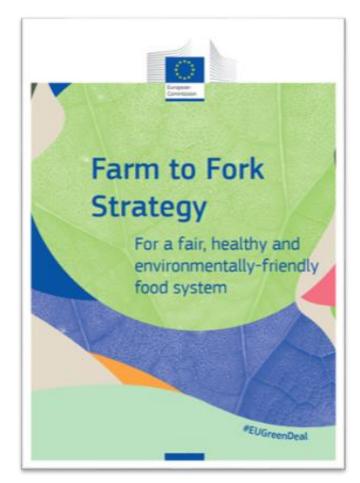




### Farm to Fork Strategy: Stepping up action against food loss and waste

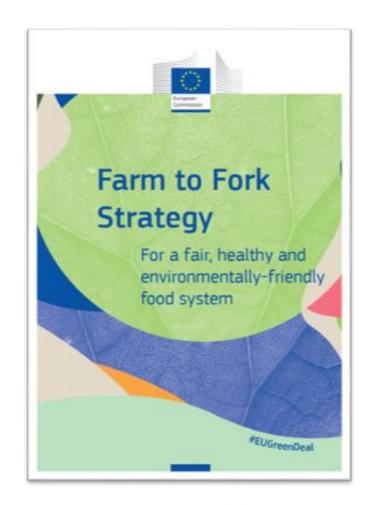
- **EU-level targets** for food waste reduction (proposal by 2023)
- Revise EU rules for date marking (proposal by 2022)
- Further integrate food loss & waste prevention as part of all relevant EU policies
- Investigate food losses at production stage and explore ways of preventing them
- Scale up action and mobilise key players across the EU





### Update today on:

- Revision of EU rules for date marking (proposal by 2022)
- Food hygiene rules and food donation
- European Consumer Food Waste Forum
- Research & other funding opportunities
- Grants to support FLW prevention
- EU Food and Loss Waste Prevention Hub





### Promoting better understanding and use of date marking

- To be introduced by revision of the Regulation (EU) No 1169/2011 on Food Information to Consumers [alongside other labelling (nutrition, origin, alcoholic beverages)].
- A proposal, addressing the Farm to Fork food labelling commitments, to be finalised by end 2022.
- Impact assessment ongoing: an external study supporting the impact assessment was launched end August and will run for 9 months.



### Promoting better understanding and use of date marking

#### Revision of **EU date marking rules** taking into account:

- Consumer research findings
  - Further investigate how consumers themselves understand and use these dates.
  - Identify possible options to increase their effectiveness in avoiding food waste (e.g. changes in terminology and/or format) ongoing, finalisation by Q1 2022.
- External study supporting the impact assessment, looking into the impacts of the different policy options (e.g. presence/absence of "best before" date on food waste) ongoing, finalisation by Q2 2022.
- Scientific advice from EFSA (part 1 and part 2) to inform decision-making by food business operators on date marking, setting product shelf-life and defining other relevant information for food labelling (i.e. risk-based approach focused on food safety).



### Promoting better understanding and use of date marking

The approach to the consumer research:

- Task 1 Collection and analysis of existing evidence
  - Review of evidence and inventory, Stakeholder interviews, Development of policy options
- Task 2 Design and execution of behavioural research
  - Focus Groups, Online survey, Laboratory experiments and Virtual Reality laboratory experiments
- Task 3 Integrated analysis of results and policy recommendations
  - Overall analysis and triangulation of the results and policy recommendations
- Exchange on policy options for consumer testing with experts of the EU Platform on Food Losses and Food Waste and of the Working Group on Food Information to Consumers (30 November 2021)

### Initiatives on food hygiene in view of food donations

- 1. Commission Notice (2020/C 199/01) providing guidance on food safety management systems for food retail activities, including food donations
- 2. Commission Regulation (EU) 2021/382 of 3 March 2021 amending the Annexes to Regulation (EC) No 852/2004 of the European Parliament and of the Council on the hygiene of foodstuffs as regards food allergen management, redistribution of food and food safety culture
- 3. Delegated Regulation 2021/1374 of 12 April 2021 amending Annex III to Regulation (EC) No 853/2004 of the European Parliament and of the Council on specific hygiene requirements for food of animal origin (freezing at retail)

Note: Following adoption of Regulation (EU) 2021/1374, the guidance on freezing of meat at retail in Commission Notices on food safety management systems and EU food donation guidelines (section 5.4) are outdated. For the purpose of food donation, freezing of meat is allowed at any retail establishment under the conditions laid down in that Regulation. (<a href="https://ec.europa.eu/food/safety/food-waste/eu-actions-against-food-waste/food-donation\_en">https://ec.europa.eu/food/safety/food-waste/food-donation\_en</a>)

#### 1. The Commission Notice

- Based on the 2017 and the 2018 EFSA scientific opinions on hazard analysis approaches for certain small retail establishments (and food donations)
- Recommendations were revised by risk managers (food hygiene group) and combined into a single Commission Notice
- Intended to provide guidance on good hygiene practices at any retail activity



## 2. Regulation (EU) 2021/382: Redistribution of food (amends Regulation (EC) No 852/2004)

- Purpose: Redistribution of food surplus for human consumption, in particular through food donations, where safe to do so. Ensure the highest value use of edible food resources, while preventing food waste.
- Check before donation if food is not injurious to health and fit for human consumption, taking into account:
  - ➤ the date of minimum durability or the 'use by' date, ensuring sufficient remaining shelf-life left to allow for the safe redistribution and use by the final consumer
  - > the integrity of the packaging, when applicable
  - > the proper storage and transport conditions, including applicable temperature requirements
  - ➤ the date of freezing when applicable
  - > the organoleptic conditions
  - the assurance of traceability



# 2. Regulation (EU) 2021/382: Redistribution of food (amends Regulation (EC) No 852/2004)

- If the check is satisfactory, food business operators may redistribute food, taking into account considerations linked to date marking:
  - for food for which a "use by" date is applied in accordance with Article 24 of Regulation (EU) No 1169/2011, before the expiry of that date,
  - for food for which a date of minimum durability is applied in accordance with Article 2(2)(r) of Regulation (EU)No 1169/2011, up to and after that date, or
  - for food for which a date of minimum durability is not required in accordance with point 1(d) of Annex X to Regulation (EU) No 1169/2011, at any time.



# 3. Regulation (EU) 2021/1374: freezing at retail of products of animal origin

(amends Regulation (EC) No 853/2004)

- Purpose: Increasing/facilitating the means of ensuring the safe redistribution of meat by food banks and other charities by allowing freezing of meat at retail level under certain conditions.
- Conditions:
  - only at retail and for the purpose of food donations
  - in case of meat for which a 'use by' date is applied, before the expiry of that date
  - without undue delay to a temperature of -18°C or lower
  - ensuring that the date of freezing is documented and provided either on the label or by other means
  - excluding meat that has been frozen before (defrosted meat); and,
  - in accordance with any condition laid down by the competent authorities for freezing European further use as food.

### The European Consumer Food Waste Forum (ECFWF)

- DG SANTE in collaboration with JRC (2-year project June 2021- July 2023)
- A multi-disciplinary forum of researchers and practitioners in the area of consumer food waste prevention
- Call for applications open between 12 July -12 August 2021
- 75 applications received, 16 members selected representing different thematic areas, according to gender and geographical balance
- Established in October 2021, the forum will work in close cooperation with the EU Platform on Food Losses and Food Waste.



Webpage of the project



### The European Consumer Food Waste Forum (ECFWF)

**Overall aim:** gather data and identify evidence-based, practical solutions to reduce food waste at the consumer level, including household and food services

#### The Forum will:

- issue research- and evidence-based recommendations and develop tools to help reduce consumer food waste
- produce a compendium of best practices to facilitate uptake of effective interventions

**Deliverables** will be multi-level and multi-dimensional, taking into account the role and needs of consumers and of players engaged in food waste reduction as well as links with other policy areas (e.g. healthy diets).

### Research and other funding opportunities

#### **Horizon Europe call**

HORIZON-CL6-2022-FARM2FORK-01-08: Research and innovation for food losses and waste prevention and reduction through harmonised measurement and monitoring

Call open on 28/10/2021 with deadline of 15/02/2022

#### **EIT Food Call for proposals 2022**

Collaborative activities which will bring innovative technology solutions to the market in the agrifood sector, open to all organisations eligible for Horizon Europe funding.

Call open on 01/11/2021 with deadline of 14/01/2022



### Selected research projects

#### **Green Deal call**

LC-GD-6-1-2020 (IA) Testing and demonstrating systemic innovations in support of the F2F strategy (closed January 2021)

**ZeroW - Systemic Innovations Towards a Zero Food Waste Supply Chain,** January 2022 – December 2025

<u>SISTERS - Systemic Innovations for a SusTainable reduction of the EuRopean food wastage</u>, November 2021 – April 2026

#### Horizon 2020 call

Reducing food losses and waste along the agri-food value chain (closed January 2020)

<u>LOWINFOOD - Multi-actor design of low-waste food value chains through the demonstration of innovative solutions to reduce food loss and waste</u>, November 2020 – February 2025

<u>FOODRUS – An innovative collaborative circular food system to reduce food waste and losses in the agri-food chain</u>, November 2020 – April 2024

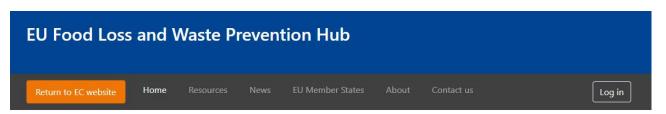
### Grants to support FLW prevention actions

- Initially foreseen for 2021, delayed due to adoption of the Single Market Programme and the establishment of HaDEA (the new EU Health and Digital Executive Agency)
- Grants foreseen to support Member States and stakeholders in improving food waste measurement and implementing food waste prevention programmes
- Calls for proposals expected timeline:
  - Member States grants: by end 2021
  - Stakeholders' grants: Q1 2022



### EU Food Loss and Waste Prevention Hub

- Launched on 29 September 2021 on IDAFLW
- Any stakeholder active in the area of food loss and waste prevention in Europe can become a member and share resources and news
- Each Member State has a dedicated page with information on national policies and legislative developments
- Monthly newsletter (1800+ subscribers)





100+ resources uploaded so far <a href="https://ec.europa.eu/food/safety/food\_waste/eu-food-loss-waste-prevention-hub/">https://ec.europa.eu/food/safety/food\_waste/eu-food-loss-waste-prevention-hub/</a>

### EU Food Loss and Waste Prevention Hub

- Easy to contribute you just need an EU Login!
- Filter information about initiatives through tags and categories
- Help us build a database of resources





# Thank you



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