



TIME'S OF FOOD FOR FOOD WASTE!

SETTING THE EU ACTION AGENDA TOWARDS 2030

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EU2019FI

Health and Food Safety

BRUCE LEARNER

Bruce Learner, Senior Manager, CSR and Partnerships, Kellogg Europe representing FoodDrinkEurope





OUR MEMBERSHIP •

















































27 EU Sector **Associations**







FIAB



ROMALIMENTA

FEDERALIMENTARE

25 National

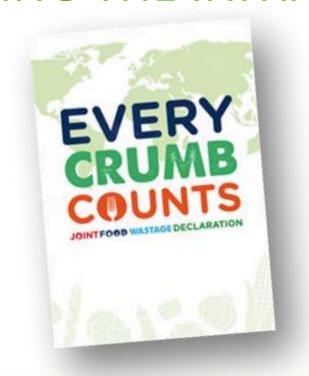
Federations

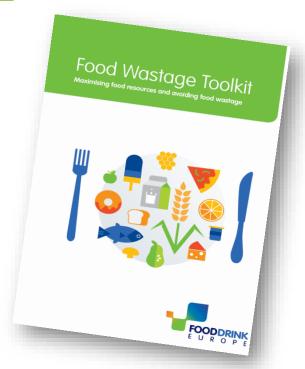






TAKING THE INITIATIVE













MOVING FORWARD



The food and drink sector has committed to halving food waste by 2030. FoodDrinkEurope is taking actions to assist its members with achieving this objective.















10 RECOMMENDATIONS FOR ACTION

- 1. Encourage integration of food waste prevention throughout the business/supply chain
- 2. Better planning/forecasting for raw material buying
- Monitor, measure and report on food loss and waste quantities in order to identify and take action on hotspots
- 4. Take full account of critical role of packaging in ensuring food quality, safety and preventing food waste
- 5. Offer consumers right portion sizes
- 6. Improve date marking practices and consumer understanding of date marking and other relevant food information jointly with other stakeholders
- 7. Where food surpluses cannot be avoided, prioritise food redistribution to humans before facilitating safe food to feed transition
- 8. Increase sales of co-products and create more innovative products that utilise such co-products
- 9. Increasing the diversity of market opportunities through processing
- 10. Provide on label and on-line information to consumers about better food management.





CLOSE-UP ON THREE RECOMMENDATIONS

3. Monitor, measure and report on food loss and waste quantities in order to identify and take action on hotspots

7. Where food surpluses cannot be avoided, prioritise food redistribution to humans before facilitating safe food to feed transition

8. Increase sales of co-products and create more innovative products that utilise such coproducts





NO 3: MONITOR MEASURE & REPORT







Kellogg Company Food producing sites owned by Kellogg Worldwide Food waste inventory – 1st January 2018 to 31st December 2018.













NO 7: PRIORITISE FOOD REDISTRIBUTION





Pending endorsement by the European Commission's Standing Committee on Plants, Animals, Food and Feed















NO 8: CO-PRODUCTS AND CREATIVE INNOVATION









GOING BEYOND FOOD WASTE

- EU climate neutrality objective by 2050
- Sustainable and circular use of packaging
- Tackling obesity and non communicable diseases
- Avoiding trade offs



Supporting the transition towards Sustainable Food Systems and the SDGs





PLATFORM'S 10 RECOMMENDATIONS FOR ACTION

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