



Government's analysis, assessment and research activities

Food waste reduction by developing legislation: Lex Food Waste -project

Subgroup on food donation 19th of March 2018

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Rational for the study

Food waste in the Finnish food system is about 400 to 500 million kg per year.

-How do we halve food waste by 2030?

The joint analysis, assessment and research activities, coordinated by the Government, generate information to support decision making, working practices and management by knowledge (= financing tool).

-The Ministry of Agriculture and Forestry

-The Ministry of Environment

-started May 2016, finished March 2018

Objective of the study was

-to assess if there is legislation causing avoidable food waste

-can we reduce legislation and bureaucracy

-what kind of legislative changes could be proposed

Outcome is Policy Brief (as well as a report)

Methods

VALTIONEUVOSTON
SELVITYS- JA TUTKIMUSTOIMINTA

1

- **LITERATURE SURVEY** of related legislation that directly or indirectly affect the creation of food waste
- EU and national legislation: key food laws and regulations, feed and by-product laws,
- food redistribution guidelines
- the Waste Act

2

- **WORKSHOP no1:** food business operators (primary production, industry, retail), surplus food distributors
- **WHY** is edible food being wasted?

3

- **1st development proposals** based on the literature survey and the workshop

4

- **WORKSHOP no 2 & 3:** proposals analysed with authorities and food business operators

5

- **Synthesis of the work (report) and development proposals (policy brief)**

Outcome (here focus on donations):

- The study identified shared legislative themes through the food chain causing unnecessary food waste.
 - Food labelling
 - Storage temperatures
- In addition non-legislative themes were discussed
 - Date labelling
 - A number of operational practises are a cause of food waste



Develop legislation:

- Re-labeling of mislabeled products is allowed in the legislation but is seldom done for its high cost.
 - Product quality can make re-labeling impossible, example frozen products
 - The donating products to food aid is possible with the instructions, but they can be sold only if the labelling is corrected.
 - Food waste could be reduced if mislabeled products could be sold with the instructions for use.

Temperature control

- Increasing consistency of storage temperature requirements and national requirements
 - Food safety control instructions need to be consistent and limited number of temperatures for different products
- Reviewing the temperature requirements of frozen food transportation
 - Current temperature limits (-18 °C, short 3 degree tolerance) are same for all products. Temperature limits should be moderated at least for the most safe product groups (e.g. bread).



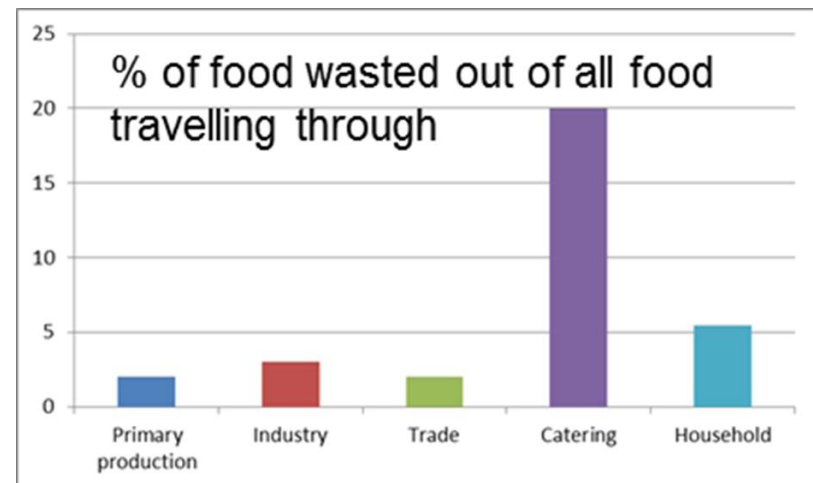
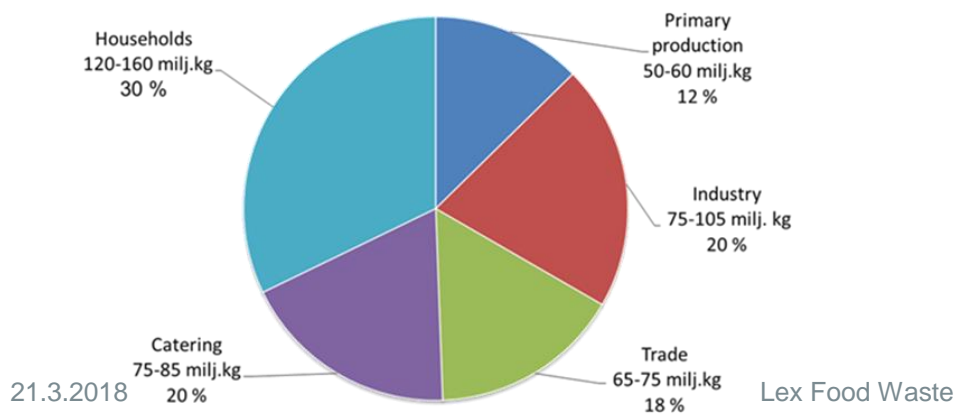
Non-legislative proposals



- EU general marketing standards for fruits and vegetables can cause food waste in primary production as a lack of marketing channels for the products not reaching class I
 - the regular sales channel for Class II products is missing
 - what role could donations play?
- Need for clear donor-receiver rules: Food aid organizations should be able to return **poor quality products** to a donor to whose bio-waste treatment these products belong.
 - National donation guideline since 2013 (update 2017), but not always followed by the donor.

The way foreward

- Voluntary actions have a significant impact on reaching the food waste reduction goals.
- Together with legislative development, targets can be met.



Kiitos!

#LexFoodWaste



POLICY BRIEF
9/2018

GOVERNMENT'S ANALYSIS,
ASSESSMENT AND RESEARCH ACTIVITIES

Perspectives into topical issues in society and ways to support
political decision making

Food waste reduction by developing legislation

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Food waste can be reduced by developing legislation.

The food waste in the Finnish food chain amounts to about 400 to 500 million kilos per year. Some of this is caused by legislation. To date, more effective policies to combat and reduce food loss have been sought through voluntary actions. This study assessed the current national and EU legislation affecting the food chain and the factors that might cause unintentionally food waste. In addition, it was investigated what kind of feasible legislative changes could mitigate food waste. The methods used in this research were literature review on legislation and guidelines, interviews with authorities and actors along the food chain, as well as workshops.

The study identified legislative themes that were shared through the food chain as causing unnecessary food waste. These were the requirements for food labelling and the storage temperatures, which were brought to discussion by the food industry, catering services and the retail. In addition, the study identified a need for development in the food chain as follows: delivery time for the food chain information to slaughterhouses, EU crop classification in accordance with general marketing standards and restrictions of cooling the food already served in buffet. Moreover, the harmonization and clarification of the food safety control was not explicitly addressed as legislative, but as a major aspect throughout the food chain. Throughout the food chain also other aspects and non-legislative factors were brought to discussion.

This publication is part of the implementation of the 2018 Government plan for analysis, assessment and research (www.felihakelkkaus.fi/en).
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