



25 May 2023 – EU Platform on FLW Action & Implementation Subgroup

WHO IS EFFPA?



EFFPA – General Information

- Founded in January 2014
- Closely related to FEFAC (European Feed Manufacturers Association)
 - EFFPA associate member to FEFAC
 - FEFAC hosts EFFPA's secretariat
- Sector: estimated 5 million tons of former foodstuffs processed every year in the EU
- Potential for a significant increase of volumes is still possible based on current practices and current strategic planning of the European Commission towards food waste reduction



EFFPA membership

Full members

- Associations: BFAN (DE), UKFFPA (UK), VIDO (NL)
- Companies: DALMA (IT), Promic Group (ES), TROTEC (BE)

Associate members

Companies: SPB Solutions (CA), Bakery Feeds (US)

Observer members

VALORIA (FR), Nuevo S.A. (GR), Adival (DK)

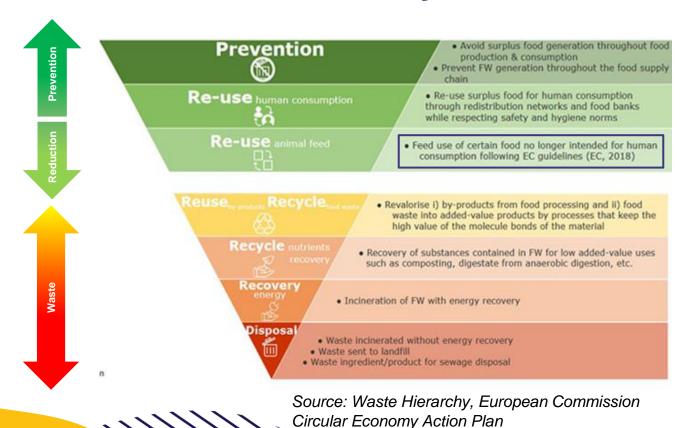


Key achievements in EU legislation

- Amendment to Waste Framework Directive: Substances placed on the market as feed exempted from Waste Framework Directive, Definition food waste excludes feed (2019)
- Recognition mechanical packaging removal: Definition for mechanical packaging removal as a process in the EU Catalogue of Feed Materials, Labelling requirement in Annex VIII of Regulation 767/2009 on placing on the market of feed
- Ruminant gelatine: Allowed in non-ruminant feed
- Commission Notice: Guidelines for the "feed use of food no longer intended for human consumption" (April 2018)



The Food Waste Hierarchy





Definition of Former Foodstuffs



'Foodstuffs, other than catering reflux, which were manufactured for human consumption in full compliance with the EU food law but which are no longer intended for human consumption for practical or logistical reasons or due to problems of manufacturing or packaging defects or other defects and which do not present any health risks when used as feed.'

Examples of FF to be upcycled:

- O Bread
- Biscuits
- O Chocolate
- O Crisps
- O Chips
- O Dough
- O Candy
- O Pasta
- O Breakfast cereals
- O ..

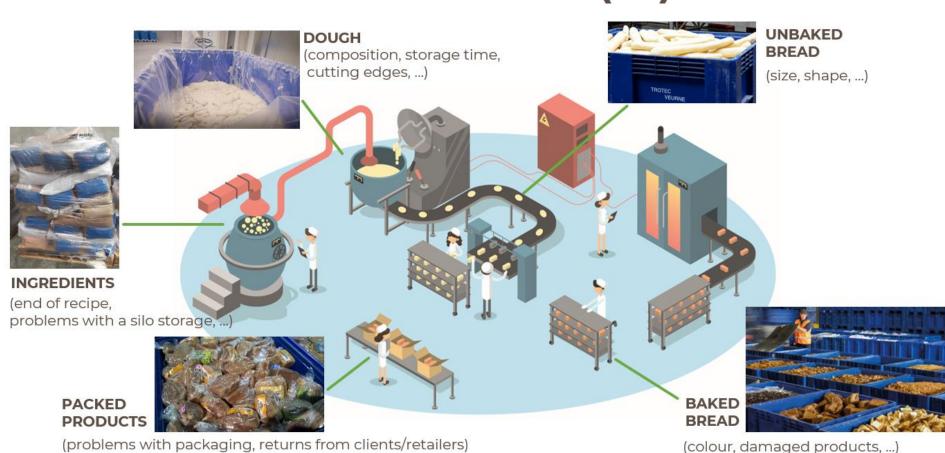
Regulation 2001/999

- eggs, milk, butter
- (\times) meat, fish, gelatine derived from ruminants





What are Former Foodstuffs (FF)





Specific features of former foodstuffs

Food losses unintentional and unavoidable:

- 95% of material collected intermediate/unfinished/incorrect products, mostly collected from the food industry
- Seasonal products
- Products removed from the market only for commercial reason

Properties:

- These products are never waste but high energy ingredients for animal feed
- Containing higher energy (sugars, fats, cooked starches) in comparison to any raw cereal
- Bread biscuits chocolate, pasta, candies, breakfast cereals, etc..









TRACEABILITY

HACCP

EFFECTIVE DEPACKING PROCESS

CONTINUOUS QUALITY TESTS



The Final Product:

An ingredient of the complete feed





Nutritional value processed former foodstuffs compared to cereal grains

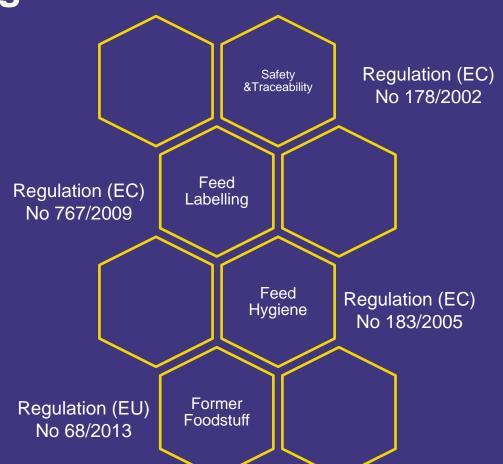
	Former foodstuffs – Typical Pig Feed	Barley	Wheat
Dry matter	88.0%	88.0%	88.0%
Crude protein	10.0%	11.0%	12.4%
Lysine	0.38%	0.38%	0.34%
Crude fat	14.5%	2.8%	2.1%
Crude fibre	2.2%	5.5%	2.7%
Starch	41.0%	51.6%	59.2%
Sugar	14.0%	2.2%	2.4%
Metabolisable energy pig (DE)	16.75 MJ/kg	12.95 MJ/kg	14.43 MJ/kg



Source: NRG, VDLUFA, INRA

Target Species: Monogastric – 52 weeks/year requirement

Legal Framework



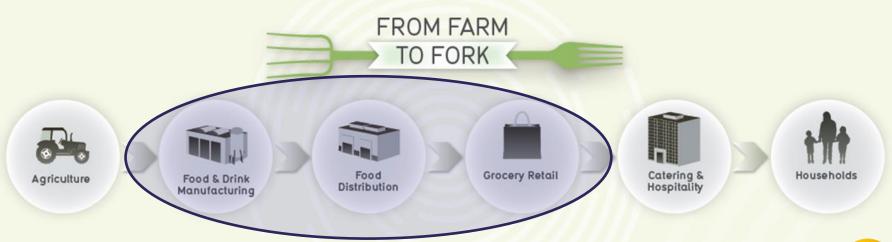


Code of Conduct Responsible Food Business & Marketing Practices

- EFFPA will become a cosignatory soon
- Mapping Study 2022: only one commitment about "enhancing the use of surplus food and byproducts for animal feed"

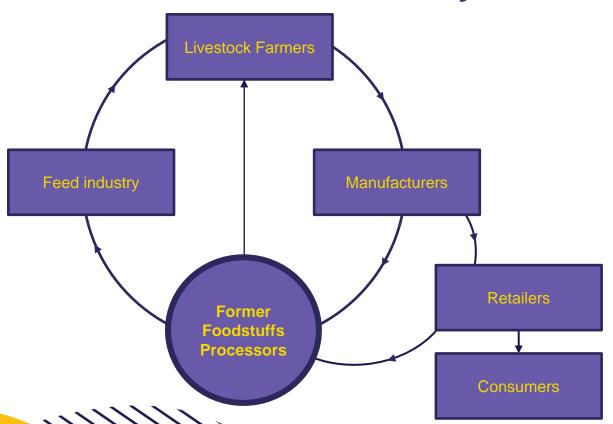


Sourcing of Former Foodstuffs – our Supply Chain





Former Foodstuffs Processing within the Food - Feed Circular Economy







Centre stage in the Food-Feed Circular Economy

Former foodstuffs processors supply:

- A sustainable solution for food operators (industry and retailers) to prevent food waste
- An alternative and sustainable high energy ingredient for animal feed

Keeping in mind that safety and traceability must be always the priority!





LIFE F3

- Project reference: LIFE 19 ENV/BE/000244
- Acronym: LIFE F3
- Start date: 01/09/2020
- End date: 31/08/2023
- Total budget: 5.145.637 EUR
- EU contribution: 1.561.525 EUR
- Project location : TROTEC VEURNE & TROTEC ALBON (FRANCE)





LIFE F3: background



- Former foodstuffs of complex nature or with complex packaging are still often labelled as 'waste'.
- Through the LIFE F3 project, Trotec develops innovative technologies to process these new complex streams of former foodstuffs into high quality feed and thus keep an extra 50.000 tons/Y of FF in the food chain.



LIFE F3: objectives

- To process challenging types of former foodstuffs on an industrial scale into a certified high quality feed ingredient responding to all feed quality & safety legislation set by the EU
- Project aims to demonstrate :
 - An automated unpacking line to separate former foodstuff from packaging material
 - A thermal treatment of products with challenging processing characteristics on industrial level
 - Increased capacity to handle an additional volume of 50.000 ton/y
- Project focusses mainly on resource efficiency, circular economy and sustainability





LIFE F3: realisations















O In this LIFE project, 40.000 tons of processed Former Foodstuffs lead to:



Reduce food waste by an extra 50.000 tonnes/year

Circular economy

Food & Feed autonomy

25.200
tonnes less
CO₂ emissions for
the production
of meat, milk,
eggs, ...

6.667 ha less farmland needed for feed 65,7 million m³ less water needed for feed

Less fertilisers needed for feed







The Role of Food Manufacturers and Retailers in the Processing of Former Foodstuffs - Together in Support of a Circular Economy

06 June, 10 am | online

Skills for sustainable, resilient, and socially fair communities







THANK YOU FOR YOUR ATTENTION!

