

**Reducing food waste:  
EU action plan – state of play  
Farm to Fork Strategy**

Advisory Group on Sustainability of Food Systems  
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European Union







# SUSTAINABLE DEVELOPMENT GOALS



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.





## Annual Strategy meeting

# STATEMENT: World Lagging Woefully Behind on Ambition to Reduce Food Loss and Waste

**NEW YORK (September 18, 2023)**— Today, the United Nations General Assembly convenes the 2023 Sustainable Development Goal (SDG) Summit, marking the halfway point to the deadline set for achieving the SDGs by 2030. The Summit will serve as a reality check and reset for global ambition on sustainable development.

Sustainable Development Goal 12 seeks to “ensure sustainable consumption and production patterns.” The third target under this goal (Target 12.3) calls for cutting in half per capita global food waste at the retail and consumer level, and reducing food losses along production and supply chains (including post-harvest losses) by 2030.

Inspiring examples show that achieving SDG 12.3 is possible, and change can happen quickly. But, at this moment, the world is woefully lagging in progress overall.

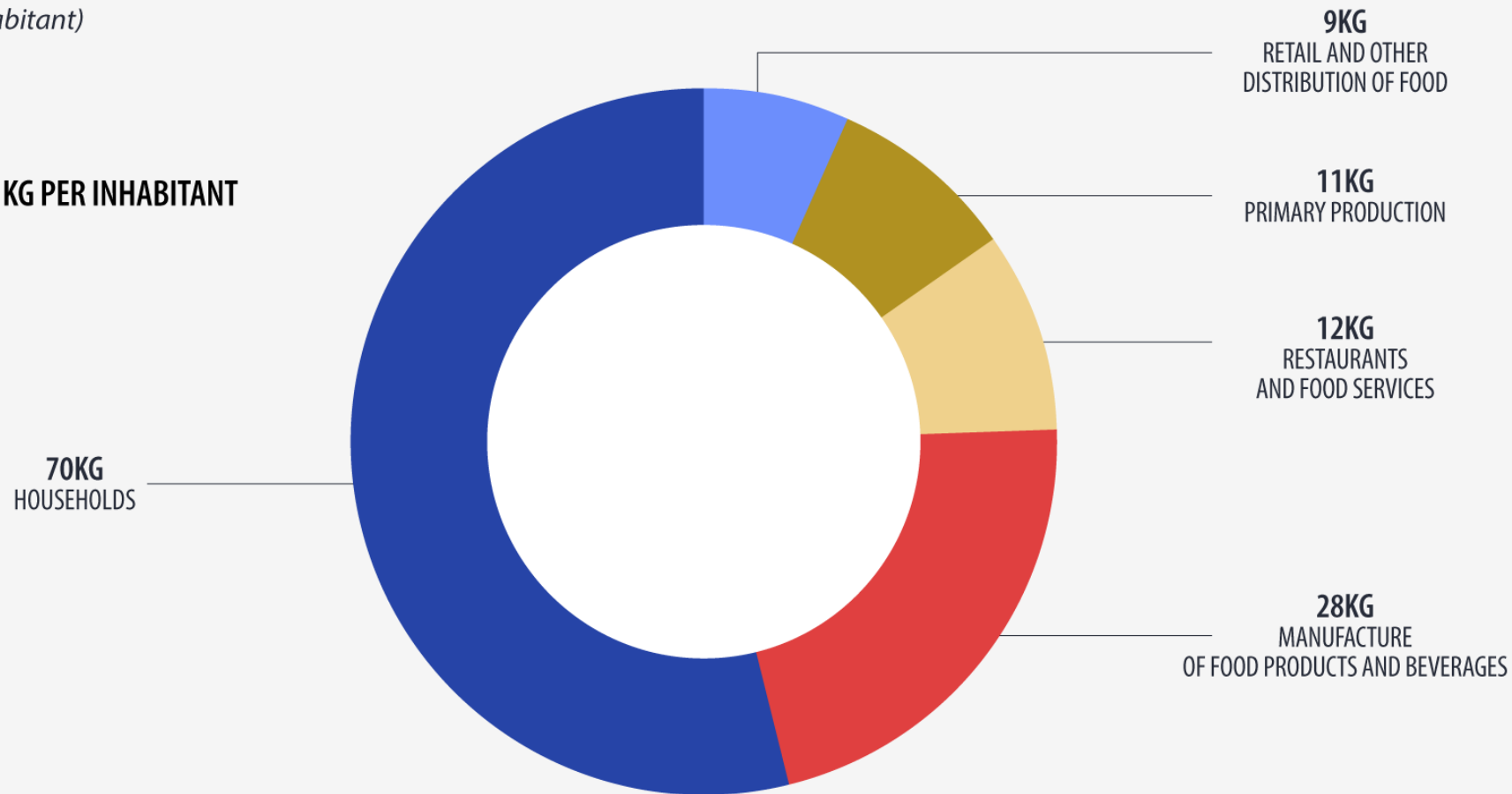


# Insufficient reduction of food waste across the EU

## Food waste in the EU by main economic sectors, 2021

(kg per inhabitant)

**TOTAL: 131 KG PER INHABITANT**



Data not available: Czechia, Germany, Greece, Spain, Cyprus, Malta, Romania.  
Due to roundings, the sum of the values for the categories does not match the total.



## Food waste in the EU: key numbers and impacts

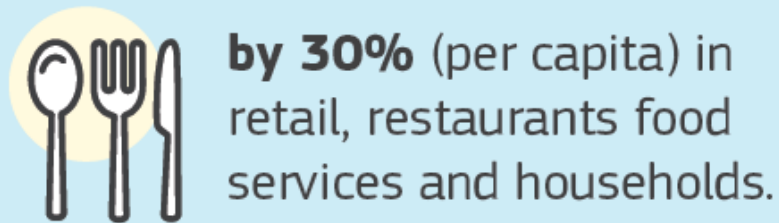
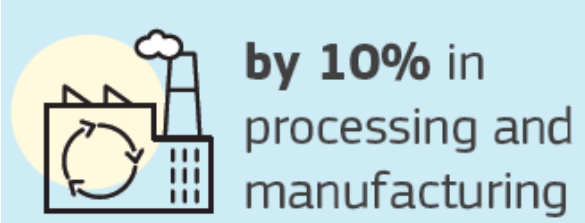
- **16% of total GHG** from EU food system (254 million tonnes of CO<sub>2</sub>)
- **132 bn EUR** in associated market value; **9.3 bn EUR** for waste collection and treatment
- **Unnecessary spending:** 4-person household could save about 400 EUR/year
- **Ethical dimension:** over 37 million EU citizens cannot afford a high-quality meal every second day



# How to make more progress in the EU?

The EU and its Member States are committed to the United Nations **Sustainable Development Goals (SDG)** to **halve per capita global food waste at retail and consumer level by 2030**.

To make more progress, and in comparison to 2020, Member States should, by 2030, reduce food waste at national level:



**Step-by-step approach:** Review progress, adapt objectives (also beyond 2030), and reward early achievers



# Legal text

# Content of the proposal – food waste part

- Article 1 – Amendments of the WFD – food waste

	Article 9a	Prevention of food waste generation (1) General provisions (2-3) Monitoring (same provisions as in 2018) Targets (4) Target levels (5-6) Earlier baseline (7) Revision clause
	Article 29a	Food waste prevention programmes (1) Review of FWPP (2) Designation of competent authority



# Food waste – general provisions

*Article 9a*

## Prevention of food waste generation

1. *Member States shall take appropriate measures to prevent generation of food waste in primary production, in processing and manufacturing, in retail and other distribution of food, in restaurants and food services as well as in households. Those measures shall include the following:*

- (a) **developing and supporting behavioural change interventions** to reduce food waste, and information campaigns to raise awareness about food waste prevention;
- (b) **identifying and addressing inefficiencies in the functioning of the food supply chain** and support cooperation amongst all actors, **while ensuring a fair distribution of costs and benefits of prevention measures;**
- (c) *encouraging food donation and other redistribution for human consumption, prioritising human use over animal feed and the reprocessing into non-food products;*
- (d) **supporting training and skills development as well as facilitating access to funding opportunities,** in particular for small and medium sized enterprises and social economy actors.

# Food waste – targets

## *Article 9a*

4. Member States shall take the necessary and appropriate measures to achieve, by 31 December 2030, the following food waste reduction targets at national level:
  - (a) reduce the generation of food waste in **processing and manufacturing by 10 %** in comparison to the amount generated in 2020;
  - (b) reduce the generation of food waste per capita, **jointly in retail and other distribution of food, in restaurants and food services and in households, by 30 %** in comparison to the amount generated in 2020.

# Food waste – prevention programmes

*‘Article 29a*

## **Food waste prevention programmes**

1. By [*P.O. insert date of two years after entry into force of this amending Directive*], Member States shall **review and adapt their food waste prevention programmes**, with a view of attaining the targets provided for in Article 9a(4). Those programmes shall at least contain the measures laid down in Article 9(1) and 9a(1)) and, where relevant, the measures listed in Annexes IV and IVa.
2. Each Member State shall **designate the competent authorities responsible for the coordination** of the food waste reduction measures implemented in order to reach the target set out in Article 9a(4) and inform accordingly the Commission by [*P.O. insert the date of within three months after the entry into force of this amending Directive*]. The Commission shall subsequently publish that information on the relevant EU website.’;

# views of co-legislators



# Opinions – EESC and COR

- **EESC:**
  - Opinion adopted on 25 October
  - Key change: the reduction of food waste should only apply to avoidable waste
  - <https://www.eesc.europa.eu/en/our-work/opinions-information-reports/opinions/revision-eu-waste-framework-directive>
- **COR – no opinion**

# Views of co-legislators – European Parliament

- **Rapporteur: Anna Zalewska (ECR/PL)**
- **Draft report available – key amendment: postpone targets by 5 years (to 2035)**
- **discussed in ENVI Cttee on 24 October (morning)**  
[https://multimedia.europarl.europa.eu/en/webstreaming/committee-on-environment-public-health-and-food-safety\\_20231024-0845-COMMITTEE-ENVI](https://multimedia.europarl.europa.eu/en/webstreaming/committee-on-environment-public-health-and-food-safety_20231024-0845-COMMITTEE-ENVI)
- **and AGRI Cttee on 25 October (morning).**  
[https://multimedia.europarl.europa.eu/en/webstreaming/agri-committee-meeting\\_20231025-0900-COMMITTEE-AGRI](https://multimedia.europarl.europa.eu/en/webstreaming/agri-committee-meeting_20231025-0900-COMMITTEE-AGRI)
- **521 amendments tabled (both for food and textile parts)**

# European Parliament - Main items discussed

- **Why not 50% reduction target?**
- **Pertinence of joint target (retail and consumption)**
- **Need to focus on avoidable food waste**
- **Need to support consumer behavioural change (including date marking)**
- **How to deal with primary production?**
- **2020 as a baseline and data quality**
- **Ensure coherence with revision of Packaging Directive**
  
- **[Procedure File: 2023/0234\(COD\) | Legislative Observatory | European Parliament \(europa.eu\)](#)**

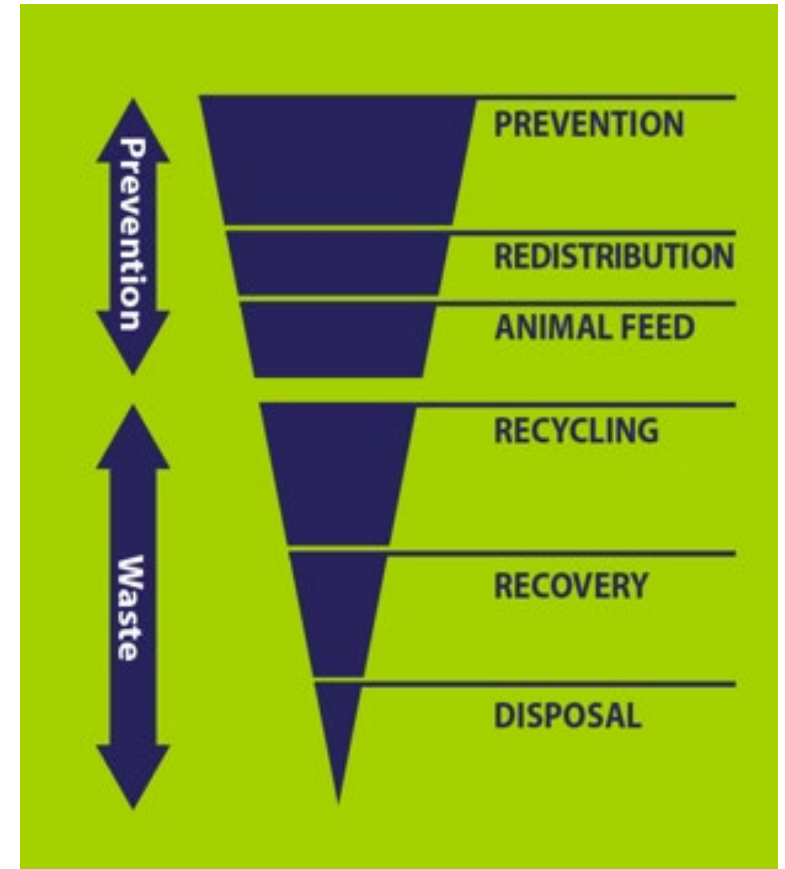
# Views of co-legislators - Council

- **Led by ENV Council but also discussed in AGRIFISH Council.**
- **Views generally positive, but no details available yet**
  - **Discussion ENV (short) of 16 October**  
<https://video.consilium.europa.eu/event/en/27112>
  - **Discussion AGRIFISH (long) of 23 October**  
<https://video.consilium.europa.eu/event/en/27120>
- **Main items discussed:**
  - **2020 as a baseline year**
  - **Data comparability**
  - **Focus on total food waste vs edible parts of food**
  - **Mixed views re target levels (for some, need to align with SDG)**
  - **Some question absence of target for primary production**



# Food waste prevention: building on the EU toolbox

- [Legal obligations](#) for Member States to reduce, measure and monitor food waste
- Common [EU methodology](#) to measure food waste consistently
- [EU Platform](#) on Food Losses and Food Waste
- Facilitate food donation
  - [EU food donation guidelines](#)
- Optimise safe use of food in feed
  - [EU guidelines on feed use of food no longer intended for human consumption](#)
- Promote better understanding and use of [date marking](#)



**Tackling consumer food waste:**

**European Consumer Food Waste forum**

# Tackling consumer food waste: European Consumer Food Waste Forum (ECWF)



European Commission

## JRC TECHNICAL REPORT

### Tools, best practices, and recommendations to reduce consumer food waste – A compendium

Candeal, T., Brüggemann, N., Bruns, H., Casonato, C., Dierckxens, C., García-Herrero, L., Gil, J.M., Haglund, Y., Kapitan, G., Kasza, G., Mikkelsen, B.E., Obersteiner, G., Pires, I.M., Swainell, R., Vainioranta, J., van Herpen, E., Vittuari, M., Watanabe, K., Sala, S.

2023  
Joint Research Centre  
EUR 31572 EN



European Commission

## Reducing consumer food waste: recommendations for schools

Food waste is a pressing issue with significant environmental, social and economic consequences. In the EU, nearly 59 million tonnes of food waste (131 kg/inhabitant) are generated each year. The largest share of food waste is generated in households and food services. The food groups that are most commonly wasted are vegetables, fruits and cereals.

Consumers can change many behaviours that lead to food waste (e.g. cooking too much), but their capacity to prevent food waste is influenced by a number of factors (e.g. related policies, lifestyle factors). Reducing consumer food waste requires collaboration between all actors in the food system, in which educational establishments play a key role.

**53 %** of EU food waste is generated in households (70 kg/person/year).

**9 %** of EU food waste arises in restaurants and food services, including school canteens (12 kg/person/year).

### The role of schools

Educating young children and adolescents about food waste is essential to raise awareness of the importance of preventing and reducing it. Schools play a key role in sharing information about healthy and sustainable food habits that can help shape the behaviours of new generations, including in relation to food waste. Addressing food waste in school canteens can also set a positive example for children and young people and inspire them to take similar action at home.

### Taking action against food waste in schools

#### 1 Classroom education programmes

Primary and secondary school pupils can be educated through classroom activities to reduce food waste arising from meals at school and at home. A programme could consist of one or two lessons or be implemented over the entire school year. Monitoring the effectiveness of such programmes is highly recommended, either by measuring food waste before and after the programme or by conducting interviews to get pupils' feedback. Involving teachers, catering staff and parents will contribute to the success of the initiative.

#### Teaching pupils how to reduce food waste

- Check if educational materials (e.g. those provided by [the Wasteless project](#) in Hungary) are available in your country from the Ministry of Education or other organisations (e.g. non-governmental organisations, public institutions).
- Coordinate with other teachers, educators and canteen staff in your

**Some successful examples:**

- An [educational package on food waste](#), available in several languages, for primary and secondary school pupils. The package is freely available online and includes a manual with lessons and activities, instructions for teachers, posters and food waste reduction tools for school canteens.
- A [food literacy programme](#) about food and eating for 4- to 12-year-

- 15 Researchers and practitioners working together to address **consumer food waste**
- **Compendium** of tools, best practices and recommendations

# Leaflets with recommendations

[Recommendations for schools](#)  
[Recommendations for food businesses and other organisations](#)  
[Recommendations for policymakers](#)



## Ridurre gli sprechi alimentari dei consumatori: raccomandazioni per le scuole

**Gli sprechi alimentari sono un problema urgente con notevoli conseguenze ambientali, sociali ed economiche. Ogni anno nell'UE vengono generati quasi 59 milioni di tonnellate di rifiuti alimentari (131 kg/abitante). La quota maggiore di rifiuti alimentari viene originata in ambito domestico e nei servizi di ristorazione. I gruppi di alimenti che vengono più comunemente sprecati sono le verdure, la frutta e i cereali.**

**I consumatori possono modificare molti comportamenti che producono sprechi alimentari (ad esempio, cucinare troppo), ma la loro capacità di evitarne la produzione è influenzata da molti fattori (come ad esempio le politiche correlate e gli stili di vita). La riduzione degli sprechi alimentari da parte dei consumatori richiede la collaborazione di tutti gli attori del sistema alimentare, in cui gli istituti di istruzione svolgono un ruolo fondamentale.**

**Il 53%**

dello spreco alimentare dell'UE viene generato nelle famiglie (70 kg/persona/anno).

**Il 9%**

dello spreco alimentare dell'UE si verifica nei ristoranti e nei servizi di ristorazione, comprese le mense scolastiche (12 kg/persona/anno).

**Interventi contro gli sprechi alimentari nelle scuole**

**1 Programmi didattici in classe**

Gli alunni delle scuole primarie e secondarie possono essere educati durante attività in classe volte a ridurre gli sprechi alimentari che si verificano durante i pasti, sia a scuola che a casa. Il programma può svolgersi in una o due lezioni o durante l'intero anno scolastico. Si raccomanda di monitorare l'efficacia di tale programma, effettuando misurazioni prima e dopo il programma o conducendo interviste per ottenere un riscontro dagli studenti. Il coinvolgimento di insegnanti, personale addetto alla ristorazione e genitori contribuirà all'esito positivo dell'iniziativa.

**Insegnare agli alunni come ridurre gli sprechi alimentari**

- Verificare se nel proprio paese sono disponibili materiali didattici (ad esempio quelli forniti dal progetto *Wasteless*: In English) tramite il Ministero dell'Istruzione o altre organizzazioni (ad esempio organizzazioni non governative, istituzioni pubbliche).
- Coordinarsi con altri insegnanti, educatori e il personale della mensa per creare uno spazio in questo senso e agevolare l'organizzazione delle lezioni del programma.
- Informare i genitori delle iniziative programmate per ottenere il loro sostegno e impegnarli nella prevenzione degli sprechi alimentari a casa.
- Introdurre attività che gli alunni possono svolgere a casa, come tenere un diario degli sprechi alimentari o fare la lista della spesa.

**Alcuni esempi positivi**

- Un pacchetto didattico sullo spreco alimentare disponibile in diverse lingue, destinato agli alunni delle scuole primarie e secondarie. Il pacchetto è liberamente accessibile online e comprende un manuale con lezioni e attività, istruzioni per gli insegnanti, poster e strumenti per la riduzione degli sprechi alimentari nelle mense scolastiche.
- Un programma di alfabetizzazione alimentare sul cibo e l'alimentazione per bambini della scuola d'infanzia e primaria dai 4 ai 12 anni, che comprende un modulo sullo spreco alimentare.
- Una sfida di cucina per studenti delle scuole secondarie promossa sui social media.

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<https://publications.jrc.ec.europa.eu/repository/handle/JRC134747>



## A fogyasztói élelmiszerhulladék csökkentése: ajánlások élelmiszeripari vállalkozásoknak és más szervezeteknek

**Az élelmiszerpazarlás sürgős probléma, amely jelentős környezeti, társadalmi és gazdasági következményekkel jár. Az EU-ban évente közel 59 millió tonna élelmiszerhulladék (131 kg/fej) keletkezik, fel. Az élelmiszerhulladék legnagyobb hányala a háztartásokban és az étkezései szolgáltatásokról keletkezik. A leggyakrabban pazarlás tárgyát képező élelmiszercsoportok a zöldségek, gyümölcsök és gabonafélék.**

**A fogyasztók számos olyan magatartási formát megváltoztathatnak, amelyek élelmiszerpazarlással szemben jó hatásúak, ha a fogyasztók fenntartható választás, tájékoztatást adnak a fogyasztóknak az élelmiszerrel és az élelmiszerpazarlással, valamint az élelmiszerrel kapcsolatos információkat, valamint az élelmiszerpazarlásra vonatkozó információkat, mint például a fenntarthatóság, a biztonság, az egészség és a társadalmi felelősség, valamint az élelmiszerpazarlásra vonatkozó információkat, mint például a fenntarthatóság, a biztonság, az egészség és a társadalmi felelősség, valamint az élelmiszerpazarlásra vonatkozó információkat, mint például a fenntarthatóság, a biztonság, az egészség és a társadalmi felelősség.**

**Az EU élelmiszerhulladékának 53%-a**

a háztartásokban keletkezik (70 kg/fej/év).

**Az EU élelmiszerhulladékának 9%-a**

éttermekben és étkezései szolgáltatásokban keletkezik, beleértve az iskolai étkezőket is (12 kg/fej/év).

**Az élelmiszerpazarlás megelőzése: az intézkedések köre**

**1. Ösztönözés és eszközök háztartások számára**

Az otthoni (háztartás) olyan ajándékokat lehet készíteni, amelyek könnyen végrehajthatók, és nagyobb valószínűséggel teszik lehetővé, hogy az egyes adott döntés hozzon vagy egy bizonyos módon viselkedjen. Ezeknek az eszközöknek a célja, hogy magasabb szintre emeljék a fogyasztói élelmiszerpazarlási készségeket, és támogatásukat nyújtsanak az élelmiszerpazarlás csökkentésére. A hatások tesztelésnek és értékelésnek kell tartani legalább 1 hét legyen, majd az új eszközöket és az eszközöket hosszabb ideig lehet alkalmazni. Egyes eszközök az élelmiszerpazarlás akár 40%-os csökkentését mutatják az alapértelmezett képlet. A monitorozás erősen ajánlott, és tartózkodni kell közvetlen visszajelzésről az eszközök használata vagy élelmiszerhulladék naplójáról, akár felmérésekkel és kontrollcsoportokkal.

**Az intézkedések megvalósításának módja**

- Devisse ki, milyen viselkedést kell megváltoztatni, és mely célcsoportokat kell elérni.
- Azonnal a legjobb csatlakozást, amelynek keresztül a megfontolt háztartások elszakíthatóak találják meg.


**Alkalmazza az alapszintű mérési és kontrollcsoportot**, hogy megértesse az élelmiszerpazarlás kontextusát és mértékét, mielőtt elkezdene, így lehetővé téve a tevékenység hatásának nyomon követését.

**Néhány sikeres példa**

- Ajánljon fel *malinákat a konyha* - készlethez, *élelmiszerpazarlásra* és *fogyasztói tájékoztatásra*, hogy emlékeztessen a fogyasztókat a helyes társadalmi szokásokra.
- Összeállítsa az *adagolási* módszereket, hogy a fogyasztók a szükséges adagokat készíthessék el.
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- Összeállítsa az *adagolási* módszereket, hogy a fogyasztók a szükséges adagokat készíthessék el.

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<https://publications.jrc.ec.europa.eu/repository/handle/JRC134751>



## Kuluttajien ruokahävikin vähentäminen: suosituksia päättäjille

**Ruokahävikki on ajankohtainen ongelma, jolla on merkittäviä ympäristöllisiä, yhteiskuntaan ja talouteen liittyviä seurauksia. EU:ssa ruokahävikkiä syntyy vuosittain lähes 59 miljoonaa tonnia (131 kg asukasta kohden). Ruokahävikkiä syntyy eniten kotitalouksissa ja ravintomaisuuksissa. Yleisimmin hukkaan meneviä ruokaryhmiä ovat vihannekset, hedelmät ja viljat.**

**53%**

prosenttia EU:n ruokajätteistä syntyy kotitalouksissa (70 kg/henkilö/vuosi).

**9%**

prosenttia EU:n ruokajätteistä syntyy ravintoloissa ja ruokapalveluissa, mukaan lukien koulujen ruokailu.

**Kuluttajat voivat tehdä muutoksia monin ruokahävikkiä lisäävin tottumuksina (esim. liian suurien ruokamäärien valmistaminen), mutta mahdollisuuksien valtuuttua ruokahävikin vähentämiseen vaikuttavat myös muut tekijät (esim. aiemmin liittyvät politiikat ja elämäntavat). Kuluttajien ruokahävikin vähentämisen edellyttää yhteistyötä kaikkien elintarvikkeiden valmistajien välillä. Ongelman on puuttuttava laajommassa mittakaavassa, esimerkiksi osana toimia, jolla pyritään terveellisten ja kestävästi tuotettujen elintarvikkeiden edistämiseen. Päättäjillä on tässä tärkeä rooli.**

**Päättäjien rooli**

Päättäjien sitouttaminen ruokahävikin vähentämiseen kaikilla tasoilla – kansallisella, alueellisella ja paikallisella – on oleellinen tärkeä sellaisen suositusten poliittisen ympäristön luomiseksi, joka vauhdittaa muutosta ja auttaa koordinoimaan tarvittavia toimia elintarvikkeiden tuotusketjun tärkeimpien toimijoiden kesken. Näillä toimijoilla on myös tärkeä rooli ruokahävikin vähentämisessä liittyvän tutkimuksen ja käytännön toimien tukemisessa ja koordinoinnissa.

European komissio on ehdottanut jäsenvaltioille sitovien ruokahävikin vähentämistavoitteiden käyttöönottoa, jotta kansainvälisesti kestävä kehitys tavoitteet ja EU:n elintarvikkeiden sääntelyt voidaan saavuttaa ja niiden edellyttämät poliittiset toimet voitaisiin nopeuttaa. Elintarvikkeiden politiikka on tarvetta yhteiselle lähestymistavalle, kuten EU:n *Pelloilla pöytäään* -strategiassa on tuotu esiin. Strategiassa puututaan ruokahävikin syntymiseen kestävästi tuotettujen ja kulutuksen sekä ruokaturvan kehittäminen haasteiden ohella.

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<https://publications.jrc.ec.europa.eu/repository/handle/JRC134750>



# Public event (ECWF) - 5 June 2024



Working on progress

- In person in Brussels, 5 June 2024
- Key stakeholders invited to learn from each other
- **We will be presenting the tools** as well as providing training and advice to better intervention design, performance, and evaluation
- We expect interaction, flow of information, and sharing best practices while exchanging how to deal with challenges
- **We will keep you posted!**

# Online event at COP28: JRC and DG SANTE



- Dec 8 morning: 11.30-12.30CET.
- We will focus on **consumer food waste**
- **Under the Youth, Education and Skills thematic area European Union Side events**
- Event programme:  
<https://www.cop28eusideevents.eu/e/programme?session=1837488>
- You are welcome to join, please register here:



<https://www.cop28eusideevents.eu/e/register-now>

# Support actions by key players: action grants for stakeholders

Single Market Programme – grants for stakeholders to support food waste measurement and prevention



Let's reduce #FoodWaste

Grants to support **restaurants, canteens, hotels** in taking action against food waste

#EUFarm2Fork  
#FoodWasteEU



European Commission

2022 – 14 projects funded, total of €2,159,757

Let's reduce #FoodWaste

Grants to support **actions reducing consumer food waste**

**Apply now!**



European Commission | #FoodWasteEU

2023 – 20 proposals received, total budget €3 million



# Engaging citizens: recommendations of European Citizens' panel on food waste



- Around 150 citizens from across the EU
- 1/3 of the panel young people aged 16-25
- 3 meetings (December, January, 10-12 February 2023)
- **Final outcome:** 23 recommendations to step up action against food waste





# EU Food Loss and Waste Prevention Hub



**Become a member of the EU Food Loss and Waste Prevention Hub!**

Let's fight food waste together!

#FoodWasteEU  
#FLWDay



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