



INTRODUCTION TO THE FELIX PROJECT

The Felix Project is a London-based UK charity set up in 2016 by entrepreneur, Justin Byam Shaw.

More than eight million people in the UK struggle to afford to eat every day¹, while our food industry generates 100,000 tonnes of edible food waste each year².

We rescue good food that cannot be sold and would otherwise go to waste. This is high-quality and nutritious, including a high proportion of fresh fruit and vegetables, baked goods, salads, meat and fish. We collect or receive food from 170 suppliers, including supermarkets, wholesalers, farms, restaurants and delis.

We sort and then deliver this food to charities that cook meals and prepare food parcels for vulnerable people and to primary schools to distribute to children and their families. This year we will deliver over 2,500 tonnes of food to more than 310 London frontline charities and primary schools. This is enough food to make over 6.5 million meals³.

We have 22 staff, 400 volunteers and a fleet of 20 vans.

Every £1 donated to The Felix Project saves about £5 of food.

July 2019

¹ Source: "The Voices of the Hungry". Food and Agriculture Organisation of the United Nations (2016), pg 39, table A-1, also referenced by [The Food Foundation](#)

² Source: Waste and Resources Action Programme (WRAP) statistic, quoted in the Department of Environment Food and Agriculture press release, "[Food Waste Fund: £4 million awarded to cut food waste](#)", May 2019

³ Calculated using 2019 data for Q1 + Q2 and average meal weight from [WRAP](#) (420g)