

Annual Report 2025

About Us

HKFoodWorks is a registered charity established in 2023 dedicated to sustainable food futures.

Breadline, since 2020, is the largest volunteer-run food-recovery platform in our city.



Mission

We are committed to **sustainable food futures**, leading the way through research and community action for a **better tomorrow**.

Vision

We envision a world where **food is not waste**, and **waste is not food**.



A letter from our founder

Dear **Breadliners**,

Thank you for bracing the challenges and making **2025** a year of **resilience** !

The global economic downturn also affects the charity sector and we have witnessed a slow down of donations. But we did not compromise. We worked harder, and together we recovered over **650,000** loaves of bread.

Accountability is important to us - we show up where there is bread and we kept our **collection rate at 95% high**.

Our secret sauce is you. **49% of you return** to volunteer with us, coming back week after week making just-in-time pick ups to keep bread from being wasted. You enable us to channel these resources to our partners for the community.

This unicorn of an organisation runs on volunteer power, we keep things lean so that all resources go to operations.

Let's stand **strong** for another year of Breadline!



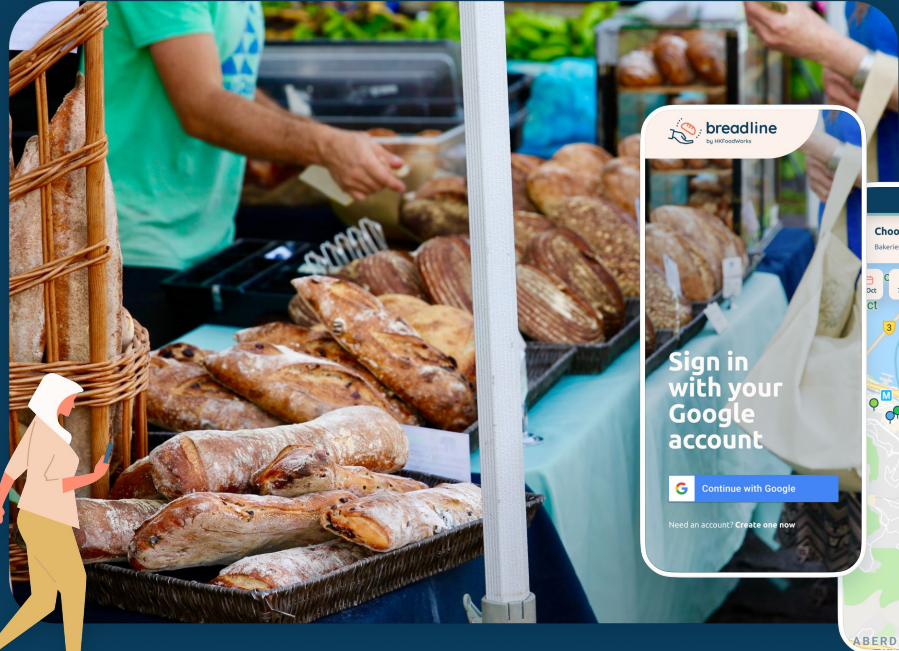
Breadline - Results & Impact

Breadline: HK's first digital platform for food rescue

We get volunteers in the right place, at the right time, to...

GIVE OLD BREAD NEW LIFE

Launched in 2020, Breadline uses technology to connect volunteers to bakeries, to collect surplus food just-in-time for those who need it.



About Food Rescue and Sustainability

Food waste reduction is

800x
cheaper

7x
more energy
efficient

than recycling

Making food rescue

One of the
true keystones of
sustainable development

in the face of urbanization
and climate change

Breadline in Numbers

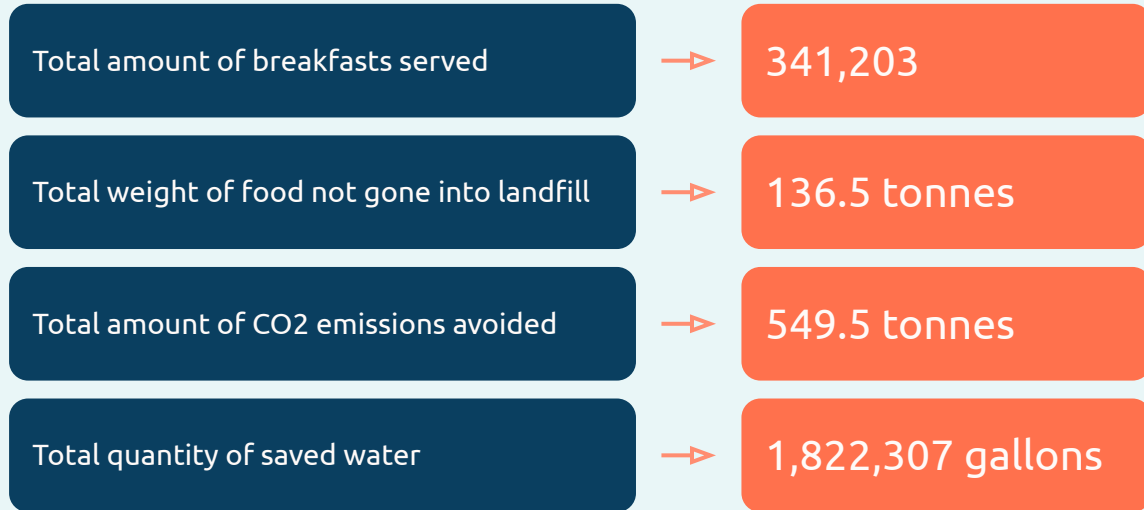
Through our collective efforts, we have recovered **682,406 packs of bakery items**, as per December 31st, 2025.

We have engaged **3,201 volunteers** and we have visited retail shops **26,353 times** to retrieve their bakery surplus.



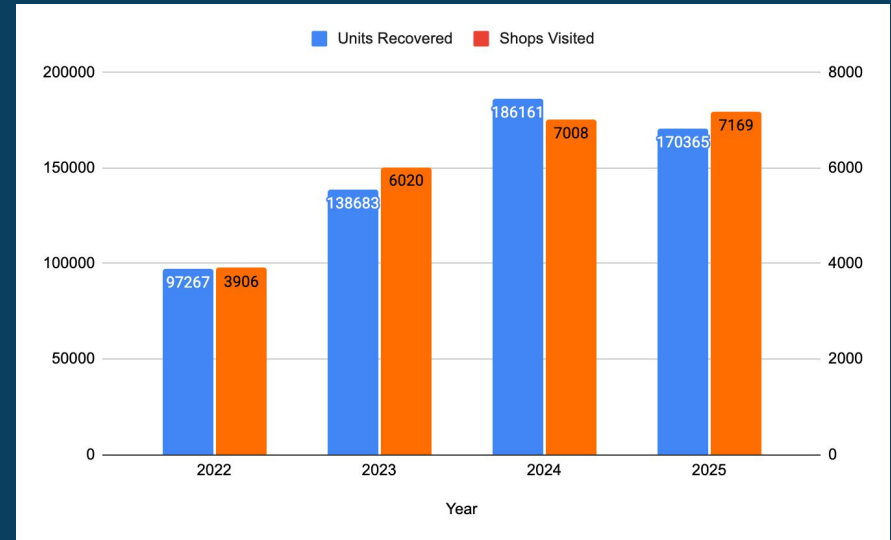
Breadline's Impact

Our impact, from April 2020 to December 31st, 2025:



2025 At a Glance

- A year of consolidation
We had to **work hard** this year, as each shop donated less, but managed to achieve almost the same amount as last year while working on our resilience.
- More Shops Visited
We have **diversified** our donor base by replacing inactive donors with new and more engaged donors.
- We did not compromise efficiency
Our recovery rate in 2025 was **~95%**
- Extensive network of donors
144 retail shops have donated their surplus to us in 2025



Volunteers

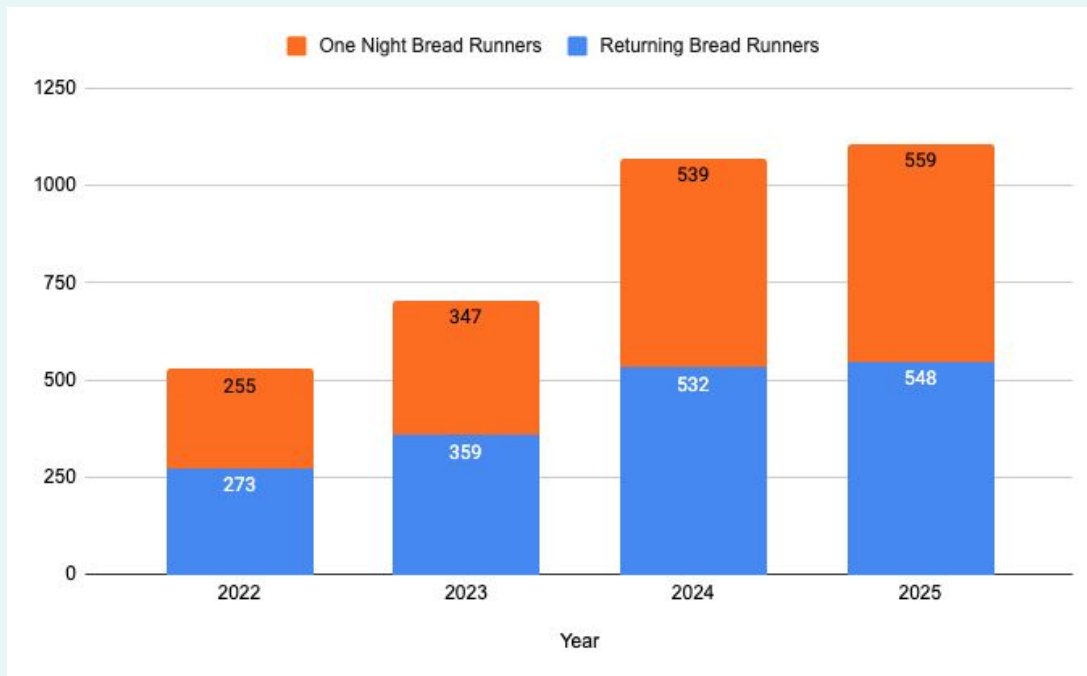
Our **community** keeps expanding! In 2025 we were joined by:

- **1,107 Bread Runners**
- **36 Remote Support Team Members**
- **18 Dropoff Point Managers**
- **35 Drivers**

Over **8,700 volunteer hours**, in total!

Return rate of Bread Runners:

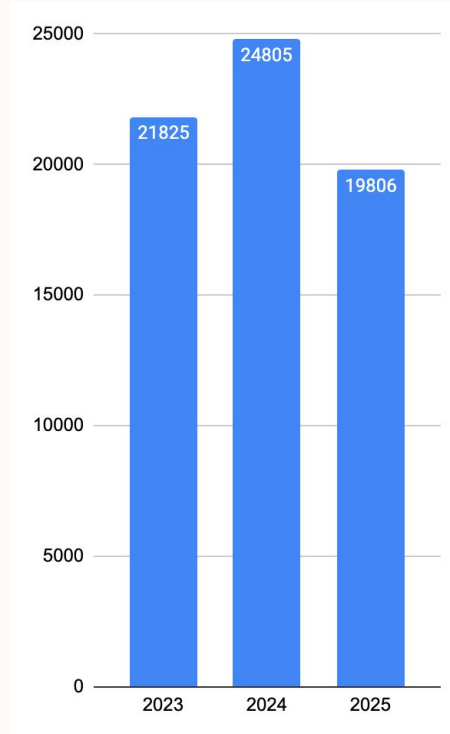
>49%



Scone Run Update

Our **bakery** and **pastry** programme continues to run strong every Saturday, Sunday and Public Holiday.

We continue to expand thanks to our donors and amazing **volunteer drivers** who bring a smile (and a sweet!) to our recipient families.



Mooncakes and Turnip Cakes

In 2025 we started collecting **seasonal treats** like mooncakes and turnip cakes, to try and address the spike of food waste during the holidays.

We will keep working with our donors to **save food** and redistribute their surplus.



Inclusivity

Our collaboration with a group of **sight-impaired volunteers** has been going strong: we have expanded both the number of volunteers and the area covered and we are pleased to report that they regularly supported Breadline in 2025, achieving a substantial bread surplus recovery.

We are proud of counting them as part of our community and will continue to reach out and be even **more inclusive** in 2026.



Our support network

Our Team

Daisy Tam - Founder and President

Claudio Canzonetta - Managing Director

Chris Dundons - Legal Advisor

Mart Van der Ven - Technical Advisor

Sherin Siew - Branding and Design Advisor

Carrie Mui - Social Media Manager

Susan Khua - Volunteer Manager

Wing Chow - Volunteer Manager

Winnie Mui - Corporate Engagement Manager

Stan Diers - Website Manager

All roles above are provided pro bono.

Our Finances

Breadline keeps operating with **no sponsorship or donation**, achieving incredible efficiency at minimum costs.

In 2025 our only expenses have been paper bags to recover bread surplus, boxes and containers to store the bread at the drop-off points and hosting fees for our websites.

Our directors provide funds to pay for 100% of these fees, so that HK Food Works can use all donations to the direct benefit of our recipients.

Our **financial reports** are published on our website every year after our audit, to comply with our transparency ethos.



Our Partners



Our Partners



Our Partners



Grassroots
Future



香港基督教服務處
HONG KONG CHRISTIAN SERVICE

全人關心 卓越創新
care for all excel in all



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