









»Hallelujah«, a simple dish made from turnip peelings, comes from a time of food shortages.



Family eating from a common bowl.

Podboršt pri Komendi, photo by Srečo Kolar, 1967







FOOD WASTE – our situation

In Slovenia, 150,839 tonnes of food waste (40% of the still edible part) were generated in 2022 - 72 kg/capita:



Količina odpadne hrane na osebo in v Sloveniji v enem letu.

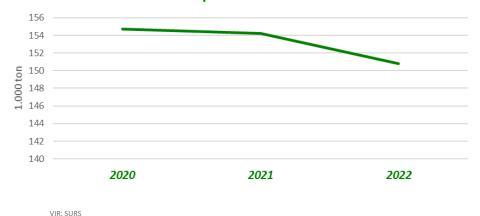




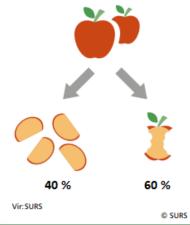
34 kg † 70.000 t

Cilj SDG 12.3 je do leta 2030 zmanjšati količino odpadne hrane na polovico.

Količina odpadne hrane - SKUPAJ



edible/non-edible part (2022)

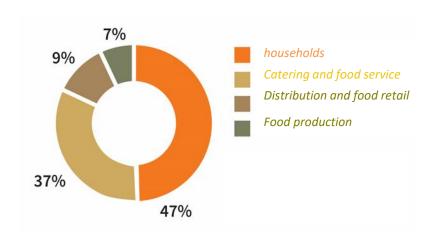








FOOD WASTE – sources



	2020 (t)	2021 (t)	2022 (t)
Food waste generated - TOTAL	154,656	154,185	150,839
in food production (including primary			
production)	10,904	13,561	10,645
in distribution and food retail	15,264	14,424	14,070
in catering and food service	50,035	46,568	55,839
in households	78,453	79,632	70,285

VIR: SURS







FOOD WASTE FROM 2020 TO 2022

Selection of activities under "Catering and food service"

	2020 (t)	2021 (t)	2022 (t)
Selection of activities under "Catering and food service" - TOTAL	29,136	38,153	47,130
Hotels and similar accomodation activities (I55 po SKD 2008)	2,410	2,902	4,029
Food and beverage service (I56 po SKD 2008)	21,331	25,586	32,835
of which restaurants and eateries (I56.101 po SKD 2008)	19,623	23,577	30,368
Pre-school (P85.1) and primary education (P85.2 po SKD 2008)	1,460	5,364	6,046
Hospital healthcare (Q86 po SKD 2008)	1,689	1,833	1,813
Accomodation facilities for the elderly and disabled (Q87.3 po SKD 2008)	2,247	2,468	2,407

Vir: SURS



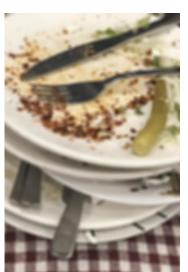




Life4Climate (household diary) - 2021/2022

According to the household diary data, the majority of discarded products in **Slovenia** are **vegetables**, **fruit**, **bakery products** and **meat and meat products**.

https://www.care4climate.si/sl/o-projektu/podrocja-aktivnosti-projekta/odpadna-hrana















PRESENT AND FUTURE

- 2012 2016 RS project FUSION (SURS in cooperation with MECE)
- 2014 First reporting on food waste (SORS)
- 2016 Refined methodology for calculating the amount of food waste (SURS)
- 2016 The Waste Management and Waste Prevention Program of the Republic of Slovenia also contains (MECE) – the Food Waste Prevention Program was part of the program (part of the chapter)
- 2022 The waste management and waste prevention program of the Republic of Slovenia also contains (MECE) – part of the program is the Food Waste Prevention Program (special chapter)

https://www.gov.si/assets/ministrstva/MOP/Operativni-programi/op_odpadki.pdf https://www.gov.si/assets/ministrstva/MOP/Operativni-programi/op_odpadki_2022.pdf







PRESENT AND FUTURE

- 2017 (June): Agriculture Act: the area of food donations
 - Definition of donors and intermediaries in distrubuting food donations
 - Definition of beneficiaries to receive food donations
 - Identification of possibilities of co-financing the purchase of technical equipment for intermediaries
- 2018 (May): First public call for co-financing the purchase of technical equipment for intermediaries in distributing food donations (50,000 € (10 recipients))
- 2020 a joint Declaration of Cooperation to reduce food losses and waste (the entire chain)
- 2021 Strategy for Reducing Food Losses and Waste in the Food Supply Chain: "Let's respect Food, respect the Planet"
- 2023 The Government has declared April 24th as Slovenian Day Without Food Waste
- 2023 Action plan for the implementation of the Strategy
 - 57 specific measures across all levels and sectors:
 - National Scheme for Reducing Food Waste
 - Recommendations for Preventing Food Waste (targeting restaurants, school kitchens, nursing homes, the food industry, retail stores, etc.)
 - Encouraging employee training (chefs, food servers, retailers, etc.)
 - Raising awareness about food waste
 - Incentives under CAP (EIP, LEADER, criteria...)
 - Code for responsible Business Conduct







STRATEGY FOR REDUCING FOOD LOSS AND FOOD WASTE IN THE FOOD SUPPLY CHAIN

»RESPECT FOOD, RESPECT THE PLANET «

- > **SDG 12.3:** By 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses.
- The key objective is to change the way society thinks. This means respect and attitude towards food and the natural resources needed to produce it.

Strategija za manj izgub hrane in odpadne hrane v verigi preskrbe s hrano » SPOŠTUJMO HRANO – SPOŠTUJMO PLANET «

NEEDS

- 1. Improving the efficiency of sustainable production and processing, more efficient distribution, marketing and sales
- 2. Information, awareness-raising and cooperation
- 3. Education and trainings
- Cooperation between stakeholders
- Legislative aspect (review and removing obstacles)

STRATEGIC OBJECTIVES

optimizacija zalog, primerna tehnologija, Preprečevanje nastajanja izgub spremljanje količine odpadne hrane, hrane, presežkov hrane in odpadne ozaveščanje in drugo. hrane (proizvodnja in potrošnja) z doniranjem hrane; Zmanjševanje količine odpadne hrane s v predelavo v nove izdelke (prehranske, prerazporejanjem in neprehranske) ali preusmerjanje v hrano za uporabo presežkov živali (kar ni namenjeno humani prehrani). hrane Ustrezno · aerobna (kompostiranje) in anaerobna ravnanie z (bioplinarne) obdelava; odpadno · drugi postopki obdelave odpadkov (npr. biogospodarstvo, energetska predelava).

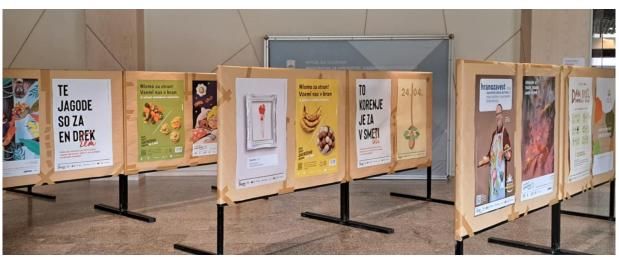






SLOVENIAN DAYS WITHOUT FOOD WASTE (24th of April)

















WORKING WITH CHILDREN













Pilot project: Preventing food loss and food waste in the food supply chain

<u>Content of trainings</u>: the causes, the different impacts, ways to prevent food waste and legislation at different stages of the food chain, taking into account "fork-to-fork" concepts.

Target group: the whole food supply chain, including students, education and training staff, public institutions, caterers, hoteliers, food processing industry employees (small SMEs and start-ups), retail chains, various associations (scouts, scouting, event organisation), logistics









Thank you for your attention!

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