Measuring household food waste The Spain experience

THE HOUSEHOLD FOOD WASTE PANEL

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Content of the presentation

- 1. FW prevention initiative: The Spanish Strategy "More food, less waste"
- 2. Monitoring system at the household level: The household food waste panel
 - a. Methodological notes
 - b. Main conclusions
 - c. Information resulting from the household food waste panel
 - d. Main food waste data at household level
 - e. Latest data available
- 3. Next steps





The Spanish Strategy "More food, less waste"

- It is the response of the Spanish Government to the European Parliament resolution of January 2012, urging Member States to address the problem of food losses and food waste along supply chain.
- First implementation period (2013-2016):

AREA 1: KNOWLEDGE GENERATION

AREA 2: GOOD PRACTICES AND AWARENESS

AREA 3: REGULATORY ASPECTS

AREA 4: COLLABORATING WITH OTHER AGENTS

AREA 5: NEW TECHNOLOGIES



The Spanish Strategy "More food, less waste"

• New implementation period (2017-2020): efforts will focus those actions with more impact in the fight against FW → the areas of action will be expanded:

AREA 1: KNOWLEDGE GENERATION

AREA 2: TRAINING AND AWARENESS

AREA 3: GOOD PRACTICES

AREA 4:
COLLABORATING WITH
OTHER AGENTS

AREA 5: SECTORAL AGREEMENTS

AREA 6: REGULATORY ASPECTS

AREA 7: RESEARCH AND INNOVATION

AREA 8: FOOD WASTE,
ENVIRONMENT AND CLIMATE
CHANGE





The household food waste panel

AREA 1: KNOWLEDGE GENERATION



Developing a specific food waste monitoring method at household level:

THE HOUSEHOLD FOOD WASTE PANEL

PURPOSE: quantify the household FW

What do we do? ...

- Quantify any food or drink that is thrown away / discarded via the sewer by deterioration, as it was bought without any elaboration or preparation by the consumer, &
- Quantify any food cooked by the consumer and discarded (that is, portions of the recipes thrown away / discarded via the sewer because are left in the plate / pot or are stored time in the fridge / freezer)

How do we do it? ...



In order to monitoring food waste at household level, we start from both purchase panel and usage panel

Purchase panel

We know what is in the pantry → We know *the* products that can be discarded

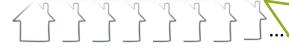
Usage panel

We know what recipes are cooked at home each day of the week → We know the recipes that can be discarded



PURCHASE PANEL

USAGE PANEL



12.500 households

Daily **scanner** of home purchases

The whole food and drink purchased daily by Spanish households for home consumption

We know



What is in the pantry

REMEMBER!

It makes possible to know what is in the pantry → We know the products that can be discarded

Online qu

away, with co

The whole food waste g

households

000 questionnaires

naires of ion, spread of the year

n the year

drink, riduals, nd taken

tside

recipes are cooked at home each day of the week

We ask



What products have been wasted in the way they were bought, &
What part of the recipes cooked along the week have been wasted, directly from the dish, from the pot or
from the fridge / freezer





PURCHASE PANEL

It is implemented since 1987

Purpose

Continuous and constant monitoring of the daily purchases of food and drink carried out by Spanish households for home consumption

Methodology

Universe: All households in Spain (except Ceuta & Melilla) → 18.326.032 households in 2016

Sample: 12.500 households → representative of Spanish households; permanent and constant over time

Information collection system: The sample reports, through a scanner, of the whole food and drink purchased daily for home consumption → How reports? ...



PURCHASE PANEL

All household members report. Children under adult supervision

Sequence of questions to complete for each purchase:

Household person to be reported

Each household member has its own code

Day of purchase

Place of purchase



Total cost of the purchase ticket

Use or not of loyalty card (only for those establishments that have it)

Purchased products \Rightarrow For each product reported $\Rightarrow \Rightarrow \Rightarrow$

End of purchase

- Scan the **bar code** with the **scanner** (products with bar code) / Use the **code book** to select the proper code (products without bar code)
- ✓ Introduce the purchased quantity of product (units, grams, etc.)
- ✓ Introduce the price paid for the product
- ✓ Introduce if it has been sale price / promotion



PURCHASE PANEL

USAGE PANEL

12.500 house

Daily **scanner** of purchases

What is

REMEMBER!

The whole for purchased household consumpt

It makes possible to know recipes are cooked at home each day of the week → We know *the recipes that can*

be discarded

4.000 households & 8.000 questionnaires

Online questionnaires of weekly consumption, spread over the 52 weeks of the year

The whole food and drink, days of the year, individuals, home consumption and taken from home to eat outside

We know



What recipes are cooked at home each day of the week

What presented been wasted in the way they were bought, &
What part of the recipes cooked along the week have been wasted, directly from the dish, from the pot or
from the fridge / freezer





USAGE PANEL

It is implemented since 2014

Purpose

With the information provided by the purchase panel, monitoring of the recipes that households cooked each day of the week for home consumption and taken from home to eat outside

Methodology

Universe: All households in Spain (except Ceuta & Melilla & Canarias)
 → 17.506.877 households in 2016

Sample: 4.000 households of the purchase panel → representative of Spanish households; permanent and constant over time Information collection system: The sample reports, through online questionnaires of weekly consumption spread over the 52 weeks of the year (8.000 questionnaires), of the whole food and drink consumed at home and taken from home to eat outside → How reports? ...

USAGE PANEL

Sequence of questions to complete for each weekly consumption:

Household to be reported (Each household reports the consumptions have been made by all household members)

The day of consumption

Who consumes; Are there **guests**; What **kind of event** is *(celebration, familiar event, etc.)*; **What time** does the majority eat; **How long** did it take to prepare the menu

Moment of consumption (Breakfast, mid-morning, lunch, mid-afternoon, dinner, after dinner, taken from home to eat outside)

Products consumed

The way of cooking (Grilled, oven, boiled, fried, etc.)

The reason for consumption (Health, pleasure, comfort, etc.)



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PURCHASE PANEL

4.000 househols

USAGE PANEL



Daily **scanner** of home purchases

The whole food and drink purchased daily by Spanish households for home consumption

We know



What is in the pantry

no households



4.000 households & 8.000 questionnaires

Online questionnaires of weekly consumption, spread over the 52 weeks of the year

The whole food and drink, days of the year, individuals, home consumption and taken from home to eat outside

FOOD WASTE PANEL



4.000 households & 8.000 questionnaires

Online questionnaires of products / recipes thrown away, with collaboration of two weeks / semester / household

The whole food waste generated by Spanish households

We know



What recipes are cooked at home each day of the week

We ask



What products have been wasted in the way they were bought, &
What part of the recipes cooked along the week have been wasted, directly from the dish, from the pot or
from the fridge / freezer





FOOD WASTE PANEL

It is implemented since 2014

Purpose

With the information provided by the purchase panel and usage panel, monitoring of the whole household food waste

Methodology

Universe: All households in Spain (except Ceuta & Melilla & Canarias) → 17.506.877 households in 2016
 Sample: 4.000 households (2.000 hh of purchase panel & 2.000 hh of usage panel) → representative of Spanish households; permanent and constant over time



FOOD WASTE PANEL

Information collection system:

2.000 hh of purchase panel report, through online questionnaires, of any product (food and drink) that has been wasted in the way it was bought (without any elaboration or preparation by the consumer)

2.000 hh of usage panel report, through online questionnaires, of any recipes cooked along the week that has been wasted, directly from the dish, from the pot or from the fridge / freezer

In both cases, **two weeks to the semester of collection per household** will be required (8.000 questionnaires) → **How reports?** ...



FOOD WASTE PANEL

2.000 hh of purchase panel

Each one completes its online custom questionnaire (Average time to complete = 10')

Sequence of questions to complete product by product:

Household to be reported (Each household reports the products have been wasted by all household members)

When the product has been wasted

Unit of measure of the wasted product (Different units of measure according to the selected product)

How much of the product has been wasted



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FOOD WASTE PANEL

2.000 hh of usage panel

Each one completes its online custom questionnaire (Average time to complete = 3')

Sequence of questions to complete recipe by recipe:

Household to be reported (Each household reports the recipes have been wasted by all household members)

When the recipe has been wasted

How much portion of the recipe has been wasted

From where the recipe has been wasted: dish, pot or fridge / freezer



End of report

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PURCHASE PANEL

USAGE PANEL



12.500 households

Daily scanner of home purchases

The whole food and drink purchased daily by Spanish households for home consumption

We know



What is in the pantry



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Online questionnaires of weekly consumption, spread over the 52 weeks of the year

The whole food and drink. days of the year, individuals, home consumption and taken from home to eat outside

FOOD WASTE PANEL



4.000 households & 8.000 questionnaires

Online questionnaires of products / recipes thrown away, with collaboration of two weeks / semester / household

The whole food waste generated by Spanish households

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What recipes are cooked at home each day of the week

We ask



What products have been wasted in the way they were bought, & What part of the recipes cooked along the week have been wasted, directly from the dish, from the pot or from the fridge / freezer

We can quantify the whole household food waste



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The household food waste panel: MAIN CONCLUSIONS

% of HHFW destinations covered	100%		
Complexity	Medium		
Number of households	4.000 hh & 8.000 questionnaires (representative of Spanish hh; permanent & constant over time)		
Sampling error	1,5% (at the 95 % confidence level)		
Frequency of reporting data	Biannual (October to March & April to September) Annual (October to September)		
Time to complete the biannual data / annual data	5 weeks from the end of the study period / 8 weeks from the end of the study period		



The household food waste panel: MAIN CONCLUSIONS

	Detailed data (wasted products, wasted recipes) link to
Outroute	sociodemographic information on household (regions,
Outputs	age of the housewife, presence of children in the home,
	socioeconomic level, and life cycles)
	Can cover all food and drink wasted at household level
	Provides detailed and valuable information on which to
	Trovides detailed and valuable information on which to
	design effective interventions to prevent food waste at
Main	household level
advantages	
aavantages	Is based on previously existing instruments (purchase
	panel of the MAPAMA implemented since 1987 & usage
	panel of the MAPAMA implemented since 2014). This
	allows an optimization in the use of resources



The household food waste panel: MAIN CONCLUSIONS

Sample households have wide experience in panel participation

Questionnaires are designed to allow sample households to complete them quickly

Other advantages

The possibilities of response are adapted to the reality of the household: custom questionnaires include of the products that this same household has bought and the recipes that this same household has cooked

It also allows sample households to quantify waste in different units of measure according to the selected product



PRODUCTS HAVE BEEN WASTED IN THE WAY THEY WERE BOUGHT

Detail of categories of products

Amount of food waste (in units)

Absolute volume of waste (in kg), applying a weight per portion

Absolute cost of waste (in €), applying an estimation

Ratio between percentage wasted / percentage purchased, with actual purchases from the purchase panel (% wasted vs bought)

✓ FRESH CHICKEN	SEAFOOD	SOUP
MEAT	√YOGURT	✓ SOFT DRINKS
√ FRESH PORK MEAT	✓ DAIRY DESSERTS	✓ MILKSHAKE
✓ FRESH BEEF MEAT	(CUSTARD, CRÈME	✓ SPARKLING WINES
✓ OTHER FRESH MEATS	CARAMEL, JUNKET,	√ WINES
√ HAM BOILED (YORK)	etc.)	✓ JUICES AND NECTARS
HAM)	✓ FERMENTED MILK	✓ CANNED VEGETABLE
✓ OTHERS COLD CUTS	✓ BOILED VEGETABLES	✓ CANNED FISH
✓EGGS	✓ FRESH VEGETABLES	✓ CANNED FRUIT
✓LIQUID MILK	AND VEGETABLES	✓ HONEY
✓ MARGARINE /	✓PIZZA	√OIL
BUTTER	✓ CAKES	✓RICE
✓ PASTRY FOR	✓ FROZEN CHICKEN	✓ CEREALS
COOKING	MEAT	√ CHOCOLATES
✓ ORANGES	✓ FROZEN PORK MEAT	✓ BISCUITS
✓ BANANAS	✓ FROZEN BEEF MEAT	✓PASTA
✓ APPLES	✓OTHER FROZEN	✓OLIVES AND PICKLES
✓ OTHER FRESH FRUITS	MEATS	✓ ROASTED COFFEE
✓ CREAM OF MILK	✓ FROZEN FISH /	✓ SOLUBLE COFFEE
✓ FRESH PASTA	SEAFOOD	✓ CONDIMENT
✓ READY MEALS	✓ FROZEN VEGETABLES	
✓ FRESH CHEESE	AND VEGETABLES	✓BAKERY
✓ CURED CHEESE/	✓ICE CREAMS	✓ CHIPS
SEMI/SOFT/OTHERS	✓FRESH BREAD	✓ SOUCES
✓ GRATED CHEESE	✓INDUSTRIAL PAN	✓TURRON AND OTHER
✓ BANGER	✓ CANNED SAUSAGES	
✓ FRESH SAUSAGES	✓ LEGUME	PRODUCTS
✓ FRESH FISH /	✓ LIQUID CREAM AND	



PART OF THE RECIPES COOKED ALONG THE WEEK HAVE BEEN WASTED

Detail of categories of recipes cooked

Amount of food waste (in units)

Absolute volume of waste (in kg), applying a weight per portion

✓TOTAL PIZZAS DISH

✓TOTAL SALADS ✓LEGUME DISH

✓TOTAL SOUPS ✓ PASTA DISH

√TOTAL CREAMS ✓ POTATO DISH

✓TOTAL PURÉE

✓ EGG DISH

✓ TOTAL

✓FLOUR DISH

CONSOMME

✓ RICE DISH

✓ TOTAL

✓ CHARCOATS / GAZPACHO AND BANGER

SALMOREJO

DISHES

✓ TOTAL STEW

✓ETHNIC DISHES

✓ MEAT DISH

✓ FISH DISH

✓BABY FOOD

✓ SANDWICH

✓SEAFOOD

√ VEGETABLE





IN BOTH CASES

The segmentation of the information is made according to the following sociodemographic criteria

Regions

- √ Total Spain
- ✓ Metropolitan Barcelona
- ✓ Catalan Aragonese Rest
- ✓ Levante
- ✓ Andalusia
- ✓ Metropolitan Madrid
- √ The rest center
- √ The north center
- √ The north west

Age of the housewife

- ✓ Less than 35 years old
- √35 to 49 years
- √50 to 64 years
- √65 and over

Presence of children in the home

- ✓ No children
- ✓ With children under 6 years
- ✓ With children from 6 to 15 years old





IN BOTH CASES

The segmentation of the information is made according to the following sociodemographic criteria

Socioeconomic level

- ✓ Upper and upper middle level
- ✓ Middle level
- ✓ Low middle level
- ✓ Lower level

Life cycles

- ✓ Independent young people
- ✓ Young couples without children
- ✓ Couples with small children
- ✓ Couples with children middle age
- ✓ Couples with older children
- ✓ Single-parent households
- ✓ Adult couples without children
- ✓ Independent adults
- ✓ Retired





The household food waste panel: MAIN FW DATA AT HH LEVEL

	TOTAL FOOD \	OLD LEVEL	
	From October 2014 to September 2015	From October 2015 to September 2016	Variation
Total million kg / year	1.325,9	1.245,8	- 80,1 (▼6 %)
Total million kg / week	25,5	24	-1,5 (▼6 %)
Kg / household / year	75,8	71,2	-4,6 (▼ 6 %)
Wasted vs bought (%)	4,53	4,3	▼0,2

Oct15 to Sep16 vs Oct 14 to Sep 15

Total million kg / year: ▼6 % (-80,1 million kg / year)



The household food waste panel: MAIN FW DATA AT HH LEVEL

TOTAL PRODUCTS HAVE BEEN WASTED IN THE WAY THEY WERE BOUGHT

	From October 2014 to September 2015			From October 2015 to September 2016				
Product	Total million kg / year	Kg / household / year	Total million € / year (*)	Wasted vs bought (%)	Total million kg / year	Kg / household / year	Total million € / year (*)	Wasted vs bought (%)
Meat	26,22	1,50	192,96	1,5	24,60	1,40	157,10	1,1
Fish	28,85	1,65	207,97	2,5	23,86	1,36	188,42	2,1
Dairy products	144,60	8,26	377,48	2,9	134,10	7,66	223,37	2,7
Fruits	315,74	18,04	395,75	7	345,26	19,72	498,06	7,7
Vegetables	184,49	10,54	308,82	4,4	168,77	9,64	252,81	4,1
Bread	66,44	3,80	157,91	4,2	66,27	3,79	158,52	4,3
Creams & purees	46,24	2,64	61,25	22,4	40,11	2,29	54,77	18,9
Drink	53,37	4,71	157,72	4,8	72,03	4,11	155,87	3,8
TOTAL	1.134,60	64,83	3.083,85	3,9	1.066,03	60,89	2.642,37	3,7

Oct15 to Sep16: Products wasted → 85,6% TFW

Oct15 to Sep16 vs Oct 14 to Sep 15: Total million kg / year: ▼6 %

(-68,6 million kg / year)



The household food waste panel: MAIN FW DATA AT HH LEVEL

	TOTAL RECIPES COOKED HAVE BEEN WASTED							
	From October 2014 to	September 2015	From October 2015	to September 2016				
Recipie	Total million kg / year	Kg / household / year	Total million kg / year	Kg / household / year				
Salads	16,12	0,92	11,33	0,65				
Meat dishes	22,51	1,29	24,34	1,39				
Rice dishes	18,12	1,04	15,27	0,87				
Pasta	19	1,09	17,14	0,98				
Creams & purees	24,11	1,38	23,40	1,34				
Leguminous dishes	37,37	2,14	35,72	2,04				
TOTAL	191,34	10,94	179,83	10,27				

Oct15 to Sep16: Recipies wasted \Rightarrow 14,4% TFW

Oct15 to Sep16 vs Oct 14 to Sep 15: Total million kg / year: ▼6 %

(-11,5 million kg / year)



	TOTAL FOOD WASTE AT HOUSEHOLD LEVEL					
	From October From October 2015 to 2016 to		Variation			
	March 2016	March 2017				
Total million kg /						
semester	618,41	669,25	+ 50,8 (▲ 8%)			
Total million kg / week	23,79	25,74	+ 1,9 (\$\lambda 8\%)			
Kg / household /						
semester	35,33	38,09	+ 2,8 (▲8%)			
Wasted vs bought (%)	4,24	4,64	▲0,4			

April 2016 to March 2017 vs April 2015 to March 2016

Total million kg / year: ▼1,1 % (-14,5 million kg / year)



TOTAL PRODUCTS HAVE BEEN WASTED IN THE WAY THEY WERE BOUGHT

	From	October 20	015 to March	h 2016 From October 2016 to March 20			2017	
Product	Total million kg / semester	Kg / household / semester	Total million € / semester (*)	Wasted vs bought (%)	Total million kg / semester	Kg / household / semester	Total million € / semester (*)	Wasted vs bought (%)
Meat	11,13	0,64	64,28	1,22	14,02	0,80	81,1	1,56
Fish	13,45	0,77	108,10	2,23	14,22	0,81	117,7	2,45
Dairy products	66,54	3,80	110,55	1,57	77,79	4,43	126,9	1,86
Fruits	158,43	9,05	228,60	7,57	180,31	10,26	267,8	8,81
Vegetables	91,05	5,20	161,10	5,68	79,97	4,55	149,9	5,16
Bread	31,40	1,79	76,20	3,90	33,81	1,92	81,7	4,31
Creams & purees	21,80	1,25	27,43	19,19	17,89	1,02	22,7	14,31
Drink	39,96	2,28	94,43	4,48	40,41	2,30	98,8	4,57
TOTAL	531,58	30,37	1.278,48	3,64	575,01	32,73	1.399,5	3,99



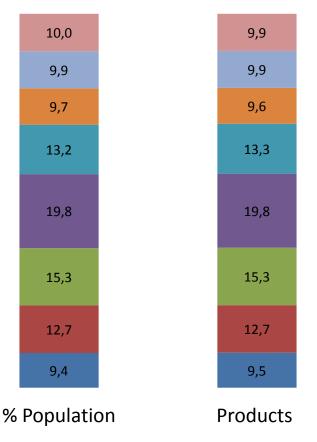
	TOTAL RECIPES COOKED HAVE BEEN WASTED						
	From October 2015	to March 2016	6 From October 2016 to March 2017				
Recipie	Total million kg / semester	Kg / household / semester	Total million kg / semester	Kg / household / semester			
Salads	4,42	0,25	4,04	0,23			
Meat dishes	10,74	0,61	12,50	0,71			
Rie dishes	7,89	0,45	9,03	0,51			
Pasta	8,44	0,48	7,22	0,41			
Creams & purees Leguminous dishes	10,02	0,57	12,86	0,73			
	23,18	1,32	22,50	1,28			
TOTAL	86,84	4,96	94,24	5,36			

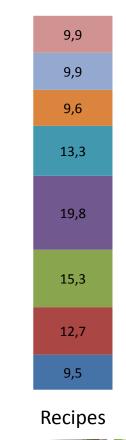


% DISTRIBUTION OF FOOD WASTE BY REGIONS



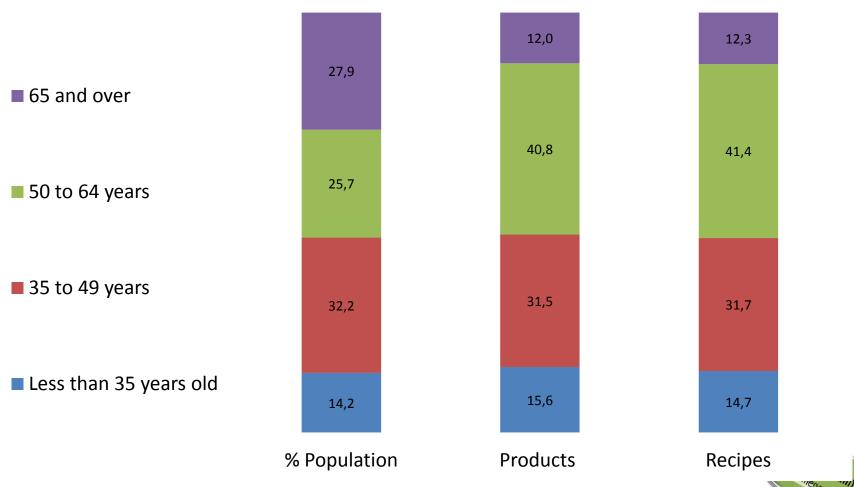
- The north center
- The rest center
- Metropolitan Madrid
- Andalusia
- Levante
- Catalan Aragonese Rest
- Metropolitan Barcelona





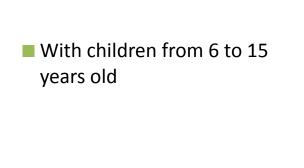


% DISTRIBUTION OF FOOD WASTE BY AGE OF THE HOUSEWIFE





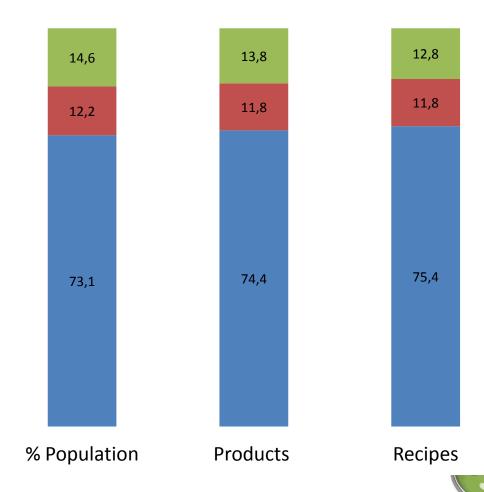
% DISTRIBUTION OF FOOD WASTE BY PRESENCE OF CHILDREN IN THE HOME



With children under 6

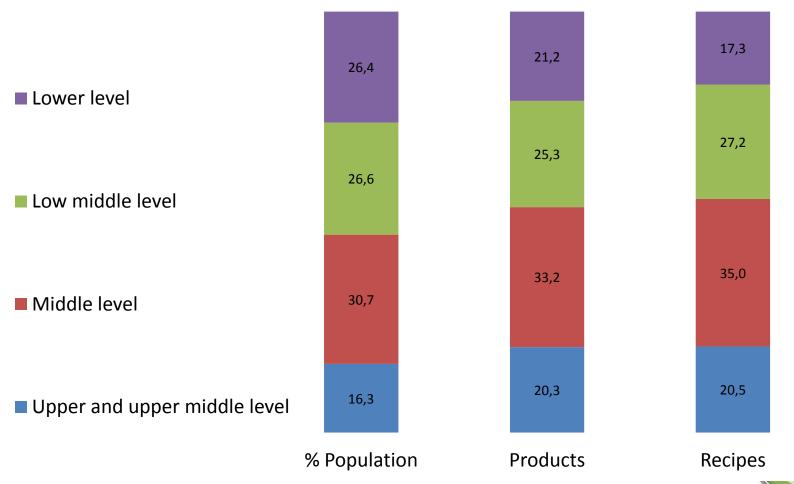
■ No children

years



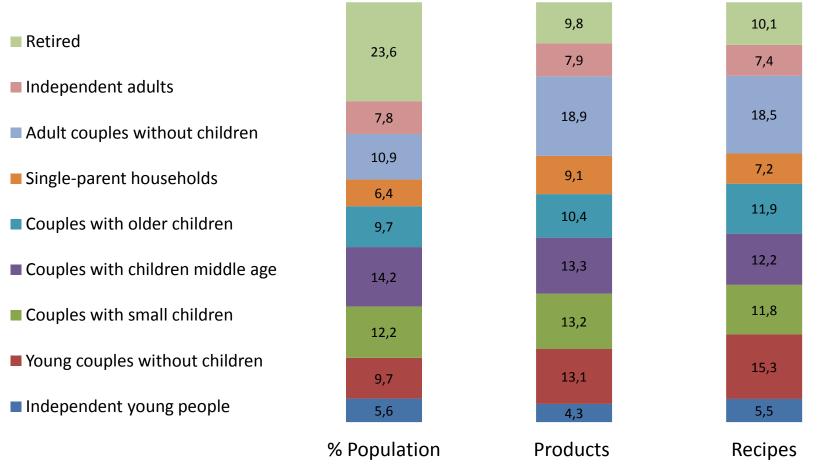


% DISTRIBUTION OF FOOD WASTE BY SOCIOECONOMIC LEVEL





% DISTRIBUTION OF FOOD WASTE BY LIFE CYCLES





Next steps

WITHIN THE FRAMEWORK OF THE SPANISH STRATEGY "MORE FOOD, LESS WASTE"

Continuing to explore improvements to measurement

Design effective interventions to prevent food waste at household level

- ✓ Detailed data of thrown away & discarded via the sewer
- ✓ Know the amount of food used as compost at household level
- ✓ Monitoring of data by calendar years (First year: 2016)
- ✓ Historical data series in order to establish a target of reducing food waste

Availability of databases of FW at household level in the new website of the Strategy: www.menosdesperdicio.es









Reducing food losses and food waste is the responsibility of everyone

Isabel Hernández Zapata

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