



Felix | THE
FELIX
PROJECT

IMPACT REPORT
2025

ABOUT THE FELIX PROJECT

The Felix Project is London's largest food redistribution charity. Our vision is a London where good food is never wasted, and no one goes hungry. We aim to reduce the negative impact food waste has on the environment by working with the food industry to rescue high quality surplus produce that would otherwise have gone to waste. It's then distributed to over 1,200 community organisations, such as food banks, homeless shelters or primary schools, all of whom are working across London to feed people experiencing hunger.



THE
FELIX
PROJECT

OUR VISION

A London where good food is never wasted, and no one goes hungry.

OUR MISSION

To rescue good food from becoming waste and divert it to people most in need.

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FROM OUR CEO CHARLOTTE HILL

2025 has been a big year for The Felix Project: a year of growth, change, collaboration and a lot of hard work. But at the centre of everything we've done is the same focus we've always had: getting good food to people who need it and stopping food from going to waste.

This year, we broke all previous records and redistributed enough food to provide over

44 million meals.

That's a huge increase from the 6 million meals we delivered in 2019, and a significant step up again from 38 million meals in 2024.



These numbers matter, not because they're records, but because they represent millions more meals reaching people across London.

They're the result of strong partnerships, practical innovation and the incredible volunteers we rely on to make things happen.





This year also marked an important moment for the organisation with our merger with FareShare, the UK's leading national food redistribution charity. Together, we have greater reach, combined expertise and a stronger platform to tackle food waste and food insecurity across the UK. It's a step towards a future where good food isn't wasted and no-one goes hungry.

We've continued to find practical ways to unlock surplus food that's difficult to redistribute. At our Deptford site, we opened The Felix Food Factory, a unique facility which means we can take surplus such as seasonal gluts and large bulk items. We're currently focused on repacking dry goods into usable

sizes. But once we're fully operational in 2026, we'll be able to create more accessible products for our network through processes like freezing, dehydrating and preserving.

We also launched our own bakery, Felix Bakes, where surplus ingredients are turned into nutritious baked goods, and Felix Fresh, pop-up markets held multiple times a week that allow us to get fresh produce directly to communities in need.

On top of this, we delivered our largest Farm Rescue programme to date, saving

320 tonnes of fresh fruit and vegetables with the support of over 2,000 volunteers, made possible through Defra's Farmgate Surplus funding.

None of this would happen without the dedication of our colleagues, volunteers, partners and other supporters. Their commitment, compassion and energy sit behind everything we do.

There's still a lot to do, but this year has shown what's possible when we work together to make it happen.

FROM OUR FOUNDER JUSTIN BYAM SHAW

As we approach our 10th anniversary, I was interested to look back at the initial Felix Project business plan, which I wrote in December 2015.

I got a couple of things right in that plan: the need for four geographically spread depots to cover London effectively, and a belief that a new charity could find many new sources of surplus food.

But what strikes me most is how badly I underestimated both the scale of food insecurity in London and just how effective Felix would become at sourcing, enhancing and redistributing so much great-quality food.

I certainly didn't foresee that within 10 years we would be redistributing the equivalent of **44 million meals**, or that we would become such a consistent innovator.

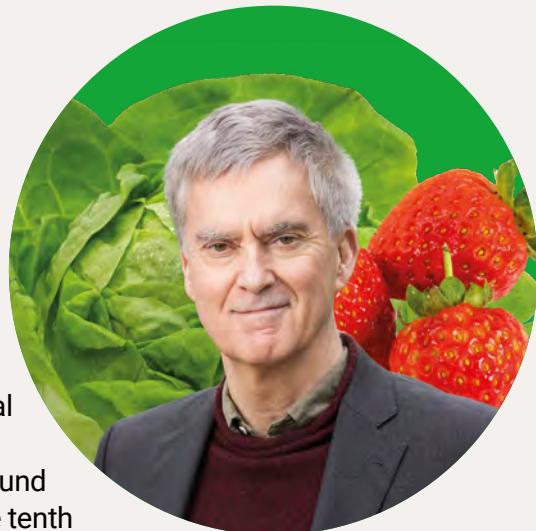
That innovation started with our industrial kitchen at our East London depot, Poplar, followed by the UK's largest Multibank (non-food) depot in Greenford, and more recently, in 2025, a bakery in Acton and our state-of-the-art Felix Food Factory in Deptford. On the

last page of the business plan, I estimated our eventual volunteer base at around around one tenth of the 13,000 Londoners

who volunteered with us last year - another forecast that proved wide of the mark. Working alongside people from different backgrounds to do something of tangible value for others is a special experience. It comes as no surprise that we so often recruit staff from among these volunteers, who have already demonstrated their commitment to what we're trying to achieve and how we work.

The extraordinary support of the King's Coronation Food Project, Gordon Brown, the Mayor and so many London businesses, foundations and individuals has fuelled both our innovation and our ambition.

This support came together in 2025 with our merger with the impressive FareShare. Together, we now offer a single, national and cost-effective solution for food companies' surplus through seven of our own depots, and a further 27 managed by 16 network partners across the UK. So as we go into 2026, I feel confident that together we'll save even more food from waste, helping more people and communities in genuine need.



FIGHTING FOOD WASTE AND HUNGER

In the UK, 4.6 million tonnes of edible food are thrown away each year before even reaching households.

That's good food that could be eaten at a time when around 14 million people¹ are living in relative poverty: in 2025, our survey of working parents across the UK revealed that 34% have struggled to feed their children in the last 12 months.

Food waste isn't just a social issue. It's an environmental one too. When food is thrown away, it releases emissions as it decomposes, and all the water, land, and energy used to produce it are wasted too. Globally, food waste generates roughly 8% of the world's greenhouse gas emissions.

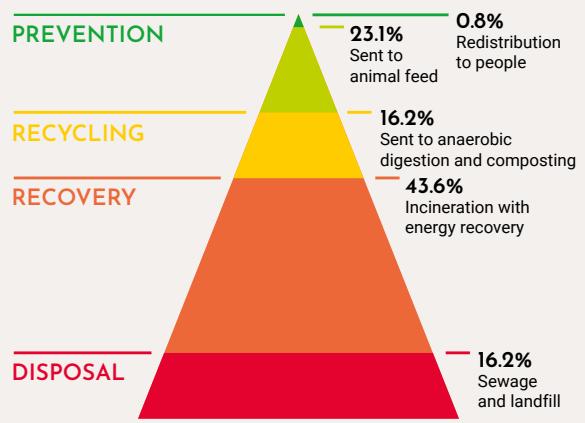
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The need is so high, so many people are struggling at the moment. Working people, everyone. They're paying their rent, they're paying their bills, and there's just not much left over to buy food.

Samantha White, Centre Manager,
Docklands and Carpenters
Community Centre

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WHERE SURPLUS FOOD ENDS UP



If food waste were a country, it would be the world's third largest greenhouse gas emitter.

The Felix Project tackles the problem directly: rescuing surplus food that would otherwise go to waste, and getting it to the people who need it most.

“

We are supremely proud of our partnership with The Felix Project, and are pleased to see another record year of food rescue in 2025. Thanks to their hard work, we are able to reallocate our surplus supply to those in need. Every meal rescued and every family we help feed is a powerful testament to what we can achieve when we work together to tackle food insecurity.

Philip Doran, CEO, HelloFresh UK

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BRINGING TOGETHER THE UK'S LEADING FOOD REDISTRIBUTION CHARITIES

In September 2025, we announced an important next step for The Felix Project: our merger with FareShare. The merger is built on a shared mission to fight hunger and reduce food waste at a scale neither organisation could achieve alone.



By bringing FareShare's national reach and long-standing food supplier relationships together with Felix's innovation and London expertise, we're creating a more powerful force for good. Together, we can speak with a clearer voice and get more surplus food to the people who need it most.

The issue we are tackling is straightforward but serious. Millions of tonnes of edible food are wasted every year while families struggle to afford the everyday essentials they need to live with dignity. By combining our resources and experience, we'll be able to rescue and redistribute more good food, support more charities and community groups and respond more effectively when demand increases.

Our shared mission is ambitious. By joining forces with FareShare, we'll become the UK's leading food redistribution charity, ensuring that no good food is wasted and no one goes hungry. As we grow, we'll



stay rooted in local communities while building a stronger and more connected national network. And by working with partners across the UK, we'll make sure food goes where it should: to people, not to waste.



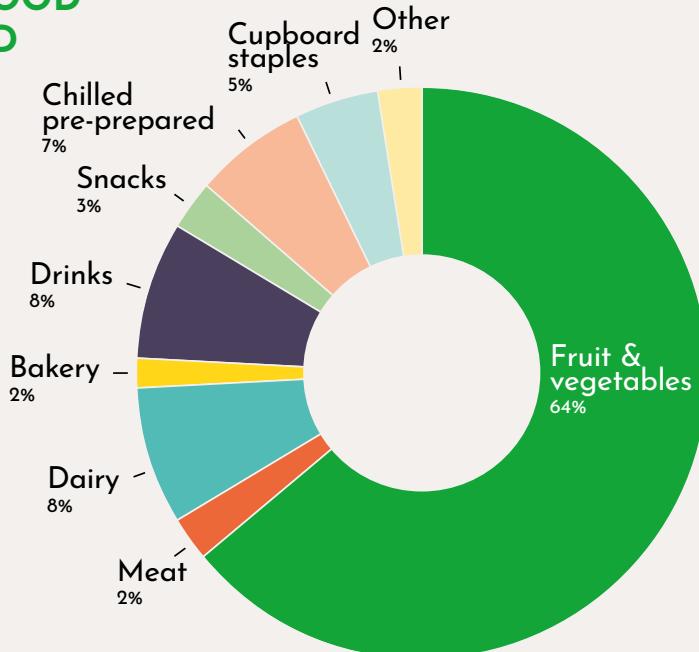
OUR 2025 IMPACT: THE NUMBERS

We work with suppliers across the food industry - supermarkets, wholesalers, manufacturers, farms and restaurants - to rescue high-quality surplus produce that can't be sold and would otherwise go to waste.

Suppliers like Amazon, Hello Fresh, Ocado, Sainsbury's and others have not just supported us with food surplus but also logistics, volunteering and funding.

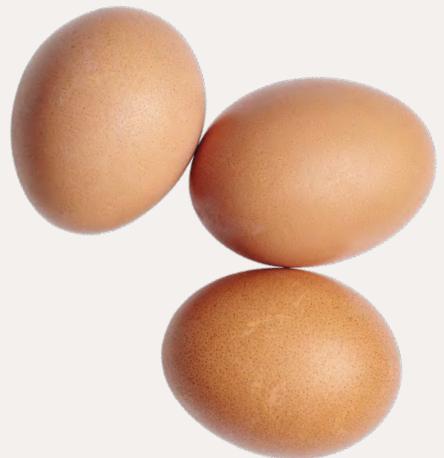
Thanks to our strong partnerships, we were able rescue and redistribute more food than ever before this year.

TYPES OF FOOD DISTRIBUTED



over

18,000
tonnes of food
redistributed



over **44** million
meals for over...

1,200
community organisations



£88 million
of food value

225
different suppliers



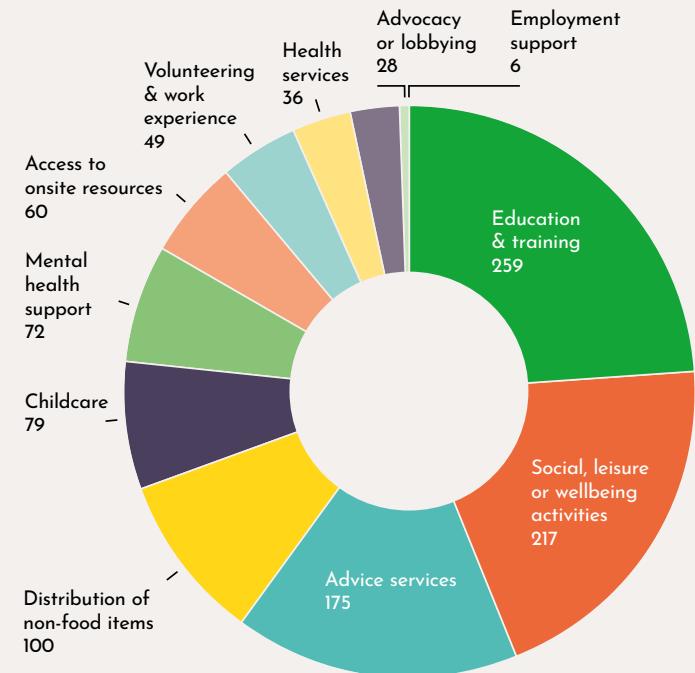
nearly
25,000 tonnes
of embedded CO₂e in
food rescued



THE COMMUNITIES WE WORK WITH

In 2025, we worked with 1,248 community organisations across London, supporting an estimated 439,387 people each week. A significant share of this food reached the areas experiencing the greatest disadvantage, with 50% going to the 20% most deprived neighbourhoods.

OTHER AREAS OF SUPPORT



Across the city, more households - including working families - are struggling with rising costs, and community organisations are being asked to meet growing and more complex needs.

These organisations are the lifeblood of their communities. They provide practical help when people need it most, and they do it with consistency, dignity and care. They welcome people in, make sure they're nourished, and become a gateway to wraparound support people didn't realise was available.

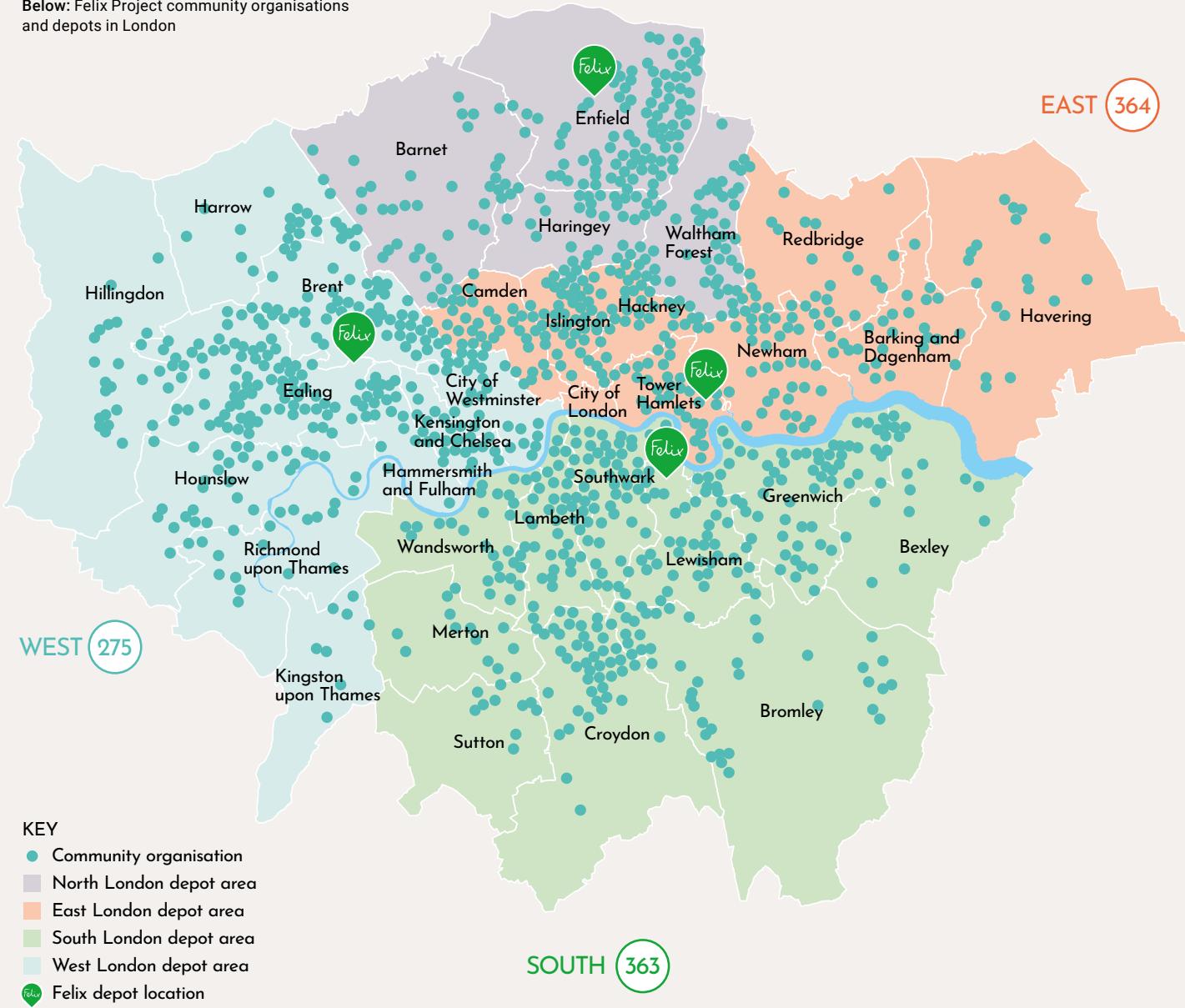
The food supplied by Felix helps these organisations sustain and extend their support, helping them reach more people, run additional sessions and keep services open at times when funding is increasingly difficult to find.



NORTH 224

Below: Felix Project community organisations and depots in London

EAST 364



HOW FELIX HELPS: DADS HOUSE

Dads House is a community charity in West London supporting single dads through family breakdown or bereavement.

Although founded for dads, many of its services - including the food bank and weekly lunch club - support mums as well. The charity runs a food bank five days a week and hosts a lunch club serving a two- or three-course meal to local families. To make this possible, they receive around 175kg of food every week from The Felix Project.

“

We do fun things like yoga, football, cooking classes, lunch clubs, guitar lessons... We also offer family law advice, food banks and a buddy service... There are so many different ongoing projects, which makes us quirky and unusual.

Billy McGranaghan, the founder, explains the breadth of support on offer

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Felix food is vital for both quality and dignity.
“Every week we get lots of amazing food, fresh fruit and vegetables... One week we could get chicken and steak... When you’re anxious about paying bills... to get something that good to eat, it makes a difference.”

Demand has surged, with hundreds of people using the service each week.

“I don’t think I’ve ever seen anything like it... It’s much worse than COVID... everything is just unbelievably sky high.”

Food is also the gateway to wraparound support.

“Once they come in... they realise we’re not just a food bank. From there we can build a brilliant relationship... People access the pro-bono law support... or come to our meals. Dad’s Table is a safe space where the men talk and build trust.”

Felix makes this scale of support possible.

“If we had to buy what we had donated it would cost £200–£500 a week... We’re a small local charity and I feel so lucky we’ve got brilliant partners like The Felix Project.”

OUR ENVIRONMENTAL IMPACT 2024-2025

We work to reduce the environmental impact of food waste in three ways:

01

Lowering the carbon footprint of our own operations.

02

Ensuring the embedded emissions in food production are not wasted.

03

Avoiding the emissions created when food ends up in landfill or incineration.



In 2024 - 2025, we introduced a new methodology that measures each of these more accurately. This gives us a clearer picture of the difference we're making, and helps our suppliers, funders and community partners understand the impact of their involvement too. **Using this new approach, we know that in the financial year 2024-2025:**



Our operational emissions totalled 1,600 tonnes of CO₂e which primarily came from the emissions involved in transporting surplus food and running our warehouses.

The food we rescued carried almost 20,000 tonnes of embedded CO₂e that would otherwise have been wasted.

This is equivalent to driving around the world over 1,400 times.

We avoided a further 663 tonnes of CO₂e from being released through disposal.

That's equivalent to flying from London to Hong Kong and back over 200 times.

We've been working closely with FareShare to put more consistent processes and practices in place, helping us better understand what's working and where we can do more as a merged organisation.

THE FOOD SURPLUS JOURNEY

▶ FOOD SOURCES:

- Farms, growers and facilities packing agricultural products
- Wholesalers and distributors
- Manufacturers
- Retailers and supermarkets
- Restaurants, cafés, and “Food to Go” outlets
- Delicatessens / deli shops



▶ WHAT HAPPENS TO RESCUED FOOD:

- Sorted at one of our depots
- Repurposed and enhanced at one of our production sites, Felix Kitchen, Felix Bakes or Felix Food Factory



▶ WHERE DOES RESCUED FOOD END UP:

- Distributed to community organisations across London
- Provided directly to local communities through our Felix Fresh events



WHY FOOD IS DONATED

Surplus food is created at every stage of the supply chain for many reasons, including overproduction, seasonal peaks, cosmetic standards, short shelf life, packaging or labelling issues, supply chain delays and sudden changes in demand. This food is safe and good to eat, but without quick action it risks going to waste.

By working with The Felix Project, food businesses have a simple, reliable and cost-free way to prevent that waste. We collect surplus food quickly and safely, making sure it's used to support people who need it. For the businesses we work with, this reduces waste management costs, supports their sustainability goals, and ensures good food is put to use in a practical and responsible way.

Got food going to waste? Learn how we can help to get it to those in need:



HOW FELIX HELPS: E5 PANTRY, HACKNEY

E5 Pantry provides food support to people in Hackney, collecting most of its produce from The Felix Project's food hub at Hackney City Farm. The service welcomes 20-30 people a week, reaching over 130 who are struggling with rising living costs.

“

Some people aren't working, some are on low incomes, and some are working but still can't afford food because bills and rents have gone up. The food we get from Felix is making a real difference.

Jocelyn Crome, member of the E5 Pantry team

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Rachael, who lives with long-term health conditions and is unable to work, relies on the pantry to get by.

“I pay over £1,000 a month in rent. After bills I have maybe £300 for everything else.”



She says E5 Pantry gives her enough to cook proper meals.

“Other food banks never had much. Here we get fruit, vegetables, bread, chicken.”

The support reduces daily stress and frees up money for essentials.

“Now I don't need to buy much food. This food and Felix helped me. I can afford hygiene products and clothes again.”

It has also helped her reconnect.

“I've made friends here. Being alone was very hard, but now people ask how I am. It's encouraged me to do more... I'm even going to the gym three times a week.”

INNOVATING TO UNLOCK MORE SURPLUS FOOD

An estimated £1.8bn of food never makes it off UK farms each year. That's 3.3 million tonnes of wasted food. This year marked our third harvest season rescuing fresh produce at the farm gate, and our biggest yet.

With £950,000 from Defra through the Tackling Food Surplus at the Farm Gate Scheme, we scaled up our Farm Rescue Project dramatically. The funding was awarded as a result of a joint bid with FareShare. Over 12 weeks, we deployed more than 2,000 volunteers to Kent, East Sussex and Milton Keynes, rescuing 320 tonnes of apples, pears, plums and squash – more than double last year's 129 tonnes. This fresh British produce goes to community organisations across London instead of going to waste.

We streamlined operations across our existing partners H.E. Hall and Laurel Tree Farm, and added a third grower, Will Davenport. In Milton Keynes, we worked with Patch MK to rescue squash and pumpkins. Between 10 and 40 volunteers joined us at these farms every day from September to mid-November.

The impact of this project goes far beyond the numbers. We're protecting local orchards from being lost forever – an ecological and cultural loss for rural communities. Many small growers can no longer sell commercially to supermarkets, so partnering with us gives them an alternative route to harvest: no one wants to see fruit left to rot or trees removed. And for our volunteers, the experience has been extraordinary – spending days picking in the beautiful English countryside, learning about our food system and contributing something tangible to the communities and growers they're working with.

FARM RESCUE FACTS



290 tonnes
Apples, pears and plums including



***50 tonnes**
Apples juiced to make
36,000 litres
of juice



30 tonnes
Squash and pumpkins

TOTAL: 320 tonnes of rescued fruit

MAKING SURPLUS LAST LONGER

Through our Farm to Freezer project we're unlocking hard-to-reach surplus and extending its life. This year, 50 tonnes of end-of-season apples was turned into 36,000 litres of apple juice at Ringden Farm, extending the life of the crop for another two years. Our venison mince trials brought in 16 tonnes, supporting sustainable deer management while providing healthy protein to community organisations.

We've also opened two new processing operations: The Felix Food Factory at our Deptford site is currently repackaging goods into more usable sizes and will use innovative techniques like dehydrating, jamming and blast freezing to extend the life of fresh produce when fully operational in 2026. At our Acton site, Felix Bakes turns surplus fruit and veg into bread and healthier bakes like banana bread and courgette cake.

Together, these initiatives help us rescue more surplus food during seasonal gluts and turn it into products people can use and enjoy. They sit alongside the work of Felix Kitchen, which produced over 1.2 million meals in 2025, helping ensure good food reaches people who need it most.

GROWING OUR CAPACITY

None of this innovation would have been possible without upgrading our facilities. Our new Deptford depot (January 2025) helped us work more effectively and gave us more chilled storage. West London operations moved to Acton Park in June - a major upgrade with space for permanent chillers and freezers. And a donation of extra space in Enfield has been a game-changer for handling peak volumes.

The results speak for themselves: across the three upgraded sites, we've moved over 10,000 tonnes of food in 2025: a 17% increase compared to last year. That's more food reaching more people across London, thanks to smarter facilities and innovative programmes that make the most of every bit of surplus.



HOW FELIX HELPS: FELIX FRESH

Felix Fresh is a new pop-up market that gives out up to five tonnes of surplus fresh produce to local communities.

Events have taken place across London, both with existing Felix partners and at new sites that don't usually receive food. Each pop-up supports an average of 200 families, and it's the first time Felix has offered food directly to people at this scale.

The idea came from a practical challenge. During the UK harvest season, large volumes of fruit and vegetables become available at once. In previous years, Felix sometimes had to turn down these offers because our network couldn't cope with such large amounts of produce in such a short time. Felix Fresh changes that: it lets us accept more seasonal produce and give it to people while it's still in excellent condition.

Felix Fresh events are open to everyone, but by choosing locations in areas of greater need, we help make sure the food goes where it will have the most impact. Volunteers from these communities often help run the events, which gives people the chance to support their neighbourhoods.

Since launching in May, we've held 81 Felix Fresh events and given out over 800,000 meals' worth of fresh food. Because it's worked so well, Felix Fresh will now run throughout the year.



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As a charitable social enterprise focused on supporting our communities, Greenwich Leisure Limited partnership with The Felix Project has been incredibly impactful. We know that many of our community members are struggling with the cost of living and we are proud to support by hosting Felix Fresh events. Not only do the foodbanks help support residents, they also allow us to create stronger bonds with our community partners who advertise the opportunities.

Colin Coughtrey, National Community Engagement Manager, Greenwich Leisure Limited

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VOLUNTEERS: AT THE HEART OF WHAT WE DO

We wouldn't be able to do what we do without volunteers. In 2025, they gave **158,000 hours**, supporting everything from sorting food to preparing meals and delivering to community organisations across London.



We welcomed 8,672 group volunteers from 349 organisations, showing how many teams want to play a part in supporting their communities.

Volunteers support us right across our operation. In our warehouses, they sort surplus food, check it and pack crates. At our farms during harvest season, they help us rescue fresh produce directly from orchards and fields. In the Felix Kitchen, they cook and pack thousands of meals. Across London, volunteer drivers deliver food and see firsthand the difference it makes. Green Scheme volunteers collect surplus from local shops on foot or by bike. Others support our newer projects like Felix Fresh, The Felix Food Factory and Felix Bakes, or help with office work and fundraising.

For volunteers, it's a chance to give back to their community and play a direct role in fighting food waste and food insecurity. Many gain confidence, build practical skills in teamwork and problem-solving, and develop a deeper understanding of how the food system works. It's also about meeting like-minded people in a supportive environment where everyone's contribution genuinely matters.

Here are examples of the roles volunteers take on:

Help us rescue more food and get it to those in need. Sign up to volunteer here:



“

I volunteer to be a part of the amazing Felix mission and to help getting food from A to B. I volunteer as a driver because I want to see where the food is going and to meet people benefitting from it. It gives me a better understanding of how different food banks, schools and other community organisations work.

Volunteering gives me the buzz of driving a van around London! And the feeling of people being really grateful when you arrive, being able to provide tangible support. You don't get that from any other job.

For drivers like Anna who volunteers in Poplar, the role offers a unique window into the impact of our work

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“

The camaraderie at The Felix Project makes it a great place to volunteer. To see such good quality food rescued and redirected to so many wonderful charities is fantastic.

Over the years I have seen The Felix Project grow and expand and while offering just a few hours a week. I have enjoyed co-driving, helping in the warehouse and allocating.

Long-term volunteers like Gwyneth, who allocates the food orders at Enfield, have watched Felix grow while trying out different roles over the years

“

I came to Felix in February 2025. I wanted work experience and to improve my communication and organisation skills and learn to work in a team. It's close to my university and I also wanted to help out and support my community. I completed my Duke of Edinburgh Gold award here as well. There are really nice people at the depot and the tasks are straightforward.

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For many volunteers, Felix is also a place to build confidence and gain experience. Junayd, a warehouse volunteer in Deptford, explains



SUPPORTING PEOPLE INTO WORK

In 2025, we've continued supporting people to develop practical skills and build confidence for employment across our warehouses and Felix Kitchen.

WAREHOUSE EMPLOYABILITY PROGRAMME

This 12-week programme runs across all our depots. Participants gain hands-on warehouse and kitchen experience working alongside our staff and volunteers, plus structured sessions on CV writing, job applications, interviews and confidence building. Everyone completes mandatory training in Food Hygiene & Safety, COSHH, Food Allergen Awareness and Manual Handling – recognised qualifications they can take into future roles.

52 people have started the programme. Of those,
27% have gone on to secure work,
90% have improved their work readiness and
90% report improved wellbeing.

KITCHEN PROGRAMMES

Run in partnership with Unity Works, our Packing Assistant Traineeship is a 6-month programme supporting individuals with learning disabilities to develop practical skills and progress their careers. In Felix Kitchen, our first cohort found full-time employment with leading food manufacturer Greencore, and trainees from our second cohort (which ended in December 2025) are now in the process of securing work too.

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At Hilton we believe hospitality is a force for good, and our partnership with The Felix Project has empowered our Team Members across London to strengthen the communities where they live, work and stay. A highlight of our partnership has been working with The Felix Project's Commis Chef Apprentice Programme. With support from the Hilton Global Foundation, our hotel kitchen teams have equipped 4 apprentices with essential culinary skills, creating pathways to lifelong career opportunities within the hospitality industry.

Stephen Cassidy, Senior Vice President,
UK & Ireland, Hilton

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Our Commis Chef Apprenticeship Programme offers young adults (18-25) who were previously not in employment, education or training (NEET) the chance to gain a level 2 apprenticeship. This year, our four apprentices have worked with celebrity chef Francesco Mazzei, catered for events including the second anniversary celebration of the Coronation Food Project with His Majesty the King, and trained at Hilton's London sites.



Commis chef apprentices catering a Coronation Food Project celebration event

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I think before the programme, I was a little bit lost. I wasn't sure what I was going to do. I was just going through life not really on a path, but now I do want to work in the restaurant industry, I think that would be brilliant. I have found a passion for cooking! I think for me, it's helped me come out of my shell a bit. I'm not very much of a sociable guy, so to be able to interact with people and do it like I do makes me happy. I get to help people and do something interesting at the same time... even if I don't feel very good that day, at least I'm doing something good, giving something back and helping out with people.

One of the commis chef apprentices reflects on his journey

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MULTIBANK

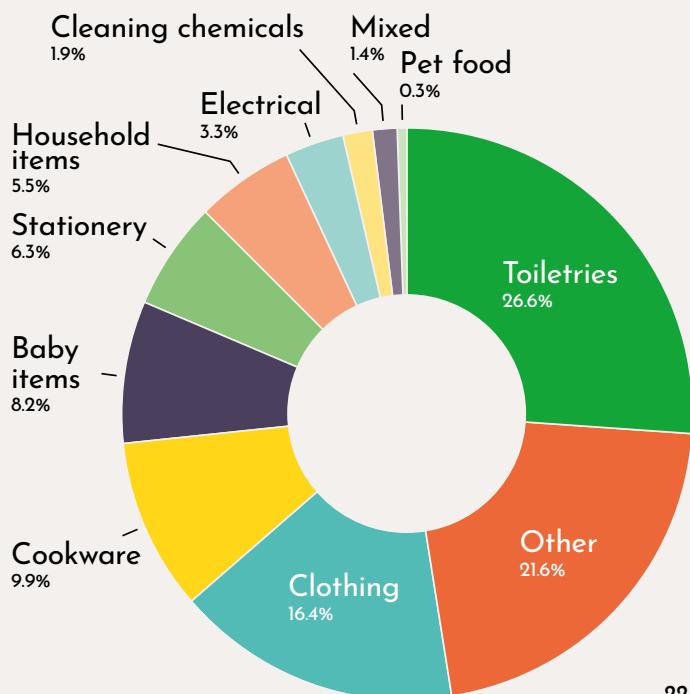
The Felix Multibank is one of six Multibanks across the UK, providing non-food items - everything from toiletries, cleaning products and clothing to toys, makeup, electronics and homeware.

These basics make it easier for people to take part in daily life. Children miss school when they don't have clean clothes or a toothbrush, and adults sometimes avoid meetings because they feel uncomfortable about their appearance or personal hygiene. Having the right essentials removes these barriers and opens up opportunities.

Now in its second year, the Felix Multibank distributed 795,932kg of products in 2025, helping people feel more confident, stay connected to their communities and access the support and services they need.



TYPES OF NON-FOOD PRODUCTS DISTRIBUTED



INFLUENCING CHANGE

This year we've made real progress in getting surplus food where it's needed most, redistributing record amounts while working to change the systems that create waste in the first place.



Influencing change: Charlotte on New Statesman panel at Labour Conference

The biggest shift came in February when our Policy Unit worked with Defra to launch the Tackling Food Surplus at the Farm Gate scheme. This £15 million fund helps charities rescue fresh produce directly from farms before it goes to waste (see p.14 for the scheme in action).

Building on this, we partnered with Argon & Co and colleagues across farming, industry and the voluntary sector to propose including support

for food redistribution in farming incentives. We launched this at the Groundswell Regenerative Agriculture Festival in July, and the idea has been included in a draft version of the Government's Circular Economy Strategy. If adopted, it could double the amount of surplus reaching people by helping farmers redistribute what they can't sell rather than ploughing it back, using it for animal feed, or sending it to anaerobic digestion.

In November's Budget, the Government committed to two policies for which we had been campaigning hard: the abolition of the two-child benefit cap and the introduction of VAT relief for donated items. Both of these will make a tangible difference to people experiencing the worst effects of poverty across the UK.



OUR SUPPORTERS

Our work is powered by a remarkable community of supporters, from individuals, schools and community groups to trusts, foundations, philanthropists and businesses large and small.

This year, many supporters went above and beyond to help tackle hunger and food waste. Throughout the year, over 300 people pushed themselves at running, cycling and other challenge events, giving their time, energy and determination to support our work.



Want to get involved? Learn how you can help here:



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We chose to support The Felix Project again after seeing first-hand how much they encouraged, celebrated and engaged with our fundraising efforts last time for a local charity doing such important work in London.

JAC Project Management

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The team at JAC Project Management hiking on Scafell Pike

Elsewhere, the team at JAC Project Management took on Scafell Pike, England's highest mountain, in food themed fancy dress to raise funds and awareness of food insecurity and food waste.

We love it when our incredible volunteers go the extra mile by fundraising for us too. To celebrate his 60th birthday, Paul set up a fundraiser in support of our mission to rescue surplus food and get it to people who need it. He invited family and friends to donate instead of giving gifts, turning a personal milestone into collective impact.

“

Choosing Felix as my birthday charity was a simple decision as I've been volunteering regularly with Felix since I retired a couple of years ago. The work that Felix does is so important, and the team make every volunteering shift a fun experience. No other charity has such a personal connection.

Paul, a regular volunteer

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We've also received support from the hospitality industry. Since 2023, Spring Restaurant has supported The Felix Project with fundraising, volunteering, and incredible 'gifts-in-kind'. Their donations have allowed us to rescue enough food for over 34,500 meals and they have generously hosted The Felix Project in the restaurant, providing over £40,000 of gift-in-kind support. Our partnership was driven in large part by Spring's Executive Chef Skye who very sadly died in November 2025.

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Skye began our partnership with The Felix Project guided by her belief that food should be treated with respect and used to nourish our wider community. As we carry her legacy forward, we continue to value this collaboration deeply, particularly in the way it reflects our shared commitment to minimise food waste.

Eleanor Henson, Culinary Director of Spring and Heckfield Place

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**We want to thank every single supporter.
We wouldn't be able to achieve any of this without you.**

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