9th meeting of the EU Platform on Food Losses and Food Waste

<u>10 December 2020</u>

10:00 - 17:00

Online (WebEx)

Webstreaming link

Chaired by Ms. Nathalie Chaze, Director, Food sustainability, international relations

Draft agenda

09:30 – 10:00	Technical start (participants connect to the meeting through WebEx Meetings; technical assistance is provided as needed)
10:00 - 10:05	Introduction by the Chair
10:05 – 10:15	Keynote speech by Claire Bury, Deputy Director General for Food Sustainability in DG SANTE
10:15 – 10:40	Update on the implementation of the Farm to Fork Strategy , presentation by Alexandra Nikolakopoulou, Head of Unit, Farm to fork strategy (DG SANTE D1) and exchange with members
10:40 – 11:40	EU actions to prevent food loss and waste: progress and future outlook

- Assessment by the German Presidency of progress made on the implementation of June 2016 Council conclusions (update from 16 November informal videoconference of Ministers of Agriculture and Fisheries) presentation by Dr. Anke Niederhaus, Head of Unit, Sustainable Nutrition, Reduction of Food Waste, Federal Ministry of Food and Agriculture, Germany
- Perspective from the Commission, including implementation of the EU Platform's recommendations for action
- Discussion with members

Food redistribution

11:40 – 11:50	Undete on feed wests prevention activities from the European	
11.40 – 11.30	Update on food waste prevention activities from the European Food Banks Federation, presentation by Angela Frigo, Secretary General, European Food Banks Federation (FEBA)	
11:50 – 12:00	Recovery and redistribution of surplus food through online platforms, presentation by Robert van Otterdijk, AgroIndustry Officer, <i>SAVE FOOD - Initiative on Food Loss and Waste Reduction</i> , Regional Office for Europe and Central Asia, Food and Agriculture Organization (FAO)	
	Exchange with members on the presentations from FEBA and FAO.	
12:00 – 14:30	Lunch break	
Date marking		
14:30 – 15:30	Scientific opinion of the European Food Safety Authority (EFSA) Panel on Biological Hazards – Guidance on date marking and related food information: part 1 (date marking), presentation by Michaela Hempen, EFSA BIOCONTAM Unit Scientific Officer and Roland Lindqvist, EFSA BIOHAZ Panel member and exchange with members	
15:30 – 16:00	Campaign to increase understanding of date marking, presentation by Christophe Diercxsens, <i>Too Good To Go</i> , and Erwan de Gavelle PhD, Food & Health Project Manager, Ministry for Agriculture and Food, France. Exchange with members.	
Food waste prevention in food services and hospitality sectors		
16:00 – 16:30	A voluntary agreement initiative for the hospitality and food service sectors in Europe, presentation by Thomas Candeal, International Food Waste Coalition (IFWC) and exchange with members	
16:30 – 16:40	Developing a circular economy model for food in healthcare facilities , presentation by Paola Hernández, Health Care Without Harm and exchange with members	
16:40 – 16:50	Measuring and reducing food waste in canteens in healthcare, schools, and company restaurants, presentation by Jasmien Wildemeersch, FoodWIN and exchange with members	
16:50 – 17:00	Conclusions and wrap-up by the Chair	