

Dutch national Monitor on Food Waste – progress on measurement in different stages of food supply chain

EU Platform on FLW, FLW monitoring sub-group, DG Health and Food Safety

November 25th 2024, Martijntje Vollebregt



Aims for the update

- Overview of current chain link methodologies
- Improving data collection and quality of food waste (self) reporting & monitoring by sharing NL approach
- Insights into chain stages:
 - Out-of-home: monitoring display waste and banqueting leftovers

Monitoring and reporting of FLW in NL



Approach to obtain insights:

1. Total volume: national statistics on waste management and feed registrations
2. Split into chain stages: (sub)sector monitoring and reporting

Years 2009-2019 following approach 1 with the NL definition of FLW

Years 2020 and onwards following both approaches to comply with EU FLW monitoring and reporting

Latest NL data: <https://doi.org/10.18174/670066>

More on the transition from the NL to EU reporting: see NL presentation of EU Platform on FLW, FLW monitoring sub-group meeting of Oct 10, 2023 and Jul 7, 2023

Overview of chain link methodologies



1. Primary production: questionnaires to farmers on field, harvest and storage losses; new! field measurements
 2. Processing and manufacturing: self-reporting in (sub)sectors
 3. Retail and other distribution of food: self-reporting in (sub)sectors
 4. a Households: 3-yearly national studies
 4. b Restaurants and food services: self-reporting in (sub)sectors
- On the total volume: national waste statistics and feed registrations

Self-reporting of FLW in NL

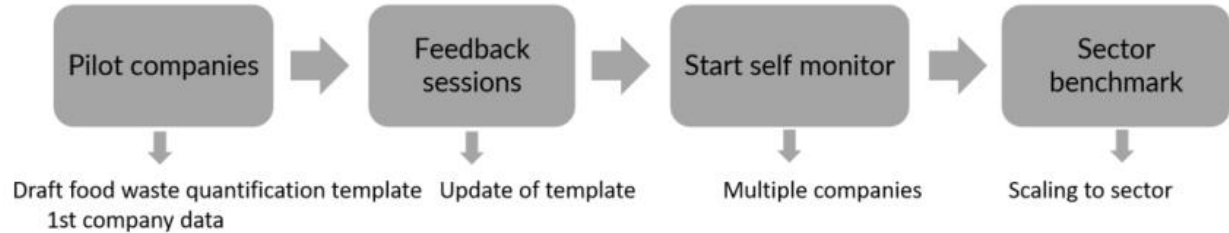


- Aiming for: engagement of all stakeholders in the food system on FLW reduction, addressing own operation (reporting) and within their chain (benchmark supports cooperation):
- by stimulating self-reporting and KPI development
- by providing harmonised (sub)sector specific monitoring templates and benchmarking
- In close cooperation with Food Waste Free United

<https://www.samentegenvoedselverspilling.nl>



Self-reporting: organisation, data templates and benchmarks



- Reporting template development in cooperation with companies (Alignment and presentation of FLW topic to companies, often via industry federation meetings; Pilot to develop sector specific registration templates)
- Data acquiring in cooperation with industry federations (Broader participation of sector with call to companies)
- Data aggregation to sector benchmarks (Meetings to share results and benchmark, discuss findings and communication)

Supporting back-end in place on data management: agreements, procedure, online secure data portal, additional data security for analyses

Self-reporting: data templates

- Sector templates are available here: [Measuring and Monitoring food waste and impact - WUR](#)
- Do you have any remarks for or questions on a template, contact us!
- Key features of the templates:
 - Use of sector specific terminology
 - Manual, and definitions and examples
 - Support inclusion of all organic losses/waste from entire operation



Self-reporting of food loss & waste in NL

QR codes: news items of WUR or STV, industry federations are also communicating via news items



Retail
On categories
2018, 2020, 2022, 2023



Bakery and confectionary industry
9 product categories
2023



Potato processing
Frozen and chilled
2020, 2021, 2022, 2023



Slaughterhouses and primary meat processing (pig, veal, beef)
2021, 2022



Industrial bakeries
Dialy fresh, frozen / gas-packed, pastry
2020, 2021, 2022, 2023



Meat processing
Pilot in progress



Vegetable and fruit trade and minimal processing
2020-2022, 2023



Company catering
Company restaurant, banqueting
2022, 2023



display waste



Fish trade and processing
2023



banqueting

Foreseen additions in 2025: dairy processing;
vegetable and fruit preservatives



Out-of-home: monitoring display waste

- Display waste: all food products that are placed into the cabinets / displays but are not sold to customers and must be discarded
- Sector cooperation: industry federation Veneca and additional companies; 8 corporate catering companies
- Data:
 - Cash desk registrations or weighing registrations of unsold products of company catering for office, staff and production locations
 - Dataset covers 1,500 locations with ~42 million transactions, (part of) Jan '22 – Jul '23

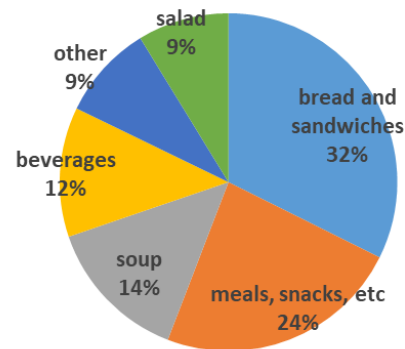


Out-of-home: monitoring display waste

- Data processing:
 - Conversion to kilograms
 - Assignment to product groups
- Analyses:
 - Food waste per transaction (or guest)
 - Share of product groups
- Results:
 - 22 gr of food and *beverages* are wasted per guest
- Note: display waste covers ~1/3 of total FW in company catering restaurants



Food waste product groups in display waste of company catering restaurants



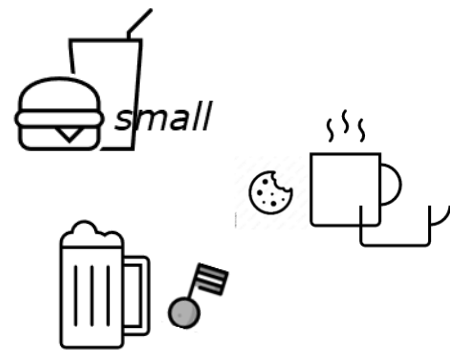
Out-of-home: monitoring banqueting leftovers

- Banqueting leftovers: all food products that are not consumed during the event (lunches, breaks, drinks, dinners)
- Sector cooperation: industry federation Veneca and additional companies; 8 corporate catering companies
- Data:
 - Scoring of delivered and leftover food products at events
 - Dataset covers 575 events at 39 venues, covering approx. 7,500 kg of food products for ~7,000 guests, Jun-Jul '23



Out-of-home: monitoring display waste

- Data processing:
 - Conversion to kilograms
 - Assignment to product groups
- Analyses (per event type):
 - Food waste per guest; Share of product groups
- Results:
 - Pre-ordered lunches: 127 gr/guest (20% of delivered (topped) bread; 1/3 of leftovers are beverages)
 - Coffee/tea/breaks: 181 gr/guest (44% of beverages are leftover)
 - Drinks: 337 gr/guest



Thank you for your attention!

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[Food Loss and Waste Prevention - WUR](#)

