# UK Watercress Company Transforms Surplus Produce into Skincare Products to Tackle Food Waste and Skin Conditions



The Watercress Company is transforming surplus watercress into skincare products targeting conditions like nappy rash. This initiative addresses both food waste and skincare needs, leveraging findings that watercress extract contains beneficial enzymes for skin conditions.

Tom Amery, Managing Director of The Watercress Company, has collaborated with Professor Paul Winyard and Dr. Kyle Stewart from Watercress Research Ltd. Their "Prof & Doc" products utilize watercress, including stalks typically unsuitable for the fresh market.

Amery explained the move helps repurpose the harvest during surplus periods, providing a consistent supply for skincare products while addressing food waste. The Watercress Company also contributes to the Felix Project, aiding those in nutritional poverty, having donated 6,900kg of watercress since April.

The effort aligns with broader food waste reduction strategies, including initiatives by the King’s Coronation Food Project. The Felix Project has rescued 5,240 tonnes of food this year, supplying 12.5 million meals to schools, charities, and holiday programs in London.