

Gesamttabelle der recherchierten Instrumente zur Vermeidung von Lebensmittelabfall innerhalb des Projektes „Verluste in der Lebensmittelbranche: Forschungstransfer in die KMU-Praxis“

Stand: Februar 2016

Herausgeber	Land	Jahr	Instrumentenart	Instrumententitel	Quelle
Ahold USA	USA	2014	Case Study	Reducing Waste in the Retail Food Industry. <i>IN: The Last Food Mile Conference (ab S.6)</i>	http://www.vet.upenn.edu/docs/default-source/Research/Research-Events/abstracts-final-with-cover%281%29.pdf?sfvrsn=0
aid infodienst	Deutschland	2011	Best Practice	Weniger Lebensmittel wegwerfen - mit gutem Beispiel voran: Kleine Leuchttürme vor Ort	https://www.aid.de/presse/archiv.php?mode=beitrag&id=5377
Arbeitsgemeinschaft Abfallberatung in Unterfranken	Deutschland	2000	Leitfaden	Der umweltverträgliche Betrieb - Hotel - Gastronomie	http://www.abfallberatung-unterfranken.de/download/hotel_gastronomie.pdf
Arbeitsgemeinschaft Abfallberatung in Unterfranken	Deutschland	2000	Leitfaden	Der umweltverträgliche Betrieb - Alten- und Pflegeheime	http://www.abfallberatung-unterfranken.de/download/alten_und_pflegeh-eime.pdf
Arbeitsgemeinschaft Abfallberatung in Unterfranken	Deutschland	2000	Leitfaden	Der umweltverträgliche Betrieb - Gesundheitswesen	http://www.abfallberatung-unterfranken.de/download/gesundheitswesen.pdf
Arbeitsgemeinschaft Abfallberatung in Unterfranken	Deutschland	2000	Leitfaden	Der umweltverträgliche Betrieb - Schule	http://www.abfallberatung-unterfranken.de/download/schulen.pdf
Arbeitsgemeinschaft Abfallberatung in Unterfranken	Deutschland	2000	Checkliste	Der umweltverträgliche Betrieb - Einzelhandel	http://www.abfallberatung-unterfranken.de/download/einzelhandel.pdf
Asian Review	Asien	2016	Best Practice	AI could solve Japan's food waste problem	http://asia.nikkei.com/Tech-Science/Tech/AI-could-solve-Japan-s-food-waste-problem
Bäckerhandwerk	Deutschland	n.d.	Tipps	Brotlagerung	http://www.baeckerhandwerk.de/baeckerhandwerk/verbraucherinfos/brotlagerung/
Bäckerhandwerk	Deutschland	n.d.	Aktion	Essensretterbrunch	http://www.baeckerhandwerk.de/veranstaltungen/pressemitteilung/einzeichen-gegen-lebensmittelverschwendung/

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Barilla	Italien	2003	Best Practice	Buon Fine o Brutti ma Buoni	http://www.barillacfn.com/wp-content/uploads/2012/11/WEB_ENG.pdf
Barilla Center for Food and Nutrition (BCFN)	Italien	n.d.	Video	Food Waste: a shame for human kind and for the environment	https://youtu.be/7QbHIWNoyp4
BBC	UK	n.d.	Video	Calculating food waste and the environmental cost	http://www.bbc.co.uk/education/clips/zqtsb9q
BBC	UK	2015	Video	Hugh'S War on Waste	http://www.bbc.co.uk/programmes/p036dl7w
Biotector	USA	n.d.	Übersicht	Total Organic Carbon (TOC)	https://www.google.de/url?sa=t&rct=j&q=&esrc=s&source=web&cd=12&cad=rja&uact=8&ved=0CCcQFjABOApqFQoT-COeq_I7PpccCFWpK2wod9x4JIQ&url=http%3A%2F%2Fwww.appleby.co.za%2Fwp-content%2Fuploads%2F2012%2F10%2FLost-Product-in-Dairy-Processing-A0.pdf&ei=PVLmVaeYD-qU7Qb3vaSoCQ&usq=AFQjCNGLENLGSZO-BFdQcMzeOrX8vxw_CQ
Bon Appétit Management Foundation	USA	n.d.	Best Practice	A Food Service Provider's Holistic Approach to Sustainable Waste Management <i>IN: The Last Food Mile Conference (ab S.22)</i>	http://www.vet.upenn.edu/docs/default-source/Research/Research-Events/abstracts-final-with-cover%281%29.pdf?sfvrsn=0
BrandLab Middle East	Frankreich	n.d.	Video	Inglorious Fruits and Vegetables	https://www.youtube.com/watch?v=fbq5x3jSjQc&list=PLAor48i_HNVQYkgjatHW8T4vhamQK5Lan
Breakit	Schweden	2015	Best Practice	Matsmart raises \$3.5 million to save Sweden from food waste	http://ht.ly/2bwKhW?mc_cid=298eede99&mc_eid=fe2fade15b
British Columbia Foodsafe	Kanada	n.d.	Trainingsprogramm	FOODSAFE	http://www.foodsafe.ca/main
Bundesministerium für Ernährung und Landwirtschaft (BMEL)	Deutschland	2015	Leitfaden	Leitfaden zur Vermeidung von Lebensmittelabfällen bei Veranstaltungen mit Verpflegung	https://www.zugutfuerdietonne.de/fileadmin/migrated/content_uploads/150806_ZGFDT_Leitfaden_Catering_WEB_01.pdf
Bundesministerium für Ernährung und Landwirtschaft (BMEL)	Deutschland	n.d.	Poster	Wieviel Wasser verbraucht unser Essen?	https://www.zugutfuerdietonne.de/fileadmin/migrated/content_uploads/ZGFDT_Infotafel_Wasserverbrauch_A2_D_RUCK.pdf

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Bundesministerium für Ernährung und Landwirtschaft (BMEL)	Deutschland	n.d.	Poster	Was werfen wir weg?	https://www.zugutfuerdietonne.de/fileadmin/migrated/content/uploads/ZGFDT_Infotafeln_A2_DRUCK_2.pdf
Bundesministerium für Ernährung und Landwirtschaft (BMEL)	Deutschland	n.d.	Poster	Welche Folgen hat die Verschwendung?	https://www.zugutfuerdietonne.de/fileadmin/migrated/content/uploads/ZGFDT_Infotafeln_A2_DRUCK_4.pdf
Bundesministerium für Ernährung und Landwirtschaft (BMEL)	Deutschland	n.d.	Poster	Warum werfen wir so viel weg?	https://www.zugutfuerdietonne.de/fileadmin/migrated/content/uploads/ZGFDT_Infotafeln_A2_DRUCK_3.pdf
Bundesministerium für Ernährung und Landwirtschaft (BMEL)	Deutschland	n.d.	Poster	Wer wirft wie viel weg?	https://www.zugutfuerdietonne.de/fileadmin/migrated/content/uploads/ZGFDT_Infotafeln_A2_DRUCK_1.pdf
Bundesministerium für Ernährung und Landwirtschaft (BMEL)	Deutschland	n.d.	Poster	Tonne	https://www.zugutfuerdietonne.de/fileadmin/migrated/content/uploads/ZGFDT_Tonne_Tafel_2014_A2_DRUCK.pdf
Bundesministerium für Ernährung und Landwirtschaft (BMEL)	Deutschland	2014	Leitfaden	Leitfaden für die Weitergabe von Lebensmitteln an soziale Einrichtungen – Rechtliche Aspekte	http://www.bmel.de/SharedDocs/Downloads/Broschueren/LeifadenWeitergabeLMSozEinrichtungen.pdf?__blob=publicationFile
Bundesministerium für Land- und Forstwirtschaft, Umwelt und Wasserwirtschaft (BMLFUW)	Österreich	2013	Best Practice	Fleischwaren Berger GesmbH & Co KG. In: <i>Aktionsprogramm. Lebensmittel sind kostbar (S.16)</i>	https://www.google.de/url?sa=t&rct=j&q=&esrc=s&source=web&cd=44&cad=rja&uact=8&ved=0CCOQFjADChqFQoTCPJeu76lqMcCFUc6GgodvvYDWg&url=http%3A%2F%2Fwww.bmlfuw.gv.at%2Fdms%2Fmat%2Fland%2Flebensmittel%2Fkostbare_lebensmittel%2Fpartner%2Fsozialpartner%2FAktionsprogramm-Lebensmittel-sind-kostbar-Web%2FAktionsprogramm%2520Lebensmittel%2520sind%2520kostbar%2520Web.pdf&ei=PbnNVbjML8f0aL7tj9AF&usg=AFQjCNH_UlOrSSvWsBRu2IT7PL73U9W_g&bvm=bv.99804247,d.bGg
Bundesministerium für Land- und Forstwirtschaft, Umwelt und Wasserwirtschaft (BMLFUW)	Österreich	2013	Best Practice	Toni's Handels GmbH. In: <i>Aktionsprogramm. Lebensmittel sind kostbar (S.16)</i>	s.o.

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Bundesministerium für Land- und Forstwirtschaft, Umwelt und Wasserwirtschaft (BMLFUW)	Österreich	2013	Best Practice	LGV Frischgemüse Wien reg. Gen. mbH. <i>In: Aktionsprogramm. Lebensmittel sind kostbar (S.17)</i>	s.o.
Bundesministerium für Land- und Forstwirtschaft, Umwelt und Wasserwirtschaft (BMLFUW)	Österreich	2013	Best Practice	SPAR Österreichische Warenhandels-AG. <i>In: Aktionsprogramm. Lebensmittel sind kostbar (S.17)</i>	s.o.
Bundesministerium für Land- und Forstwirtschaft, Umwelt und Wasserwirtschaft (BMLFUW)	Österreich	2013	Best Practice	Schirnhofer Gesellschaft m.b.H. <i>In: Aktionsprogramm. Lebensmittel sind kostbar (S.18)</i>	s.o.
Bundesministerium für Land- und Forstwirtschaft, Umwelt und Wasserwirtschaft (BMLFUW)	Österreich	2013	Best Practice	REWE International AG. <i>In: Aktionsprogramm. Lebensmittel sind kostbar (S.18)</i>	s.o.
Bundesministerium für Land- und Forstwirtschaft, Umwelt und Wasserwirtschaft (BMLFUW)	Österreich	2013	Best Practice	Saubermacher Dienstleistungs AG. <i>In: Aktionsprogramm. Lebensmittel sind kostbar (S.19)</i>	s.o.
Business for Social Responsibility (BSR)	USA	2013	Best Practice	Wegmans: Utilizing Compost in Organic Farming. <i>IN: Analysis of U.S. Food Waste Among Food Manufacturers, Retailers, and Wholesalers (S.12)</i>	http://www.foodwastealliance.org/wp-content/uploads/2013/06/FWRA_BSR_Tier2_FINAL.pdf
Business for Social Responsibility (BSR)	USA	2013	Best Practice	SUPERVALU: Promoting and Tracking Food Donations. <i>IN: Analysis of U.S. Food Waste Among Food Manufacturers, Retailers, and Wholesalers (S.12)</i>	http://www.foodwastealliance.org/wp-content/uploads/2013/06/FWRA_BSR_Tier2_FINAL.pdf
Business for Social Responsibility (BSR)	USA	2013	Best Practice	The Kroger Co.: Converting Organics to Renewable Energy. <i>IN: Analysis of U.S. Food Waste Among Food Manufacturers, Retailers, and Wholesalers (S.12)</i>	http://www.foodwastealliance.org/wp-content/uploads/2013/06/FWRA_BSR_Tier2_FINAL.pdf

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California Department of Resources Recycling and Recovery	USA	n.d.	Website	CalRecycle	http://www.calrecycle.ca.gov/organics/Food/
California Integrated Waste Management Board (CIWMB)	USA	2004	Infobroschüre	Waste Reduction - Motivating Employees to Change Old Habits	http://www.calrecycle.ca.gov/Publications/Documents/BizWaste%5C50094036.pdf
Carbon Trust	UK	n.d.	Kohlenstoff Rechner	Catering Cut Costs and Carbon Calculator	http://www.carbontrust.com/resources/tools/cut-costs-and-carbon-calculator-catering
Cargill	International	n.d.	Modeling Tool	Cargill Process Optimizers	https://cpo.cargill.com/processes.shtml
Civileats	USA	2015	Best Practice	Toast with Mario Batali's Beer Made Out of Food Waste	http://civileats.com/2015/12/23/toast-with-mario-batalis-beer-made-out-of-food-waste/
Colruyt Group	Belgien	n.d.	Best Practice	Limiting food loss	http://sustainable.colruytgroup.com/en/stories/living-environment/limiting-food-loss/
Community Environmental Services (CES)	USA	n.d.	Programm	Fork It Over!	http://www.forkitover.org/
Community Plates	USA	n.d.	Website	Community Plates	http://communityplates.org/
Compass Group	USA / Deutschland	n.d.	Programm	Trim Trax	http://www.compass-group.de/info-center/faq/faq-detailseite/faq/InfopoolItem/listFaqForCategory/umweltschutz/?faqUId=7
ConServe - National Restaurant Association (NRA)	USA	n.d.	Video	Inventory Food and Track Waste	http://conserve.restaurant.org/Best-Practices/Reducing-Food-Waste
ConServe - National Restaurant Association (NRA)	USA	n.d.	Video	Track your waste bill	http://conserve.restaurant.org/Best-Practices/Reduce-Waste-Recycle/Measure-Waste-Spending
ConServe - National Restaurant Association (NRA)	USA	n.d.	Video, Excel-Sheet	Perform a waste-stream audit	http://conserve.restaurant.org/Best-Practices/Reduce-Waste-Recycle/Do-A-Waste-Stream-Audit
Cork Institute of Technology	Irland	2014	Leitfaden, Checkliste	Resource Efficiency for the Retail Sector	http://greenbusiness.ie/wp-content/uploads/2012/11/Retail-Guide-NEW-Web-version.pdf
Cork Institute of Technology	Irland	2014	Best Practice	Supermarket - Galway	http://greenbusiness.ie/wp-content/uploads/2012/11/Retail-Guide-NEW-Web-version.pdf
Cormeta	Deutschland	n.d.	Warenwirtschaftssystem	SAP Business-All-in-One Branchenlösung FOOD-sprint	http://www.cormeta.de/aktuelles.presse.text/nid/15/425.php

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Cornell University	USA	2014	Cartoon	Do trayless cafeterias lead to worse nutrition?	http://foodpsychology.cornell.edu/discoveries/going-trayless
Dachverband Norddeutscher Zuckerrübenanbauer e.V.	Deutschland	n.d.	Übersicht	Verwertungsmöglichkeiten "Vom Zuckerrübenfeld zur Zuckerfabrik: Ein Modell für nachhaltiges Wirtschaften"	http://www.dnz.de/rund-um-ruebe-zucker/verwertungsmoeglichkeiten/
Dairy Foods	USA	n.d.	Pumpe	Eccentric disc pumps	http://www.dairyfoods.com/articles/90845-the-bottom-line-benefits-of-product-recovery-in-dairy-processing-plants
Danone	International	2014	Best Practice	2014 Danone Position on Food Loss and Waste	http://www.danone.com/uploads/tx_bidanonepublications/2014_Danone_position_on_Food_Loss_and_Waste.pdf
Die Bäcker. Zeit für Geschmack e.V.	Deutschland	n.d.	Mitarbeiter-schulung	KNUST (Kooperative Nachhaltige Unabhängige Schule für Transformation im Backhandwerk)	http://calendar.boell.de/sites/default/files/knust_juni_2015.pdf
Elior	Frankreich	2014	Best Practice	Contre le gaspillage alimentaire dans les restaurants scolaires. <i>IN: Food Waste Reduction. Case Studies from contract catering industry (S.8)</i>	http://www.foodserviceeurope.org/gallery/60/FoodServiceEurope%20database%20Food%20Waste%20-%20FINAL.pdf
endfoodwaste	USA	n.d.	Übersicht	10 Reasons Retailers, Manufacturers & Restaurants Can Do Much More to Conserve Food	http://nebula.wsimg.com/751603f1982a90df1efa0fa90b82605a?AccessKeyId=642EAD7DC0A31A4840A1&disposition=0&alloworigin=1
Environmental Protection Action (EPA) USA	USA	2006	Hinweise	Putting Surplus Food To Good Use	http://www.deq.state.ms.us/MDEQ.nsf/pdf/SW_PuttingSurplusFoodToGoodUse/\$File/PuttingSurplusFoodtoGoodUse.pdf?OpenElement
Environmental Protection Action (EPA) USA	USA	2014	Leitfaden / Handbuch	A Guide to Conducting and Analyzing a Food Waste Assessment	http://www2.epa.gov/sites/production/files/2015-08/documents/r5_fd_wste_guidebk_020615.pdf
Environmental Protection Action (EPA) USA	USA	n.d.	Analysetool	EPA's Food and Packaging Waste Prevention Tool	http://www.epa.gov/waste/conserved/foodwaste/docs/foodwaste_audit_tool.xlsm
Environmental Protection Action (EPA) USA	USA	n.d.	Leitfaden / Handbuch	Reducing Wasted Food and Packaging. A Guide for Food Services and Restaurants	http://epa.ohio.gov/Portals/41/recycling/reducing_wasted_food_pkg_tool.pdf

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Environmental Protection Action (EPA) USA	USA	2009	Kostenrechner	Food Waste Management Cost Calculator	https://www.epa.gov/sites/production/files/2015-08/foodcost3.xls
Environmental Protection Action (EPA) USA	USA	n.d.	Messdokument	Waste Logbook	http://www2.epa.gov/sites/production/files/2015-08/documents/food-waste-log.pdf
Environmental Protection Action (EPA) USA	USA	2012	Webinar	Preventing Food Waste with Source Reduction: Lessons Learned and Best Management Practices	http://yosemite.epa.gov/r10/ecocomm.nsf/Climate+Change/sustainablefood-webinar-061412
Environmental Protection Action (EPA) Victoria	Australien	2008	Leitfaden	Hints and Tips for Improving Resource Efficiency in your Business	http://www.epa.vic.gov.au/~media/Publications/1255.pdf
Environmental Protection Action (EPA) Victoria	Australien	n.d.	Tipps	Project outcome - BlueScope Steel (waste - PIW)	http://www.epa.vic.gov.au/~media/Publications/1091.pdf
Environmental Protection Agency (EPA) Irland	Irland	2010	Leitfaden	Less Food Waste More Profit - A Guide to Minimising Food Waste in the Catering Sector	http://www.foodwaste.ie/web-images/Food-Waste-Prevention-Guide.pdf
Environmental Protection Agency (EPA) Irland	Irland	2014	Leitfaden / Handbuch	Calling Time on Waste. A publican's handbook to a leaner, greener cost base	http://www.stopfoodwaste.ie/wp-content/uploads/2014/04/Monaghan-CallingTimeOnWasteBooklet.pdf
Ernährung und Verbraucherbildung im Internet	Deutschland	n.d.	Mitarbeiter-schulung	Aussortiert – Lebensmittelwegwurf im Einzelhandel reduzieren	http://www.evb-online.de/schule_materialien_wertschaetzung_b21.php
Ernährung und Verbraucherbildung im Internet	Deutschland	n.d.	Mitarbeiter-schulung	Lebensmittelwegwurf im Gastgewerbe reduzieren – am Beispiel Restaurant	http://www.evb-online.de/schule_materialien_wertschaetzung_b22.php
Eurest Services / Compass Group	Schweden	2011	Best Practice	Avoiding food wastage	http://www.fao.org/fileadmin/user_upload/nr/sustainability_pathways/docs/Eurest%20-%20Avoiding%20Food%20Wastage.pdf
Europäische Kommission	EU	2009	Forum	Retail Forum for Sustainability	http://ec.europa.eu/environment/industry/retail/index_en.htm
Europäische Kommission	EU	n.d.	Schulungsunterlagen	Kurse für Lieferanten	http://www.foodwastereduction.com/de/introLearning
Europäische Kommission	EU	2011	Leitfaden	Guidelines on the Preparation of Food Waste Prevention Programmes	http://ec.europa.eu/environment/waste/prevention/pdf/prevention_guidelines.pdf

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Europäische Kommission	EU	2008	Best Practice	A la carte menu' menu	http://ec.europa.eu/food/safety/food_waste/good_practices/research_innovation/index_en.htm#1-1
Europäische Kommission	EU	2009	Best Practice	Fish Chips	http://ec.europa.eu/food/safety/food_waste/good_practices/research_innovation/index_en.htm
Europäische Kommission	EU	2013	Best Practice	Coop Denmark: Awareness raising	http://ec.europa.eu/food/safety/food_waste/good_practices/awareness_information_education/index_en.htm
Europäische Kommission	EU	n.d.	Best Practice	Close Bakery	http://ec.europa.eu/food/safety/food_waste/good_practices/food_redistribution/index_en.htm
Europäische Kommission	EU	n.d.	Best Practice	"Happy Hour in bakery"	http://ec.europa.eu/food/safety/food_waste/good_practices/food_redistribution/index_en.htm
Europäische Kommission	EU	2013	Best Practice	Good practices in food waste prevention and reduction	http://ec.europa.eu/food/safety/food_waste/good_practices/awareness_information_education/index_en.htm
Europäische Kommission	Finnland	n.d.	Best Practice	The S Group	http://ec.europa.eu/food/safety/food_waste/good_practices/awareness_information_education/index_en.htm
Europäische Kommission	Niederlande	2010	Projekt	Voedselverspilling	http://ec.europa.eu/food/safety/food_waste/good_practices/awareness_information_education/index_en.htm
Europäische Kommission	Irland	2008	Programm	Green Hospitality Award Scheme	http://ec.europa.eu/food/safety/food_waste/good_practices/policy_awards_certification/index_en.htm
Europäische Kommission	Italien	seit 2008	Best Practice	Auchan	http://ec.europa.eu/food/safety/food_waste/good_practices/food_redistribution/index_en.htm
Europäische Kommission	Italien	2004	Best Practice	Bennet	http://ec.europa.eu/food/safety/food_waste/good_practices/food_redistribution/index_en.htm
Europäische Kommission	Italien	2005	Best Practice	Buon Samaritano' (Good Samaritan)	http://ec.europa.eu/food/safety/food_waste/good_practices/food_redistribution/index_en.htm
Europäische Kommission	Italien	seit 1989	Best Practice	Fondazione Banco Alimentare Onlus	http://ec.europa.eu/food/safety/food_waste/good_practices/food_redistribution/index_en.htm
Europäische Kommission	Österreich, Bulgarien, Italien	seit 2005	Best Practice	Slow Food Earth Markets	http://ec.europa.eu/food/safety/food_waste/good_practices/awareness_information_education/index_en.htm
Europäische Kommission	Schweden	2010	Best Practice	Eurest	http://ec.europa.eu/food/safety/food_waste/good_practices/research_innovation/index_en.htm

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Europäische Kommission	Spanien	n.d.	Best Practice	Eroski	http://ec.europa.eu/food/safety/food_waste/good_practices/awareness_information_education/index_en.htm
Europäische Kommission	Tschechien	2010	Best Practice	"Daily Menus for Homel- ess"	http://ec.europa.eu/food/safety/food_waste/good_practices/food_redistribution/index_en.htm
Europäische Kommission	UK	2009	Best Practice, Hinweise	Great taste, less waste	http://ec.europa.eu/food/safety/food_waste/good_practices/awareness_information_education/index_en.htm
Europäische Kommission	UK	2009	Website	Approved Food	http://ec.europa.eu/food/safety/food_waste/good_practices/food_redistribution/index_en.htm
Europäische Kommission	UK	2004	Best Practice	FareShare	http://ec.europa.eu/food/safety/food_waste/good_practices/food_redistribution/index_en.htm
Europäische Kommission	UK, Saudi Arabien, Dänemark	n.d.	Best Practice	"Restaurant fines"	http://ec.europa.eu/food/safety/food_waste/good_practices/awareness_information_education/index_en.htm
Europäische Union	Estland	n.d.	Best Practice	Ferda Reduces Waste	www.prewaste.eu/index.php?option=com_k2&view=item&task=download&id=389&Itemid=83
Europäische Union	Italien	n.d.	Best Practice	pre waste - doese certa menu	www.prewaste.eu/index.php?option=com_k2&view=item&task=download&id=485&Itemid=101
FEI Bonn	Deutschland	2015	Best Practice	Ultraschall-Methode	http://www.wpib.de/fileadmin/wpib/kerygroup/news/fei-newsletter-21-2015.pdf
FH Köln	Frankreich	2015	Best Practice	C'etait Bien Bon	http://www.save-food.org/cipp/md_interpack/lib/pub/tt,oid,47136/lang,2/ticket,guest/~/Exclusive_packaging_for_leftovers.html
FH Münster	Deutschland	2014	Flyer, Postkarten, Aufkleber	Heute leckere Sem-Müll? Heute gesundes Schrott & Korn? Heute leckerer Abfallku- chen?	Institutsinterne Quelle
FH Münster, Institut für nachhaltige Ernährung	Deutschland	2014	Leitfaden	Großküchen & Lieferanten: Lebensmittelverluste ge- meinsam reduzieren - Leit- faden für das Küchenma- nagement als Hilfestellung zum Ressourcenschutz	http://www.hb.fh-muens-ter.de/opus/fhms/volltexte/2014/1057/pdf/Studie-Lebensmittelabfaelle-Gemeinschaftsverpflegung-Zahlen-Ursachen-Massnahmen-2014.pdf

Herausgeber	Land	Jahr	Instrumentenart	Instrumententitel	Quelle
FH Münster, Institut für nachhaltige Ernährung	Deutschland	2014	Maßnahmenkatalog	Konkrete Maßnahmen und Schritte zu Vermeidung von Lebensmittelresten in Großküchen	https://www.fh-muenster.de/isun/downloads/leitfaden-massnahmen-loesungen-lebensmittelabfaelle-vermeiden-grosskuechen.pdf
FH Münster, Institut für nachhaltige Ernährung	Deutschland	2014	Mitarbeiterinformation	Informationen zur Messung von Lebensmittelabfällen	https://www.fh-muenster.de/isun/downloads/leitfaden-lebensmittelabfall-grosskuechen-messung-praxis.pdf
FH Münster, Institut für nachhaltige Ernährung	Deutschland	2014	Messdokument	Messung Lebensmittelabfall	https://www.fh-muenster.de/isun/downloads/leitfaden-messdokument-lebensmittelabfall-messen.pdf
FH Münster, Institut für nachhaltige Ernährung	Deutschland	2014	Hinweisschild	Kundenkommunikation	https://www.fh-muenster.de/isun/downloads/leitfaden-kundenkommunikation-hinweisschild.pdf
FH Münster, Institut für nachhaltige Ernährung	Deutschland	2015	Monitor	Lebensmittelabfall-Monitor Nachhaltig Gesund	https://www.fh-muenster.de/isun/downloads/studie-lebensmittelverschwendung/Forschungsbericht_NachhaltigGesund_Deutsch_07-05_latest.pdf
FH Münster, Institut für nachhaltige Ernährung	Deutschland	2015	Ratgeber	Praktischer Ratgeber Nachhaltig Gesund	https://www.fh-muenster.de/isun/downloads/studie-lebensmittelverschwendung/ratgeber-ernaehrung-pflege-krankenhaus.pdf
FH Münster, Institut für nachhaltige Ernährung	Deutschland	2015	Leitfaden	Reduktion von Lebensmittelabfällen bei Brot und Backwaren Ein Konzept für Handwerk, Handel und Verbraucher	https://www.fh-muenster.de/isun/downloads/Reduktion_von_Lebensmittelabfaellen_bei_Brot_und_Backwaren.pdf
FH Münster, Institut für nachhaltige Ernährung	Deutschland	2015	Vorlagen, Hinweise	Die "Goldenen Regeln" zur Vermeidung von Lebensmittelverlusten im Verkauf einer Bäckerei	https://www.fh-muenster.de/isun/downloads/studie-lebensmittelverschwendung/Goldene_Regeln_Verkauf.pdf
FH Münster, Institut für nachhaltige Ernährung	Deutschland	2015	Vorlagen, Hinweise	Die "Goldenen Regeln" zur Vermeidung von Lebensmittelverlusten in der Backstube	https://www.fh-muenster.de/isun/downloads/studie-lebensmittelverschwendung/Goldene_Regeln_zu_Vermeidung_von_LMA_in_Baekereien.1.pdf

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FH Münster, Institut für nachhaltige Ernährung	Deutschland	2015	Hinweise	Übersicht Wetterportale	https://www.fh-muenster.de/isun/downloads/studie-lebensmittelverschwendung/Uebersicht_Wetterportale.pdf
FH Münster, Institut für nachhaltige Ernährung	Deutschland	2015	Schulungsunterlagen	Schulungsunterlagen Verkauf / Frustrationsmanagement: - Planung	https://www.fh-muenster.de/isun/downloads/studie-lebensmittelverschwendung/Workshop-Planung_Frsustration.pdf
				Schulungsunterlagen Verkauf / Frustrationsmanagement: - Präsentation	https://www.fh-muenster.de/isun/downloads/studie-lebensmittelverschwendung/Praesentation_Workshop_Frustration.pdf
				Schulungsunterlagen Verkauf / Frustrationsmanagement: - Rollenkarten	https://www.fh-muenster.de/isun/downloads/studie-lebensmittelverschwendung/Rollenkarten_Frustration.pdf
FH Münster, Institut für nachhaltige Ernährung	Deutschland	2015	Schulungsunterlagen	Schulungsunterlagen Bestellung: - Planung	https://www.fh-muenster.de/isun/downloads/studie-lebensmittelverschwendung/Workshop-Planung_Optimierung_Bestellwesen.pdf
				Schulungsunterlagen Bestellung: - Präsentation	https://www.fh-muenster.de/isun/downloads/studie-lebensmittelverschwendung/Praesentation_Workshop_Bestellwesen.pdf
				Schulungsunterlagen Bestellung: - Planspiel	https://www.fh-muenster.de/isun/downloads/studie-lebensmittelverschwendung/Planspiel_Spielregeln_und_Tabelle_Bestellwesen.pdf
				Schulungsunterlagen Bestellung: - Ereigniskarte	https://www.fh-muenster.de/isun/downloads/studie-lebensmittelverschwendung/Ereigniskarten_Planspiel_Bestellwesen.pdf
FH Münster, Institut für nachhaltige Ernährung	Deutschland	2015	Vorlagen, Hinweise, Formblatt	Maßnahmen: Formblatt Bestellung	https://www.fh-muenster.de/isun/downloads/studie-lebensmittelverschwendung/Massnahmen_Bestellung.xlsx

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FH Münster, Institut für nachhaltige Ernährung	Deutschland	2015	Vorlagen, Hinweise, Formblatt	Maßnahmen: Formblatt Produktion	https://www.fh-muenster.de/isun/downloads/studie-lebensmittelverschwendung/Massnahmen_Produktion.xlsx
FH Münster, Institut für nachhaltige Ernährung	Deutschland	2015	Vorlagen, Hinweise, Formblatt	Maßnahmen: Formblatt Entwicklung	https://www.fh-muenster.de/isun/downloads/studie-lebensmittelverschwendung/Massnahmen_Entwicklung.xlsx
FH Münster, Institut für nachhaltige Ernährung	Deutschland	2015	Hinweise	Empfehlungen für Handbücher im Verkauf	https://www.fh-muenster.de/isun/downloads/studie-lebensmittelverschwendung/Allgemeine_Empfehlungen_fuer_Handbuecher.pdf
FH Münster, Institut für nachhaltige Ernährung	Deutschland	2015	Vorlage	Messung: Formblatt Ausschuss (Messung: Infotext MitarbeiterInnen)	https://www.fh-muenster.de/isun/downloads/studie-lebensmittelverschwendung/Messung_Information_fuer_Baekerei-Mitarbeiter.docx
FH Münster, Institut für nachhaltige Ernährung	Deutschland	2015	Vorlage	Beispiel-Prozesse: Material & Informationsströme	https://www.fh-muenster.de/isun/images/Fliessbild_Baekerei.png
FH Münster, Institut für nachhaltige Ernährung	Deutschland	2015	Vorlage	Beispiel-Prozesse: Bestell- und Planungsprozess	https://www.fh-muenster.de/isun/images/Fliessbild_Bestellwesen.png
FH Münster, Institut für nachhaltige Ernährung	Deutschland	2015	Vorlage	Prozess-Landkarte Bäckerei	https://www.fh-muenster.de/isun/downloads/studie-lebensmittelverschwendung/Prozess-Landkarte_Baekerei.pdf
FH Münster, Institut für nachhaltige Ernährung	Deutschland	n.d.	Eimerbeschriftung	Eimerbeschriftungen nach Produktgruppen	http://wp12505152.server-he.de/wp-content/uploads/2016/02/GV3_Eimerbeschriftungen-nach-Produktgruppen.pdf
FH Münster, Institut für nachhaltige Ernährung	Deutschland	n.d.	Lagerverlustliste	Ermittlung der Warenverluste in den Küchenlagern	http://wp12505152.server-he.de/wp-content/uploads/2016/02/GV3_Lagerverlustliste.pdf
FH Münster, Institut für nachhaltige Ernährung	Deutschland	2015	Infoblatt	Messung: Infotext MitarbeiterInnen	Institutsinterne Quelle
FH Münster, Institut für nachhaltige Ernährung	Deutschland	2015	Messdokument	Messung: Formblatt Lagerverluste	Institutsinterne Quelle

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FH Münster, Institut für nachhaltige Ernährung	Deutschland	2015	Messdokument	Messung: Formblatt Fege- mehle	Institutsinterne Quelle
FH Münster, Institut für nachhaltige Ernährung	Deutschland	2015	Messdokument	Messung: Formblatt Minus- Retouren	Institutsinterne Quelle
Food & Business Knowledge Platform	Niederlande	2014	Best Practice	Company - DADTCO	http://knowledge4food.net/wp-content/uploads/2014/07/140702_fbkp_report-foodwastage_DEF.pdf
Food & Nutrition Magazine	USA	2012	Hinweise	Six Ways You Can Waste Less Food	http://www.foodandnutrition.org/Spring-2012/Six-Ways-You-Can-Waste-Less-Food/
Food and Agriculture Organisation of the United Nations (FAO)	United Nations	1996	Prozess-Landkarte	Description of milk proces- sing	http://www.fao.org/wairdocs/lead/x6114e/x6114e06.htm
Food and Agriculture Organisation of the United Nations (FAO)	United Nations	1996	Hinweise	SLAUGHTERHOUSES	http://www.fao.org/wairdocs/lead/x6114e/x6114e04.htm#b4-2.4.%20Prevention%20of%20waste%20production
Food and Agriculture Organisation of the United Nations (FAO)	United Nations	2013	Toolkit	Reducing the Food Wast- age Footprint	http://www.fao.org/3/a-i3342e.pdf
Food and Agriculture Organisation of the United Nations (FAO)	United Nations	2015	Video	Food loss and waste facts - Dairy products	https://www.youtube.com/watch?v=NGGOSEYxFXw&feature=youtu.be
Food and Agriculture Organisation of the United Nations (FAO)	United Nations	2012	Infografik	Infografik Fleisch	http://www.fao.org/save-food/resources/keyfindings/infographics/meat/en/
Food and Agriculture Organisation of the United Nations (FAO)	United Nations	2012	Infografik	Infografik Getreide	http://www.fao.org/save-food/resources/keyfindings/infographics/cereals/en/
Food and Agriculture Organisation of the United Nations (FAO)	United Nations	2012	Infografik	Infografik Milch	http://www.fao.org/save-food/resources/keyfindings/infographics/dairy/en/
Food and Agriculture Organisation of the United Nations (FAO)	United Nations	2012	Infografik	Infografik Fisch und Mee- resfrüchte	http://www.fao.org/save-food/resources/keyfindings/infographics/fish/en/

Herausgeber	Land	Jahr	Instrumentenart	Instrumententitel	Quelle
Food and Agriculture Organisation of the United Nations (FAO)	United Nations	2012	Infografik	Infografik Obst und Gemüse	http://www.fao.org/save-food/resources/keyfindings/infographics/fruit/en/
Food and Agriculture Organisation of the United Nations (FAO)	United Nations	2012	Infografik	Infografik Ölsaaten und Hülsenfrüchte	http://www.fao.org/save-food/resources/keyfindings/infographics/oilseeds/en/
Food and Agriculture Organisation of the United Nations (FAO)	United Nations	2012	Infografik	Infografik Wurzeln und Knollen	http://www.fao.org/save-food/resources/keyfindings/infographics/roots/en/
Food and Agriculture Organisation of the United Nations (FAO)	United Nations	2015	Video	Food loss and waste facts – Cereals	https://www.youtube.com/watch?v=cBRM0zpQN6s&list=PLzp5NgJ2-dK50tAKU7Vt49eiEwP4xFjNL&index=1
Food and Agriculture Organisation of the United Nations (FAO)	United Nations	2015	Video	Food loss and waste facts – Fish and seafood	https://www.youtube.com/watch?v=4Kvz32Xl33c&index=3&list=PLzp5NgJ2-dK50tAKU7Vt49eiEwP4xFjNL
Food and Agriculture Organisation of the United Nations (FAO)	United Nations	2015	Video	Food loss and waste facts – Fruits and vegetables	https://www.youtube.com/watch?v=wHkwVPwbtFA&list=PLzp5NgJ2-dK50tAKU7Vt49eiEwP4xFjNL&index=4
Food and Agriculture Organisation of the United Nations (FAO)	United Nations	2015	Video	Food loss and waste facts - Meat	https://www.youtube.com/watch?v=VtGFIKDwg4o&list=PLzp5NgJ2-dK50tAKU7Vt49eiEwP4xFjNL&index=5
Food and Agriculture Organisation of the United Nations (FAO)	United Nations	2015	Video	Food loss and waste facts – Oilseeds and pulses	https://www.youtube.com/watch?v=TXbBCfcoEx0&list=PLzp5NgJ2-dK50tAKU7Vt49eiEwP4xFjNL&index=6
Food and Agriculture Organisation of the United Nations (FAO)	United Nations	2015	Video	Food loss and waste facts – Roots and tubers	https://www.youtube.com/watch?v=5xqdzSQM1oQ&list=PLzp5NgJ2-dK50tAKU7Vt49eiEwP4xFjNL&index=7
Food and Agriculture Organisation of the United Nations (FAO)	United Nations	n.d.	Infografik	Food loss and waste facts	http://www.fao.org/fileadmin/user_upload/save-food/images/info_graphics/graphic_en/SAVE-FOOD_infographic.jpg
Food and Agriculture Organisation of the United Nations (FAO)	United Nations	2013	Video	Food wastage foodprint	https://www.youtube.com/watch?v=IocVrkcaH6Q

Herausgeber	Land	Jahr	Instrumentenart	Instrumententitel	Quelle
Food and Agriculture Organisation of the United Nations (FAO)	United Nations	2014	Video	Food wastage foodprint 2	https://www.youtube.com/watch?v=Md3ddmtja6s
Food Drink Europe	EU	n.d.	Leitfaden	Preventing food wastage in the food and drink sector	http://www.fooddrinkeurope.eu/uploads/publications_documents/Preventing_food_wastage_in_the_food_and_drink_sector.pdf
Food Drink Europe	EU	n.d.	Toolkit, Website, Video	Food Wastage Toolkit	http://www.fooddrinkeurope.eu/our-actions/maximizing-resources/
Food Marketing Institute (FMI)	USA	2015	Leitfaden	Sustainable Sourcing Guide for High-Impact Commodities	http://www.fmi.org/forms/store/ProductFormPublic/search?action=1&Product_productNumber=3150
Food Marketing Institute (FMI) & Grocery Manufacturers Association (GMA)	USA	n.d.	Video, Webinar	Wipe Out Food Waste	https://fmi.adobeconnect.com/a828399537/p5lqawxx3t/?launcher=false&fcsContent=true&pbMode=normal
Food SA (South Australia) Inc und Zero Waste SA	Australien	n.d.	Leitfaden	Your Guide to Sustainable Business in Food	http://www.zerowaste.sa.gov.au/upload/resource-centre/publications/food-waste/ZWSA%20Sustainable%20food%20guide.pdf
food save	UK	2014	Video	Run your own food waste audit and save thousands of pounds a year	https://www.youtube.com/watch?v=Ekw2Rwpj3iU
food save	UK	n.d.	Leitfaden	food save DIY food waste audit guide	http://www.foodsave.org/wp-content/uploads/2014/09/FoodSaveDIYWasteAudit-fin.pdf
food save	UK	n.d.	Messdokument	food save DIY food waste audit	http://www.foodsave.org/wp-content/uploads/2014/09/FoodSaveDIYWasteAudit-fin.pdf
food save	UK	n.d.	Berechnungsbogen	DIY-Food-Waste-Calculations-Sheet	www.foodsave.org/wp-content/uploads/2014/09/DIY-Food-Waste-Calculations-Sheet-final.xls
food save	UK	n.d.	Maßnahmenkatalog	Foodsave top tips	www.foodsave.org/resource-library/food-waste-reduction-top-tips/
food save	UK	n.d.	Best Practice	Case studies	http://www.foodsave.org/casestudies/
food save	UK	n.d.	Best Practice	Moshi Moshi	http://www.foodsave.org/wp-content/uploads/2014/11/Moshi-Moshi-Case-Study-FINAL.pdf

Herausgeber	Land	Jahr	Instrumenten- art	Instrumententitel	Quelle
food save	UK	n.d.	Best Practice	Piccalilli Caff	http://www.foodsave.org/wp-content/uploads/2015/06/foodsave-Piccalillicaff-web1.pdf
food save	UK	n.d.	Best Practice	Café Health	http://www.foodsave.org/wp-content/uploads/2015/06/foodsave-cafehealth-web.pdf
food save	UK	n.d.	Best Practice	The Bingham	http://www.foodsave.org/wp-content/uploads/2014/09/The-Bingham.pdf
food save	UK	n.d.	Best Practice	The Roebuck	http://www.foodsave.org/wp-content/uploads/2015/02/roebuck-casestudy.pdf
food save	UK	n.d.	Best Practice	The Truescott Arms	http://www.foodsave.org/wp-content/uploads/2014/09/The-Truscott-Arms_FoodSave-case-study.pdf
food save	UK	n.d.	Best Practice	Bennett Hay	http://www.foodsave.org/wp-content/uploads/2015/06/foodsave-bennetthay-web.pdf
food save	UK	n.d.	Best Practice	Foxlow	http://www.foodsave.org/wp-content/uploads/2015/02/foxlow-casestudy.pdf
food save	UK	n.d.	Best Practice	Potli	http://www.foodsave.org/wp-content/uploads/2015/01/Potli-v2.pdf
food save	UK	n.d.	Best Practice	The Shed	http://www.foodsave.org/wp-content/uploads/2014/11/The-Shed-Case-Study-FINAL.pdf
food save	UK	n.d.	Best Practice	The Imperial	http://www.foodsave.org/wp-content/uploads/2014/09/The-Imperial_FoodSave-case-study.pdf
food save	UK	n.d.	Best Practice	The Breakfast Club	www.foodsave.org/wp-content/uploads/2014/09/The-Breakfast-Club_FoodSave-case-study.pdf
food save	UK	n.d.	Best Practice	Vinyl Canteen	http://www.foodsave.org/wp-content/uploads/2015/06/foodsave-vinylcafe-web.pdf
food save	UK	n.d.	Best Practice	Vacherin	http://www.foodsave.org/wp-content/uploads/2015/06/foodsave-vacherin-web.pdf
food save	UK	n.d.	Best Practice	Friends House	http://www.foodsave.org/wp-content/uploads/2014/09/Friends-House_FoodSave-case-study.pdf

Herausgeber	Land	Jahr	Instrumentenart	Instrumententitel	Quelle
Food Service Warehouse	USA	n.d.	Messdokument	Food Waste Tracking Form	http://www.foodservicewarehouse.com/blog/wp-content/uploads/2015/08/Food_Waste_Tracking_Form.pdf
Food Waste Reduction Alliance	USA	2014	Best Practice, Toolkit	Food Waste Reduction Alliance - Best Practice & emerging solutions Toolkit	http://www.foodwastealliance.org/wp-content/uploads/2014/04/FWRA_Toolkit_FINAL_0415141.pdf
Food Waste Reduction Alliance	USA	2014	Best Practice, Toolkit	Food Waste Reduction Alliance - Best Practice & emerging solutions Guide	http://www.foodwastealliance.org/wp-content/uploads/2015/11/FINAL_FWRAToolkit_15.pdf
Food Waste Reduction Alliance	USA	2013	Infografik	Food manufacturers and Food Waste	http://www.foodwastealliance.org/wp-content/uploads/2013/05/GMA_food_waste_infographic-MANUFCTR.jpg
Food Waste Reduction Alliance	USA	2013	Infografik	Grocery stores and Food Waste	http://www.foodwastealliance.org/wp-content/uploads/2013/05/FMI_food_waste_infographic-RETAILERS1.jpg
Food Waste Reduction Alliance	USA	2013	Infografik	Restaurants and food waste	http://www.foodwastealliance.org/wp-content/uploads/2013/05/NRA_food_waste_infographic-RESTAURANT.jpg
Food Wise Hong Kong	China	2014	Leitfaden	Food Waste Reduction - Good Practice Guide for Market Sector	http://www.foodwisehk.gov.hk/pdf/GPG_Market_ENG_201410.pdf
Food Wise Hong Kong	China	2014	Leitfaden	Food Waste Reduction - Good Practice Guide for Educational Sector	http://www.foodwisehk.gov.hk/pdf/School_GPG_ENG.pdf
Food Wise Hong Kong	China	2014	Leitfaden	Food Waste Reduction - Good Practice for Food and Beverage Sector	http://www.foodwisehk.gov.hk/pdf/GPGuide_F&B_en.pdf
Food Wise Hong Kong	China	2013	Leitfaden	Food Waste Reduction - Good Practice for Hotel Sector	http://www.foodwisehk.gov.hk/pdf/GPGuide_Hotel_en.pdf
Food Wise Hong Kong	China	2013	Leitfaden	Food Waste Reduction - Good Practice for Shopping Mall Sector	http://www.foodwisehk.gov.hk/pdf/GPGuide_Shopping_Mall_en.pdf

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Food Wise Hong Kong	China	n.d.	TV-Spot	Don't be a big waster	http://www.foodwisehk.gov.hk/en/resources.php#good-practice-guide
FoodLoop	Deutschland	n.d.	App	Food Loop	https://www.foodloop.net/
FoodStar	n.d.	n.d.	Plattform	FoodStar	http://www.foodtechconnect.com/2013/10/02/waste-not-want-not-6-technologies-to-reduce-food-waste/
FOODWaste	Irland	2010	Leitfaden	A Summary Guide to the Food Waste Regulations	http://www.foodwaste.ie/wp-content/uploads/2010/06/Click-here-to-download1.pdf
FOODWaste	Irland	2010	Infoblatt	Canteens on Construction Sites	http://www.foodwaste.ie/wp-content/uploads/2010/06/Canteen-on-Construction-Site1.pdf
FOODWaste	Irland	2010	Infoblatt	Education Sector	http://www.foodwaste.ie/wp-content/uploads/2010/06/Education-Sector1.pdf
FOODWaste	Irland	2010	Infoblatt	Hospitals, Nursing Homes and Other Health Care Premises	http://www.foodwaste.ie/wp-content/uploads/2010/06/Hospital-Nursing-Homes1.pdf
FOODWaste	Irland	2010	Infoblatt	Hot Food Outlets	http://www.foodwaste.ie/wp-content/uploads/2010/06/Hot-Food-Outlets1.pdf
FOODWaste	Irland	2010	Infoblatt	Canteens in Offices, Industrial and Commercial Buildings	http://www.foodwaste.ie/wp-content/uploads/2010/06/Office-Canteen1.pdf
FOODWaste	Irland	2010	Infoblatt	Public Houses	http://www.foodwaste.ie/wp-content/uploads/2010/06/Public-House1.pdf
FOODWaste	Irland	2010	Infoblatt	Restaurants, Cafés, Bistros and Wine Bars	http://www.foodwaste.ie/wp-content/uploads/2010/06/Restaurant2.pdf
FOODWaste	Irland	2010	Infoblatt	Shops & Supermarkets	http://www.foodwaste.ie/wp-content/uploads/2010/06/Shop-Supermarket1.pdf
FOODWaste	Irland	2010	Infoblatt	State Buildings and Local Authority Offices	http://www.foodwaste.ie/wp-content/uploads/2010/06/State-Buildings-Local-Authority-Offices1.pdf
FOODWaste	Irland	2010	Infoblatt	Stations, Airports, Ports & Harbours	http://www.foodwaste.ie/wp-content/uploads/2010/06/Stations1.pdf
FOODWaste	Irland	2010	Best Practice	Case Studies of Organisations Managing Food Waste Properly	http://www.foodwaste.ie/wp-content/uploads/2010/06/Case-Studies-of-Organisations-Managing-Food-Waste-Properly1.pdf
foodwastetv	Deutschland	n.d.	Video	Carrotmob: Aktion in Köln	https://www.youtube.com/watch?v=1BR6x66Djiw

Herausgeber	Land	Jahr	Instrumentenart	Instrumententitel	Quelle
Forward	EU	2013	Analysetool	Forward	http://foodrecoveryproject.eu/wp-content/uploads/2012/11/D2.2-Analysys-tools.pdf
Forward	EU	n.d.	Online-Training	Kurse für Lieferanten	http://www.foodwastereduction.com/de/home
Genießt uns Initiative	Deutschland	2014	Checkliste	Unternehmens-Check: Lebensmittelwirtschaft - Lebensmittel-handel	http://www.geniesstuns.de/wp-content/uploads/2014/10/20141029_J069-Lebensmittelcheck-Lebensmittelwirtschaft-2i-2.pdf
Genießt uns Initiative	Deutschland	2014	Checkliste	Unternehmens-Check: Gastronomie, Großküchen, Schulverpflegung	http://www.geniesstuns.de/wp-content/uploads/2014/10/20141029_J069-Lebensmittelcheck-Gastronomie-2i.pdf
Genießt uns Initiative	Deutschland	n.d.	System	dewender food service	http://www.geniesstuns.de/teilnehmer/lebensmittelwirtschaft/dewender
Genießt uns Initiative	Deutschland	n.d.	Beratung	ABConcepts	http://www.geniesstuns.de/teilnehmer/lebensmittelwirtschaft/abconcepts
Genießt uns Initiative	Deutschland	n.d.	Best Practice	hunkelstide	http://www.geniesstuns.de/teilnehmer/lebensmittelwirtschaft/hunkelstide
Genießt uns Initiative	Deutschland	n.d.	Best Practice	Bio-Company	http://www.geniesstuns.de/teilnehmer/lebensmittelwirtschaft/bio-company
Genießt uns Initiative	Deutschland	n.d.	Best Practice	SuperBioMarkt	http://www.geniesstuns.de/teilnehmer/lebensmittelwirtschaft/superbiomarkt
Genießt uns Initiative	Deutschland	n.d.	Best Practice	Njushi	http://www.geniesstuns.de/teilnehmer/gastronomie/njushi-foods
Genießt uns Initiative	Deutschland	n.d.	Best Practice	Weisses Bräuhaus München	http://www.geniesstuns.de/teilnehmer/gastronomie/weisses-braeuhaus-muenchen
Global 2000	USA	n.d.	Best Practice	Restaurant Sandwich Me	http://www.nomyblog.de/nomyblog/medien-tools/video-restaurant-aus-chicago-produziert-keinen-muell/?sro_p=3&sro_q=237
Green Business Programme	Irland	n.d.	Best Practice	Freshways	http://greenbusiness.ie/wp-content/uploads/2012/11/Freshways-Case-study-F001.pdf
Green Business Programme	Irland	2009	Leitfaden, Checkliste	Changing Behaviour - Saving Resources	http://greenbusiness.ie/wp-content/uploads/2015/06/Galway-Waste-Prevention-Guide-for-Business.pdf

Herausgeber	Land	Jahr	Instrumentenart	Instrumententitel	Quelle
Green Business Programme	Irland	2009	Best Practice	Fish Processing	http://greenbusiness.ie/wp-content/uploads/2015/06/Galway-Waste-Prevention-Guide-for-Business.pdf
Green Healthcare Programme	Irland	2014	Leitfaden	Best Practice Guide - Food Waste Reduction	http://www.greenhealthcare.ie/wp-content/uploads/2014/05/Best-Practice-Food-Waste-revised.pdf
Green Healthcare Programme	Irland	2015	Best Practice	Case study Cork University Hospital	http://www.greenhealthcare.ie/wp-content/uploads/2015/02/CUH-Waste-Prevention-Programme.pdf
Green Healthcare Programme	Irland	2014	Best Practice	Case study Mayo General Hospital	http://www.greenhealthcare.ie/wp-content/uploads/2014/05/Case-Study-Food-Waste-Mayo-General-Hospital-revised.pdf
Green Healthcare Programme	Irland	2014	Best Practice	Case study St. Michael's Hospital - Dun Laoghaire	http://www.greenhealthcare.ie/wp-content/uploads/2014/05/Case-Study-Food-Waste-Mayo-General-Hospital-revised.pdf
Green Healthcare Programme	Irland	2014	Best Practice	Case study - Temple St. Children's University Hospital	http://www.greenhealthcare.ie/wp-content/uploads/2014/05/Case-Study-Food-Waste-Temple-Street-Childrens-Hospital-revised.pdf
Green Healthcare Programme	Irland	2014	Best Practice	Case study - University Hospital Galway	http://www.greenhealthcare.ie/wp-content/uploads/2014/05/Case-Study-Food-Waste-UHG-revised.pdf
Green Healthcare Programme	Irland	2014	Leitfaden	How-To Guide: Assessing Overall Food Waste	http://www.greenhealthcare.ie/wp-content/uploads/2014/05/How-To-Guide-Assess-Food-Waste-Overall-revised.pdf
Green Healthcare Programme	Irland	2014	Leitfaden	How-To Guide: Undertaking a Detailed Food Waste Survey - Centrally Plated System	http://www.greenhealthcare.ie/wp-content/uploads/2014/05/How-To-Undertake-a-Detailed-Food-Waste-Survey-centrally-plated-system-revised.pdf
Green Healthcare Programme	Irland	2014	Leitfaden	How-To Guide: Undertaking a Detailed Food Waste Survey - Bulk Food System	http://www.greenhealthcare.ie/wp-content/uploads/2014/05/How-To-Undertake-a-Detailed-Food-Waste-Survey-bulk-food-system-revised.pdf
Green Healthcare Programme	Irland	2014	Abfall- und Kostenrechner	Food waste calculation sheet	www.greenhealthcare.ie/wp-content/uploads/2014/06/Food-waste-calculation-worksheet.xls
Green Healthcare Programme	Irland	2014	Infobroschüre	Fact sheet- Food waste in Irish Hospitals	http://www.greenhealthcare.ie/wp-content/uploads/2014/05/Food-Waste-Factsheet-revised.pdf

Herausgeber	Land	Jahr	Instrumentenart	Instrumententitel	Quelle
Green Hospitality Programme	Irland	n.d.	Best Practice	Food Waste Prevention Training Saves Hotel €15,000 per Annum. IN: Resource Efficiency in the Hospitality Sector.	http://www.ghaward.ie/ghaward/userfiles/file/Case%20Studies/GHP%20012%20Case%20Study%20Booklet%20v1.pdf
Green Hotelier	UK	2014	Leitfaden	Reducing and Managing Food Waste in Hotels	http://www.greenhotelier.org/wp-content/uploads/2014/09/How-How-Guide-on-Managing-and-Reducing-Food-Waste.pdf
GreenCook	EU	2012	Infobroschüre mit Best Practice Beispielen	Common Strategies, Methods and Tools	https://www.respect-food.eu/fileadmin/user_upload/bilder/Information_GreenCook.pdf
GreenCook	Frankreich	n.d.	Leitfaden / Handbuch	Stratégies, méthodes et outils communs	http://www.green-cook.org/IMG/pdf/brochure_mid_term_fr.pdf
Greentable, Infoportal für nachhaltige Gastronomieangebote, zu gut für die Tonne	Deutschland	n.d.	Restebox	Restlos genießen: Beste-Reste-Boxen	http://www.greentable.de/restlos-genießen/
GS1	Europa	n.d.	Tools	GS1 DataBar	http://www.gs1.eu/?id=620
Infozentrum UmweltWirtschaft (IZU) im Bayerischen Landesamt für Umwelt	Deutschland	2014	Checkliste	Themenbereich Abfall	http://www.izu.bayern.de/brancheneitfaeden/doc/Checkliste_Abfall_Unternehmen_Allgemein.pdf
Infozentrum UmweltWirtschaft (IZU) im Bayerischen Landesamt für Umwelt	Deutschland	2015	Checkliste	Themenbereich Abfall	http://www.izu.bayern.de/brancheneitfaeden/doc/checkliste_abfall_fleischer.pdf
Infozentrum UmweltWirtschaft (IZU) im Bayerischen Landesamt für Umwelt	Deutschland	2014	Checkliste	Themenbereich Abfall	http://www.izu.bayern.de/brancheneitfaeden/doc/Checkliste_Abfall_Baeckerei_2014.pdf
Infozentrum UmweltWirtschaft (IZU) im Bayerischen Landesamt für Umwelt	Deutschland	2014	Checkliste	Themenbereich Abfall	http://www.izu.bayern.de/brancheneitfaeden/doc/Checkliste_Abfall%20Einzelhandel.pdf
Infozentrum UmweltWirtschaft (IZU) im Bayerischen Landesamt für Umwelt	Deutschland	2015	Checkliste	Themenbereich Abfall	http://www.izu.bayern.de/brancheneitfaeden/doc/checkliste_abfall_mueller.pdf
Institute of Grocery Distribution (IGD)	UK	n.d.	Modell	The "Six-to-Fix" to prevent waste	http://www.igd.com/Research/Supply-chain/Waste-Prevention/Six-to-fix-to-prevent-waste/

Herausgeber	Land	Jahr	Instrumentenart	Instrumententitel	Quelle
Institute of Grocery Distribution (IGD)	UK	n.d.	Tipps	Top Tips: Measure	http://www.igd.com/Research/Supply-chain/WastePrevention/15822/Measure/#TopTips
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Kraft Food - Early visibility of risk of waste	http://www.igd.com/Research/Supply-chain/WastePrevention/15838/Kraft-Foods-Early-visibility-of-risk-of-waste/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Tesco and Heinz - Canned grocery waste	http://www.igd.com/Research/Supply-chain/WastePrevention/16721/Tesco-and-Heinz-Canned-grocery-waste/
Institute of Grocery Distribution (IGD)	UK	2014	Hinweise	Supply Chain Walk Problem Solving Tool	http://www.igd.com/Documents/Waste%20Prevention/Supply_Chain_Walk_Problem_%20Solving_Tool_v1.pdf
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Brakes - Getting in control of waste; by weight	http://www.igd.com/Research/Supply-chain/WastePrevention/15836/Brakes-Getting-in-control-of-waste-by-weight/
Institute of Grocery Distribution (IGD)	UK	n.d.	Tipps	Top Tips: Engage	http://www.igd.com/Research/Supply-chain/WastePrevention/15824/Engage/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Kellogg's - Go Green	http://www.igd.com/Research/Supply-chain/WastePrevention/16930/Kelloggs-Go-Green/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Lactalis - Waste Engagement	http://www.igd.com/Research/Supply-chain/WastePrevention/16932/Lactalis-Waste-engagement/
Institute of Grocery Distribution (IGD)	UK	n.d.	Tipps	Top Tips: Design	http://www.igd.com/Research/Supply-chain/WastePrevention/15828/Design/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Asda - Case Size	http://www.igd.com/Research/Supply-chain/WastePrevention/16663/Asda-Case-size/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Asda - Review of retained life for stores/customers	http://www.igd.com/Research/Supply-chain/WastePrevention/15858/Asda-Review-of-retained-life-for-stores-customers/

Herausgeber	Land	Jahr	Instrumentenart	Instrumententitel	Quelle
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Asda and Silver Spoon - Sugar Waste	http://www.igd.com/Research/Supply-chain/WastePrevention/16717/Asda-and-Silver-Spoon-Sugar-waste/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Sell more and waste less bananas	http://www.igd.com/Research/Supply-chain/WastePrevention/26737/Sell-more-and-waste-less-bananas/
Institute of Grocery Distribution (IGD)	UK	n.d.	Tipps	Top Tips: Range	http://www.igd.com/Research/Supply-chain/WastePrevention/15830/Range/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Sandwich waste prevention along the supply chain	http://www.igd.com/Research/Supply-chain/WastePrevention/15883/Sandwich-waste-prevention-along-the-supply-chain/
Institute of Grocery Distribution (IGD)	UK	n.d.	Tipps	Top Tips: Forecast	http://www.igd.com/Research/Supply-chain/WastePrevention/15826/Forecast/
Institute of Grocery Distribution (IGD)	UK	n.d.	Tipps	Top Tips: Process	http://www.igd.com/Research/Supply-chain/WastePrevention/15832/Process/
Institute of Grocery Distribution (IGD)	UK	n.d.	Tipps	Top Tips: Collaborate	www.igd.com/Research/Supply-chain/Waste-Prevention/Six-to-fix-to-prevent-waste/Collaborate/#TopTips
Institute of Grocery Distribution (IGD)	UK	2014	Leitfaden	Collaborative Waste Prevention Toolkit	http://www.igd.com/Documents/Waste%20Prevention/Collaborative%20Waste%20Prevention%20Toolkit.pdf
Institute of Grocery Distribution (IGD)	UK	n.d.	Excel-Tabelle	Waste Matrix	http://www.igd.com/Documents/Online%20Guides/Supply%20chain/Supply%20Chain%20Waste%20Prevention/Waste%20Matrix.xls
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Case study: Kraft - Reusable transit packaging for handling of work in progress (WIP)	http://www.igd.com/Research/Supply-chain/Waste-prevention/Six-to-fix-to-prevent-waste/Design/Kraft---Reusable-transit-packaging-for-handling-of-work-in-progress-WIP/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Heinz Single Service Limited, Telford	http://www.igd.com/Research/Supply-chain/Waste-prevention/Six-to-fix-to-prevent-waste/Design/Heinz-Single-Service-Limited-Telford/

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Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Brakes and Silver Spoon - Bulk sugar damages	http://www.igd.com/Research/Supply-chain/Waste-prevention/Six-to-fix-to-prevent-waste/Design/Brakes-and-Silver-Spoon---Bulk-sugar-damages/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Brakes and RHM - Bulk flour damages	http://www.igd.com/Research/Supply-chain/Waste-prevention/Six-to-fix-to-prevent-waste/Design/Brakes-and-RHM---Bulk-flour-damages/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Booker and Tulip - Cooked meat	http://www.igd.com/Research/Supply-chain/Waste-prevention/Six-to-fix-to-prevent-waste/Collaborate/Booker-and-Tulip---Cooked-meat/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Booker - Project Stretch	http://www.igd.com/Research/Supply-chain/Waste-prevention/Six-to-fix-to-prevent-waste/Design/Booker---Project-Stretch/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Asda and Greencore - Ready Meals and Sauces	http://www.igd.com/Research/Supply-chain/Waste-prevention/Six-to-fix-to-prevent-waste/Design/Asda-and-Greencore---Ready-Meals-and-Sauces/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Tesco and Princes - Multipack canned tomato	http://www.igd.com/Research/Supply-chain/Waste-prevention/Six-to-fix-to-prevent-waste/Design/Tesco-and-Princes---Multipack-canned-tomato/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Tesco - New pack format for chickens	http://www.igd.com/Research/Supply-chain/Waste-prevention/Six-to-fix-to-prevent-waste/Design/Tesco---New-pack-format-for-chickens/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Northern Foods - Goodfella's pizza box re-design	http://www.igd.com/Research/Supply-chain/Waste-prevention/Six-to-fix-to-prevent-waste/Design/Northern-Foods---Goodfellas-pizza-box-re-design/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Nestlé and Booker collaboration on packaging waste	http://www.igd.com/Research/Supply-chain/Waste-prevention/Six-to-fix-to-prevent-waste/Collaborate/Nestle-and-Booker-collaboration-on-packaging-waste/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Morrisons and Unilever - Pot Noodle	http://www.igd.com/Research/Supply-chain/Waste-prevention/Six-to-fix-to-prevent-waste/Process/Morrisons-and-Unilever---Pot-Noodle/

Herausgeber	Land	Jahr	Instrumentenart	Instrumententitel	Quelle
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	M&S - Wrap for beef	http://www.igd.com/Research/Supply-chain/Waste-prevention/Six-to-fix-to-prevent-waste/Design/MS---Wrap-for-beef/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Asda - Faster Fresh	http://www.igd.com/Research/Supply-chain/Waste-prevention/Six-to-fix-to-prevent-waste/Engage/Asda---Faster-fresh/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Asda - Fresh process simplification	http://www.igd.com/Research/Supply-chain/Waste-prevention/Six-to-fix-to-prevent-waste/Engage/Asda---Fresh-process-simplification/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Tesco - Good waste routines	http://www.igd.com/Research/Supply-chain/Waste-prevention/Six-to-fix-to-prevent-waste/Engage/Tesco---Good-waste-routines/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Nestlé - SKU optimisation process	http://www.igd.com/Research/Supply-chain/Waste-prevention/Six-to-fix-to-prevent-waste/Range/Nestle---SKU-optimisation-process/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Unilever UK & Ireland – Complexity reduction	http://www.igd.com/Research/Supply-chain/Waste-prevention/Six-to-fix-to-prevent-waste/Range/Unilever-UK--Ireland--Complexity-reduction/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Booker & Nestlé - Collaborative inventory management	http://www.igd.com/Research/Supply-chain/Waste-prevention/Six-to-fix-to-prevent-waste/Forecast/Booker--Nestle---Collaborative-inventory-management/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Booker's improvement to promotional forecasting on crisps, snacks and nuts	http://www.igd.com/Research/Supply-chain/Waste-prevention/Six-to-fix-to-prevent-waste/Forecast/Bookers-improvement-to-promotional-forecasting-on-crisps-snacks-and-nuts/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Kraft Foods - Visibility of exceptions for all	http://www.igd.com/Research/Supply-chain/Waste-prevention/Six-to-fix-to-prevent-waste/Forecast/Kraft-Foods---Visibility-of-exceptions-for-all/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Lactalis - Forecasting and planning processes	http://www.igd.com/Research/Supply-chain/Waste-prevention/Six-to-fix-to-prevent-waste/Forecast/Lactalis---Forecasting-and-planning-processes/

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Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Müller Dairy – Improved forecast accuracy	http://www.igd.com/Research/Supply-chain/Waste-prevention/Six-to-fix-to-prevent-waste/Forecast/Muller-Dairy---Improved-forecast-accuracy/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Nestlé Waters - Demand planning weather project	http://www.igd.com/Research/Supply-chain/Waste-prevention/Six-to-fix-to-prevent-waste/Forecast/Nestle-Waters---Demand-planning-weather-project/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Tesco - Promotional forecasting template	http://www.igd.com/Research/Supply-chain/Waste-prevention/Six-to-fix-to-prevent-waste/Forecast/Tesco---Promotional-forecasting-template/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Tesco and Britvic - Canned drinks waste	http://www.igd.com/Research/Supply-chain/Waste-prevention/Six-to-fix-to-prevent-waste/Process/Tesco-and-Britvic---Canned-drinks-waste/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Unilever Leeds – Enterprise Challenge 2010	http://www.igd.com/Research/Supply-chain/Waste-prevention/Six-to-fix-to-prevent-waste/Process/Unilever-Leeds--Enterprise-Challenge-2010/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Asda supply chain surplus food redistribution	www.igd.com/Research/Supply-chain/Waste-prevention/Product-redistribution/Asda-supply-chain-surplus-food-redistribution/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Booker and Walkers Snack Foods - Centralised ordering	http://www.igd.com/Research/Supply-chain/Waste-prevention/Six-to-fix-to-prevent-waste/Collaborate/Booker-and-Walkers-Snack-Foods---Centralised-ordering/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Ready-meal waste prevention along the supply chain	http://www.igd.com/Research/Supply-chain/Waste-prevention/Six-to-fix-to-prevent-waste/Collaborate/Ready-meal-waste-prevention-along-the-supply-chain/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Biscuit/snack/cake waste prevention along the supply chain	http://www.igd.com/Research/Supply-chain/Waste-prevention/Six-to-fix-to-prevent-waste/Collaborate/Biscuitsnackcake-waste-prevention-along-the-supply-chain/

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Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Flower waste prevention in the supply chain	http://www.igd.com/Research/Supply-chain/Waste-prevention/Six-to-fix-to-prevent-waste/Collaborate/Flower-waste-prevention-in-the-supply-chain/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Tesco and Silver Spoon - Sugar waste	http://www.igd.com/Research/Supply-chain/Waste-prevention/Six-to-fix-to-prevent-waste/Process/Tesco-and-Silver-Spoon---Sugar-waste/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Asda - Surplus stock clearance	http://www.igd.com/Research/Supply-chain/Waste-prevention/Product-redistribution/Asda---Surplus-stock-clearance/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Booker - Local charity donation	http://www.igd.com/Research/Supply-chain/Waste-prevention/Product-redistribution/Booker---Local-charity-donation/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Brakes - Eliminating waste and donating hundreds of thousands of meals to Fareshare	http://www.igd.com/Research/Supply-chain/Waste-prevention/Product-redistribution/Brakes---Eliminating-waste-and-donating-hundreds-of-thousands-of-meals-to-Fareshare/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Coca-Cola Enterprises: assessing the opportunity for redistribution	http://www.igd.com/Research/Supply-chain/Waste-prevention/Product-redistribution/Coca-Cola-Enterprises-assessing-the-opportunity-for-redistribution/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Gerber - Managing food surpluses responsibly	http://www.igd.com/Research/Supply-chain/Waste-prevention/Product-redistribution/Gerber---Managing-food-surpluses-responsibly/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Müller Dairy - Managing food surpluses responsibly	http://www.igd.com/Research/Supply-chain/Waste-prevention/Product-redistribution/Muller-Dairy---Managing-food-surpluses-responsibly/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Nestlé FareShare Partnership - Minimisation of Food Waste	http://www.igd.com/Research/Supply-chain/Waste-prevention/Product-redistribution/Nestle-FareShare-Partnership---Minimisation-of-Food-Waste/
Institute of Grocery Distribution (IGD)	UK	n.d.	Case Study	Sainsbury's - Rescuing 'fit for purpose' food surplus from the supply chain	http://www.igd.com/Research/Supply-chain/Waste-prevention/Product-redistribution/Sainsburys---Rescuing-fit-for-purpose-food-surplus-from-the-supply-chain/

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Integrated Waste Management Board (IWMB)	USA	1992	Leitfaden / Handbuch	Restaurant Guide to Waste Reduction and Recycling	http://www.calrecycle.ca.gov/Publications/Documents/BizWaste%5C44198016.pdf
International Journal of Physical Distribution & Logistics Management	Skandinavien	2012	Case Study	improving shelf life management for fresh poultry. <i>IN: Creating sustainable fresh food supply chains through waste reduction (S.269)</i>	http://www.emeraldinsight.com/doi/pdfplus/10.1108/IJPDLM-11-2011-0200
International Journal of Physical Distribution & Logistics Management	Skandinavien	2012	Case Study	forecast-based daily operations for fresh milk products. <i>IN: Creating sustainable fresh food supply chains through waste reduction (S.267)</i>	http://www.emeraldinsight.com/doi/pdfplus/10.1108/IJPDLM-11-2011-0200
International Journal of Physical Distribution & Logistics Management	Skandinavien	2012	Case Study	reducing waste and improving availability for fish products. <i>IN: Creating sustainable fresh food supply chains through waste reduction (S.269)</i>	http://www.emeraldinsight.com/doi/pdfplus/10.1108/IJPDLM-11-2011-0200
International Tourism Partnership (ITP), Considerate Hoteliers	UK	2014	Leitfaden	Know How Guide to Reducing and Managing Food Waste in Hotels	http://www.greenhotelier.org/wp-content/uploads/2014/09/Know-How-Guide-on-Managing-and-Reducing-Food-Waste.pdf
Interreg IVC	EU	n.d.	Webtool	The Pre-Waste webtool	http://webtool.prewaste.eu/Login/Login.aspx
Interreg IVC	EU	n.d.	Leitfaden	Pre-waste common methodology	http://www.prewaste.eu/images/stories/prewaste/Pre-waste_Common_Methodology.pdf
Interreg IVC	Holland	2013	Best Practice	Supermarkets in the Netherlands throw away less and less	http://www.prewaste.eu/index.php?option=com_k2&view=item&id=463:supermarkets-in-the-netherlands-throw-away-less-and-less&Itemid=50
Interreg IVC	Schweden	n.d.	Best Practice	Halmstad schools competing to reduce food waste in canteens	http://www.prewaste.eu/index.php?option=com_k2&view=item&id=323&Itemid=101
Interreg IVC	Vereinigte Arabische Emirate	2012	Best Practice	the Gramo restaurant	http://www.prewaste.eu/index.php?option=com_k2&view=item&id=456:dubai-restaurant-discourages-food-waste-with-pay-by-weight-model&Itemid=50

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Invest Northern Ireland	Irland	2015	Leitfaden	A Resource Efficiency Guide for the Hotel Sector in Northern Ireland	http://greenbusiness.ie/wp-content/uploads/2015/06/hotel-efficiency-guide.pdf
journal of cleaner production	UK	2000	Trainingsprogramm	Waste Minimisation Business Club	
Kesko	Finnland	n.d.	Best Practice	Kesko	http://www.kesko.fi/en/media/news-and-releases/news/2015/Reducing-food-wastage/
Kitchen Cut	UK	n.d.	Software	Transforming: F&B operations and performance	http://www.joinkitchencut.com/
Klaus Pichler	Österreich	n.d.	Fotos	Visualizing Waste	http://kpic.at/images/2569
Le Parisien	Frankreich	n.d.	Best Practice	Etiketten	http://www.leparisien.fr/societe/une-etiquette-pour-acheter-a-moitie-prix-des-produits-bientot-perimes-12-06-2015-4856475.php#xtref=https%3A%2F%2Fwww.facebook.com
Lean Magazin	Deutschland	n.d.	Kommissionierkonzept	Artikelkommissionierkonzept CPS mit der PICK@EASE-Workstation	http://www.leanmagazin.de/lean-praxis/nahrung-genussmittelindustrie/552-innovative-materialfluss-systeme-fuer-einzelhaendler.html
Lean Magazin	Deutschland	n.d.	Software	CDC Software	http://www.leanmagazin.de/lean-praxis/nahrung-genussmittelindustrie/367-optimierte-produktionsprozesse-bei-der-herstellung-von-snacks.html
Lean Magazin	Deutschland	n.d.	Software	ASPROVA	http://www.leanmagazin.de/tools/lean-software.html
Lean Magazin	Deutschland	n.d.	Netzwerk	Materialeffizienz-Netzwerk 'Food-ProMat' der Food-Processing Initiative e. V.	http://www.leanmagazin.de/lean-praxis/nahrung-genussmittelindustrie/1118-ein-lebkuchen-herz-fuer-mehr-ressourceneffizienz.html
Lean Path	USA	2010	Best Practice	Food Waste Prevention case Study: Intel Corporation's Cafès	http://www.leanpath.com/docs/FoodWastePrevention_DEQ.pdf
Lean Path	Schweiz	2006	Technisches Tool & Software	LeanPath	www.leanpath.de
Lean Path	USA	n.d.	Webinar	Food waste management - Strategies for the Hospitality World	http://www.leanpath.com/webinars/?utm_content=9673431&utm_medium=social&utm_source=facebook
Lean Path	USA	n.d.	Präsentation	The power of automation	http://www.leanpath.com/docs/offers/guides/power-of-automation.pdf

Herausgeber	Land	Jahr	Instrumentenart	Instrumententitel	Quelle
Lean Path	USA	n.d.	Leitfaden	10 ways to save money by managing food waste differently	http://info.leanpath.com/10-ways-to-save-guide
Lean Path	USA	n.d.	Leitfaden / Handbuch	How to conduct a food waste audit	http://info.leanpath.com/waste-audit-guide
Lean Path	USA	n.d.	Infografik	Food waste is a global problem of breathtaking scope	http://www.leanpath.com/docs/waste_stats.jpg
Lean Path	USA	2014	Messdokument	Waste Logbook – XYZ Foodservice Operation	www.leanpath.com/docs/Waste_Log.doc
Lean Path	USA	n.d.	Best Practice	Case Studies	http://www.leanpath.com/case-studies/
Lean Path	USA	n.d.	Präsentation	5 food waste myths to debunk - now!	http://www.leanpath.com/docs/offers/slides/072015-5-food-waste-myths.pdf
Lean Path	USA	2014	Präsentation	Managing food waste: A micro-training session for foodservice and culinary professionals	Präsentation: http://www.menusofchange.org/images/uploads/pdf/MOC14PPT_A4breakout_1AS.pdf
Lean Path	USA	n.d.	Best Practice	Gold Strike Resort & Casino - Cutting Down Food Waste and Food Cost	http://www.leanpath.com/docs/case-studies/MGMGoldStrike.pdf
Lean Path	USA	n.d.	Best Practice	St. Norbert College - Moving Toward a Zero-Waste Dining Program	http://www.leanpath.com/docs/case-studies/StNorbertCollege.pdf
Lean Path	USA	n.d.	Best Practice	Creative Dining Services	http://www.leanpath.com/docs/case-studies/CreativeDiningServices.pdf
Lean Path	USA	n.d.	Best Practice	University of North Dakota	http://www.leanpath.com/wp-content/themes/weaver-ii-pro/docs/LeanPath_Case_Study_UND.PDF
Lean Path	USA	n.d.	Best Practice	Sanford USD Medical Center	http://www.leanpath.com/wp-content/themes/weaver-ii-pro/docs/LeanPath_Case_Study_Sanford_USD_Medical_Center.PDF
Lean Path	USA	n.d.	Best Practice	University of Massachusetts	http://www.leanpath.com/wp-content/themes/weaver-ii-pro/docs/LeanPath_Case_Study_UMass.PDF
Lean Path	USA	n.d.	Best Practice	Michigan Technological University	http://www.leanpath.com/wp-content/themes/weaver-ii-pro/docs/LeanPath_Case_Study_MichiganTech.pdf

Herausgeber	Land	Jahr	Instrumentenart	Instrumententitel	Quelle
Lean Path	USA	n.d.	Best Practice	Lueken's Village Foods	http://www.leanpath.com/wp-content/uploads/2013/02/LeanPath-Food-Waste-Prevention-Case-Study_Luekens.pdf
Lean Path	USA	n.d.	Best Practice	MGM Grand Buffet	http://www.leanpath.com/docs/LeanPath_MGM_Grand_Buffet_Case_Study.pdf
Lean Path	USA	n.d.	Best Practice	Gunderson Health System	http://www.leanpath.com/wp-content/themes/weaver-ii-pro/docs/LeanPath_Case_Study_GundersonHealthSystem.pdf
Lean Path	USA	n.d.	Checkliste	Checkliste for Success: Building Your Food Waste Strategy	http://info.leanpath.com/checklist-for-success?utm_source=hs_email&utm_medium=email&utm_content=25711082&_hsenc=p2ANqtz-sMXjW9xtyuzbsJMLWBHOp_eWOTtL9Ex4dX0KzER21kwjr9FafXzb7DOYv4wJF2Tp8rGqcW3VZQsynAPNBXOq5Eyej8ZYi2G_sD55TA5GK_VdAP-o&_hsmi=25711082
LeanPath	USA	2015	Hinweise	5 Food waste Myths to Debunk	http://blog.leanpath.com/5-food-waste-myths-to-debunk-now
LeanPath	USA	2015	Leitfaden	20 Waste-Cutting Tips Every Foodservice Chef Should Know	http://www.leanpath.com/docs/offers/guides/20-tips-guide.pdf
Lebensmittelzeitung	Deutschland	n.d.	Prognose-Tool	Big Data	http://www.lebensmittelzeitung.net/login/login.php?fg=1&url=http%3A%2F%2Fwww%2ELebensmittelzeitung%2Ede%2Fbusiness%2Fthemen%2Fmessen-events%2Fprotected%2FEuroshop-2014_6260_15375%2Ehtml
LeftoverSwap	n.d.	n.d.	Online Marketplace	LeftoverSwap	http://www.foodtechconnect.com/2013/10/02/waste-not-want-not-6-technologies-to-reduce-food-waste/
LEI Wageningen	Niederlande	2014	Infobroschüre	Information on expiry dates for businesses	http://ec.europa.eu/food/safety/food_waste/library/docs/nl_brochure-for-industry_info-on-expiry-dates_201401_en.pdf

Herausgeber	Land	Jahr	Instrumentenart	Instrumententitel	Quelle
Logility	n.d.	n.d.	Software	SCM-Softwarelösungen überwinden Herausforderungen in der Lebensmittel- und Getränke Lieferkette	https://www.logility.com/industries/food-beverage/food-and-beverage-business-issues?lang=de-de
Love Food Hate Waste	UK	2013	Video	Food waste = money waste - a view from the hospitality sector in Ireland	http://ni.lovefoodhatewaste.com/node/6567
Love Food Hate Waste	UK	2014	Video	Wasting food when eating out	https://www.youtube.com/watch?v=9fhPQa1XYBc
Love Food Hate Waste	UK	2013	Video	The environmental impacts of food waste	https://www.youtube.com/watch?v=LLKrq_GDitk&index=29&list=PLxKoZsblPUTEMNy0fdjM5C2tk0iUICOrC
Massachusetts Department of Environmental Protection (MassDEP)	USA	2005	Handbuch	Supermarket Composting Handbook	http://www.mass.gov/eea/docs/dep/recycle/reduce/m-thru-x/smhandbk.pdf
Meteolytix	Deutschland	n.d.	Absatzprognose-tool	meteolytix forecast	http://www.meteolytix.de/start/start.php
mille et un repas	Frankreich	n.d.	Best Practice	Zéro Gaspil'	http://www.foodserviceeurope.org/galery/60/FoodServiceEurope%20database%20Food%20Waste%20-%20FINAL.pdf
Ministerium für ein lebenswertes Österreich	Österreich	2014	Restebox	TafelBox	http://www.bmlfuw.gv.at/land/lebensmit-tel/kostbare_lebensmittel/lmsktafelb.html
Ministerium für Umwelt, Gesundheit und Verbraucherschutz	Deutschland	2001	Leitfaden	Die umweltbewusste Molkerei	http://www.bestellen.bayern.de/application/applstarter?APPL=STMUG&DIR=stmug&ACTIONxSETVAL%28artdtl.htm,APGxNO-DENR:1354,AARTxNR:stmugv_agd_00008,USERxBODYURL:artdtl.htm,KATALOG:StMUG,AKATxNAME:StMUG,ALLE:x%29=X
National Restaurant Association	USA	1997	Leitfaden	Food donation - A Restaurateur's Guide	http://infohouse.p2ric.org/ref/12/11907.pdf
New South Wales - Environment Protection Authority (NSW EPA)	UK	n.d.	Website	Reducing food waste in business	http://www.lovefoodhatewaste.nsw.gov.au/food-businesses/reducing-waste-from-food-businesses/case-studies/woolworths-ltd.aspx
New South Wales - Environment Protection Authority (NSW EPA)	UK	n.d.	Case Study	Woolworths Ltd	http://www.lovefoodhatewaste.nsw.gov.au/food-businesses/success-stories/woolworths.aspx

Herausgeber	Land	Jahr	Instrumentenart	Instrumententitel	Quelle
New South Wales - Environment Protection Authority (NSW EPA)	Australien	n.d.	Case Study	Molly Coddle Café	http://www.lovefoodhatewaste.nsw.gov.au/food-businesses/success-stories/molly-coddle-caf%C3%A9.aspx
New South Wales - Environment Protection Authority (NSW EPA)	Australien	n.d.	Case Study	Batlow Apples case study	http://www.lovefoodhatewaste.nsw.gov.au/business/case-studies/batlow-apples.aspx
NHS Estates	UK	2005	Leitfaden	Managing food waste in the NHS	http://www.hospitalcaterers.org/documents/foodwst.pdf
NIBusiness (Northern Ireland Business)	UK	n.d.	Website, Leitfaden, Video	Use resources efficiently in your food and drink business	https://www.nibusinessinfo.co.uk/content/use-resources-efficiently-your-food-and-drink-business
no waste network	Niederlande	2010	Best Practice	Tesco 'Buy One Get One Free Later'	http://ec.europa.eu/food/safety/food_waste/good_practices/research_innovation/index_en.htm
no waste network	Niederlande	n.d.	Best Practice	Sainsbury's	http://www.nowastenetwork.nl/en/supermarkten/sainsburys-becomes-first-supermarket-power-store-food-waste-alone/
no waste network	Niederlande	n.d.	Video	Reducing Grape Waste	http://www.nowastenetwork.nl/en/supermarkten/tescos-approach-reducing-food-waste/
no waste network	Niederlande	n.d.	Best Practice	Thornton's Budgens - Zero food waste to landfill	http://www.nowastenetwork.nl/en/supermarkten/thorntons-budgens-zero-food-waste-landfill/
no waste network	Niederlande	n.d.	Best Practice	Waitrose - 'Ugly' apples prove that beauty is only skin deep	http://www.nowastenetwork.nl/en/supermarkten/ugly-apples-prove-beauty-skin-deep/
no waste network	Niederlande	n.d.	Video	Halfsies	http://www.nowastenetwork.nl/en/horeca/diners-can-go-halfsies-solve-issues-obesity-food-waste-hunger/
no waste network	Niederlande	n.d.	Best Practice	Darden - Harvest Donation Program	http://www.nowastenetwork.nl/en/horeca/darden-restaurants-inc-foundation/
North Carolina State University - College of Agriculture & Life Science	USA	n.d.	Leitfaden	Water Quality & Waste Management - Recovery & Waste Reduction, A Guide for Businesses and Institutions	http://www.bae.ncsu.edu/topic/vermicomposting/pubs/ag473-26-food-recovery.pdf
Oliver Wyman Consulting	International	2014	Handbuch	Reducing food waste. How can retailers help?	http://www.oliverwyman.com/content/dam/oliver-wyman/global/en/2014/jul/OW_Reducing_Food_Waste.pdf

Herausgeber	Land	Jahr	Instrumentenart	Instrumententitel	Quelle
Ostfoldforskning	Norwegen	2012	Mapping Methode	Mapping method for food loss in the food processing industry	http://ostfoldforskning.no/uploads/dokumenter/publikasjoner/699.pdf
OXEL	Frankreich	n.d.	Software	Oxel's solutions	http://www.fightfoodwaste.com/
Oxfordshire County Council	UK	n.d.	Checkliste	Canteen/Catering Waste	https://www.oxfordshire.gov.uk/cms/sites/default/files/folders/documents/environmentandplanning/wasteandrecycling/commercialwaste/canteencatering.pdf
Palo Alto Public Works Department	USA	n.d.	Checkliste	Tips to Reduce Food Waste and Improve Your Bottom Line	http://www.cityofpaloalto.org/gov/depts/pwd/zerowaste/thingstodo/foodwaste.asp#Business%20Tips
Peg Leg Films	Kanada	n.d.	Videos	Just Eat It. Second Helpings	http://www.foodwastemovie.com/video/
POS Sector	EU	n.d.	Tipps	16 Tips for Restaurant Food Waste Reduction	http://possector.com/management/restaurant-food-waste-reduction
PTY (Finnish Grocery Trade Association)	Finnland	2012	Checkliste	Retailers are committed to reducing food waste	http://www.mtt.fi/wwwdoc/vastuullisuuspaiva190412/semma/3.4%20Ruokahavikki%20merja%20soderstrom-english.pdf
Research Gate	Finnland	2004	Best Practice	Waste minimization and utilization in the food industry: Processing of artichokes, and extraction of valuable compounds from juice-processing by-products	http://www.fpeac.org/fruit/WasteMinimizationUtilization-BerryProcessing.pdf
Resource Efficient Scotland	Schottland	n.d.	Leitfaden	Quick guide to changing behaviour for small retailers	http://www.resourceefficientscotland.com/sites/default/files/Small%20retailers%20-%20quick%20guide%20to%20changing%20staff%20behaviour%20factsheet%20Resource%20Efficient%20Scotland.pdf
Resource Efficient Scotland	Schottland	n.d.	Factsheet	Quick guide to reducing waste	http://www.resourceefficientscotland.com/sites/default/files/Small%20retailers%20-%20quick%20guide%20to%20reducing%20waste%20factsheet%20Resource%20Efficient%20Scotland.pdf
Resource Efficient Scotland	Schottland	n.d.	Planning Tool	The Savings Finder	http://www.resourceefficientscotland.com/resource/savings-finder
Resource Efficient Scotland	Schottland	n.d.	Training Course	Green Champions Training	http://greenchampions.resourceefficientscotland.com/

Herausgeber	Land	Jahr	Instrumentenart	Instrumententitel	Quelle
Resource Efficient Scotland	Schottland	n.d.	Case Study	Malcolm Allan Limited	http://www.resourceefficientscotland.com/sites/default/files/Case%20Study%20Malcolm%20Allan.pdf
Resource Efficient Scotland	Schottland	n.d.	Case Study	Macsween	http://www.resourceefficientscotland.com/sites/default/files/Macsween%20Case%20Study.pdf
Resource Efficient Scotland	Schottland	n.d.	Best Practice	Resource Efficiency Guide for Schools	http://greenbusiness.ie/wp-content/uploads/2015/06/Resource-Efficiency-Guide-for-Schools-RES2015.pdf
Resource Efficient Scotland	Schottland	2014	Leitfaden	Managing Food Waste in the Hospitality and Food Service Industry	http://www.resourceefficientscotland.com/sites/default/files/Managing%20Food%20Waste%20in%20the%20Hospitality%20and%20Food%20Service%20Industry.pdf
Resource Efficient Scotland	Schottland	n.d.	Infografik	Food Waste Infographic	http://www.resourceefficientscotland.com/resource/food-waste-infographic
Resource Efficient Scotland	Schottland	n.d.	Video	Resource Efficiency in the Hospitality Sector - Two fat ladies, Glasgow	http://www.resourceefficientscotland.com/resource/two-fat-ladies-restaurant
Resource Efficient Scotland	Schottland	n.d.	Infobroschüre	Managing food waste is as easy as 1, 2, 3	http://www.resourceefficientscotland.com/sites/default/files/ZWS607_RE_S_foodwaste_factsheet_V3.pdf
Resource Efficient Scotland	Schottland	n.d.	Kostenrechner	Hospital food waste disposal calculator	www.resourceefficientscotland.com/sites/default/files/NHSS_food_waste_calculator.xls
Resource Efficient Scotland	Schottland	n.d.	Case Study	Lightbody	http://www.resourceefficientscotland.com/resource/case-study-lightbody
Resource Efficient Scotland	Schottland	n.d.	App	Scottish Bakers App	http://www.resourceefficientscotland.com/resource/use-your-loaf-resource-efficiency-bakery
Resource Efficient Scotland; Baxters Food Group Ltd	Schottland	n.d.	Case Study	Baxters Food Group Ltd Waste Monitoring Saves Thousands	http://www.resourceefficientscotland.com/sites/default/files/Case%20Study%20Baxters.pdf
ResponsEcology	USA	2012	Präsentation	Minimizing Food Waste: A System Approach with a Resource Valuation Perspective	http://de.slideshare.net/stevenfinn/finn-respons-ecology-epa-112912
Restaurant owner.com	USA	n.d.	Messdokument	Waste/Spill Tracking Sheet	http://www.restaurantowner.com/public/DOWNLOADWasteSpillTrackingSheet.cfm
Schnittstelle Thurn	Deutschland	n.d.	Video	WASTE	https://www.youtube.com/watch?v=RukR368mQ84

Herausgeber	Land	Jahr	Instrumentenart	Instrumententitel	Quelle
Schnittstelle Thurn	Deutschland	2012	Video (Song)	"Schad Dröm"	https://www.youtube.com/watch?v=sKd3lvztBe4
SIK	Schweden	2013	Hinweise	Case Study	http://ostfoldforskning.no/uploads/okumen-ter/2013%2011%2019%20Workshop%20svinn%20Lindbom.pdf
Silpakorn University International College	Thailand	2011	Monitoring Tool	Buffet Monitoring Tool	http://www.suic.org/wp-content/uploads/research3/mba_research/32Korranid_BOONYAKIAT.pdf
Slideshare	USA	2013	Kosten-Kontroll-System	Kosten-Kontroll-System	http://de.slideshare.net/sakurashu28/how-to-reduce-bakery-waste
Sodexo	Belgien	n.d.	Best Practice	Food donation initiative	http://www.foodserviceeurope.org/gallery/60/FoodServiceEurope%20database%20Food%20Waste%20-%20FINAL.pdf
Sodexo	USA	2010	Best Practice	Sodexo Campus Food Waste Tracking Shows Dramatic Reduction in Kitchen Waste	http://sodexousa.com/usen/media/press-releases/2010/foodwastetracking111710.aspx
Sodexo	International	2014	Best Practice	WasteWatch. IN: Food Waste Reduction. Case studies from the contract catering industry (S.10)	http://www.foodserviceeurope.org/gallery/60/FoodServiceEurope%20database%20Food%20Waste%20-%20FINAL.pdf
Speiseräume	Deutschland	2011	Video	GOOD Transparency Food: Waste Not, Want Not	http://speiseraeume.de/faq-lebensmittelmuell-ernaehrungsabfaelle/
Still tasty LLC	USA	n.d.	Online-Datenbank	Still Tasty - Your Ultimate Shelf Life Guide	http://www.stilltasty.com/
StopWaste	USA	2007	Leitfaden	Are you ready? Reduce waste at special events by simply planning ahead	http://www.stopwaste.org/sites/default/files/Documents/specialevents-swp.pdf
Süddeutsche	Deutschland	2016	Zeitungsartikel	Dieser Supermarkt verkauft nur abgelaufene Lebensmittel	http://www.sueddeutsche.de/wirtschaft/lebensmittelindustrie-dieser-supermarkt-verkauft-nur-abgelaufene-lebensmittel-1.2881911
SugaRich	UK	n.d.	Monitoring System	SugaTrak	http://www.recyclingwasteworld.co.uk/products/sugatrak-helps-crisps-and-snacks-producer-reduce-waste-costs/87457/

Herausgeber	Land	Jahr	Instrumentenart	Instrumententitel	Quelle
Sustain	UK	n.d.	Tipps	Top 10 Waste-Busting Tips for restaurants and caterers	http://www.sustainweb.org/pdf/11/Top_10_waste_busting_tips.pdf
Sustainable Business Review	UK	n.d.	Tool & Best Practice	Sustainable Business review	http://www.sustainablebusinessreview.org.uk/review
Sustainable restaurant association	UK	2012	Infobroschüre	Doggy boxes	http://suppliers.thesra.org/wp-content/uploads/2012/10/Doggy-Boxes.pdf
Sustainable restaurant association	UK	2012	Leitfaden / Handbuch	Sustainable Kitchens	www.thesra.org/wp-content/uploads/2012/01/SRA-Space-Sustainable-Guide-to-Sustainable-Kitchens1.zip
Sustainable restaurant association	UK	2010	Messdokument	SRA Restaurant Food Waste Survey 2010 - Waste Chart	http://www.thesra.org/wp-content/uploads/2012/01/SRA002-SRA-Food-Waste-Survey-Full-Report.pdf
Swedish National Food Agency	Schweden	2014	Kontrollinstrument	Governmentalfinanced program	http://www.livsmedelsverket.se/globalassets/rapporter/2013/atgarder_for_minskatsvinn_i_livsmedelsindustrin.pdf
tastethewaste	n.d.	n.d.	Videokanal	foodwastetv	https://www.youtube.com/user/foodwastetv
tatwort Nachhaltige Projekte GmbH, United Against Waste	Österreich	2015	Infobroschüre	Lebensmittelabfälle vermeiden - Kosten sparen & Umwelt schützen: Einspartipps & Serviceangebote für Gastronomie & Hotellerie	https://united-against-waste.at/wp-content/uploads/2015/05/UAW_Gastro_LR.pdf?2c0d8f
Technologie Campus Grafenau	Deutschland	2013 - 2015	Software	iPDS (Food Waste Reduction - intelligentes Prognose- und Dispositionssystem)	https://www.th-deg.de/de/tc-grafenau/aktuelle-projekte/reduktion-von-lebensmittelverschwendung#nav
The Helsinki Metropolitan Area Council (YTV)	Finnland	n.d.	Service	Petra Waste Benchmarking Service	http://ec.europa.eu/environment/life/project/Projects/index.cfm?fuseaction=home.showFile&rep=file&fil=LIFE05_ENV_FIN_000539_LAYMAN.pdf
The Helsinki Metropolitan Area Council (YTV)	Finnland	n.d.	Toolkit	Waste Prevention Kit for Enterprises, Education and Households	http://ec.europa.eu/environment/life/project/Projects/index.cfm?fuseaction=home.showFile&rep=file&fil=LIFE05_ENV_FIN_000539_LAYMAN.pdf
The News-Gazette	USA	2015	Best Practice	Campus dining has learned to waste not	http://www.news-gazette.com/news/local/2015-10-26/campus-dining-has-learned-waste-not.html

Herausgeber	Land	Jahr	Instrumentenart	Instrumententitel	Quelle
The restaurant expert	USA	2011	Anleitung	How to increase profit margins with a waste sheet	http://therestaurantexpert.com/how-to-increase-profit-margins-with-a-waste-sheet/
The Story of Stuff Project	USA	2007	Film	Story of Stuff	http://storyofstuff.org/
The Travel Foundation	UK	2013	Leitfaden / Handbuch	Waste Mapping Guidance for Hotels in Cyprus: Saving money and improving the environment	http://media.visitcyprus.com/media/b2b_en/News_Releases/Waste_Mapping_Guidance_Hotels.pdf
The University of Texas at Austin	USA	n.d.	Präsentation	Fighting Food Waste at UT Austin	ftp://ftp.epa.gov/reg10ftp/webinars/food-waste/preventing_food_waste/4_Fighting_Food_Waste_at_UT_Austin.pdf
This is Rubbish	UK	n.d.	Audit	MANDATORY FOOD WASTE AUDIT	http://www.thisisrubbish.org.uk/project/industry-food-waste-audit-proposal-ifwap-2012-13/
thurnfilm	Deutschland	2008	Film	Gefundenes Fressen: Leben vom Abfall	http://www.thurnfilm.de/de_doku_gefundenes_fressen.php
thurnfilm	Deutschland	2010	Film	Frisch auf den Müll: Die globale Lebensmittelverschwendung	http://www.thurnfilm.de/de_doku_frisch_auf_den_muell.php
thurnfilm	Deutschland	2011	Film	Taste The Waste: Warum schmeißen wir unser Essen auf den Müll?	http://www.thurnfilm.de/de_doku_taste_the_waste.php
thurnfilm	Deutschland	2011	Film	Taste The Waste: Warum schmeißen wir unser Essen auf den Müll?	https://www.youtube.com/watch?v=4wM5i3_knSQ
thurnfilm	Deutschland	2013	Film	Die Essensretter	http://www.thurnfilm.de/de_doku_die_essensretter.php
Too Good To Go	Deutschland	n.d.	App	Too Good To Go-App	http://toogoodtogo.de/
Transition Edinburgh	Schottland	2012	Video	Pollocks to Waste	https://www.youtube.com/watch?v=MtS1jLgU84
Triple Pundit	Kanada	2015	Best Practice	Canadian Grocer Loblaw to Sell 'Ugly Fruit'	http://www.triplepundit.com/2015/03/no-name-products-at-canadian-grocer-loblaw-now-include-ugly-fruit/
Unilever food solutions	International	n.d.	Verschiedene Tools	Waste Management Toolkit	http://www.unileverfoodsolutions.com.au/our-services/your-kitchen/waste-management/waste-audit/toolkit
Unilever food solutions	International	n.d.	Messdokument	Food Waste Audit Data Tracking	www.unileverfoodsolutions.com.au/our-services/your-kitchen/waste-management/waste-audit/toolkit.c_download_8?download=1

Herausgeber	Land	Jahr	Instrumentenart	Instrumententitel	Quelle
Unilever food solutions	International	n.d.	Eimerbeschriftung	Signage for food waste	www.unileverfoodsolutions.com.au/our-services/your-kitchen/waste-management/waste-au-dit/toolkit.c_download_7?download=1
Unilever food solutions	International	n.d.	Messdokument	Waste chart	http://www.unileverfoodsolutions.com.au/our-services/your-kitchen/waste-management/waste-audit/toolkit
Unilever food solutions	International	n.d.	Mitarbeiterinformation	Staff Information Sheet	www.unileverfoodsolutions.com.au/our-services/your-kitchen/waste-management/waste-au-dit/toolkit.c_download_5?download=1
Unilever food solutions	International	n.d.	Best Practice	Results and Case Studies	www.unileverfoodsolutions.com.au/our-services/your-kitchen/waste-management/waste-au-dit/toolkit.c_download_6?download=1
Unilever food solutions	International	n.d.	Poster	Storage Poster for the Stock Room	http://www.unileverfoodsolutions.com.au/our-services/your-kitchen/waste-management/waste-au-dit/toolkit.c_download_9?download=1
Unilever food solutions	International	n.d.	Poster	Mise en Place Production Poster for the Kitchen	www.unileverfoodsolutions.com.au/our-services/your-kitchen/waste-management/waste-au-dit/toolkit.c_download_10?download=1
Unilever food solutions	International	n.d.	Poster	Preparation Poster for the Kitchen	http://www.unileverfoodsolutions.com.au/our-services/your-kitchen/waste-management/waste-au-dit/toolkit.c_download_11?download=1
Unilever food solutions	International	n.d.	Poster	Portioning Poster for the bin area	www.unileverfoodsolutions.com.au/our-services/your-kitchen/waste-management/waste-au-dit/toolkit.c_download_12?download=1

Herausgeber	Land	Jahr	Instrumentenart	Instrumententitel	Quelle
Unilever food solutions	International	n.d.	Poster	Plate waste posters for the bin area	www.unileverfoodsolutions.com.au/our-services/your-kitchen/waste-management/waste-au-dit/toolkit.c_download_13?download=1
Unilever food solutions	International	n.d.	Poster	Disposal posters	www.unileverfoodsolutions.com.au/our-services/your-kitchen/waste-management/waste-au-dit/toolkit.c_download_14?download=1
Unilever food solutions	International	n.d.	Vorlage Einkaufsliste	Purchasing List Template	www.unileverfoodsolutions.com.au/our-services/your-kitchen/waste-management/waste-au-dit/toolkit.c_download_15?download=1
Unilever food solutions	International	n.d.	Checkliste	Delivery Checkliste Spreadsheet	www.unileverfoodsolutions.com.au/our-services/your-kitchen/waste-management/waste-au-dit/toolkit.c_download_20?download=1
Unilever food solutions	International	n.d.	Planungshilfe (Event)	Event Efficiency Tool	www.unileverfoodsolutions.com.au/our-services/your-kitchen/waste-management/waste-au-dit/toolkit.c_download_16?download=1
Unilever food solutions	International	n.d.	Planungshilfe	Mise en Place Planning Form	www.unileverfoodsolutions.com.au/our-services/your-kitchen/waste-management/waste-au-dit/toolkit.c_download_17?download=1
Unilever food solutions	International	n.d.	Rezeptkarten-vorlage	Recipe Card Template	www.unileverfoodsolutions.com.au/our-services/your-kitchen/waste-management/waste-au-dit/toolkit.c_download_18?download=1

Herausgeber	Land	Jahr	Instrumentenart	Instrumententitel	Quelle
Unilever food solutions	International	n.d.	Messdokument	Plate waste monitor	www.unileverfoodsolutions.com.au/our-services/your-kitchen/waste-management/waste-au-dit/toolkit.c_download_19?download=1
Unilever food solutions	International	n.d.	Video	Save food waste to save \$\$\$: Case study	http://www.unileverfoodsolutions.com.au/our-services/your-kitchen/waste-management/waste-reduction-story
Unilever food solutions	International	n.d.	App	Wise up on Waste App	http://www.unileverfoodsolutions.com.uk/our-services/your-kitchen/wise-waste-app
Unilever food solutions, Sustainable Restaurant association	International	n.d.	Leitfaden	Work Smart - Wise Up on Waste	www.unileverfoodsolutions.com.au/our-services/your-kitchen/waste-management/waste-au-dit/toolkit.c_download_1?download=1
United against waste	International	n.d.	Checkliste	Checkliste: Wo können Sie in Ihrem Betrieb Lebensmittelabfälle vermeiden?	http://www.united-against-waste.de/de/images/broschueren/dehoga-checkliste.pdf
United against waste	International	n.d.	Tool	Abfall-Analyse-Tool	http://www.united-against-waste.de/de/index.php/loesungen
United against waste	International	n.d.	Infobroschüre	Vom Teller in die Tonne	http://www.united-against-waste.de/de/images/loesungen/united-against-waste-loesungen-speiseausgabe.pdf
United against waste	International	n.d.	Schaubild Küchenprozess	Abfallvermeidung in der Küche	http://www.united-against-waste.de/de/images/bilder/thumbs/a/aa4e229f947040d531c28e003efb5b67.gif
United against waste	International	n.d.	Analysetool	Food Waste Service Tool 2.0	http://www.unileverfoodsolutions.de/unsere-services/gegen-lebensmittelverschwendung/food-waste-tool
United against waste	International	n.d.	Videos	United against waste video wall	http://www.unileverfoodsolutions.ie/our-services/your-kitchen/video-wall
United against waste	Schweiz	2015	Best Practice	Fallstudie Hotellerie: Hotel Belvoir, Rüschlikon	http://www.united-against-waste.ch/wp-content/uploads/2015/09/Factsheet_Hotel-Belvoir.pdf

Herausgeber	Land	Jahr	Instrumentenart	Instrumententitel	Quelle
United against waste	Schweiz	2015	Best Practice	Fallstudie Hotellerie: Hotel Weiss Kreuz, Thusis	http://www.united-against-waste.ch/wp-content/uploads/2015/08/Fallstudie_Hotel-Weiss-Kreuz.pdf
United against waste	Schweiz	2015	Best Practice	Fallstudie: Gastgewerbe FleetPro	http://www.united-against-waste.ch/wp-content/uploads/2015/03/Fallstudie_Rheinfahrt.pdf
United against waste	Schweiz	2015	Best Practice	Fallstudie Bäckerei & Konditorei	http://www.united-against-waste.ch/wp-content/uploads/2015/01/Fallstudie_Backwaren.pdf
United against waste	Deutschland	n.d.	Präsentation	Gemeinsam gegen Verschwendung - wir machen mit!	https://www.umweltbundesamt.de/sites/default/files/medien/378/dokumente/von_borstel_united_against_waste.pdf
United against waste	Deutschland	n.d.	Videos	(1) United Against Waste - gemeinsam gegen Verschwendung (2) Waste-Management (3) Beispielrechnung (4) Lehrfilm (5) Schritt für Schritt (6) Zahlen und Fakten	http://www.united-against-waste.de/videos
United States Department of Agriculture (USDA)	USA	n.d.	Infografik	Reducing food waste what schools can do today	http://www.fns.usda.gov/sites/default/files/cnd/Infographic-food-waste.pdf
United States Department of Agriculture (USDA)	USA	n.d.	Infobroschüre	Join the U.S. Food Waste Challenge	http://www.usda.gov/oce/foodwaste/webinars/K-12/Tips_Resources_for_Schools.pdf
United States Department of Agriculture (USDA)	USA	n.d.	Webinar	Smarter Lunch-rooms Movement - Cornell University - Tricks to help students reduce food waste	https://www.youtube.com/watch?v=Hy59NBYIGO8&index=2&list=PLBccton6gOdqxXcwmIS-X4f8Wo38gw0be
United States Department of Agriculture (USDA)	USA	n.d.	Webinar	Reducing Food Waste in Schools - Back of the House	https://www.youtube.com/watch?v=wnw1jrXnsmE&index=3&list=PLBccton6gOdqxXcwmIS-X4f8Wo38gw0be
University of Bologna	Italien	2003	Best Practice	Last Minute Market (LMM)	http://www.barillacfn.com/wp-content/uploads/2012/11/WEB_ENG.pdf

Herausgeber	Land	Jahr	Instrumentenart	Instrumententitel	Quelle
Vectron	Deutschland	2015	Artikel	Mit Kassensystemen gegen Brotverschwendung	http://blog.vectron-systems.com/blog/mit-kassensystemen-gegen-brotverschwendung-teil-1/
Vectron	Deutschland	n.d.	Kassensystem	So können Kassensysteme dabei helfen, die Retourenquote zu optimieren	http://blog.vectron-systems.com/wp-content/uploads/2015/03/Kassenfunktionen-Retourenoptimierung.pdf
Verband Deutscher Großbäckereien	Deutschland	n.d.	Tipps	Brot richtig aufbewahren	http://www.grossbaecker.de/verbraucher-infos/aufbewahrung/
Vernetzungsstelle Kita- und Schulverpflegung Rheinland-Pfalz; Institut für Nachhaltige Ernährung	Deutschland	2015	Ideenkatalog	Lebensmittelreste in der Schulverpflegung vermeiden - Ideenkatalog zur Ernährungsbildung in Schulen	https://www.fh-muens-ter.de/isun/downloads/LMReste_Ern_bildung_final.pdf
Visually	n.d.	n.d.	Infografik	The shelf life of food	http://visual.ly/shelf-life-food
Wageningen UR Food & Biobased Research	Niederlande	2010	Best Practice	Maaltijdservice Máx à la Carte	http://www.totalcateringmoerdijk.nl/downloads/rapport-maxalacarte.pdf
Wageningen UR, GreenCook, Interreg IVB	Niederlande	n.d.	Infobroschüre	Potential legislative barriers to food waste reduction	
Wageningen UR, GreenCook, Interreg IVB	Niederlande	n.d.	Infobroschüre	Commercial reprocessing of near due date food products	
Wageningen UR, GreenCook, Interreg IVB	Niederlande	n.d.	Infobroschüre	Food saving logistics and cooking technologies for redistribution: The salvation army	
West Coast Climate and Materials Management Forum	USA	2013	Toolkit	Toolkit Implementation Guide for the Food: Too Good to Waste Pilot	http://westcoastclimateforum.com/sites/westcoastclimateforum/files/related_documents/02_ToolKit_Implementation_Guide_for_the_Good_Too_Good_to_Waste_Pilot.pdf
Winnow	UK	n.d.	Tool	Software "Winnow"	http://www.winnowsolutions.com/
Winnow, Specialist Waste Recycling (SWR), British Hospitality Association (BHA)	UK	n.d.	Infobroschüre	Working with your supply chain	http://swrwastemanagement.co.uk/wp-content/uploads/2016/02/BHA-Guide-5_Working-with-your-supply-chain_vs03.pdf

Herausgeber	Land	Jahr	Instrumentenart	Instrumententitel	Quelle
Winnow, Specialist Waste Recycling (SWR), British Hospitality Association (BHA)	UK	n.d.	Infobroschüre	Managing surplus	http://swrwastemanagement.co.uk/wp-content/uploads/2015/12/BHA-Guide-4-Managing-surplus.pdf
Winnow, Specialist Waste Recycling (SWR), British Hospitality Association (BHA)	UK	n.d.	Infobroschüre	Waste Misconceptions	http://swrwastemanagement.co.uk/wp-content/uploads/2015/11/BHA-waste-not-want-not-Part-3_Waste-misconceptions.pdf
Winnow, Specialist Waste Recycling (SWR), British Hospitality Association (BHA)	UK	n.d.	Infobroschüre	Engaging your staff to reduce waste	http://swrwastemanagement.co.uk/wp-content/uploads/2015/11/BHA-Part-2_Staff-engagement_vs03.pdf
Winnow, Specialist Waste Recycling (SWR), British Hospitality Association (BHA)	UK	n.d.	Infobroschüre	Quick wins to save money	http://swrwastemanagement.co.uk/wp-content/uploads/2015/11/Quick-Tips-to-Save-Money-1waste-not-want-not-series-BHA-SWR-WINNOW.pdf
WISerg	n.d.	n.d.	Technisches Tool	Harvester- Zero Waste Nutrient Recovery System	https://wiserg.com/harvester/
Workplace Wizards Restaurant Consulting	USA	n.d.	Aufkleber	Date Dot Chart	http://www.workplacewizards.com/date-dot-chart/
Workplace Wizards Restaurant Consulting	USA	n.d.	Messdokument	Food & Drink Waste Sheet	http://www.workplacewizards.com/food-waste-sheet/
World Resources Institute	USA	2013	Hinweise	Fünf Strategien	
World Resources Institute	International	2016	Leitfaden	Food Loss and Waste Accounting and Reporting Standard	http://flwprotocol.org/wp-content/uploads/2016/06/FLW-Standard_V1_Executive-Summary.pdf
World Resources Institute	International	2016	Ranking Tool & Leitfaden	FLW Quantification Method Ranking Tool	http://flwprotocol.org/wp-content/uploads/2016/06/FLW-Quantification-Method-Ranking-Tool_As-of-June-2016.xlsm
WRAP	UK	n.d.	Leitfaden	Self-assessment Review for Food and Drink Manufacturers	http://www.wrap.org.uk/sites/files/wrap/WRAP_Food_Drink_Manufacturers.pdf
WRAP	UK	n.d.	Best Practice	Waste Prevention Case Studies	http://www.wrap.org.uk/sites/files/wrap/Waste%20prevention%20case%20studies_0.pdf
WRAP	UK	n.d.	Product Action Finder	Product Action Finder	http://www.wrap.org.uk/content/product-action-finder-0

Herausgeber	Land	Jahr	Instrumentenart	Instrumententitel	Quelle
WRAP	UK	n.d.	Toolkit	Toolkit for fresh produce	http://www.wrap.org.uk/sites/files/wrap/WCRE%20Toolkit%20V2.pdf
WRAP	UK	n.d.	Abfallkosten-Screening-Tool	Fresh-produce-problem-definition-screening-tool	www.wrap.org.uk/content/fresh-produce-problem-definition-screening-tool-v1
WRAP	UK	n.d.	Excelliste	Problem definition spreadsheet template	www.wrap.org.uk/content/problem-definition-spreadsheet-template-v1
WRAP	UK	n.d.	Hinweise	Tip Sheet: Forming Teams and Champion	http://www.wrap.org.uk/sites/files/wrap/Tip%20Sheet%20-%20Forming%20Teams%20and%20Champions.pdf
WRAP	UK	n.d.	Hinweise	Tip Sheet: Cause and Effect Analysis	http://www.wrap.org.uk/sites/files/wrap/Tip%20Sheet%20-%20Cause%20and%20Effect%20Analysis%20Tool.pdf
WRAP	UK	n.d.	Leitfaden (mit Checklisten)	From concept to consumer Preventing food waste in the home – how can you and your business make an impact?	http://www.wrap.org.uk/content/concept-consumer
WRAP	UK	n.d.	Graphik	Wraps food vision 2025	http://www.wrap.org.uk/content/food-vision
WRAP	UK	n.d.	Infobroschüre	Reducing food waste in schools - Background information	http://zone.recycledevon.org/sites/default/files/reducing_food_waste_in_schools_background_information.pdf
WRAP	UK	n.d.	Leitfaden	Reducing food waste in schools - Improving familiarity and appreciation of school meals	http://www.wrwa.gov.uk/media/65860/improving_familiarity_of_school_meals.pdf
WRAP	UK	n.d.	Leitfaden	Reducing food waste in schools - Meals cooked to order	http://www.wrwa.gov.uk/media/65856/meals_cooked_to_order.pdf
WRAP	UK	n.d.	Leitfaden	Reducing food waste in schools - Improving the dining experience	http://www.wrwa.gov.uk/media/65857/improving_dining_experience.pdf
WRAP	UK	n.d.	Präsentation	Making the most of food at school: assembly presentation for primary schools	https://partners.wrap.org.uk/assets/4127/
WRAP	UK	n.d.	Präsentation	Making the most of food at school: assembly presentation for secondary schools	https://partners.wrap.org.uk/assets/4128/
WRAP	UK	n.d.	Präsentation	Barriers and opportunities for out of home food waste Appendix - England	http://www.wrap.org.uk/sites/files/wrap/Appendix%20-%20England_1.pdf

Herausgeber	Land	Jahr	Instrumentenart	Instrumententitel	Quelle
WRAP	UK	n.d.	Präsentation	Barriers and opportunities for out of home food waste Appendix - Restaurants	http://www.wrap.org.uk/sites/files/wrap/Appendix%20-%20Restaurants_0.pdf
WRAP	UK	n.d.	Präsentation	Barriers and opportunities for out of home food waste Appendix - Leisure venues	http://www.wrap.org.uk/sites/files/wrap/Appendix%20-%20Leisure%20Venue_0.pdf
WRAP	UK	n.d.	Präsentation	Barriers and opportunities for out of home food waste Appendix - Quick Service Restaurant	http://www.wrap.org.uk/sites/files/wrap/Appendix%20-%20QSR_0.pdf
WRAP	UK	n.d.	Präsentation	Barriers and opportunities for out of home food waste Appendix - Pubs	http://www.wrap.org.uk/sites/files/wrap/Appendix%20-%20Pubs_0.pdf
WRAP	UK	n.d.	Präsentation	Barriers and opportunities for out of home food waste Appendix - Restaurants	http://www.wrap.org.uk/sites/files/wrap/Appendix%20-%20Hotels_0.pdf
WRAP	UK	n.d.	Leitfaden	Food Promotions - Guidance for manufacturers	http://www.wrap.org.uk/sites/files/wrap/Food%20Promotions-%20Guidance%20for%20Manufacturers.pdf
WRAP	UK	n.d.	Leitfaden	Food Promotions - Guidance for retailers	http://www.wrap.org.uk/sites/files/wrap/Food%20Promotions-%20Guidance%20for%20Retailers.pdf
WRAP	UK	2015	Zusammenfassung möglicher Maßnahmen	Extending product life - summary of opportunities for action and review	http://www.wrap.org.uk/sites/files/wrap/Product%20Life%20Report%20Final_0.pdf
WRAP	UK	2013	Vereinbarung	The Courtauld Commitment	http://www.wrap.org.uk/content/what-is-courtauld
WRAP	UK	n.d.	Kohlenstoff Rechner	Carbon Ready Reckoner	http://www.wrap.org.uk/crr
WRAP	UK	n.d.	Abfallrechner	Volume to weigh calculator	www.wrap.org.uk/sites/files/wrap/Business%20waste%20weights%20calculator_businesses%20v1_0.xlsx
WRAP	UK	n.d.	Präsentation	Taking action on waste; resources for hospitality and food service chefs and support staff	http://www.wrap.org.uk/sites/files/wrap/Taking%20Action%20on%20Waste%20Resources%20for%20Hospitality%20and%20Food%20Service%20Chefs%20and%20Support%20Staff.pdf
WRAP	UK	n.d.	Präsentation	Taking action on waste; the business case for hospitality and food	http://www.wrap.org.uk/sites/files/wrap/Taking%20action%20on%20waste%20the%20business%20case%20for%20hospitality%20and%20food%20service.pdf

Herausgeber	Land	Jahr	Instrumentenart	Instrumententitel	Quelle
WRAP	UK	n.d.	Videokurs	Making the most of your... ...meat ...fish ...vegetables	http://www.wrap.org.uk/content/chef-masterclass-videos
WRAP	UK	2015	Informationsblatt	Want to cut costs? - information sheet	http://www.wrap.org.uk/sites/files/wrap/info_signposting_Jan%202015.pdf
WRAP	UK	n.d.	Infobroschüre	Pubs: Taking Action on Waste	http://www.wrap.org.uk/sites/files/wrap/Pubs.pdf
WRAP	UK	n.d.	Infobroschüre	Restaurants: Taking Action on Waste	http://www.wrap.org.uk/sites/files/wrap/Restaurants.pdf
WRAP	UK	n.d.	Infobroschüre	Hotels: Taking Action on Waste	http://www.wrap.org.uk/sites/files/wrap/Hotel.pdf
WRAP	UK	n.d.	Infobroschüre	Quick Service Restaurants: Taking Action on Waste	http://www.wrap.org.uk/sites/files/wrap/QSR.pdf
WRAP	UK	n.d.	Infobroschüre	Staff catering: Taking Action on Waste	http://www.wrap.org.uk/sites/files/wrap/Staff%20catering.pdf
WRAP	UK	n.d.	Infobroschüre	Leisure: Taking Action on Waste	http://www.wrap.org.uk/sites/files/wrap/Leisure.pdf
WRAP	UK	n.d.	Infobroschüre	Services: Taking Action on Waste	http://www.wrap.org.uk/sites/files/wrap/Services.pdf
WRAP	UK	n.d.	Infobroschüre	Healthcare: Taking Action on Waste	http://www.wrap.org.uk/sites/files/wrap/Healthcare.pdf
WRAP	UK	n.d.	Infobroschüre	Education: Taking Action on Waste	http://www.wrap.org.uk/sites/files/wrap/Education%20%286%29AS.pdf
WRAP	UK	2015	Toolkit	Reducing Food Waste: Starting Off - Hospitality and Food Service	http://www.wrap.org.uk/sites/files/wrap/Reducing%20Food%20Waste%20-%20Starting%20Off.pdf
WRAP	UK	n.d.	Infobroschüre	Reducing waste in the dairy sector	http://www.wrap.org.uk/sites/files/wrap/Dairy_Sector_supply_chain_sheet.pdf
WRAP	UK	2011	Leitfaden	Sector Guidance Note: Preventing Waste in the Fruit and Vegetable Supply Chain (2012)	http://www.wrap.org.uk/sites/files/wrap/Resource_Map_Fruit_and_Veg_final_6_june_2011.fc479c40.10854.pdf
WRAP	UK	n.d.	Infobroschüre	Reducing waste in the fruit & vegetable sector (2015)	http://www.wrap.org.uk/sites/files/wrap/Fresh_Produce_Sector_supply_chain_sheet.pdf
WRAP	UK	n.d.	Infobroschüre	Reducing waste in the fresh meat sector(2015)	http://www.wrap.org.uk/sites/files/wrap/Meat_Sector_supply_chain_sheet.pdf
WRAP	UK	2011	Leitfaden	Sector Guidance Note: Preventing Waste in the Fresh Meat Supply Chain (2012)	http://www.wrap.org.uk/sites/files/wrap/RSC009-002_-_Meat_Resource_Map.pdf

Herausgeber	Land	Jahr	Instrumentenart	Instrumententitel	Quelle
WRAP	UK	n.d.	Infobroschüre	Reducing waste in the fish sector (2015)	http://www.wrap.org.uk/sites/files/wrap/Fish Sector supply chain sheet.pdf
WRAP	UK	2011	Leitfaden	Sector guidance note: Preventing waste in the fish processing supply chain (2012)	http://www.wrap.org.uk/sites/files/wrap/Resource%20Maps%20for%20Fish%20across%20Retail%20and%20Wholesale%20Supply%20Chains.pdf
WRAP	UK	n.d.	Webinar	Planning menus to prevent food waste	http://www.wrap.org.uk/content/menu-planning-preventing-food-waste
WRAP	UK	n.d.	Präsentation	Planning menus to prevent food waste	www.wrap.org.uk/content/menu-planning-workshop-presentation
WRAP	UK	n.d.	Best Practice	Working together towards zero waste - City Hotel Derry & RiverRidge Recycling	http://www.wrap.org.uk/sites/files/wrap/WRAP Case Study City RR.pdf
WRAP	UK	n.d.	Best Practice	Caterer aims for zero waste to landfill - Eden Caterers	http://www.wrap.org.uk/sites/files/wrap/WRAP%20Case%20Study%20Eden%20final%20for%20web.pdf
WRAP	UK	n.d.	Best Practice	Greene King drives down food costs in pub chain	http://www.wrap.org.uk/sites/files/wrap/Greene%20King%20case%20study.pdf
WRAP	UK	n.d.	Best Practice	Large buffet savings at Crieff Hydro	http://www.wrap.org.uk/sites/files/wrap/Crieff%20Hydro%20case%20study.pdf
WRAP	UK	n.d.	Best Practice	Reducing food waste at Swansea University	http://www.wrap.org.uk/sites/files/wrap/Swansea%20University%20case%20study.pdf
WRAP	UK	n.d.	Best Practice	Measuring food waste: manual and smart meter based approaches	http://www.wrap.org.uk/sites/files/wrap/Sodexo%20smart%20and%20manual%20monitoring%20Case%20Study.pdf
WRAP	UK	n.d.	Best Practice	Strathmore Hotels saves 18% of food costs	http://www.wrap.org.uk/sites/files/wrap/Strathmore%20Hotels%20case%20study.pdf
WRAP	UK	n.d.	Best Practice	Making food and packaging waste reduction work - The Dragon Hotel, Swansea	http://www.wrap.org.uk/sites/files/wrap/Dragon%20Hotel%20case%20study.pdf
WRAP	UK	n.d.	Best Practice	Small is beautiful Welsh businesses show the power of working together to deliver savings	http://www.wrap.org.uk/sites/files/wrap/Welsh%20business%20cluster%20case%20study_0.pdf
WRAP	UK	n.d.	Abfallrechner	Waste Prevention Calculator	http://www.wrap.org.uk/content/waste-prevention-calculator

Herausgeber	Land	Jahr	Instrumentenart	Instrumententitel	Quelle
WRAP	UK	n.d.	Präsentation/ Webinar	Preventing Food Waste in the Healthcare Sector. Screencast 2: Measuring food waste	http://www.wrap.org.uk/sites/files/wrap/WRAP%20HCA%20screencast%2002.pdf
WRAP	UK	n.d.	Workshop	Waste Prevention Action Planning Workshop	http://www.wrapcymru.org.uk/sites/files/wrap/WRAP%20Cymru%20Workshop%20Preseli%20130313.pdf
WRAP	UK	2015	Best Practice	Improving Performance and Reducing Waste in In-Store Bakeries: Key Insights	http://www.wrap.org.uk/sites/files/wrap/Tesco%20Bakery%20Case%20study_0.pdf?utm_source=WRAP+Newsletters&utm_campaign=243031bcd6-Re-tail+Supply+Chain+e+newsletter+October+2014&utm_medium=email&utm_term=0_165af891aa-243031bcd6-4769029
WRAP	UK	2015	Best Practice	Case study: Significant potential pie manufacturing waste savings identified through a 'waste event' approach	http://www.wrap.org.uk/sites/files/wrap/Farmers%20Boy%20case%20study%20150904.pdf?utm_source=WRAP+Newsletters&utm_campaign=243031bcd6-Re-tail+Supply+Chain+e+newsletter+October+2014&utm_medium=email&utm_term=0_165af891aa-243031bcd6-4769029
WRAP	UK	2013	Tipps	Tips to help you improve your environmental performance	http://www.wrap.org.uk/sites/files/wrap/WRAP+Workforce+Partnerships+for+Resource+Efficiency_0.pdf
WRAP	UK	2015	Leitfaden	Wasting less food from banquets, meetings and events - Guidance Document	http://www.wrap.org.uk/sites/files/wrap/WRAP%20HaFSA%20Food%20waste%20prevention%20at%20events.pdf
WRAP	UK	2010	Best Practice	Courtauld Commitment 1	http://www.wrap.org.uk/sites/files/wrap/CC%20Case%20Studies%20C%2019%20Aug%202010%20final.pdf
WRAP	UK	n.d.	Checkliste	1st group meeting checklist	http://www.wrap.org.uk/content/first-liaison-meeting-checklist-v1
WRAP	UK	n.d.	Vorlage	Project Charter	http://www.wrap.org.uk/content/project-charter-template-v1
WRAP	UK	n.d.	Checkliste	Data relevant to produce	http://www.wrap.org.uk/content/datapoint-checklist-v1
WRAP	UK	n.d.	Excel-Tool	Problem definition screening tool	http://www.wrap.org.uk/content/fresh-produce-problem-definition-screening-tool-v1

Herausgeber	Land	Jahr	Instrumentenart	Instrumententitel	Quelle
WRAP	UK	n.d.	Vorlage	Problem definition spreadsheet	http://www.wrap.org.uk/content/problem-definition-spreadsheet-template-v1
WRAP	UK	n.d.	Vorlage	Solution generation	http://www.wrap.org.uk/content/solution-generation-spreadsheet-v1
WRAP	UK	n.d.	Vorlage	Solution prioritisation matrix	http://www.wrap.org.uk/content/priority-matrix-template-v1
WRAP	UK	n.d.	Vorlage	Action plan template	http://www.wrap.org.uk/content/action-plan-template-v1
WRAP	UK	n.d.	Leitfaden	W.A.S.T.E. problem-solving discipline: guidance on reducing waste in the food and drink supply chain	http://www.wrap.org.uk/sites/files/wrap/W.A.S.T.E.%20Problem-solving%20Discipline.pdf
WRAP	UK	n.d.	Tip sheets	<ul style="list-style-type: none"> - Forming Teams and Champions; - Value Stream Mapping; - Scoping Project for Focus; - Cause and Effect Analysis Tool; - Brainstorming Techniques; - Plan, Do, Check, Act; and - Embedding Change. 	http://www.wrap.org.uk/content/waste-process
WRAP	UK	n.d.	Toolkit	Ambient Grocery	http://www.wrap.org.uk/content/food-waste-prevention-digests-ambient
WRAP	UK	n.d.	Toolkit	Bakery	http://www.wrap.org.uk/content/food-waste-prevention-digests-bakery
WRAP	UK	n.d.	Toolkit	Brands, Manufacturers & Suppliers	http://www.wrap.org.uk/content/food-waste-prevention-digests-brands-manufacturers-and-suppliers
WRAP	UK	n.d.	Toolkit	Dairy	http://www.wrap.org.uk/content/food-waste-prevention-digests-dairy
WRAP	UK	n.d.	Toolkit	Fresh Produce	http://www.wrap.org.uk/content/food-waste-prevention-digests-fresh-produce
WRAP	UK	n.d.	Toolkit	Meat, Fish & Poultry	http://www.wrap.org.uk/content/food-waste-prevention-digests-meat-fish-and-poultry
WRAP	UK	n.d.	Toolkit	Prepared Chilled Foods	http://www.wrap.org.uk/content/food-waste-prevention-digests-chilled
WRAP	UK	n.d.	Toolkit	Retailers	http://www.wrap.org.uk/content/food-waste-prevention-digests-retailers
WRAP	UK	n.d.	Toolkit	Secondary Packaging Optimisation	http://www.wrap.org.uk/content/food-waste-prevention-digests-secondary-packaging

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WRAP	UK	n.d.	Toolkit	Trade Associations & Service providers	http://www.wrap.org.uk/content/food-waste-prevention-digests-trade-associations
WRAP	UK	n.d.	Excel-Tabelle	Bakery Waste Analysis Tool	www.wrap.org.uk/content/tesco-bakery-waste-analysis-tool
WRAP	UK	n.d.	Übersicht	Global Food Waste: The Numbers Behind The Problem	http://insinkerator.co.uk/uk/page/global-food-waste-stats
WRAP	UK	2016	Best Practice	Collaboration in the pork supply chain saves £395,000 and identifies further opportunities	http://www.wrap.org.uk/sites/files/wrap/Coop%20Tulip%20Pork%20case%20study%20March%202016.pdf
WRAP	UK	2016	Best Practice	Significant potential savings for the Morrisons pork supply chain by reducing variability	http://www.wrap.org.uk/sites/files/wrap/Morrisons%20Pork%20Variability%20Case%20Study%20published.pdf
WRAP	UK	n.d.	Best Practice	Getting maximum value from ist potato crop can save The Co-operative Group up to £600,000 a year	http://www.wrap.org.uk/sites/files/wrap/Coop%20Potatoes%20Pathfinder%20Project_Case%20Study.pdf
WRAP	UK	2015	Best Practice	Budgens' top fruit supply chain saves over £60,000 through improved resource efficiency	http://www.wrap.org.uk/sites/files/wrap/Musgraves%20apples%20case%20study%20Final%20March%202015.pdf
WRAP	UK	2015	Best Practice	Supply chain collaboration saves over £370,000 per year across a single product line	http://www.wrap.org.uk/sites/files/wrap/MyFresh%20Onions%20case%20study%20Final%20March%202015.pdf
WRAP	UK	n.d.	Infobroschüren	Taking Action on Waste	http://www.wrap.org.uk/content/taking-action-waste-information-sheets
WRAP & Product sustainability forum	UK	n.d.	Produktkarte	Sector grocery map	http://www.wrap.org.uk/sites/files/wrap/Sector%20map%2001%2008%2014.pdf
WRAP, UNEO, FAO	UK, USA	2014	Leitfaden	Prevention and reduction of food and drink waste in business and households - Guidance for governments, local authorities, businesses and other organisations	http://www.fao.org/fileadmin/user_upload/save-food/PDF/Guidance-content.pdf
WRAP, Unilever food solutions	UK	n.d.	Messdokument	Food Waste Tracking sheet	http://www.wrap.org.uk/sites/files/wrap/Food_Waste_Tracking_Sheet_v1.1_0_050115.pdf
WRAP, Unilever food solutions	UK	n.d.	Vorlage Einkaufsliste / Lagerkontrolle	Stock control & purchasing list template	http://www.wrap.org.uk/sites/files/wrap/Stock_Control_Sheet_v1.1_0_050115.pdf

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WRAP, Unilever food solutions	UK	n.d.	Checkliste	Summary Checklist - Reduce waste and recycle more (Tick off the actions to review your progress)	http://www.wrap.org.uk/sites/files/wrap/WRAP_Summary_Checklist_v1_2_1_050115.pdf
WRAP; Love food hate waste	UK	2013	Infobroschüre	Resource pack for Hospitality and Food service sector - Engaging with consumers to help reduce plate waste	http://www.wrap.org.uk/sites/files/wrap/OOH%20Report.pdf
WWF	Schweiz	2014	Best Practice	"Ihr Bäcker Schüren". IN: <i>Lebensmittelverluste bei Fleisch, Gemüse und Brot – Schätzungen und Handlungsansätze für die Schweiz (S.15)</i>	http://assets.wwf.ch/downloads/2014_wwf_bericht_lebensmittelverluste_bei_fleisch_gemuse_und_brot_final.pdf
WWF	Schweiz	2014	Best Practice	Äss-Bar. IN: <i>Lebensmittelverluste bei Fleisch, Gemüse und Brot – Schätzungen und Handlungsansätze für die Schweiz (S.16)</i>	http://assets.wwf.ch/downloads/2014_wwf_bericht_lebensmittelverluste_bei_fleisch_gemuse_und_brot_final.pdf
WWF	Schweiz	2014	Best Practice	GalloCircle - Selbsthilfegruppe zur Wiederentdeckung des Suppenhuhns. IN: <i>Lebensmittelverluste bei Fleisch, Gemüse und Brot – Schätzungen und Handlungsansätze für die Schweiz (S.21)</i>	http://assets.wwf.ch/downloads/2014_wwf_bericht_lebensmittelverluste_bei_fleisch_gemuse_und_brot_final.pdf
WWF	Schweiz	2014	Best Practice	Valorisierung von Gemüse Nebenprodukten. IN: <i>Lebensmittelverluste bei Fleisch, Gemüse und Brot – Schätzungen und Handlungsansätze für die Schweiz (S.29)</i>	http://assets.wwf.ch/downloads/2014_wwf_bericht_lebensmittelverluste_bei_fleisch_gemuse_und_brot_final.pdf
WWF	Schweiz	2014	Best Practice	Biorampe. IN: <i>Lebensmittelverluste bei Fleisch, Gemüse und Brot – Schätzungen und Handlungsansätze für die Schweiz (S.30)</i>	http://assets.wwf.ch/downloads/2014_wwf_bericht_lebensmittelverluste_bei_fleisch_gemuse_und_brot_final.pdf
Yarra City Council & Cultivating Community	Australien	n.d.	Messdokument	Food Waste Recording Sheet	http://www.foodknowhow.org.au/wp-content/uploads/2013/05/Waste-Recording-Sheet.pdf

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Yarra City Council & Cultivating Community	Australien	n.d.	Hinweise	Leftovers	http://www.foodknowhow.org.au/wp-content/uploads/2013/05/Leftovers_Foodwise-style1.pdf
Yarra City Council & Cultivating Community	Australien	n.d.	Vorlage Planung	Menu Categorisation	http://www.foodknowhow.org.au/wp-content/uploads/2013/05/Menu-Categorization-Template.pdf
Yarra City Council & Cultivating Community	Australien	n.d.	Vorlage Einkaufsliste / Lagerkontrolle	Stock Control & Purchasing List	http://www.foodknowhow.org.au/wp-content/uploads/2013/05/Stock-Control-purchsing-List.pdf
Zero Waste SA (South Australia)	Australien	n.d.	Best Practice	Arnott's cuts landfill by treating waste as a resource	http://www.zerowaste.sa.gov.au/upload/REAP/91394%20Zero%20Waste%20Snapshot%20Arnotts%20WEB.pdf
Zero Waste SA (South Australia)	Australien	n.d.	Video	What can we do about food waste? Fresh facts for restaurant, catering and hospitality staff	https://www.youtube.com/v/ntxnb3HyHV8%26fs=1;autoplay=1
Zero Waste SA (South Australia)	Australien	n.d.	Leitfaden inklusive verschiedener Instrumente	Waste Minimisation Guide - Events and Venues	http://www.zerowaste.sa.gov.au/upload/resource-centre/publications/events/2010%20EVENTS%20GUIDE.pdf
Zero Waste Scotland	Schottland	2011	Leitfaden	Measuring to Manage Resources and Wastes - An introduction	http://greenbusiness.ie/wp-content/uploads/2011/08/Measuring-to-manage-resources-and-wastes-An-introduction-28_6_11.pdf