

Q&A with En Route's Nick Wiley: Feast with less footprint

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En Route International's Managing Director Nick Wiley

Airline catering generates mass amounts of waste annually. In this Q&A, [En Route International](#) Managing Director Nick Wiley discusses the drive for change and minimizing waste ahead of the company's first-time exhibiting at FTE APEX Asia Expo.

***PAX International:* Where are we at now and what differences can be made onboard?**

Nick Wiley: There's clearly been an accelerated drive for sustainable change to positively impact our society and planet, seen through reports from the International Aviation Waste Management Association ([IAWMA](#)), the [ASF](#) and [IATA](#).

There is a cross-section of businesses, En Route included, who are working together to call for more 1

unified standards, waste programs and F&B innovations. Through collaboration across the supply chain, we have the opportunity to move the needle across a number of areas; sustainable packaging innovations, improving efficiencies onboard, reducing food waste by supplying products passengers actively want.

As an example, we know through research and insight that localism has been a big driver in passenger meal preferences. Our focus has been to leverage our supply base and, when possible, source ingredients locally. Not only does this have a more targeted appeal to particular demographics, thus reducing the risk they won't want to eat their meal, it can also reduce transportation emissions and support local economies too.

The good news is that our supply chain capability means that we can drive the local sourcing and supply without diluting the need to source the supply consistently and cost-effectively across individual airline networks.



A cheese platter by En Route International

PAX International: What approach is En Route adopting to tackle the challenges?

Wiley: Collaboration across sectors is key. We support customers in minimizing waste by rethinking traditional approaches, such as our thaw-to-serve sandwich range. This product line allows caterers and airlines to manage stock more efficiently, reducing the need for frequent fresh orders and

enabling more accurate inventory control. Frozen options can provide consistent quality across networks, simplify logistics whilst also enhancing flexibility to incorporate regional preferences, such as selecting sandwich options tailored to passenger tastes without the levels of waste normally associated with breadth of offering.

We can look to how we can minimize waste before the product goes onboard. For example, our cheese program whereby cheese is pre-portioned at our partner supplier, replacing the need to portion whole cheese at the catering unit which often leads to inventory, labour and skills challenges, as well as reduced yields.

PAX International: What is in store for the future regarding waste reduction in the industry?

Wiley: We're all on the journey, some are further down the line than others, but the good news is that people are heading in the same direction. We all know more can be done and there's a lot to be said about the need to collaborate more within the industry. We need specific industry support to identify circularity opportunities. Essentially, sustainability is not just about environment—it's economical, societal.

Moving to a demand-based consumption model will permit loading onboard only the items that will actually be consumed by passengers, resulting in waste reduction and creating opportunities for a circular ecosystem, but education is needed here. The consumer needs more support and encouragement to adapt behaviours too—asking passengers to place their order in advance will potentially need to be balanced with a larger breadth of offer.

PAX International: What can visitors expect of En Route at booth G23?

Wiley: This year will be the first year we've formally exhibited at the show, and I'm looking forward to having meaningful conversations with airlines and caterers about how En Route can service its passenger solutions, supply chain and sourcing requirements in the APAC region and beyond.