

Fighting Food waste

The Danish way

Platform meeting Food Losses
and Food Waste
06. December 2018
Zanne Dittlau
The Danish Veterinary and Food
Administration

World Food Summit – Better Food for More People

30-31 August 2018 in Denmark



World Food Summit – Better Food for More People 2018

Four challenges – four targets

BETTER INFORMATION

Non-communicable diseases such as diabetes and cardiovascular diseases are the leading cause of mortality globally. That is why more people need a better understanding of food and information about how to make better food choices

2030 TARGET:
50% of individuals, workplaces, institutions, and businesses understand the power of choice architecture and next generation solutions and apply this in creating healthy eating behaviors.

PREVENTION OF FOOD WASTE

In a world with limited resources, it is important to focus on sustainable consumption and production methods. That is why everyone along the food chain, from producer to consumer, has a role to play to reduce food waste.

2030 TARGET :
50% reduction of food waste at consumer level.

SAFER FOOD

Every year, almost 1 in 10 people in the world fall ill after eating contaminated food. How can we ensure safe food for all and what role can gastronomy and innovation play in achieving this?

2030 TARGET:
50 % reduction of illness cause by food

FOOD HERITAGE

Food diversity creates a space for dialogue, community, and engagement that is greater than our individual background. That's is why we need to safeguard food diversity and support cultural heritage.

2030 TARGET:
50 % of all people actively take diversity into consideration in their daily choice of meal.



- **The World Food Summit is part of the global movement “Better Food for More People”.**
- **help the consumers care more about our food: where it comes from, how it is produced, how to prepare it. Inform the consumers on the resources and the people that sustain the systems that feed us.**
- **We need a holistic approach to food consumption, food production and health issues.**
- **Gastronomy is a powerful tool to enable us to better understand our food all the way from farm to fork.**
- **The vision for the movement is "that every person must be able to choose or cook their own food on the basis of sufficient knowledge of food, food safety, diversity, and required resources in the food system."**
- **With gastronomy we seek to improve the quality of the food we buy and eat. We need changes in product innovation and consumer behavior in order to ensure better food for more people.**

The High-Level part

150 international decision makers and influencers

Plenary sessions

- Key note speakers,
- Leaders Roundtable,
- Visit to the Food Exhibition “Bite Copenhagen” and
- dinner “Taste the World”.

Breakout sessions:

- Empowering consumers with gastronomy,
- Re-thinking the food system and creation of partnerships –
- creating shared value for business and civil society at global, national and local levels.

The International Multi-stakeholder platform in Bella Center

- Livestream from the National Parliament,
- visit to the Food Exhibition “Bite Copenhagen”
- parallel sessions hosted by different organizations. The sessions are addressing solutions and best practices to ensure sustainable food systems and healthy lives.





1. **Prevention of food waste** (*Denmark, Belgium, Bulgaria, France, Croatia, Portugal, Germany, Austria, Japan*)
2. **Better information** (*Denmark, Belgium, Bulgaria, France, Croatia, Portugal, Germany*)
3. **Food Safety** (*Denmark, Belgium, Bulgaria, France, Croatia, Portugal, Germany, Kenya*)

Commitment to:

- **identify and encourage local solutions within the subject.**
- **encourage cooperation and / or partnerships with civil and private actors at local level.**
- **Attend an annual meeting that will take place at the World Food Summit at High Level with the purpose of exchanging information, identify possible future initiatives and present progress**

Think Tank – Call for Opening Meeting”



- **There is a need for a professional approach in the efforts to reduce food waste and food loss in Denmark.**
- **The Ministry will establish a new public-private cooperation with representatives from the entire food chain, authorities and researchers.**
- **At the meeting, the purpose of the think tank and the future work in the think tank will be elaborated**

The Minister calls on companies, organizations, authorities and the research community, to attend the information meeting

Think Tank

The focus areas of the Think Tank are;

- To support the civil society's battle against food waste and food losses
- To contribute to general business opportunities for Danish companies
- To cooperate with foreign partners on know-how and sharing of experiences
- To support the citizens and the businesses contribution and offer insights on how to overcome barriers that are preventing food waste and food losses and
- To ensure that data collection and verification is improved.



Think Tank



Structure and representation

- **Representatives from the entire food chain ‘from farm to fork’,**
- **public authorities and the research community to help combating and preventing food waste and food losses.**
- **The Think Tank will be managed by a chairman, a professional board of 6 Members**
- **A prox. 35 members**
- **Secretariat provided for by the Ministry of Environment and Food of Denmark.**
- **Start spring 2019**



***It is true that we can only
contribute a little to the overall
solution,***

***but it is equally true that we can
not attain the goal at all, without
each of us contributing to it***

*Martin Lidegaard
Former Minister of
Climate and Energy in
Denmark*