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Can we limit food waste without coordination? Pros and cons



**ACTION AND IMPLEMENTATION SUB-GROUP
OF THE
EU PLATFORM ON FOOD LOSSES AND FOOD WASTE**

Online
28 May 2024

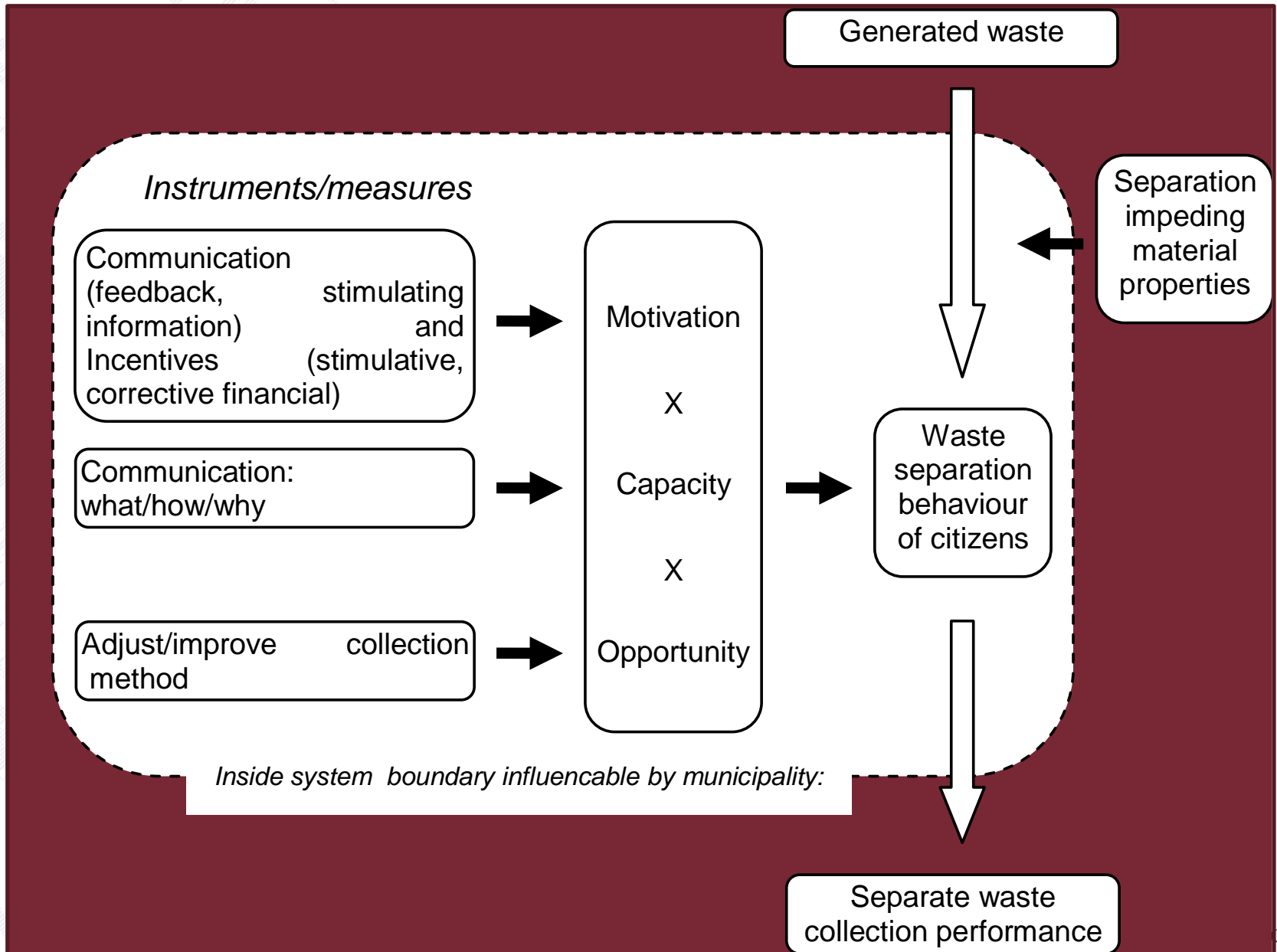
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Poland

Politics:

- governmental parties & opposition: no friends
- ‚German agent‘, ‚works for the Russians‘, ‚traitors‘, ‚you will do time‘
- however: food wastage seems to be a problem to all
- not completely: ‚they want to make us eat bugs‘

The Triade model applied to waste separation behaviour



National level: public campaigns

Nasze smieci (Our waste):

- website/program with overall focus on household waste
- waste segregation
- extended producer's responsibility
- zero waste
- **food wastage**
- materials for schools, media & companies
- content: ministry of environment
- funding: national environmental protection fund

National level: examples of public campaigns

Przeciwdziałanie marnowaniu żywności w przemyśle spożywczym na etapie produkcji i w ramach innych elementów działalności bezpośrednio od niego zależnych

Przemysł spożywczy ma wpływ na przeciwdziałanie marnowaniu żywności przez konsumentów.

Rocznie w Polsce marnuje się ok. **5 milionów ton** żywności. Około **60%** tej ilości tracone jest w naszych domach.

1



PRODUKCJA PIERWOTNA

- **Magazynowanie** – przechowuj żywność w prawidłowych warunkach (suche, ciemne i chłodne lub zimne miejsca) – unikniesz strat spowodowanych przez grzyby, pleśń i szkodniki.
- **Inne przeznaczenie** – jeśli żywność nie spełnia norm dla produktu spożywczego, w pierwszej kolejności przeznacz ją na paszę dla zwierząt, a jeśli i to jest niemożliwe, poddaj kompostowaniu lub przekaz do biogazowni.
- **Zrównoważona produkcja** – współpracuj z partnerami, którzy działają w zgodzie z zasadami zrównoważonego rozwoju.
- **Produkty uboczne i odpady poprodukcyjne** – staraj się znaleźć partnerów, którzy odbiorą Twoje produkty uboczne – dla Ciebie to balast, dla kogoś innego surowiec, który może posłużyć np. jako pasza dla zwierząt! Jeśli to niemożliwe, poddaj je odzyskowi, np. przekaz je do kompostowania lub do biogazowni.



2



PRZETWÓRSTWO, WYTWÓRSTWO I TRANSPORT

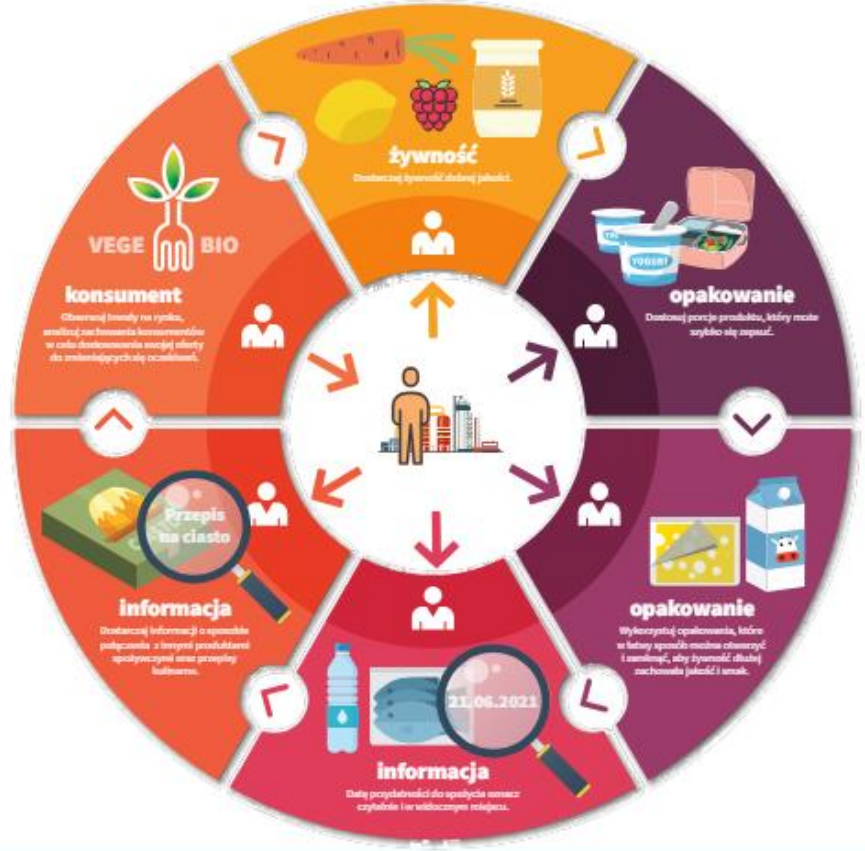
- **Wykorzystaj wszystko, co tylko możliwe** – jeśli produkujesz sok, wykorzystaj pozostałości. Jeśli nie jesteś w stanie zrobić tego sam, znajdź partnera, dla którego Twój produkt uboczny będzie wartościowym surowcem, np. paszą dla zwierząt!
- **Bezpieczeństwo żywności** – zadbaj o odpowiednią ochronę produktu. Wybierając opakowanie, zwróć także uwagę na jego przydatność do recyklingu!
- **Transport** – zabezpiecz swoje produkty, by nie uległy zniszczeniu w transporcie i dystrybucji. Dopasuj także pojazd do specyfiki produktu (np. nabiał transportuj w warunkach chłodniczych).
- **Jasne zasady** – oznacz czytelnie warunki przechowywania i magazynowania Twoich produktów. To ważne dla prawidłowej dystrybucji oraz późniejszego przechowywania w domu konsumenta.
- **Planowanie** – planuj procesy i dostosuj zapasy. Uwzględniaj przerwy techniczne i opracuj procedury na wypadek awarii.
- **Zarządzanie danymi** – wiedza pozwala na optymalizowanie procesów i ograniczanie strat. Dzięki efektywnemu zarządzaniu danymi zmarnujesz mniej i zaoszczędzisz!
- **Szkolenia** – zadbaj o prawidłowe przeszkolenie pracowników – błędy ludzkie są istotnym czynnikiem wpływającym na marnowanie żywności.
- **Odpady bio** – jeśli mimo zastosowanych usprawnień wygenerujesz odpady ulegające biodegradacji, poddaj je odzyskowi, np. przekaz je do kompostowania lub do biogazowni.

3



SPRZEDAŻ I KONSUMPCJA

- **Zamówienia i dostawy** – planuj wspólnie z punktem handlowym dostawy, dostosuj ilość produktów do popytu w danym miejscu.
- **Informowanie** – czytelnie oznaczaj długość przydatności do spożycia i warunki przechowywania.
- **Edukacja** – edukuj konsumentów na temat prawidłowego odbioru...



National level: awareness about food wastage in other public campaigns

Sustainable consumption

- don't waste food

Environmental education

- zero waste at the Christmas table

Protection of the climate

- one of five things you can do to protect the environment and the climate

Together on the way to a clean environment

- (Chief Inspectorate of Environmental Protection) - one of the topics was preventing food waste

National level: awareness about food wastage in specific public campaigns

Federation of Polish Food Banks

- let's love imperfection
- zero waste Easter
- May holidays: how to relax without wasting
-

Project PROM

- don't waste food

Ministry of Agriculture and Rural Development

- information campaign "4P" (plan, store, process, share): food waste in households
- Don't waste food - it's a waste of the planet (schools)

Road Map Circular Economy 2019

Action points related to food waste:

12. **Information campaign** to disseminate knowledge about counteracting food waste among consumers and producers
13. Developing the concept of **distribution mechanisms** and appropriate handling of products with **expiring date** of minimum durability
14. Developing the concept of a system of incentives and obligations for entrepreneurs to **counteract food waste**
15. Conducting periodic **statistical surveys on the scale**, structure and directions of processes related to food waste in Poland

Act of July 19, 2019 on counteracting food wastage (with later amendments)

Obligations arising from the Act

1. *Conclusion of an agreement regarding the free transfer of **food** (Article 3 of the Act)*

A **food seller** is obliged to conclude an agreement with a **non-governmental organization** regarding the free provision of food that meets the requirements of food law.

Act of July 19, 2019 on counteracting food wastage (with later amendments)

Obligations arising from the Act

2. Fee for food **waste** (Article 5 of the Act)

- food sellers pay a fee for food waste
- fees are transferred to non-governmental organizations with which food sellers have concluded agreements regarding the free provision of food.
- if no agreement: fees to climate protection fund (+ penalty)
- fee: 0,1 PLN per kg*90%

Act of July 19, 2019 on counteracting food wastage (with later amendments)

Obligations arising from the Act

3. Conducting an educational and information campaign (Article 4 of the Act)

- obligation for food sellers
- once a year for at least two consecutive weeks
- together with a non-governmental organization
- no more than 20% of fee may be allocated to campaigns

Strategic Program: GOSPOSTRATEG

National Center for Research and Development (applied research):

"Social and economic development of Poland in the conditions of globalizing markets" GOSPOSTRATEG

The main objective: to increase the use of socio-economic research results in shaping national and regional development policies by 2028.

The specific objectives:

- implementation of policies, strategies, operational documents and specific solutions developed under the Program;
- implementation of solutions developed under the Program, strengthening social capital necessary for the implementation of national and regional development policies.

GOSPOSTRATEG

The GOSPOSTRATEG Program has two types of competitions:

- projects commissioned by institutions conducting state development policy;
- open projects, where the leading role in the consortium is played by an entity with the ability to implement in practice the solution resulting from the implementation of the project.

The competition for procurement proposals for solutions to strategic challenges is addressed to selected applicants, i.e.:

- a) entities conducting development policy (Council of Ministers, voivodeship self-government),
- b) ministries,
- c) the President of the Republic of Poland,
- d) National Bank of Poland.

GOSPOSTRATEG -> project PROM



Development of food waste monitoring system

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Program of reducing food losses and waste in Poland

PROM: Project Partners

Leader

Banki Żywności 

**Federation of
Polish Food Banks**

NGO



Partners



national reaserch institute



public administration



food industry organization



university

projektprom.pl

PROM: Project Aim

Research part of the project

- Estimating food losses and waste in Poland
- Development of a food waste monitoring model
- Collecting the best practices of reducing food waste on industry, restaurant and consumer level
- Preparing guidelines for the monitoring system of food redistribution

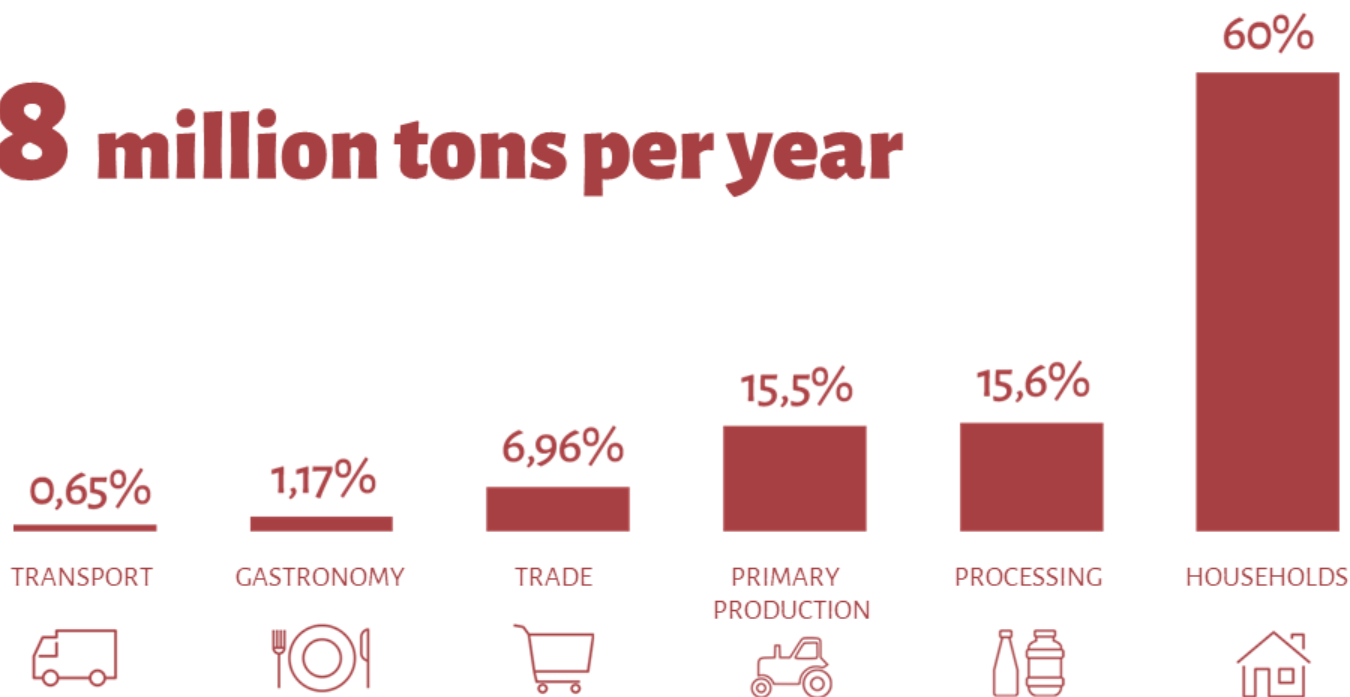
PROM: Project Aim

Application part of the project:

- Developing a national strategy of reducing food losses and waste in Poland
- Building pro active social attitudes around "Don't waste food" campaign
- Implementation of the monitoring system of food redistributed for people in need. Feasibility study of a mini food donation stock exchange
- Pilotage of the food donation procedure in 5 food factories

How much food is wasted in Poland?

4,8 million tons per year



Source: Results of PROM 2020 study by IOŚ-PIB (Institute of Environmental Protection – National Research Institute) and SGGW (Warsaw University of Life Sciences)

PROM: national strategy of reducing food losses and waste in Poland

1. **Legislative and tax changes** (adaptation of regulations to support activities to reduce the phenomenon of food waste and encourage them to do so, setting applicable standards in this area).
2. **Monitoring and reporting** activities (allowing for correct assessment situation and scale of the phenomenon by enabling and committing the entities involved in the food chain for ongoing registration and provision of information regarding amounts and causes of food waste).
3. Actions aimed at **reducing food waste and managing losses**, including: supporting food **redistribution**, encouraging the use of environmentally friendly **management** systems, mobilizing financial resources to support the above-mentioned initiatives.
4. Information and educational activities including: applying favorable solutions increasing **public awareness** of the scale of food waste.

PROM: Prospective study

Let's not waste - Prospects for prevention food waste in Poland by 2030

- Delphi study
- Probability that food waste generation can be halved by 2030 (compared to 2014): 23,4%
- Forecasted level of food waste in Poland (2030): 5004 thous. tons
- The minimum possible level to which food waste can be reduced (2030): 3756 thous. tons (25% reduction)

National waste prevention program

- first program: 2014, separate document
- currently: appendix to the National waste management plan 2028 (2023)

Chapter 6: Food waste prevention program (7 pages out of 175):

6.1 Goals:

- 1) reducing food waste generated at all stages of the food supply chain;
- 2) reducing food waste in **catering and restaurants** by implementing rational ordering and portioning of meals;
- 3) increasing **public awareness** of food waste prevention and management;
- 4) ensuring effective **transfer of food** with an approaching expiry date for use by those in need;
- 5) supporting activities reducing food losses in the **processing and manufacturing** of food products.

National waste prevention program

Chapter 6: Food waste prevention program (7 pages out of 175):

6.2 Current initiatives

- activities & results of the Act on counteracting food wastage

6.3 Indicators for monitoring food waste prevention measures

- the amount of food obtained by charitable NGOs from retail / production
- reducing the weight of food waste generated

6.4 Recommended actions

- 9 actions

Total amounts of food waste estimated at 4 mio. tons (PROM: 4,8 mio. tons)

#Samorządy Nie Marnują (#Local Governments don't Waste)

2022-2023 Federation of Polish Food Banks

Objectives:

- social survey of local governments,
- two online conferences for local government representatives,
- a campaign addressed to all local governments in Poland, which will concern increasing the role of local governments in processes limiting food waste,
- work on projects of food loss reduction programs in cooperation with local government representatives,
- local educational campaigns Two Weeks of Non-Waste carried out in 4 cities in 2023

Local initiatives Wrocław/Southern Poland

- 2017: food waste Hackathon (UPWR/Interreg CE, Mercure hotel)
- 2018-2019: households: waste composition analysis (UPWR/Interreg CE)
- 2019-: Wrocław doesn't waste: households/gastronomy/schools prevention&redistribution (municipality&Foodbank Wrocław, foodsharing)
- 2022: public school: detailed monitoring and prevention plan (UPWR&Venturis for municipality Wrocław/EU)
- 2022: bakery and retail of bread: monitoring (UPWR&Venturis for Marshall Office/EU)
- 2024: public school: detailed monitoring and prevention plan (Venturis for Nestlé)
- 2024: hospital: monitoring and prevention (UPWR, student project)
- 2024: student food waste Hackathon (UPWR/EU Green)
- 2024-2026: foodCIRCUS: monitoring, prevention, redistribution, management of FW in schools (UPWR, PWR&municipality/Interreg CE)

Can we limit food waste without coordination? Key conclusions

In Poland food waste policy is mainly based on reactions to:

- EU policy/regulations
- stakeholder lobbies

-> no strong initiative of the government/ministries

Food waste plans and activities:

- strong accent on awareness campaigns
- national monitoring exists (but could be improved, expanded and/or triangulated)
- little focus on 'measure – reduce'
- schools: not much in focus
- lack of sectoral approach along the value chain
- strongest coordination for retail (7% of the problem)

Reduction of food wastage by 50% in 2030?

- more coordination&cooperation in the value chain (e.g. meat sector, dairy sector etc.)
- more implementation of prevention options (change of behaviour needs not only 'motivation', but also 'capacity' and 'opportunity')
- measure-reduce on all levels