



FOOD LOSSES AND FOOD WASTE:

Short term actions and Longer term perspectives

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Background

- ❑ About **90 million tonnes of food waste per year** in Europe - agricultural food waste & fish discards not included;
- ❑ About **126 million tonnes by 2020** without additional prevention policies food waste;
- ❑ Food is wasted **at all stages of the food chain** - for various reasons;
- ❑ **Efforts to reduce food waste** should focus on **all levels** of the food chain and **targeting the causes per sector**.





Context for EU action

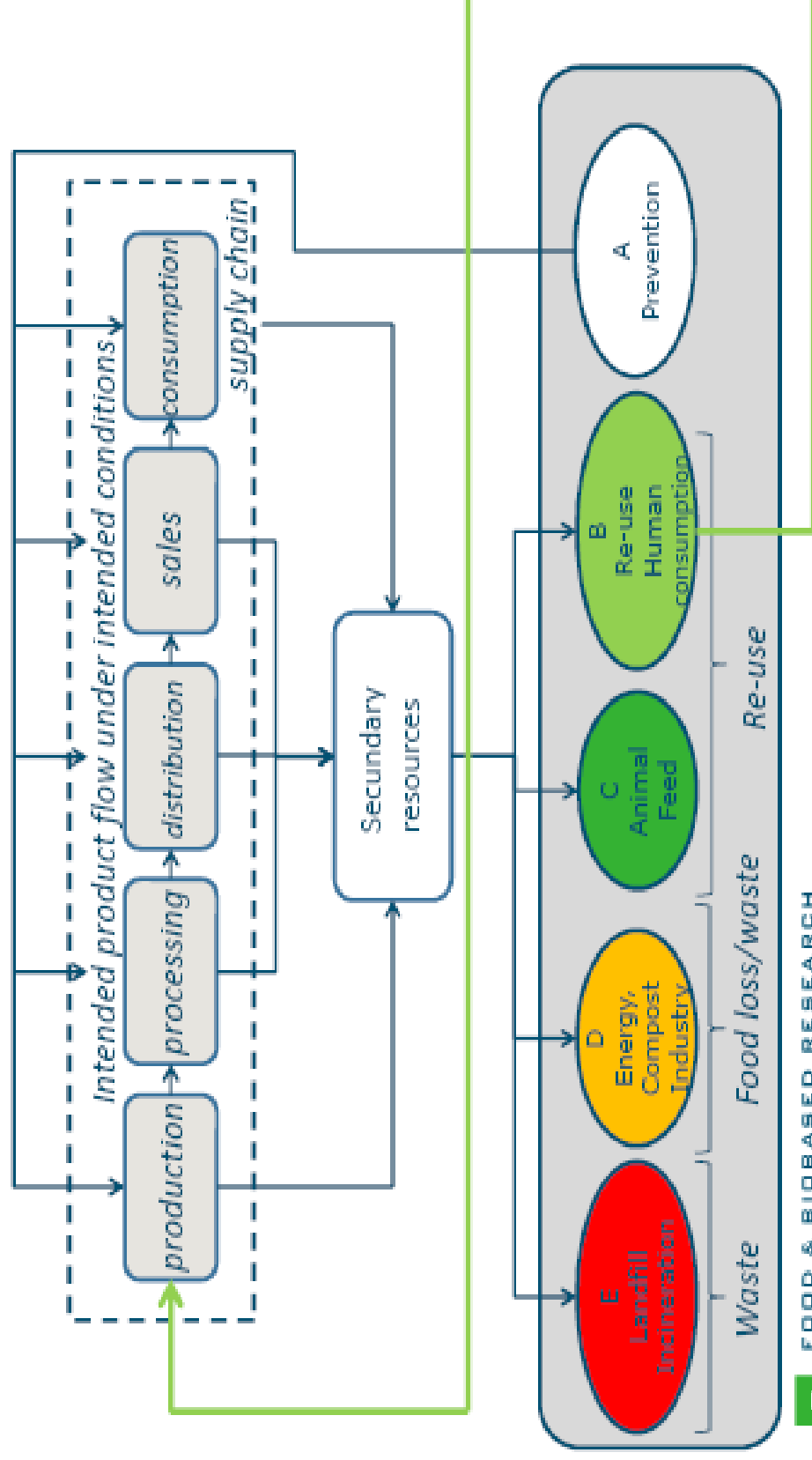
- ❑ **EU 2020 Resource Efficiency Flagship** COM(2011)21
→ *Need to maximise efficient use of scarce natural resources*

- ❑ **Roadmap to a Resource Efficient Europe** COM(2011)571
→ *Food is key sector;*
→ *Commission will further assess how best to limit food waste throughout the food supply chain.*

- ❑ **EU Parliament report on food waste**
→ *Asking the Commission to take practical measures to halve food waste by 2025*



Waste hierarchy model WageningenUR





EU action

- ❑ **Define most appropriate actions at EU level** to complement actions carried out at national and local level;
- ❑ **Consult** stakeholders, Member States and experts to identify opportunities at all levels of the food chain to minimise food waste without compromising food safety.





EU action - consultation

- Bi-lateral meetings with all actors of food chain;
- Advisory Group on Food Chain, Animal & Plant Health;
- EU Food Sustainable Consumption & Production Roundtable;
- Standing Committee on Food Chain & Animal Health – General Food Law





EU action – short term

Facilitate exchange of good practices

- Data base → included in EU Food Waste Website
http://ec.europa.eu/food/food/sustainability/index_en.htm





Database - template

Actor responsible for the initiative:		
Type of actor responsible for the initiative:		
Type of initiative:		
Main type of stakeholder targeted:		
Country:		
Geographical level of implementation:		
Year of implementation:		
Website:		
Contact person:		





Database

Classified by

Type of initiative

- **Awareness raising**
- **Information and education**
- **Training**
- **Separate collection of food waste**
- **Food redistribution**
- **Logistical improvements**
- **Waste data disclosure**
- **Waste measurement**
- **Industrial use**
- **Public policy**

Targeted stakeholder


- * **Households**
- * **Businesses**
- * **Schools**
- * **Retailers**
- * **Hospitality**
- * **Farmers**
- * **Multi stakeholder**



Database - Example

Love Food Hate Waste

Promotion and awareness raising

Actor responsible for the initiative:	WRAP	
Type of actor responsible for the initiative:	NGO	
Type of initiative:	Awareness campaign	
Main type of stakeholder targeted:	Households	
Country:	United Kingdom	
Geographic level of implementation:	National	
Year of implementation:	2008	

Love Food Hate Waste, an awareness campaign, sponsored by WRAP in the UK, aims at raising awareness on the need to reduce food waste, via the dissemination of information on reducing consumer and household food waste to achieve environmental and economic benefits. The focus of the campaign is on easy practical everyday activities which can lead to waste reduction. Since the campaign launched in 2008, WRAP estimates that 137,000 tonnes of food waste have been prevented.



EU action – short term (2)

Disseminate information

- Clarify "best before" and "use by" date labels
- 10 Tips to reduce food waste in all EU languages
http://ec.europa.eu/food/food/sustainability/index_en.htm





European
Commission



What can I do in my daily life to limit food waste?

Follow these tips to help you reduce food waste, save money and protect the environment.

- 1 Plan your shopping:** Menplan your meals for a week. Check the ingredients in your fridge and cupboards, then write a shopping list for just the extras you need. Take your list and don't shop when you're hungry — you'll come back with more than you need. Buy loose fruits and vegetables instead of pre-packed so you can buy exactly the amount you need.
- 2 Check the dates:** If you are not planning to eat a certain item with a short "use by" date, look for one with a longer "use by" date or just plan to buy it on the day you require. Be aware on the meaning of date labels: "use by" means that the food is only safe for consumption until the indicated day (e.g. for meat and fish); "best before" indicates the date up until when the product retains its expected quality. Food products are still safe to consume even after the indicated "best before" day.
- 3 Consider your budget** Wasting food means wasting money.
- 4 Keep a healthy fridge** Check the seals and the temperature of your fridge. Food needs to be stored between 1 and 5 degrees Celsius for maximum freshness and longevity.
- 5 Store food in accordance with the instructions on the packaging.**

6 Rotate: When you buy new food from the store, bring all the older items in your cupboards and fridge to the front. Put the new food at the back to reduce the risk of finding something mouldy in your food storage compartments.

7 Serve small amounts of food with the understanding that everybody can come back for more once they've cleared their plate.

8 Serve small amounts of food: Instead of scraping leftovers into the bin, they can be used for lunches the following day, go into the next day's dinner or be frozen for another occasion. Fruit that is just going soft can be used to make smoothies or fruit pies. Vegetables that are starting to wilt can be made into soups.

9 Use up your leftovers: If you only eat a small amount of bread, then freeze it when you get home and take out a few slices a couple of hours before you need them. Likewise, batch cooked foods so that you have meals ready for those evenings when you are too tired to cook.

10 Freeze: Some food waste is unavoidable so why not set up a compost bin for fruit and vegetable peelings? In a few months you will end up with rich, valuable compost for your plants. If you have cooked food waste, then a kitchen composter will do the trick. Just feed it with your scraps, sprinkle over a layer of special microbes and leave to ferment. The resulting product can be used for houseplants and in the garden.

See also: http://ec.europa.eu/food/food/sustainability/index_en.htm



EU action–short term: Behavioural science

□ *Key causes of food waste are related to attitudes & behaviours towards food*

- E.g. lack of awareness concerning the issue of food waste, food undervalued, confusion over labels

□ *Behavioural studies allow to:*

- Test consumer behaviour and produce evidence base
- Identify cost effective solutions for policy making

□ *Behavioural study on food waste*





EU action–short term: EU School Fruit Scheme

- ❑ EU-wide voluntary scheme that provides school children with fruit & vegetables, aiming to encourage good eating habits in young people.
- ❑ It requires participating Member States to set up strategies including educational and awareness-raising initiatives.
- ❑ COM is exploring the link with food waste
 - Widen objectives to the fight against food waste;
 - Awareness raising and education about food waste;
 - Include not perfectly shaped fruits & vegetables ?



EU action – medium to longer term

- Building knowledge and understanding**
consultations with stakeholders, FP7 project (FUSIONS), research on food packaging, ...

- Explore appropriateness of various measures including revisions of legislation**
 - Commission's Communication on "Sustainable food" 2013;**
 - Respond to EU Parliament report.**





More information on

http://ec.europa.eu/food/food/sustainability/index_en.htm

