FUSIONS & REFRESH

Experiences from Public-Private partnerships across Europe

MACS-G20 Workshop Reducing Food Losses & Waste

Toine Timmermans, 21 June 2017





Partnerships Wageningen University & Research









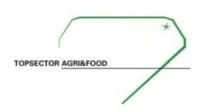
















European & global targets & initiatives







- 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
- EC Circular Economy Package Target = SDG 12.3
- EP Resolution on Food Waste Adopted in Plenary, 16 May 2017













































FUSIONS Project Structure (2012-2016)

ESTABLISH

WP1

Reliable data & information sources

- Establish, develop test & describe standardised quantification & reporting methodologies for food waste monitoring
- Comprehensive mapping of existing trends
- Criteria for environmental and socio-economic impact
- Ouantification manual and assess EU-28

ENABLE

WP3

Policy recommendations

- Map legislation & policies
- Identity measures & policy evaluation framework
- Design guidelines & recommendations

EXCHANGE

WP2

Multi-stakeholder Platform

- Establish the European Multi-stakeholder Platform
- Organisation of European and regional conferences and interactive meetings
- Organise feedback & consensus building process

EXEMPLIFY

WP4

Feasibility studies

- Identify initiatives and best practices
- Invite, co-design initiatives & evaluate
- Execute, monitor and evaluate feasibility studies
- Encourage additional activities

ENGAGE

Sharing of knowledge

- Share key deliverables through a range of channels
- Organise events, campaigns and cooperate with external parties to create maximum impact
- Raise awareness, extend the ambassador network and provide tools & guides to support action

WP5









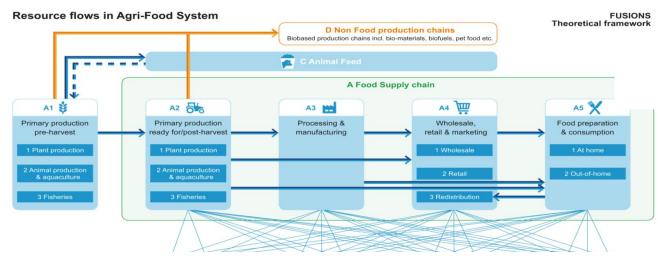
FUSIONS multi-stakeholder platform



Food & Biobased Research

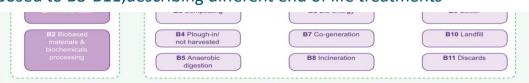


FUSIONS definitional framework



Food waste: Any <u>food,</u> and <u>inedible parts</u> of food, removed from the food supply chain to be recovered or disposed to B3-B11,describing different end of life treatments











Food waste Quantification Manual

- Quantifying food waste in each sector (i.e. stage) of the food chain
- Combining sectorial quantifications using a common framework at national level
- Reporting the results of the national food waste quantification study at country level in a consistent and comparable manner.







Food waste – latest estimate EU-28







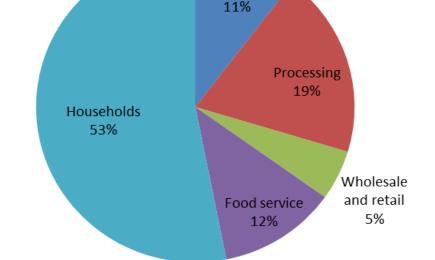
88 MILLION TONNES of food waste per year

amounting to an estimated

143 BILLION EUROS



For more information on data and quantification, access the March 2016 FUSIONS reports "Estimates of European Food Waste" & "Food Waste Quantification Manual to monitor Food Waste Amounts and Progression"



Production



173 kg pro-capita food waste





Wageningen Food & Biobased Research

FLW PROTOCOL



A multi-stakeholder effort to develop a global FLW Accounting and Reporting Standard















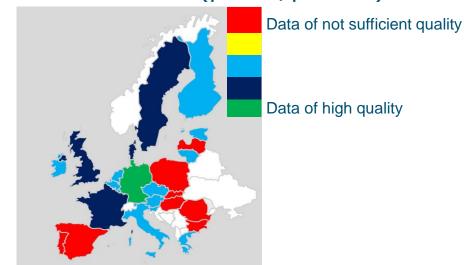




European policy Arena; What's happening

Policy Commitments: SDG12.3, Circular Economy Package

- Monitoring of food waste at MS level
 Building on EU-FUSIONS, Eurostat and FLW protocol
- a new EU platform food loss & food waste (public/private)





European policy Arena; What's happening

- Harmonisation of food donation guidelines
- Date labelling (study private sector practices, review terminology, annex products with no expiration date)
- Support former foodstuffs utilisation as animal feed
- European Court of Auditors report





European policy Arena, Member States actions

Collaborative models with Multiple Approaches (& mixed models)

- Enforced by legislation
 - France (law to "oblige" donation by supermarkets)
 - Italy (facilitate donation, incentives)
 - UK (Groceries Code Adjudicator, fair trading practices)



Groceries Code Adjudicator

Annual Report and Accounts



European policy Arena, Member States actions

- Voluntary agreements (already running for some years):
 - Courtauld Agreement (UK), Sustainable Food Alliance (NL), Format/Mattvet (NO), Chain Roadmap (BE)

Urban City (Milan Urban Food Policy Pact, Amsterdam Metropolitan

Solutions)







1.2Mt

Packaging and Food Waste prevented



£1.8bn

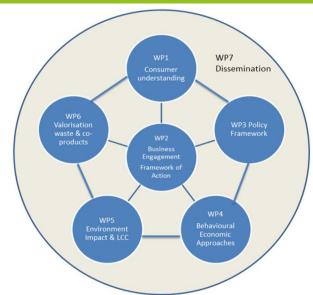




Resource Efficient Food and dRink for the Entire Supply cHain (2015 - 2019)

26 partners, 12 countries

Multi stakeholder platforms: the Netherlands, Germany, Spain, Hungary, China







The REFRESH Project

A central ambition of the REFRESH project is to develop a 'Framework for Action' model that is based on strategic agreements across all stages of the supply chain (backed by Governments), delivered through collaborative working and supported by evidence-based tools to allow targeted, cost effective interventions.

Success will support transformation towards a more sustainable food system, based on Circular Economy principles, benefitting Europe's economy, environment and society.





Project Consortium











































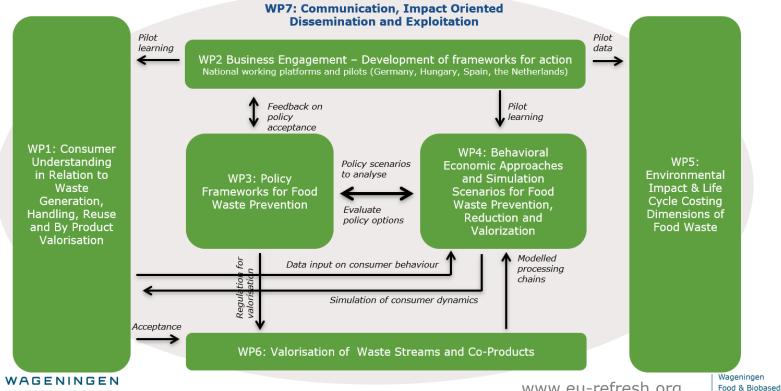








Overview





Research

Frameworks for Action

- Collaborative agreement between a number of key public and private organisations to take action against an agreed ambition or target.
- Based on voluntary action by the actors involved without the need for legislation.



Summary of success factors

- Strong lead organisation and right mix of key players
- Governmental involvement at early stage
- Engage signatories in the early stages
- Effective measuring and reporting framework
- Availability of funding aids effectiveness





Spain

Coordinating Partner CREDA

Priorities

- Consumers
- Hospitality
- Primary production



Business

- ACES
- AECOC (GS1)
- •ASEDAS
- •COAG
- •FCAC
- Espigoladors
- Gastrofira
- Mercabarna
- PACKNET

Academic

Government / Public Organization

- Waste Agency of Catalonia
- •Metropolitan Area of Barcelona

NGOs

- Barcelona Food Bank
- HISPACOOP
- Plataforma
 Aprovechemos
 los Alimentos
- PROSALUS
- Nutrición Sin Fronteras



Germany

Coordinating Partner CSCP

Priorities

- Retailer
- Out-of-Home
- Consumer
- Supply chain/ production



<u>Business</u>

- Aldi Nord
- · Aldi Sud
- Metro
- Nestle
- Penny
- Sodexo
- Associations (food & retail)

Academic

Professor Dr. Guido Ritter (FH Munster)

NGOs

- •WWF
- Foodsharing
- •Consumer organisations
- Die Tafeln

Government / Public Organization

- Federal Ministry of Food and Agriculture
- Environment Ministry NRW
- Bavarian State Ministry for Food, Agriculture and Foresty
- German Council for Sust. Dvlpmt



Hungary

Coordinating Partner **HFA**

Priorities

- Quantification of food waste
- Supply chain / retail
- Consumer
- Hospitality



Business

- Wholesale Market
- HORECA Marketing Club
- Budapest
- •TESCO

Academic

Agricultural Research Institute

Government / Public Organization

Ministry of Human Resources

NGOs

 ÉFOSZ (Alliance of Hungarian Food Manufacturers)



The Netherlands

Coordinating Partner Wageningen University

Priorities

- Actions, solutions & business case development
- Supply chain collaboration & transparency
- Valorisation
- Integrated consumer action



Business

- · Albert Heijn
- •CBL
- HuttenCatering
- LWM
- McDonalds
- Unilever
- Protix
- •Sligro Food Group
- •MVO-NL
- Foodtech Brainport

Academic

- Wageningen
 University
- •REFRESH

Government / Public Organization

- Ministry of Economic Affairs
- Nature & Environment
- Netherlands
 Institute for
 Sustainable
 Packaging

NGOs

- Natuur & Milieu
- Youth Food Movement
- Kids University



Dutch Taskforce Circular Economy in Food









































RIJK ZWAAN























Taskforce Circular Economy: Ecosystem & impact















Wageningen Food & Biobased Research

Surplus Food Retail/Food service Category





Circular systems & novel products













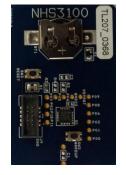
Technology as a game changer

Smart monitoring







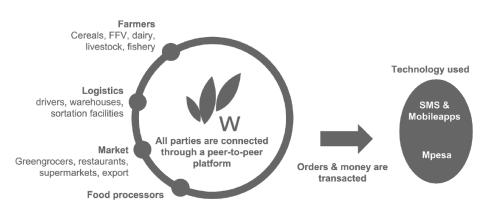




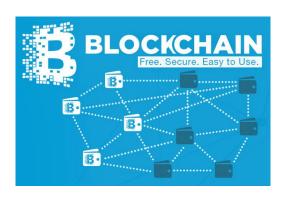




Leapfrogging – new business models











Wageningen Food & Biobased Research

Thanks for your attention

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Gleaning Project – Several countries

Objectives

- Bring together & support existing gleaning projects and understand the opportunities and challenges to further catalyse gleaning movements across Europe
- Develop guidance & dissemination tool

Outcomes:

- Support provided to 4 countries (Belgium, Spain, France, Greece)
- Gleaning guide and website set up















Cr-EAT-ive Project – Greece Raise awareness and influence behaviour

Objectives

 Raise awareness on food waste and influence behaviour of kindergarten children, their parents, teachers & staff

Outcomes

- Food waste diaries (30 families)
- Teaching materials for children (teacher guides, fun exercises & a board game)
- Educational guidelines aimed at parents
- Guidance & training of canteen staff









6 Kindergardens

480 children

480 families

25 Teachers











Impact & structural change of behaviour

- Frontrunners prevent 20-35% food waste
- Suboptimal Meal planning and large portion size major causes for food waste
- Waste diary is an important instrument to increase awareness
- Benefit from local collaboration (municipality, waste managements, schools, local supermarket, social innovation). Social context important driver for change!







(Social) innovation & systemic causes



"Fruittelers zijn pionnen van Europees stratego"

Honderdduizenden kilo's hardfruit klaar voor vernietiging

Tholen - Honderdduizenden kilo's appelen en peren, uitgespreid op het Belgisch-Limburgse land, liggen klaar om vernietigd te worden. Dat gebeurt met het overaanbod fruit dat wordt 'weggehaald' om de markt te beschermen. Fruitteler Kris Franssens maakte deze week foto's van het fruit op de velden. Na de Russische boycot zorgde Eur ervoor dat er een interventieregeling kwam waardoor een bepaald deel van fruit uit de markt wordt gehaald. De appelen en peren kunnen niet worden 'weggegeven', want dan komt het alsnog op de markt terecht.



Tienduizenden biologische bloemkolen halen de winkel niet

14 okt 2016 - 11:44 • 0 reaksjes • Frysk



TRUPHE

TRansportable Unit for Post-Harvest Excellence

- Transportable (mobile) postharvest research facility
- Made available for local farmer groups or cooperation's
- Time to do effective experimental research shortened dramatically
- Flexible and network-based solution by connection to global community of experts





"business case" of FLW

1. SAVE MONEY

An analysis of 700 companies in 17 countries found that investing in food loss and waste reduction yielded a 14-fold return.

COMPANIES



Measuring waste 5

Training staff 🖵

Buying storage equipment

Changing packaging 💝



New products

Reducing waste management costs

Avoiding cost of food not sold





2. FIGHT HUNGER

The world throws out **1 billion tons** of food each year while 1 in 9 people globally remain malnourished.



3. CURB CLIMATE CHANGE

Food loss and waste produces 8% of global greenhouse gas emissions; if it were its own country it would be world's third-largest emitter.



4. CONSERVE RESOURCES

It takes a China-sized amount of land to grow food that's ultimately lost or wasted.



5. IMPROVE REPUTATION

Reducing food loss and waste improves relationships with customers, vendors and other stakeholders.



6. COMPLY WITH LAWS

Government agencies and companies



7. UPHOLD ETHICS

Executives, staff and consumers increasingly recognize food loss and waste reduction as "the right thing to do."

