

## **Lets really feed the world...by also feeding pigs**

The Real Junk Food Project pledges to feed bellies not bins, and even in some cases, that's pig bellies. Since the end of 2018, TRJFP has partnered with Porcus in Todmorden to use the food not suitable to give from the thousands of tonnes intercepted to feed their pigs that produce their homemade artisan sausage, bacon and more. Operational since 2010, Porcus founder SJ Clegg explains how it benefits her and her wife Nat's independent business, as well as making a positive impact on the environment.

"We are a pig to plate farm, breeding and outdoor rearing indigenous British rare breed pigs and allowing them to grow for 12 months, compared to 20 weeks for cheaper supermarket meat. As we really focus on their welfare, we struggle to compete as far greater costs involved. The products coming from Adam cuts back on our food bill and we can be a bit more competitive in our market. The products are twice the price for three times as much work. It's what we believe in; providing a life for these animals."

Feed prices have been driven up and the livestock industry has a huge role in deforestation to grow grains for livestock instead of people, producing high amount of emissions. Using food waste as pig feed has by far the lowest environmental impact. This is one factor contributing to the decline of small family farms like Porcus by almost half in the past 30 years, according to The Prince's Countryside Fund.

"I was simply introduced to Adam as a 'guy that had loads of bananas' at Todmorden Food Festival at the end of summer 2018. We had a meeting of minds and decided we had to work together. After a couple of months working with environmental health and trading standards, we were on our way. It's an honour to work alongside The Real Junk Food Project and be involved in such a great movement."

The Real Junk Food Project is always looking to expand to find even more ways of stopping food waste. The Kindness Sharehouse in Wakefield intercepts surplus food that would have been wasted from supermarkets and retailers at a rate of 92 stores a week, making it available to all for Pay As You Feel.

Throughout the week, The Real Junk Food Project volunteers put aside any surplus non-animal product that isn't fit for human bellies. For example, one peach in a pack can be damaged and supermarket write the whole thing off as waste. TRJFP can take that pack, separate out the sellable peaches to be available PAYF in the sharehouse or for our Freegan Boxes and the damaged peach goes to Porcus! Each product goes through the same quality control checks, is safe for pig feed and is 100% traceable. At peak seasons, the waste so far has been up to 400 kilos per delivery!

For Porcus, this process ensures even more sustainability for their business. adds extra goodness in ways you wouldn't even expect. "We deliver our products to Morrisons each week and our van goes past The Real Junk Food Project It would be coming back empty and wasting the value of the petrol for the return journey but instead it returns full of pig feed!"

Founder Adam Smith explained the excitement and potential for the local partnership. "Providing our organic waste to Porcus, has heavily reduced the amount of non-edible food we send to Anaerobic Digestion. It has taken us 5 years to establish this relationship with an organisation brave enough to allow for such food to be redistributed back into the food system. Hopefully this relationship will inspire

other food producers and farmers to build further relationships to ensure the food we grow and make is no longer wasted”

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The Real Junk Food Project: [www.trjfp.com](http://www.trjfp.com) @TRJFProject

Porcus : <http://www.porcus.co.uk/>

Social media: Facebook @Porcuspeople Twitter @porcuspeople

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