest that the product may be dangerous or unhealthy if it is eaten past the given date, but the dates on most foods are sooner than they need to be, because companies need to cover this on their insurance (in case somebody gets an illness from their product and tries to sue). 'Best before' dates suggest that the product is at its best until the given date, however can still be eaten (unless there is an obvious reason) afterwards. B. We don't tend to use dairy products past the best before date, but we use most other things. (We check first to make sure the product is not gone off.) C. The only times we don't follow the instructions is by accident, if we misread or can't find them. D. Again, it depends on the food, but most products we use within the shelf-life time. E. Making it more obvious to customers what should and shouldn't be done concerning food products and food waste.		
			answered	3
			skipped	0

**5. Have you heard of the Love Food Hate Waste scheme led by WRAP?**

			Response Percent	Response Total
1	Open-Ended Question		100.00%	3
1	19/12/16 8:35PM ID: 50220801	No		
2	19/12/16 9:14PM ID: 50220998	No		
3	20/12/16 11:41AM ID: 50237269	No		
			answered	3
			skipped	0

**6. If manufacturers were to be forced to publish information on their websites, and potentially even on food packaging itself, about the amount of food waste they produce, would you be tempted to buy brands with less food waste if the information was made publically accessible?**

			Response Percent	Response Total
1	Open-Ended Question		100.00%	3
1	19/12/16 8:35PM ID: 50220801	Yes		
2	19/12/16 9:14PM ID: 50220998	No because I don't feel the amount of food waste during production of the food is relevant to us, as long as it doesn't affect the quality or price of the food we're buying.		
3	20/12/16 11:41AM ID: 50237269	Probably, unless the brands with less food waste were, for example, twice the price.		
			answered	3
			skipped	0

**7. How could you preserve the following foods to extend the shelf life:A. Carrots?B. Meat?C. Leftovers?D. Yoghurt?E. Cheese?F. Bread?**

			Response Percent	Response Total
1	Open-Ended Question		100.00%	3
1	19/12/16 8:35PM ID: 50220801	Freeze		
2	19/12/16 9:14PM ID: 50220998	A) Put it in the fridge B) Freeze it C) Freeze them D)Put it in the fridge E)Put it in the fridge F)Put it in the frigde		
3	20/12/16 11:41AM ID: 50237269	A. Cut the tops off and put them in a glass of water. (☺) B. Freezing. C. Leave in sealed containers and put in fridge or freezer. D. ? E. Leave in fridge? F. Freeze it or leave it in a sealed packet to prevent it from going stale.		
			answered	3
			skipped	0

**8. Do you feel as though a cause of food waste in your home is because you overbuy? If so, why do you think this is? Do you over-estimate portion sizes? And if you do, what could be done to stop this?**

			Response Percent	Response Total
1	Open-Ended Question		100.00%	3
1	19/12/16 8:35PM ID: 50220801	No, we eat everything		
2	19/12/16 9:14PM ID: 50220998	Yes, I do feel we mostly waste food because we overbuy because we end not being able to finish the food before its expiry date. It's not necessarily because we wrongly estimate portion sizes, but because we buy too much at a time so if we finish one then some of the other ends up being wasted. I think we can only try to control the amount of food we buy in order to control the amount of food waste, by being careful not to		

**8. Do you feel as though a cause of food waste in your home is because you overbuy? If so, why do you think this is? Do you over-estimate portion sizes? And if you do, what could be done to stop this?**

			Response Percent	Response Total
		splurge on food shopping and sometimes thinking whether or not we really need to buy it or if we'll actually eat it.		
3	20/12/16 11:41AM ID: 50237269	Portion sizes could be suggested in shops, on packaging or maybe on a website?		
			answered	3
			skipped	0