

# Collection and assessment of food waste prevention actions

- *Joint Research Centre  
Directorate D – Sustainable Resources*

*Bio-Economy Unit (D1)*

**The European Commission's  
science and knowledge service**  
Joint Research Centre



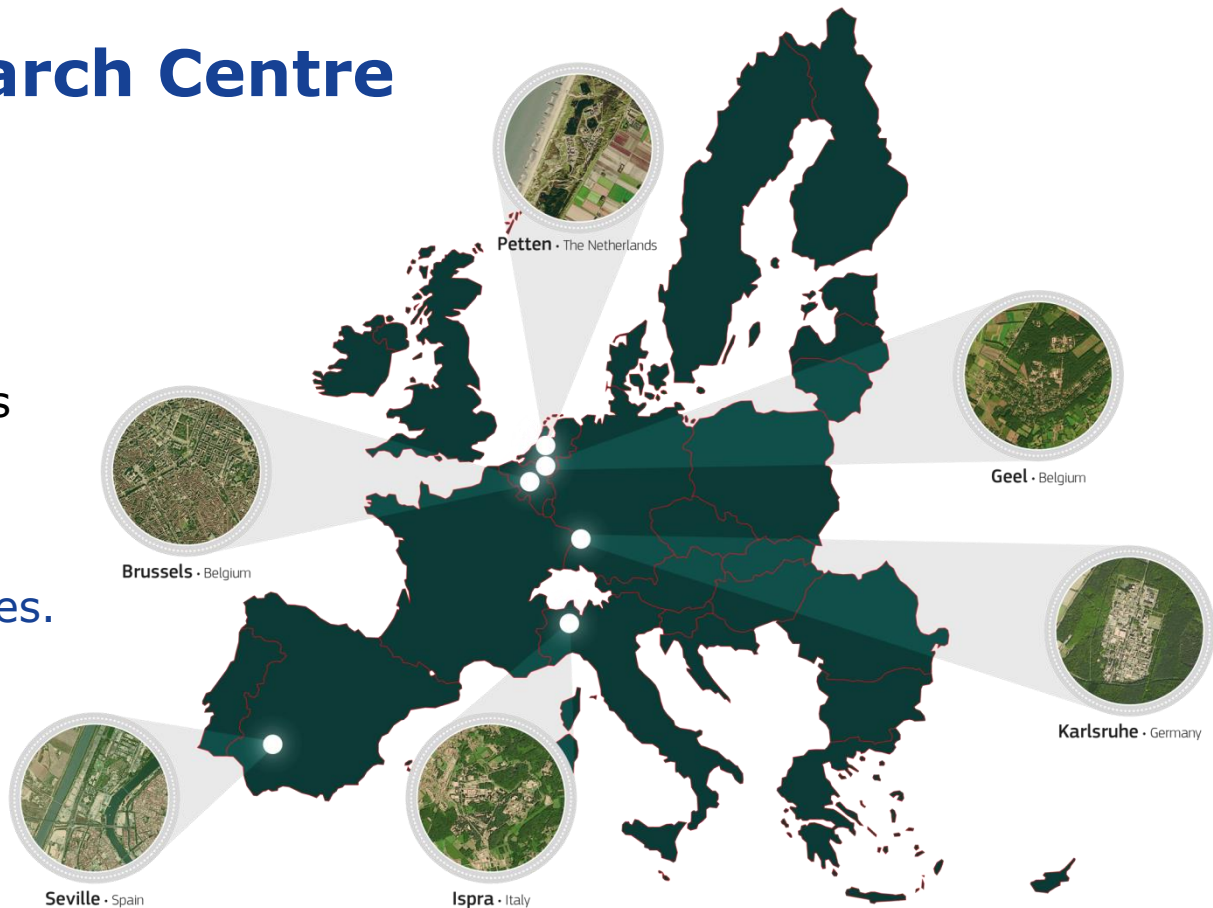
European  
Commission

# The Joint Research Centre at a glance

## 3000 staff

Almost 75% are scientists  
and researchers.

Headquarters in Brussels  
and research facilities  
located in 5 Member States.



# Content

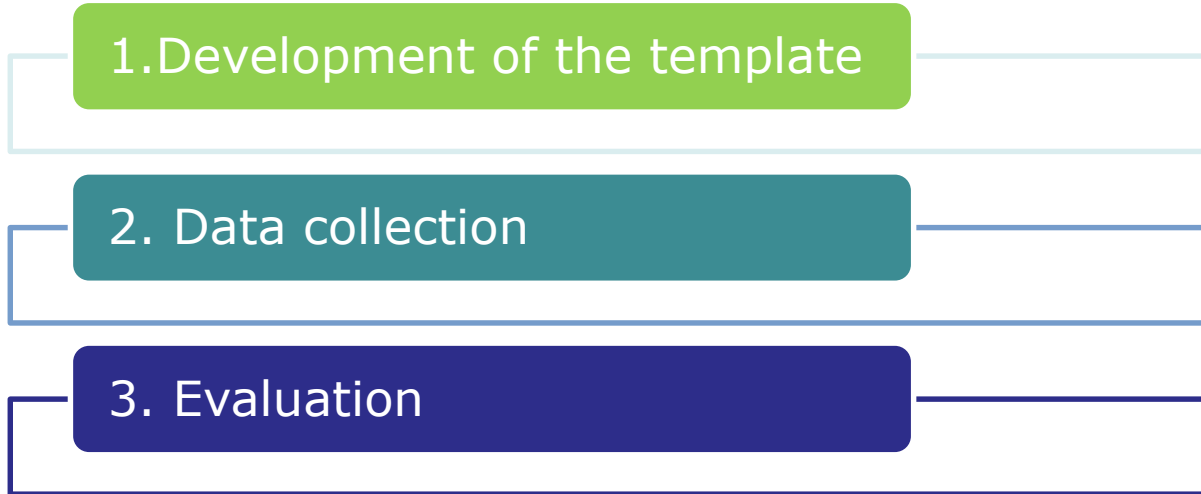
- Overview of the JRC support to the sub-group Action & Implementation
- Presentation of the draft template structure and gather inputs/feedback from the audience
- Environmental, social and economic indicators considered
- Other aspects to be considered in the assessment?

# Support to the EU Platform on food waste and food loss (FWL)

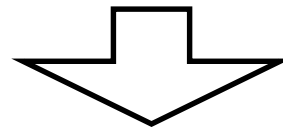
## ➤ *Subgroup Action and Implementation*

- Support the PLATFORM in the development of a template to report on FW prevention activities
- Identify indicators assessing effectiveness of prevention strategies from economic, environmental and social perspectives
- Identify best practices, informed by an appropriate evidence base, in order to facilitate their uptake and replication as appropriate

# Stages for the evaluation of best practices for food waste prevention actions



Other actions  
beside the ones  
reported through  
the template will  
be considered



## KEY RECOMMENDATIONS

# 1. Development of the template

**Goal** - gather information about food waste prevention actions in a structured way to allow a **systematic classification and evaluation**

The **questions** were/are to be defined taking into account the foreseen **criteria for evaluation**

Sections: **1. Introduction, 2. General information, 3. Implementation and results, 4. Additional information**

# General information section

2.1 Title

2.2 Type of action

2.3 Objectives

2.4 Short summary of the actions

2.5 Actors(s) responsible for the implementation

2.6 Target audience

2.7 Geographical coverage

2.8 Timeline

2.9 Type of funding

2.10 Contact information

# Results and impacts section

3.1 Monitoring system to measure efficiency and/or efficacy

3.2 Information about the food waste prevented

3.3 Economic indicators

- Total cost



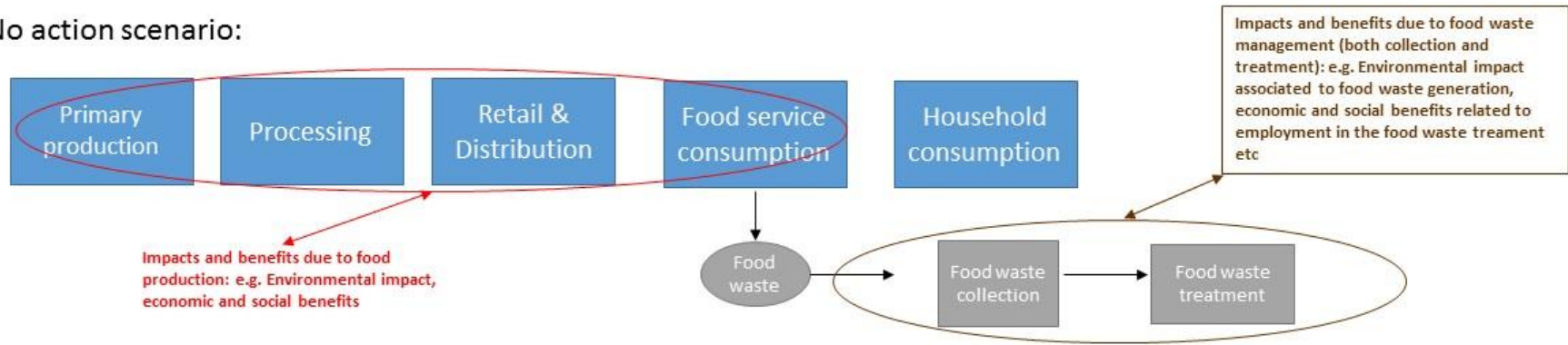
# Assessment of impacts and benefits

Impact and benefits (economic, environmental and social) associated to prevention actions should be evaluated at three levels:

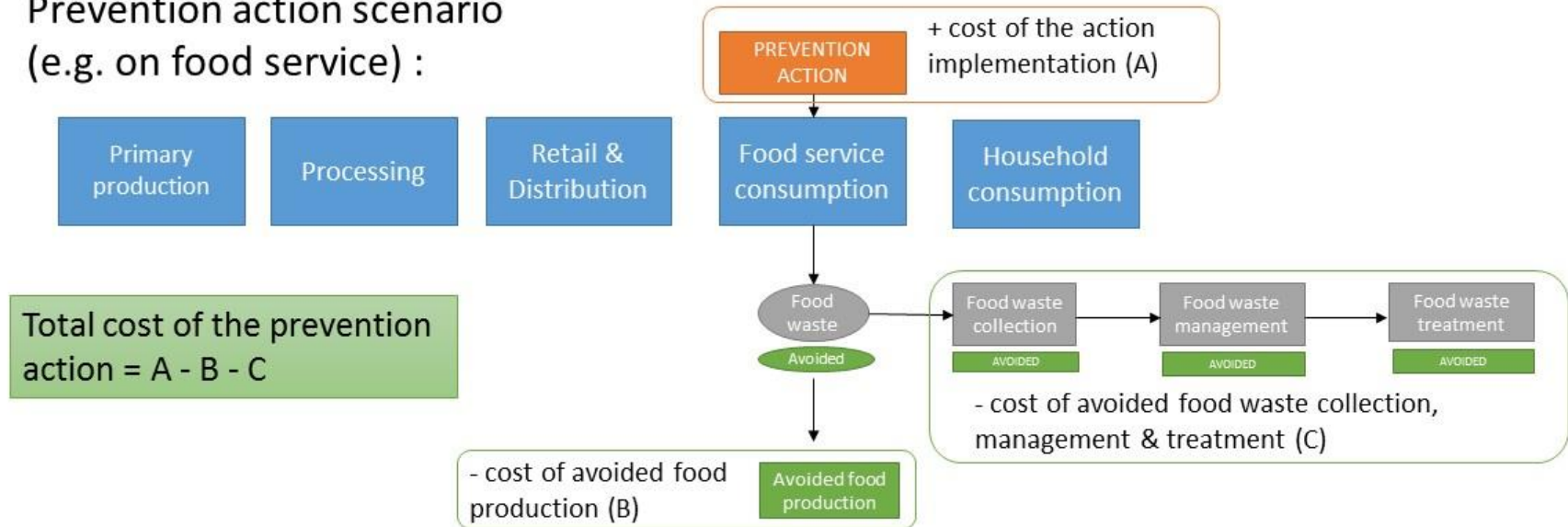
- Impacts/benefits of the action itself (e.g changing packaging will have certain costs and associated impacts due to additional material used for its production)
- Impacts/benefits associated to the avoided production of food surplus
- Impacts/benefits associated to the avoided waste treatment

# Cost of Prevention Action

No action scenario:



Prevention action scenario  
(e.g. on food service):



# If data is not provided/available...

## Use of proxies for the value of food and cost of waste treatment

For example values which were used for the 2014 impact assessment related to the revision of the WFD and considering possible EU Food waste targets obtained from a study from WRAP.

By sector, the value of food wasted has been estimated at:

- Manufacturing - £950 a tonne;
- Retail - £1,200 a tonne;
- Hospitality and Food Service – an average of £2,775 a tonne (ranging from ca £1,660 to £4,000 a tonne for different sectors);
- Households - £2,960 a tonne.

# Results and impacts section

3.1 Monitoring system to measure efficiency and/or efficacy

3.2 Information about on the food waste prevented

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- Total cost

- **Financial benefits**

3.4 Environmental indicators

# LCA for environmental impacts

Avoiding burden shifting

- **over impact categories** (increasing impact in an impact category while reducing the impact on another)
- **over life cycles stages** (e.g. increasing impact in the end of life while reducing the impact in the use phase)

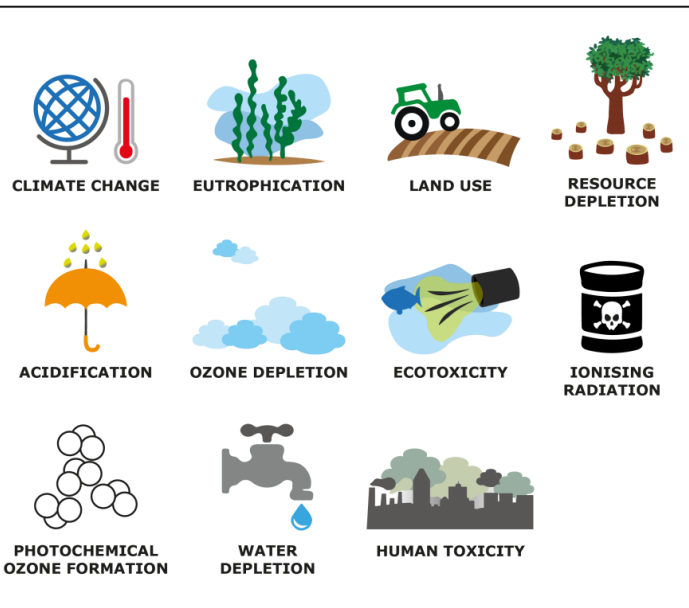
## LCI - Life Cycle Inventory

For each stage of a product life cycle (e.g. resource extraction, manufacturing, use, etc.) data on **emissions into the environment** (e.g. CO<sub>2</sub>, benzene, organic chemicals) and **resources used** (e.g. metals, crude oil) are collected in an inventory.



Each emission in the environment and resource used are then characterised in term of potential impact in the LCIA, covering a number of impact categories.

## LCIA - Life Cycle Impact Assessment



## Areas of protection

Human health  
Ecosystem health  
Natural resources

## Interpretation

## Goal and scope



e.g. LCA of a car of typology X, assuming a use for Y years, produced in country Z, ect.

# Environmental impact of EU food consumption and of food waste

Environmental impact due to the amount of food consumed in 1 year by an average EU citizen

Product Groups	Basket product	Per-capita consumption (kg/pers.*yr <sup>-1</sup> )
MEAT	Pig meat	41.0 (7.6%)
	Beef	13.7 (2.5%)
	Poultry	22.9 (4.2%)
DAIRY	Milk & Cream	80.1 (14.8%)
	Cheese	15.0 (2.8%)
	Butter	3.6 (0.7%)
CEREAL-BASED	Bread	39.3 (7.3%)
SUGAR	Sugar	29.8 (5.5%)
OILS	Sunflower oil	5.4 (1.0%)
	Olive oil	5.3 (1.0%)
VEGETABLES	Potatoes	70.1 (13.0%)
FRUIT	Oranges	17.4 (3.2%)
	Apples	16.1 (3.0%)
BEVERAGES	Mineral water	105.0 L (19.4%)
	Roasted Coffee	3.5 (0.6%)
	Beer	69.8 L (12.9%)
PRE-PREPARED MEALS	Meat based dishes	2.9 (0.5%)



<b>Life Cycle stage</b>	<b>Activities included</b>
<i>Agriculture/breeding</i>	Cultivation of crops
	Animal rearing
	Food waste management
<i>Industrial processing</i>	Processing of ingredients
	Slaughtering, processing and storage of meat
	Chilled or frozen storage
	Food waste management
<i>Logistics</i>	International transport of imports
	Transport to manufacturer
	Transport to regional distribution centre
	Distribution
	Transport to retailer
	Food waste management
<i>Packaging</i>	Manufacture of packaging
	Final disposal of packaging
<i>Use</i>	Transport of the products from retailer to consumer's home
	Refrigerated storage at home
	Cooking of the meal
<i>End of life</i>	Final disposal of food waste
	Wastewater treatment and auxiliary processes due to human excretion

# Results and impacts section

3.1 Monitoring system to measure efficiency and/or efficacy

3.2 Information about on the food waste prevented

3.3 Economic indicators

- Total cost

- Financial benefits

3.4 Environmental indicators

3.5 Social indicators

3.6 Outreach and target audience impact

3.7 Key learnings regarding the implementation



# Indicators

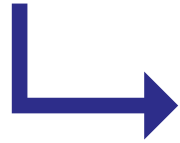
- Amount of food waste prevented
- Total cost of the action
- Financial benefits
- Environmental impacts (such as Climate Change, Water depletion etc, namely the 16 impact categories as recommended by EC-JRC for environmental footprint)
- Social impacts (number of meals donated, jobs creation)
- Target audience impact

# Other aspects to be considered in the assessment?

Example of criteria used to evaluate best practices in health promotion/waste prevention:

- Relevance
- Innovation
- Representativeness
- Intervention characteristics
- Evidence and theory based
- Ethical aspects
- Effectiveness and Efficiency of the intervention
- Equity
- Transferability
- Sustainability
- Participation
- Inter-sectoral collaboration

# Proposed criteria and guidelines for assessment



**Draft by September to be discussed in the workshop in October 2018**

Based on review of existing evaluation frameworks

Suggestions are welcomed!

# Stay in touch



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