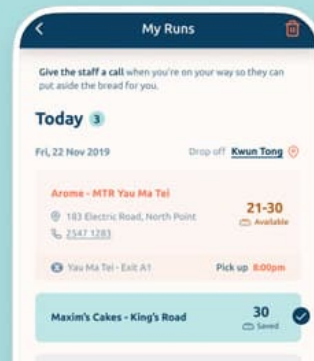
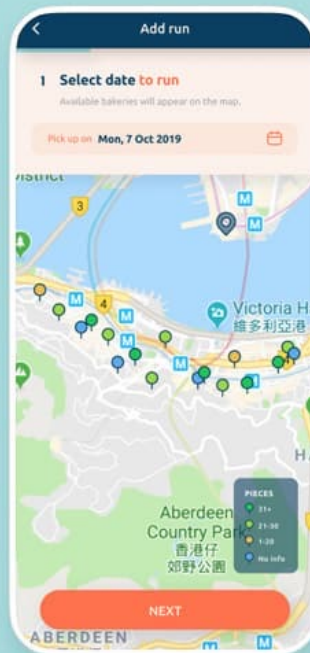
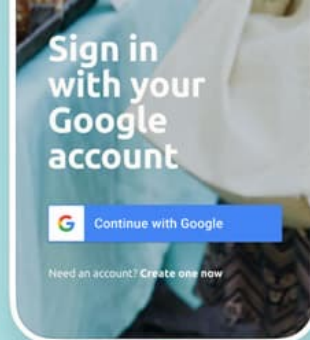




ANNUAL REPORT 2022



Give old bread
new life





Dr. Daisy Tam
Founder of Breadline

Dear Breadliners

What an incredible year this has been! Breadline powered through the third year of the pandemic - not only did we not stop, we grew bigger and stronger - with more shops, more bread, more volunteers serving more people! The power of the community wins!

2022 saw some major breakthroughs, we made the 100K mark in April for our second birthday, expanded our operation to 2 days in April and increased the number of runs by 150%, collecting from 144 shops on Fridays and 88 shops on Mondays. Together, we support local communities in need, delivering bread to refugees and their families, elderlies and low-income households, young people in mental rehabilitation centres, and also individuals experiencing homelessness.

Breadline began as a research project piloted by 4 friends in 2020. We have come a long way since then, with a strong network of donors and NGO partners with hundreds of active volunteers. This year we welcomed 7-Eleven to our network thanks to our long term partner Foodlink. We also developed new collaborations with Chinese Estates, which offered central drop-off locations for our volunteers. We continue to recruit volunteers through HandsOn and Time Auction.

We could not have done this without you. Thank you for the support and love and we look forward to doing more together! Let's go!



MISSION

At Breadline we connect volunteers to bakeries to collect bread surpluses just-in-time for those who need it.

Together we work to prevent food from becoming waste, while providing underprivileged Hong Kong families with the gift of a free breakfast.

OUR RESULTS



187,197 pieces of
bread recovered



93,598 breakfasts
served



847 volunteers
engaged



6,156 bakeries
visited



**Hundreds of Hong Kong
families served**

OUR IMPACT



46,780 kg prevented from
going into landfills



167.9 tons of CO2 avoided
(= 36 passenger vehicles)



999,789 gallons
of water saved
(= 2 Olympic swimming pools)

since April 2020



NEW IN 2022

OUR EXPANSION



- ✓ From 1 day to 2 days
- ✓ Run on Friday and Monday
- ✓ Scaling up to save more bread and to serve more people in the community





Wagyu Yakiniku Restaurant
牛八和牛燒肉屋

香港首間引入日本
全自動飛機跑道送餐系統

SHOP L501 L5



NEW DROP POINTS



The One Piazza



Windsor House



WEEKLY SCONE RUN

A new initiative in collaboration
with The Peninsula Hotel.

Every Saturday, Sunday and
Public Holidays.



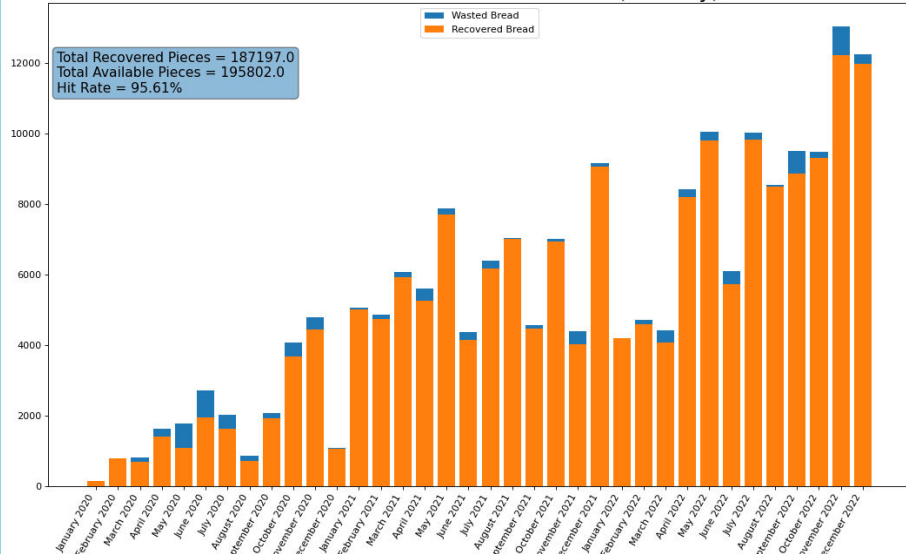
NEW CAR FLEET

Introducing a collaboration with a local EV drivers' club to take bread from drop points to recipients.



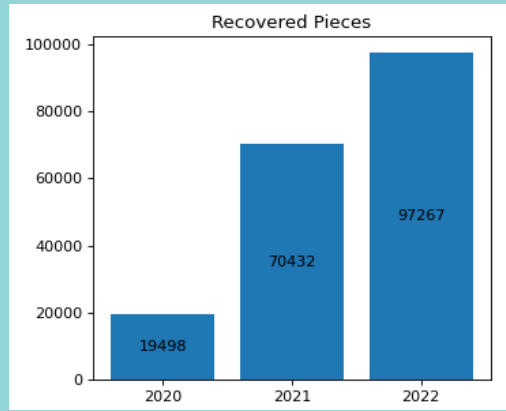
2022 IN NUMBERS

Total Bread Available vs Recovered (Monthly)

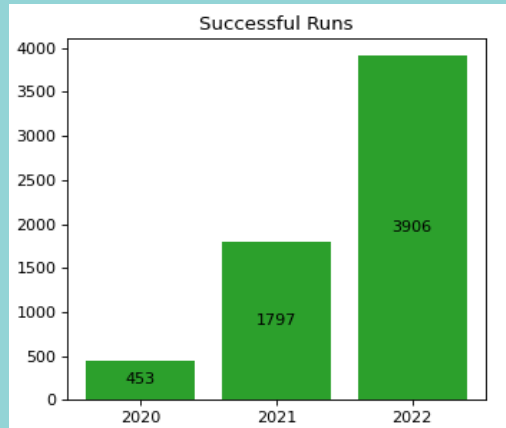


Over 95% efficiency
in bread recovery



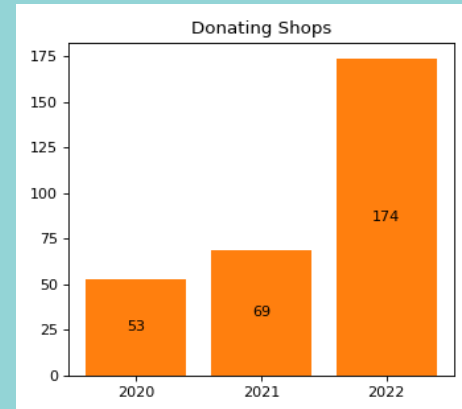


More bread recovered

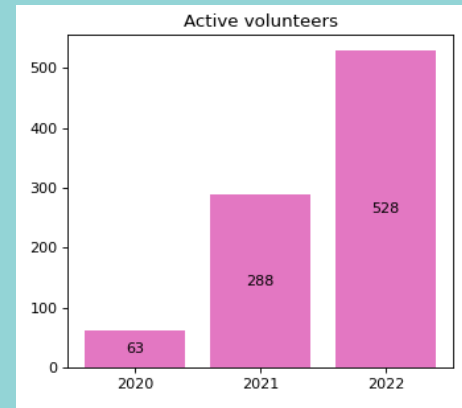


More shops visited





More bakeries reached



More volunteers engaged



528 Runners

22 Remote Support

8 Drop Point Managers

10 Drivers

RETURNING VOLUNTEERS



43.2%
ran more
than once



20.5%
ran more
than 3 times





OUR FINANCES

Breadline operates without any sponsorship or donation, with incredible efficiency and minimum costs (borne directly by our volunteers)

OUR PARTNERS





CONTACT US



hkfoodworks.com



breadline.hk



[@breadline_hkfoodworks](https://www.instagram.com/breadline_hkfoodworks)



www.breadline.hk