



Biomass use and its implications for food waste prevention

26 October 2023



What are Former Foodstuffs (FF)



DOUGH
(composition, storage time, cutting edges, ...)



UNBAKED BREAD
(size, shape, ...)



INGREDIENTS
(end of recipe, problems with a silo storage, ...)



PACKED PRODUCTS
(problems with packaging, returns from clients/retailers)



BAKED BREAD
(colour, damaged products, ...)



TRACEABILITY

HACCP

**EFFECTIVE
DEPACKING
PROCESS**

**CONTINUOUS
QUALITY
TESTS**

The Final Product: An ingredient of the complete feed





10 YEARS ANNIVERSARY

Circular Economy Solutions for Sustainable Food & Feed Production

19 October 2023 – ACE Events, Brussels

Key take aways for ‘food waste in the bioeconomy’

- The Food Use Hierarchy prescribes the most optimal nutrient use
- Diverging sustainability expectations for renewable energy production from residual biomass (as an advanced biofuel) and food waste reduction
- “Biomass can only be used once”
- There is benefit in quantifying (residual) biomass flows and increase the transparency in terminology use
- Former foodstuffs have a purpose in boosting sustainability in feed/livestock production (circularity, food-feed competition, carbon footprint, EU feed autonomy), provided safety prerequisites are adequately set up



THANK YOU!

