

VOLARE BREAD

WORKPLACE WASTE REDUCTION

About the Business

The Volare family was born in 2009 by two old school mates, Ed and Ryan. It is now the Waikato and Bay of Plenty's premier Artisan Bakery, distributing to cafes, restaurants and good food stores in the area. Their growing presence also includes six of their own coffee and bakery outlets across the Waikato.

YUM!
Check out
our food
and coffee



What got them started?

Volare prides themselves on the **QUALITY, INTEGRITY** and **HONESTY** of their product. These values extend to their approach to business and the impact they have on their local community and the environment.



What have they done?

- They encourage reusable coffee cups through offering customer discounts and running campaigns
- They have a focus on sourcing local ingredients and buy in bulk to reduce packaging waste.
- Food waste is minimised wherever possible with creative approaches like using croissant offcuts to make scrolls.



- Any food that is not sold but is still good to eat is donated to Kaivolution – a food rescue initiative. Any remaining food waste is given to a local pig farmer.
- Used coffee grinds are available for customers.
- They engage their customers to change behaviours - checking first if they need a bag.



What are the results?

- Waste reduction has become a way of doing business
- In just 18 months they have diverted 40,000 disposable cups from going to landfill

- No edible food goes to waste
- They continue to share their journey with other businesses in the industry to inspire and motivate others.