

June 2026



Initiatives
launched
in 2025

Tackling food waste through innovation



Registered charity no. 1158700

Contents

Intro	3
Impact in year two	5
The innovators	7
Angry Monk	8
Big Ideas Company (Clean Plate)	11
Newcastle University (Waste-Not!)	14
Chefs in Schools	17
Govanhill Baths	20
The Felix Project	23
Streetbox	26
Hubbub's approach to grant making	29
2026 and beyond	30
Get in touch	31

UK households threw away 6 million tonnes of food in 2022. That's the equivalent of £17 billion worth of food, around £620 per household, or £1,000 for a family of four.



In that same year, 1 in 10 households couldn't afford enough to eat.

(WRAP, 2025; Food Foundation, 2025)



Cooking up a fresh approach

The UK food system is not working as it should. Healthier food costs more than twice as much per calorie as less healthy alternatives. A quarter of food outlets in England are fast food. The most deprived households would need to spend 45% of their income to afford the Government's recommended healthy diet. The food-related ill health this creates costs the economy an estimated £268 billion a year, paid not at the till but through the NHS, lost productivity and shortened lives. (The Broken Plate, Food Foundation 2025; FFCC, 2025)

Food waste is woven into this picture. Of the 6 million tonnes thrown away from UK homes in 2022, 4.4 million tonnes was food that was perfectly edible. It generates around 16 million tonnes of CO₂ equivalent each year (WRAP, 2025). It's wasted for entirely preventable reasons such as food forgotten at the back of the fridge, too much cooked and portions left on the plate.

Meanwhile, climate shocks are adding an estimated £600 a year to household food bills, hitting those already struggling to get by the hardest (Trussell Trust, 2026). Globally, Russia's ongoing war in Ukraine alongside Israel and the USA's escalation of conflict in the Middle East are disrupting food supply chains and pushing insecurity towards record levels. The World Food Programme has warned the situation is getting worse, not better.

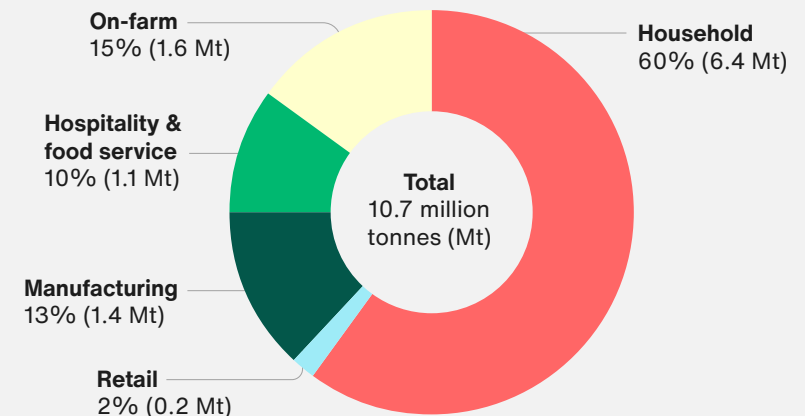
Reducing food waste won't fix the food system on its own. But it is one of the most practical levers we have. Less food wasted means more value stays in the supply chain, more food reaches people who need it, and fewer emissions go into the atmosphere. Citizens across the UK agree: the Food, Farming and Countryside Commission's nationwide deliberation found broad public support for a food system with better food and less waste, not as a niche concern, but as a mainstream expectation. (FFCC, 2025)

The Eat It Up Fund, a grant fund delivered by Hubbub with funding from Starbucks, backs organisations doing this differently. In its second round, seven initiatives tackled food waste from angles that don't often appear in the same programme: sensor technology in household fridges; school chef training; a food processing factory in London; a new commercial route for surplus meat and seafood; behaviour change inside a prison. No single approach. That's the point.

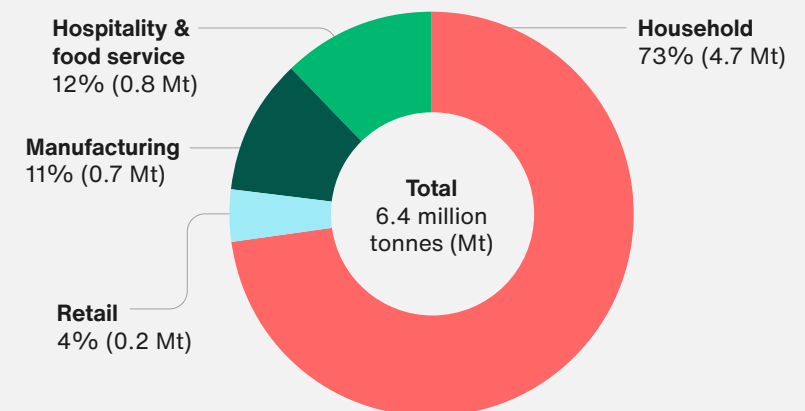
Hubbub's Eat It Up Fund provided the space to test something before you know it will work, and the confidence to share what you learned either way. We hope these seven stories add to the growing evidence that food waste reduction is possible, practical and worth backing, wherever it happens.

Mark Breen MacCormick,
Head of Food, Hubbub

Total food waste in the UK, by sector



Edible food waste in the UK, post-farm-gate, by sector



Impact in year two

Govanhill Baths / The People's Pantry

410kg

of food saved across 3 community projects



1900+ community meals prepared

120kg of mushrooms harvested

764 jars of preserves made



Newcastle University - Waste-Not!

20 sensor units deployed

- building the evidence base for smart fridge technology

Chefs in Schools

22%

reduction in food waste per pupil across participating schools



The Felix Project

20.8

tonnes of surplus food rescued and redistributed through a new dedicated facility

36

schools trained across the Midlands

Angry Monk

38.5

tonnes of surplus food saved



60+ hospitality customers reached

Streetbox

45.5

tonnes of surplus tomatoes and produce saved

- roasted into passata for schools and community kitchens



Big ideas company - Clean Plate

180

tonnes of annual food waste identified and measured for the first time at HMP Norwich



10 tonnes saved at HMP Norwich

7

new food waste innovations developed

From innovations in school dining to food freshness sensors for fridges

112 tonnes

of food saved from waste in 12 months

232 tonnes

of food forecast to be saved from waste in 2026

“

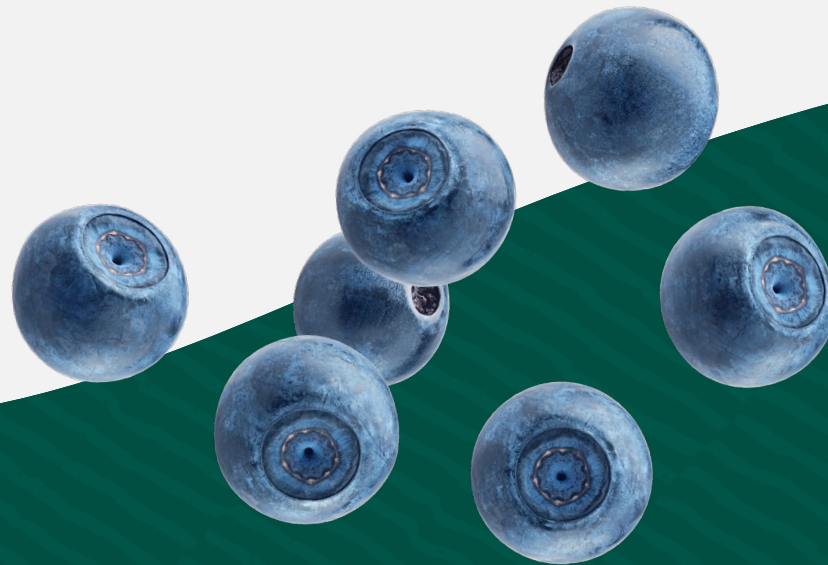
I am delighted to see the range of innovative projects funded by Hubbub's grant. From homes to schools and prisons, Hubbub shows that everyone can benefit from preventing food waste.

This government is determined to end food poverty and tackle Britain's throwaway culture, ensuring more good food ends up on plates and not in bins. On 13 May, the Prime Minister announced a new national programme to expand the distribution of surplus food – supporting both people and the planet.”

Mary Creagh MP CBE, Circular Economy Minister, DEFRA

Tucking in:

The innovators



Angry Monk

Building a market for surplus meat, seafood and produce

“ Angry Monk’s ex-breeder duck and chicken were perfectly suited to our Asian menu. We were able to use these flavourful, sustainable ingredients for a wide range of our dishes for a fraction of the price of their standard alternatives.”

– Zao An Collective

The challenge

Each year, tonnes of perfectly good meat, seafood and produce goes unsold - ex-breeder animals, seasonal gluts, non-standard cuts. This food often ends up wasted in the UK as its outside consumers' comfort zone and buying habits. Angry Monk set out to build a market for it.

The solution

The Eat It Up Fund grant helped get the project up and running - funding a warehouse, walk-in freezer and food safety certification. In partnership with HERD - the sustainable food brand from chefs Will Murray and Jack Croft - Angry Monk created recipe content to show all the things chefs could do with surplus protein. Then they went and found customers.



Angry Monk

Achievements

- ✓ **Infrastructure in place:** SALSA-certified warehouse and walk-in freezer now established — a platform ready for commercial scale.
- ✓ **Demand proven:** Positive feedback on price and quality from restaurants, university caterers and contract caterers alike.
- ✓ **Recipe content working:** 15 videos produced with HERD chefs, showing chefs what surplus protein can do on a menu
- ✓ **Commercial viability:** 40% gross margin across all products

“ We are delighted to be part of this initiative. We share with Angry Monk a desire to manage our food systems more responsibly, and our ex-breeder hen Legghorn mince is a delicious, sustainable way to do it.”

– Richard Murray, Founder, Legghorn

12 months on: The impact

38.5

tonnes of surplus food diverted (37.1 tonnes pre-farmgate produce + 1.4 tonnes surplus protein)

60+

hospitality customers placed at least one order during the grant period

15

customers ordering weekly by the end of the grant

0

customer churn — no one who tried the products said they wouldn't order again

140

orders placed; 1,424kg of surplus protein ordered (£7,765 value)

15

recipe videos produced; 45,000 total views across the six published

Delivering to Cambridgeshire and Hertfordshire; Kent and Surrey next

Angry Monk

What's next?

Grow the customer base

SALSA certification now complete – unlocking additional contract catering clients and scaling from 15 weekly customers towards 100

Regional expansion

Kent and Surrey in 2026; further regions to follow

Cross-selling

Introducing surplus protein to existing Angry Monk produce-only customers

Charity distribution

Direct routes to East London food banks and charities via supplier partnerships



“ We tried a range of beef, pork and poultry. We were surprised and impressed by how good the products were, and the low price was a huge help.”

– City law firm contract caterer

Impact beyond the Eat It Up Fund grant

16.9
tonnes of surplus
protein

forecast to be saved in the
next 12 months

Infrastructure and
supplier network
established through
the grant now supports
standalone commercial
operations

Big Ideas Company (Clean Plate)

Tackling food waste where nobody had thought to look

The challenge

Nobody at HMP Norwich had ever measured how much food the prison wasted. When Big Ideas Company started digging, the answer was at least 180 tonnes a year. And nobody knew.

The solution

Rather than design a programme and hand it over, Big Ideas worked directly with staff and prisoners to build it. This included a food waste audit, a prisoner handbook and food waste certificate, induction films made by the people who'd use them, an inter-wing competition and then the prison governor approved food caddies for every cell. Clean Plate is the first programme of its kind in the UK prison system.

“The importance and impact of the Clean Plate project cannot be underestimated. Not only are we striving to understand our food waste problem for the first time, but we are driving a culture change across both staff and prisoner habits of old.”

– Declan Moore, Governor, HMP Norwich



Big Ideas Company (Clean Plate)

Achievements

- ✓ **World-first toolkit:** Co-designed by staff and prisoners – now shared by HMPPS as they visit prisons across the UK.
- ✓ **Culture change:** Food waste went from unmeasured to a shared priority at all levels of HMP Norwich.
- ✓ **Unexpected champions:** Industries Manager James Laurens became a critical advocate, now exploring HMPPS-wide procurement of food caddies
- ✓ **National interest:** HMPPS and the Ministry of Justice have flagged the project as aligned with strategic waste management priorities

12 months on: The impact

10 tonnes

of food waste saved during the grant period

32.5%

education in food waste through new audit processes and behaviour change

180 tonnes

per year of food waste identified and measured at HMP Norwich for the first time

50%

reduction in waste contamination driven by inter-wing food waste competition

✓ **Food caddies approved for every prison cell – a fundamental change in how the prison manages food waste**

✓ **HMPPS Waste Team actively supporting funding applications to roll out the toolkit to two Midlands prisons**

“Clean Plate makes me feel important and involved. It’s having a big positive ripple effect.”

– Prisoner, C Wing, HMP Norwich

Big Ideas Company (Clean Plate)

What's next?

National rollout pathway

Presenting to senior MoJ leaders to explore adoption across the UK prison estate (124 prisons)

Midlands pilot

Supporting two Midlands prisons – including a Young Offenders' Institute – to adopt the toolkit

Funding for scale

Active applications to National Lottery Climate Action Fund and others, with City St George's University and MoJ as agreed partners

Arts education

Continuing an arts education project with HMP Norwich

“I'm proud of the way we have worked together within the prison and with the team at Big Ideas to set a new benchmark for innovation and sustainability.”

– James Laurens, Industries Manager, HMP Norwich

Impact beyond the Eat It Up Fund grant

57 tonnes

of food waste forecast to be saved in the next 12 months



Clean Plate Toolkit already being shared by HMPPS as a national resource

National rollout: 124 prisons adopting Clean Plate could save thousands of tonnes annually

Newcastle University

What if your fridge could tell you what's inside it?

The challenge

73% of edible food waste happens at home (WRAP). Most of it's food we've forgotten about, that never even makes it to the dinner table. Newcastle University's question: what if your fridge could tell you what's inside it, before it's too late?

The solution

Waste-Not! puts multi-sensor units inside household fridges. It tracks temperature, humidity, door use and air quality - then feeds the data to an Android app. The pilot ran with 18 households and at ReFUSE Café in Chester-le-Street. It was small by design to get the technology right before scaling.

“ Being part of the Waste-Not! project made me much more conscious of what I had in my fridge and how close things were to their expiry dates. Even small prompts made a difference to how I planned meals.

– Jarod Gillespie, Head of Digital Asset & Network Strategy, Connexin Limited



Newcastle University

Achievements

- ✓ **Working pipeline:** Sensor unit to cloud to app validated in real conditions – technically demanding at this scale.
- ✓ **Usability improvements:** Receipt-based and bulk inventory entry added in response to participant feedback.
- ✓ **Sector partnerships:** Relationships with Gateshead Food Partnership, FareShare, WRAP, Thrifty Chef and others.
- ✓ **Academic platform:** Research presented at invited talks; publications and a University press release in preparation.

“The sensor units gave us a clearer picture of what was happening inside our walk-in fridge day to day. Having reliable temperature and humidity data helped us think more carefully about storage, food quality and waste.”

– Naomi Priestley, Education Engagement Champion, ReFUSE Café

12 months on: The impact

20

sensor units deployed and operational across 18 households and local ReFUSE Café

End-to-end pilot validated: sensor to cloud to Android app, working in real cold-storage conditions

Battery life extended from approximately one week to one month through firmware optimisation

Participants reported higher awareness of fridge contents and more confidence using food before it spoiled



Recognised by NERF (North East Recycling Forum) and Connects-UK Best Talk Award

Newcastle University

What's next?

Scale to 100 households

Larger deployment to build the evidence base for formal food waste measurement

Structured impact measurement

Baseline-and-follow-up protocol to generate robust, verifiable savings data

Community workshop

Newcastle University event planned for August 2026 to share findings and map next steps

Funding applications

HEIF, Northern Zero Carbon Accelerator, Innovate UK SBRI and others in progress



“ Before using Waste-Not!, I didn't really track what I already had at home. Seeing everything more clearly helped me use things in time and waste less.”

– Wenjie Li, PhD Student, Newcastle University

Impact beyond the Eat It Up Fund grant

Estimated **300kg** of food waste will be saved per year as the system scales to 30+ sensor-equipped households (conservative estimate)



Foundation for a low-cost household food freshness platform with potential to reach 100+ users

Chefs in Schools

**Train the chefs.
Change the kitchens.**

“The food waste training has had a noticeable financial benefit across our catering operations. Staff are showing real enthusiasm for menu development and waste-conscious planning.”

– Harry Mathews, Catering Operations Manager,
Arthur Terry Learning Partnership

The challenge

Schools in England generate around 96,000 tonnes of food waste every year. A lot of it starts in the kitchen. Chefs in Schools set out to fix that by training the people who actually cook the food.

The solution

Three cohorts of the School Chef Educator training programme reached 36 schools across two large Midlands learning trusts. Over 10 weeks, through in-person kitchen sessions mixed with online learning, chefs learned how to plan menus around what's available, use offcuts and trim waste at every stage. A printed Food Waste Toolkit gives them a resource to carry forward after the training ends.



Chefs in Schools

Achievements

- ✓ **Behaviour change embedded:** Chefs across all cohorts are now taking more waste-conscious approaches to menus, purchasing and kitchen management.
- ✓ **Nutritional uplift:** Pupils consuming more food per meal is a meaningful outcome beyond waste reduction.
- ✓ **Legislation timing:** Launched alongside the UK's new mandatory food waste separation rules for schools (Simpler Recycling, March 2025).
- ✓ **Food Waste Toolkit:** Designed and ready for distribution across all school networks; freely downloadable from the Chefs in Schools website.

“It's changed how we think in the kitchen. I've expanded the salad bar and we're much more aware of waste now, we try wherever we can to reduce it.”

– School Chef, Chefs in Schools programme participant

12 months on: The impact

180kg

of food waste saved across 10 schools with complete before-and-after data

22%

reduction in food waste per pupil – average dropping from 89g to 69g per meal

33%

overall reduction in total food waste across participating schools

53%

reduction in kitchen preparation waste

4.4g

more food consumed per pupil per meal – less waste, more nourishment

100%

of participating chefs would recommend the training to others

49%

increase in staff intent to lead food education across their schools

Potential saving of 25+ tonnes per year if reduction rates hold across all 36 schools



Chefs in Schools

What's next?

Toolkit distribution

Rolling out the Food Waste Toolkit across all school networks and making it freely downloadable

National expansion

Delivery extending to the North West and South East of England

Technology partnership

Exploring a pilot with DigiTally to use AI to analyse pupil feedback for data-led kitchen solutions

Fourth cohort

A new training cohort planned for 2026/27

“

All kitchen waste is now going to the garden for compost. I just look so much more closely at what we have left and think about what can be used the following day.”

– School Chef, Cohort participant

Impact beyond the Eat It Up Fund grant

Estimated
25+
tonnes



School chefs continuing to use new skills and the toolkit as an ongoing resource

of food waste savings per year if all 36 schools maintain post-training reduction rates



Govanhill Baths

Turning community food traditions into a circular food system

The challenge

Govanhill, in Glasgow, is one of the UK's most diverse neighbourhoods - home to people from over 100 countries. Food is central to how communities connect here. The question Govanhill Baths asked: could the surplus going to waste in this neighbourhood bring those communities together instead?

The solution

The Hidden Kitchen turned surplus into ready meals for The People's Pantry food project. Community Champignons grew gourmet mushrooms from spent coffee grounds. And The People's Preserves brought women from South Asian, Roma and wider communities together to make jams, chutneys and pickles - sharing recipes and techniques.

“ We were able to share our culture...I enjoyed experimenting - we didn't quite stick to the recipe.”

- A participant in The People's Preserves who shared her recipe for Apple Achar



Govanhill Baths

Achievements

- ✓ **Cross-cultural exchange:** including South Asian preservation techniques and how to make strawberry dulceata by the Roma community.
- ✓ **Strengthened community partnerships**
- ✓ **Volunteer-to-leader pathway:** Three Community Champignons volunteers progressed to paid facilitation roles
- ✓ **Income generation:** 80 jars of jams and pickles, and 50 mushroom grow-kits sold at community events, creating a commercial model for the project
- ✓ **Further funding secured:** The Hidden Kitchen secured independent support to continue for another 12 months

12 months on: The impact



“The return of the mushrooms to The People's Pantry is a great cyclical process. Perhaps this could spread to other community organisations, pantries, or even local shops and restaurants.

– Volunteer, Community Champignons

Govanhill Baths

What's next?

Mushroom production

New equipment to increase harvests and plans to explore Lion's Mane cultivation

Distribution

Partnerships with local restaurants and grocers to move more mushrooms into the community

Grow-kit sales

Expanding Community Champignons income through kit sales at local stores and events

People's Preserves

Strong demand for more sessions from the community



“

I'm here to learn new skills, build confidence in the kitchen, and meet people from different backgrounds. Growing a life skill.”

– Volunteer, The Hidden Kitchen

Impact beyond the Eat It Up Fund grant

300kg

of food is forecast to be saved within the next 12 months



The Hidden Kitchen has been independently funded to continue



Community Champignons is building a self-sustaining income model through grow-kit and mushroom sales



The Felix Project

Building the infrastructure to rescue food at scale

“Working on this new operation has been a highlight of my career. We are now operational and already making impact, allowing us to access types of surplus that we would have rejected in the past.”

– Nick Kerle, Head of Production, The Felix Project

The challenge

The Felix Project has long been London’s biggest food rescue organisation, redistributing surplus food to over 1,000 community organisations. However bulk surplus, such as industrial crates of unprocessed veg, near-date produce in volume, often had to be turned away. There was nowhere to take it in its original form.

The solution

The grant helped build a Food Factory: a processing unit that slices, dices, freezes and transforms bulk surplus into soups, sauces, jams, dehydrated produce and ready meals. Seven permanent staff, 5-star food safety, five days a week. During the grant period, The Felix Project merged with Fareshare UK - creating Felix Food UK, now the largest food rescue organisation in the country.



The Felix Project

Achievements

- ✓ **Unique infrastructure:** The Food Factory is a prototype for what food redistribution could look like with processing capability built in - the first of its kind in the UK
- ✓ **New surplus categories:** Sauces, jams and dehydrated produce open up types of food that couldn't previously be rescued at scale
- ✓ **National interest:** The model is drawing serious interest from Coronation Food Project networks and community food hubs
- ✓ **Community reach extended:** Families in food poverty accessing better, more varied food through organisations supplied by the factory

20.8

12 months on: The impact

tonnes of surplus food processed and diverted from waste

7

permanent staff recruited and trained; 5-star food safety achieved

Volunteering programme launched for local and corporate volunteers

Factory operating 5 days a week processing large-scale vegetable preparation for Felix's Kitchen

Merger with Fareshare UK completed, creating the UK's largest food rescue organisation

Community impact: 170+ organisations served including Dormers Wells Primary School in West London

New product development: test recipes for sauces, jams and dehydrated produce in progress

“ We have definitely seen a difference – children can pay attention for longer, they are doing better with their learning because they are not hungry.”

– Family Support Lead, Dormers Wells Primary School

The Felix Project

What's next?

Full capacity

Once a power upgrade is resolved, significantly higher volumes of surplus food can be processed

Product range

Scaling sauces, jams and dehydrated produce; developing new formats for new surplus streams

Blueprint

A 'how to' guide for other community food hubs to establish their own food processing units

Volunteering

Growing opportunities for local and corporate volunteers as production volumes increase

“ This is incredible – I am constantly amazed at what Felix does and so proud to be a part of it.

– Funder



Impact beyond the Eat It Up Fund grant

102 tonnes

of food forecast to be saved in the next 12 months once full capacity is reached

Potential to replicate the Food Factory model across Fareshare UK's 40+ nationwide distribution points



Streetbox

Rescuing surplus tomatoes – one slow roast at a time

“It’s been like tomatogeddon at times, but in a good way, seeing that much food being saved and put to use rather than going to waste has been really rewarding.”

– Mike, Volunteer

The challenge

Every summer, packhouses reject tomatoes that supermarkets won’t take, not because they’re bad, but because there are too many, or they’re the wrong shape, or the order got cancelled. Streetbox had an idea: slow-roast them.

The solution

Roast surplus tomatoes at low heat and you get passata with depth and complexity a standard tin can’t match. Streetbox built a production process, found kitchen space and started supplying schools and community kitchens. They also ran weekly volunteer ‘surplus surgery’ sessions sorting and redistributing fresh produce to wherever it could be best used.



12 months on: The impact

Streetbox

Achievements

- ✓ **A distinctive product:** Slow-roasting creates a flavour profile that sets Streetbox passata apart
- ✓ **Smart pivot:** Shifted focus from retail to catering when it became clear that was where demand was strongest
- ✓ **Community production:** Growing volunteer network supporting weekly surplus sessions alongside production
- ✓ **Shared infrastructure:** Access to a shared production site kept costs low and gave the project room to develop at a sustainable pace



42 tonnes

of surplus food saved in total



76 schools

across two London Boroughs engaged through Streetbox's wider supply network



Weekly surplus surgery sessions running with volunteers sorting and redistributing fresh produce

New production site secured with vacuum packing and canning capability



“The passata is banging, it's worked really well in our jollof.”

– Aina, IDIA's Community Kitchen, Hoxton

Streetbox

What's next?

Consistent catering supply

Building repeat orders with schools and contract caterers before pursuing volume growth

SALSA certification

Working towards accreditation in the next six months to unlock retail and larger catering contracts

Community canning sessions

Participants contribute to batch production and take their own canned goods home, supported to achieve Level 1 food hygiene certification

Product range

Expanding into other surplus produce streams as supply and demand allow



“ We love the deep flavour. The idea of roasted surplus tomatoes was really popular among our team, bring it on!”

– Maria, Sands Catering

Impact beyond the Eat It Up Fund grant

35 tonnes

of food forecast to be saved in the next 12 months

SALSA certification will open routes to retail and new contract catering clients

Catering relationships with schools and contract caterers providing a recurring commercial base



Hubbub's approach to grant making

Hubbub's approach to grant making is rooted in IVAR's principles of open and trusting grant making. We champion clarity, relevance, flexibility and trust and aim to be proportionate in our processes and purposeful in our communication, recognising the time and ambition that applicants invest.

For Round 2 of the Eat It Up Fund, we continued to use a two-stage application process to keep applying as accessible as possible. By asking only the questions we genuinely needed and offering feedback at each stage, we sought to reduce the burden on applicants while creating space for bold, early-stage ideas.

We learned from Round 1 and made the process even simpler and more respectful of people's

time. The expression of interest stage stayed light, just enough for organisations to share their idea. We received 368 EOIs (compared to 774 in Round 1). From those, 26 were invited to submit a full application, and 12 went to a grant-making panel. No extra information was requested beyond what was already in the application.

Round 2 is as diverse as any cohort we've backed. A sensor in a household fridge. A session in a prison wing. A jar of chutney made collaboratively by people from four different countries. A surplus chicken delivered to a school canteen. The common thread is a belief that early-stage ideas deserve the space and funding to prove what's possible.

“ I am truly grateful to Hubbub for supporting Waste-Not! and for the continued guidance throughout its delivery. The Eat It Up Fund enabled me to take an early-stage idea and develop it into a successful proof-of-concept with clear public benefit, particularly in reducing household food waste.

The project has been very well received, leading to several recognitions both internally and externally, which reflect its scientific novelty and real-world relevance. Building on this momentum, I have secured follow-on funding to further develop the platform, with the aim of making it market-ready in the near future.

This progress would not have been possible without Hubbub's support, flexibility, and trust. I will continue to acknowledge this contribution in future outputs and developments. I very much hope there will be opportunities to work together again.

– Dr Oktay Cetinkaya, Newcastle University

“ Working with Hubbub has enabled us to deliver creative and sustainable projects that we'd only imagine. Bringing to life some of the Pantry's ambitions and piloting them has opened a new world of lessons and potentials. Whilst reporting every 3 months felt at times tedious, it actually kept us on track and allowed us to reflect more on our systems, methods, and delivery. It significantly contributed to our annual report. The mix of reporting was also really welcomed (phone call + surveys). We are really grateful for the opportunity.”

– Anca Stanescu, People's Pantry Manager, Govanhill Baths

Next course:

2026 and beyond

Across round 1 and round 2, the Eat It Up Fund has supported thirteen food waste innovations. Each one has shown that creative thinking, backed at the right moment, can make a real difference, not just to the tonnes of food saved, but to the people, communities and systems around it.

We don't have an open round of funding right now, but the work continues. We'll keep sharing updates on the impact from all thirteen projects and we hope their stories inspire others to spot opportunities to tackle food waste, wherever they find them.

If you're a business looking to collaborate on food waste innovation, or you'd like to connect with any of our grantees, get in touch at hello@hubbub.org.uk



Get in touch:

www.eatitupfund.org.uk

hello@hubbub.org.uk

eat  fund
it up



Registered charity no. 1158700