



Members feedback on subgroup "action and implementation"

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Unit E1, Food information and composition,
food waste

(1) Priorities & deliverables

(2) Specific topics to be addressed

(3) Key elements of effective information sharing

(4) Specific aspects of food waste measurement/food donation

(5) Existing initiatives for sharing

1. Priorities & deliverables

1.1. Promote cooperation between different actors:

- ✓ Support "framework for actions"/"voluntary agreements"
- ✓ Share insight and experience public-private and private-public models
- ✓ Connect a diversity of actors with attention to cross-sectorial cooperation including social innovators (SMEs and large)

1. Priorities & deliverables

1.1. Promote cooperation between different actors:

- ✓ Create national hubs and networks
- ✓ Set up concrete projects through stakeholders collaboration
- ✓ Introduce action to improve supply chain agreements to encourage better programming of agricultural and food production

1. Priorities & deliverables

1.2. Collect and facilitate best practices in the context of food waste prevention:

- ✓ Develop simple tools to report on best practices "what, why, how, results" and track progress towards SDG 12.3
- ✓ Business cases throughout the entire food supply chain, including primary production
- ✓ Consumer campaigns

1. Priorities & deliverables

1.2. Collect and facilitate best practices in the context of food waste prevention:

- ✓ National, local and regional authorities
- ✓ Make summary report about best practices
- ✓ Transitional aspects (success factors, organisation, enabling factors, ecosystems, matchmaking) and the role of different actors (policy, legislator, NGO, science, consultants etc.)

1. Priorities & deliverables

1.3. Measurement and reporting on food waste prevention:

- ✓ Standardised measurement is needed to better identify areas for actions
- ✓ Indicators for impact (economic, ecologic & social-economic)
- ✓ Focus on action and their implementation, monitoring progress and learnings and the enabling environment

1. Priorities & deliverables

1.3. Measurement and reporting on food waste prevention:

- ✓ Develop a uniform model to identify business opportunities and monitor progress in reducing food losses and waste “target, measure, act”
- ✓ Reflection on factors of success of innovative practices, conditions for transferability in other areas and involvement of stakeholders

1. Priorities & deliverables

1.3. Measurement and reporting on food waste prevention:

- ✓ Investigate how actions contribute to evidence-based progress to prevent food waste throughout the whole food supply chain and at global and EU level (e.g. UNEP SFS Programme)

1. Priorities & deliverables

1.4. Support development of action plans

- ✓ Behaviour changes – along the food supply chain
 - ✓ *Support community-based behaviour change initiatives, as awareness and education is not enough – how do we go from micro to macro level*
- ✓ Establish action plans for food waste prevention at EU level/ for all sectors

1. Priorities & deliverables

1.4. Support development of action plans

- ✓ Establish a general positive regulatory framework to facilitate food waste prevention;
- ✓ Insight in barriers for implementation (policies, “perverse” incentives, subsidies, legislation) and positive factors (incentives, social norm), pilot and experimentation support;

1. Priorities & deliverables

1.4. Support development of action plans

- ✓ Building wide and flexible definition of by-products to encourage valorization of all the components of agricultural raw materials in the food and feed chain as in others sectors of potential use
- ✓ Look in inspiration outside of food supply chain, e.g. ICT, personalised health, smart packaging, social aspects
- ✓ Insight in the link between various elements of the supply chain, how they interact and develop into a full picture

1. Priorities & deliverables

1.4. Support development of action plans

- ✓ Tools to support decision making across the supply chain
- ✓ Importance of stakeholders' involvement along the value adding chain into a process of strategy
- ✓ Establishing successful supply chain models to prevent food waste
- ✓ Training for FBOs (comp. authority; NGOs)

1. Priorities & deliverables

1.4. Support development of action plans

✓ **Funding:**

- ✓ *Summary document on identification of available funding*
- ✓ *Provide funding for projects resulting from cooperation*
- ✓ *Focus on project funding encouraging efficient and sustainable food and drink production*

2. Specific topics to be addressed

✓ Consumer awareness:

- ✓ Share good practices regarding consumer awareness
- ✓ Actions to raise consumer awareness through information campaigns, communication materials:
 - ✓ *for better knowledge of food labelling*
 - ✓ *target group approach (young people, families)*
- ✓ Address nutrition, taste quality and storage conditions aspects

2. Specific topics to be addressed

✓ **Date marking:**

- ✓ Discussion about the review of date marking rules in relation to food waste prevention
- ✓ Guidelines for date marking rules
- ✓ Date marking practices by operators and retailers and understanding of consumer

2. Specific topics to be addressed

- ✓ Increase of recovery of surplus food; animal feed of surplus food not fit for human consumption
- ✓ Focus on catering sector
- ✓ Incentives for involving gastronomy frontrunners
- ✓ Link to healthy diet, e.g. control over portion sizes

2. Specific topics to be addressed

- ✓ Improving children's cooking skills
- ✓ Specific targets, e.g. issue of single "households"
- ✓ Promotion of "imperfect" food

3. Key elements of effective information sharing

- ✓ **Simple web-based tools to identify** business cases for prevention and reduction (individual and sectoral cases):
 - ✓ portal with solutions and organisation, including overview of relevant resources (also via CoE)
 - ✓ database of private, public successful solutions
 - ✓ grouped by sector and by Member States
 - ✓ possibility to follow developments
 - ✓ easily searchable

3. Key elements of effective information sharing

- ✓ Use of **ready to use instruments**: social media, internet, webinar, targeted training programme
- ✓ **Mapping of knowledge of the members** of the subgroup organised by the individual levels of the food supply chain

3. Key elements of effective information sharing

- ✓ Use of **common definitions**
- ✓ **Calculation sheets** giving insight on investments, and value creation across the supply chain
- ✓ Importance of **physical meetings**

3. Key elements of effective information sharing

- ✓ **Issue of language:**
 - ✓ Translation of best practices and guidelines
 - ✓ Translation of EU guidelines on food donation (done)

4. Specific aspects of food waste measurement/food donation

- ✓ **Food waste measurement:**
 - ✓ Uniform tools, guidance and instruments to assess food waste levels
 - ✓ Importance of consistent definition of food, food waste, aspects of edible and inedible waste
 - ✓ World wide national targets to be reported once/year

4. Specific aspects of food waste measurement/food donation

✓ Food donation:

- ✓ Establish a general positive regulatory framework to promote food donation e.g. food use hierarchy
- ✓ Compile, compare and summarize perceived obstacles and existing incentives to donation
- ✓ Harmonised EU VAT frameworks for the benefit of donors and encouraging FBOs to donate on voluntary basis

4. Specific aspects of food waste measurement/food donation

✓ **Food donation:**

- ✓ Recommendation/ regulation on minimum shelf-life available for donation of food by "use by" date
- ✓ Facilitate cross-border food surplus donation
- ✓ Financing of food recovery initiatives where food banks do not exist or need to be further developed

5. Existing initiatives for sharing

- ✓ *BEUC*: member organisations have carried out varied activities around food waste to raise awareness among consumers and provide them with practical tips and information on what they can do to cut food waste at home
- ✓ *Boroume*: "Saving & Offering", "Boroume at the Farmers' Market"; "Boroume Gleaning" surplus savings through the entire food supply chain; awareness raising "Every meal matters" and "Boroume in the Neighbourhood"

5. Existing initiatives for sharing

- ✓ *Committee of the Regions:*
 - ✓ Two reports on this topic: (1) Food waste; (2) Towards a sustainable EU food policy
 - ✓ Exhibition on Natural Resources of best practice examples in food waste prevention, coming from the EU local and regional authorities with the aim to share best practice examples, but also to inspire other local and regional authorities to initiate similar projects
- ✓ *Zero Waste Scotland:*
 - ✓ various elements of work towards the Scottish Government target of 33% reduction in Food Waste by 2025

5. Existing initiatives for sharing

- ✓ *EuroCommerce*: brochure with best practice examples; events; presentation of ongoing member company projects
- ✓ *FEBA/FDE/EuroCommerce*: Joint donation guidelines
- ✓ *Hotrec/FEBA*: joint guidelines to further reduce food waste
- ✓ *FEBA*: Fresh food surpluses collection and distribution in partnership between public authority in Belgium and Food bank; Food safety and nutritional impact on the diet of the less advantaged persons(SOREAL)

5. Existing initiatives for sharing

- ✓ *FoodDrinkEurope*: Individual corporate/national federation/ European sectorial actions on food waste prevention
- ✓ *FoodWIN*:
 - ✓ framework and future manual on local governments role to reduce food waste
 - ✓ experiences in food waste reduction experiences from healthcare, agriculture sector; setting up local stakeholder groups in cities; measurement/analysis of local food waste; building strategies together with local stakeholders; stimulating social innovation and entrepreneurship on food waste

5. Existing initiatives for sharing

✓ *Matvett:*

- ✓ Negotiated agreement between Norwegian authorities and the whole food sector
- ✓ Specific projects in the value chain (ex: KuttMatsvinn2020) to educate and motivate the hospitality sector to measure and implement actions to reduce food waste
- ✓ How technology can close the gaps between actors in order to reduce food waste – share examples of new tools and actors
- ✓ Results from consumer driven campaigns from the industry and the retailers, concerning date labelling and price reductions in different forms

5. Existing initiatives for sharing

✓ *WRAP:*

- ✓ Dissemination and sharing
- ✓ Development of case studies (in 2-3 key languages, for example) on action taken by governments and food sector businesses to tackle food waste
- ✓ Voluntary Agreements
- ✓ Consumer Behaviour Change
- ✓ Measurement: Food Loss and Waste Standard; On farm food loss; Tri-Focal project; Major European project combining messaging on food waste prevention, recycling and healthy, sustainable diet

5. Existing initiatives for sharing

- ✓ *Wageningen University & Research:*
 - ✓ Experiences from national and international projects, e.g. FUSIONS & REFRESH
 - ✓ supply chain solutions (prevention and utilisation); market-based solutions (food surplus, marketing/communication); interventions at consumer level (new business models, consumer behaviour change, food-battle; technologies (extend shelf life, mild processing, bio-refinery); product innovation (circular/upcycling); date-labelling & consumer perception, educational programs, etc.); transformation models and impact assessments; wider challenges (sustainable & healthy diet, responsible & sustainable food system, circular economy)

5. Existing initiatives for sharing

- ✓ *Hungary:* projects and initiatives launched and implemented at national level in cooperation with relevant stakeholders
 - ✓ "Food is Value" Forum against food loss and waste(2014)
 - ✓ Wastless project was launched by the National Food Chain Safety Office in 2016
- ✓ *France:* "national Pacte" a survey of all initiatives and resources regarding consumers information and prevention, then identify indicators to evaluate them

5. Existing initiatives for sharing

- ✓ *Ireland:*
 - ✓ Stop Food Waste Challenge
 - ✓ Food Waste Charter & Forum on food waste
 - ✓ Food waste in Irish Healthcare sector

- ✓ *Germany: "Too good for the bin"* providing the public with targeted information and in improving the public's appreciation for food and raising the profile of this topic in the media and the public

5. Existing initiatives for sharing

✓ *Italy:*

- ✓ The Ministry of Agricultural Policies: public calls for projects, information campaigns on social networks for consumers
- ✓ Projects of the members of the “Round Table for the fight against food waste and for food aid” (coordinated by Ministry) pursuing initiatives to prevent food waste and to promote the recovery of surplus food

5. Existing initiatives for sharing

✓ *Spain:*

- ✓ Awareness raising: Weeks against food waste; sectorial practical guides on how to reduce food waste; awareness activity aimed at teachers, students and families; infographic and educational video
- ✓ Conferences “#Anticipa2” on food waste prevention: themed conferences aimed at professionals
- ✓ Specific web of the Spanish Strategy “More food, less waste”; Monthly newsletter of the Spanish Strategy “More food, less waste”
- ✓ Catalogue of national and international initiatives about food waste

5. Existing initiatives for sharing

✓ *Sweden:*

- ✓ Consumers: Food and liquid down the drain - a questionnaire to Swedish house-holds
- ✓ Primary production: Food waste and Trade standards in fresh fruits and vegetables
- ✓ Retail: Waste reducing actions in the food store - effects on quantity, economy and climate
- ✓ Food chain aspects: Managing avoidable food waste. Data, measures, and policy instruments, as seen in the Nordic countries, Great Britain and The Netherlands
- ✓ Reduced Food Waste – environmental benefits and cost saving
- ✓ Food waste and Date labelling: Factors determining the durability of refrigerated foods (2017)

5. Existing initiatives for sharing

✓ *The Netherlands:*

- ✓ Green Deal 'Over de Datum?' between public and private organisations to prevent and reduce food waste linked to date marking
- ✓ No Waste Network website aimed at entrepreneurs and institutions in the food chain to increase the value of surplus food and leftovers and to reduce food waste

Thank you