

EU Platform on FLW – Food Manufacturers Recommendations

Action Code	WHO	WHAT	HOW	WHEN
MAN1	Food Manufacturers	Encourage integration of food waste prevention throughout the business/supply chain (from raw material buying to marketing, logistics, etc.)	Encourage the training of personnel and raise awareness within the organization on how to prevent food wastage at all levels of operations (e.g marketing, procurement, logistics, etc.)	
MAN2	Food Manufacturers	Better planning/forecasting for raw material buying	Encourage the use of digital tools that will help the organization better plan/forecast for raw material buying	
MAN3	Food Manufacturers	Monitor, measure and report on food loss and waste quantities in order to identify and take action on hotspots	Use tools such as Food Waste Atlas to publish food waste data	
MAN4	Food Manufacturers	Take full account of critical role of packaging in ensuring food quality, safety and preventing food waste	Work across the value chain on packaging solutions that enhance food quality, freshness and safety, including by looking for packaging solutions that allow shelf-life extension and by offering a range of portion sizes, as different packaging sizes and in-pack portioning can help cater to different lifestyles and household needs.	
MAN5	Food Manufacturers	Offer consumers right portion sizes and preparation instructions	See above	

Action Code	WHO	WHAT	HOW	WHEN
MAN6	Food Manufacturers	Improve consumer understanding of date marking and other relevant food information jointly with other stakeholders	<ul style="list-style-type: none"> - Facilitate correct and consistent implementation of the provisions of the FIC regulation regarding the ‘use by’ and ‘best before date’ (‘use by’ to be used only for safety reasons and ‘best before’ for quality reasons’); - Provide clear and meaningful open life instructions to consumers whenever appropriate; - Provide clearly legible and visible date marking indications in line with the FIC regulation requirements. 	
MAN7	Food Manufacturers	Raise awareness/share best practice along the supply chain	Share best practices in platforms such as the EU platform on Food Losses and Food Waste alongside finding opportunities with stakeholders to foster/coordinate EU wide communication initiatives (e.g. social media, partnerships with schools and national media) along the supply chain in order to raise citizen awareness of ways to reduce food wastage and to achieve long-term results.	
MAN8	Food Manufacturers	Favour food redistribution to humans and animals if surpluses cannot be avoided	Continue to raise awareness about the possibilities to redistribute food within the food and drink sector through the dissemination of guidelines such as FoodDrinkEurope’s ‘Every Meal Matters’ joint food donation guidelines and EU guidelines on food donation that are in line with the food waste hierarchy	
MAN9	Food Manufacturers	Increase sales of co-products and create more innovative products that utilise such co-products	Encourage the allocation of more funding (private and public) dedicated to research and innovation in order to develop new products derived by co-products. This could be especially beneficial to SME’s.	