

The National Observatory on Food Waste: data and perspectives

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Action & implementation sub-group meeting EU Platform on Food Losses and Food Waste

Context (policy framework; food waste diagnosis)

PERMANENT TABLE FOR THE FIGHT AGAINST WASTE AND FOOD ASSISTANCE

- Law 19 agosto 2016, n. 166 (Legge Gadda) establishes a round table with:
 - All the food supply chain;
 - Charitable Organizations;
 - Ministries, Regions and Municipalities.
- The Table is coordinated by the Ministry of agriculture.

Observatory on food losses and waste, surplus, recovery and reuse

Objectives

To create in Italy a monitoring tool aimed to collect and disseminate information and statistics, policy and best practices related to:

- Surpluses along food chain
- Food recovery and reuse for human consumption
- Food waste at household level

Products: reports, website, social network, and

scientific papers (Available at: https://www.crea.gov.it/web/alimenti-e-nutrizione/-

L'OSSERVATORIO **NAZIONALE O-ERSA**

LEGGI RITRO

/osservatorio-sugli-sprechi-alimentari)

are already conscious of the causes of FLW, new strategies that focus on innovation and

cooperation should be encouraged.



association between NK and AMD demonstrated that there is a clear connection

between a healthy dietary pattern and the nutrition literacy of the population. Those with the highest AMD corresponded to the highest NK and, conversely, those with the lowest AMD displayed the lowest NK. The study also highlighted that socioeconomic

aspects were strong determinants of both AMD and NK.

EU Platform on FLW

Key actions undertaken



The Italian Observatory on Food Surplus, Recovery, and Waste: The Development Process and Future Achievements

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Directive Action 1: To Fill Information Gaps

- Collecting primary sector data and information through the Agencies for Agricultural Supply, at the national and regional levels, carrying out an exploratory survey on the primary sector companies.
- Collecting information at distribution and consumer level.
- Carrying out an exploratory survey on the food service sector.
- Carrying out qualitative and quantitative surveys with consumers.

Directive Action 2: To Improve Policy and Intervention Actions

Carrying out educational programs aimed at increasing the awareness of food chain operators and consumers of the importance of preventive actions to be established, alongside counteractions for food surplus redistribution and recovery. Two other actions aimed at reducing or preventing FLW during redistribution were identified: the optimization of the use of

Key actions undertaken

- > Website: The OERSA official website.
- Weekly updates on social networks.
- ➤ The Second Edition of the National Nutrition Day carried out in 2019 was dedicated to food waste and was entitled "Nutrinformation: Waste on the Plate".
- ➤ A chapter dedicated to FLW was included in the Italian Food based Dietary Guidelines that were updated in 2018 by the CREA Food and Nutrition Research Center.
- ➤ The "Decalogue against Food Waste," a set of 10 recommendations that can be publicized in schools, events, and information sessions.
- A booklet with creative recipes showing how to use no longer fresh foods that have been in the fridge for a while as well as how to prepare meals with leftovers.

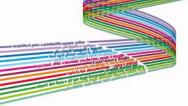












Monitoring progress

Data collected for monitoring the voluntary level of prevention/reduction of food waste at household level:

- 2018 (FW Refresh methods)
- 2020 (FW data coupled with adherence to Mediterranean data and adherence to nutritional recommendations)
- 2021 (FW Refresh methods)
- Use of questionnaires, quantitative evaluation and MOA (Motivation, Opportunity and Ability) assessment
- Comparisons with other EU Countries (only 2018)
- Internal monitoring
- MOA and adherence to nutritional recommendations will be used as monitoring of HH preventive actions and to design interventions

Main outcomes:

- Average HH food waste was 370 g/family/week in 2018 and 480 g/family/week in 2021. Quantity of food wasted off in 2018 were in line with Netherlands (365 g/week), progressively different from Germany (425 g/week), Hungary (464 g/week), and Spain (534 g/week).
- Fresh and perishable foods such as fruit, vegetables, bread, milk, and yogurt, were the most wasted products.
- > Foods were most commonly thrown away as unopened packages.
- The assessment of consumer behaviors related to preventing or reducing HFW showed that difficulties in planning and organizing the meals due to unforeseen events were frequently reported.
- > The leftovers were largely reused, and the waste of cooked foods was an uncommon practice.
- It was observed a strong correlation among the adherence to nutritional recommendations and the attitude at preventing waste at home, indicating the importance of setting up actions against food waste in the framework of nutritional educations activities.

Thanks for your attention

