



Flanders
State of
the Art

Food losses monitoring in Flanders

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Waste 22/06/2016**

Background

- ▶ **Declaration of Commitment: “Together against food losses”**
- ▶ **Food Supply Chain Roadmap 2015 – 2020**
 - Coordinated private-public action plan
 - Reducing food losses from farm to fork (-15% by 2020)
- ▶ **Action programme on monitoring**
 - Problems with current data
 - Need for robust data for knowledge based policy making
 - Agreement on common monitoring framework & shared effort to collect data



VERSTERKT ONDERNEMERS



Approach

- ▶ **Exploring existing frameworks and methods**

- Result: let's test the Fusions model to see how it can help

- ▶ **Fusions pilot project**

- operational review EXTRA

- multi-stakeholder dialogue on food waste monitoring

- ▶ **Questions answered for each step of the FSC:**

- What are the available data? (supply)

- What is Fusions asking of us? (demand)

- How do supply and demand match?

- ▶ **Develop actions to fill in the gaps + reflection on general feasibility**

Lessons learned

▶ **Manual is a good tool for the monitoring dialogue**

- Practical guidelines for every step on the way
- Common language
- Knowledge & experience based

▶ **Positive elements**

- Clear definitional framework
- Good balance between harmonization and flexibility
- Guidelines, no strict methodology
- Pragmatic: you can start with what you have

▶ **Limitations**

- High level of detail/ambition/complexity in some sectors/part of scope
- Integration/interaction with Eurostat food waste (plug in) monitoring could be further explored

Conclusions for Flanders

▶ **Model of monitoring in Flanders will be integration of**

- Fusions manual
- existing Eurostat food waste (plug in) data collection
- additional data collection by private and gov. partners to fill in gaps

into a coordinated framework, supported by all partners.

▶ **Best of both worlds**

- harmonized monitoring using Fusions framework
- valorization of existing structural data collection

▶ **Work in progress**

- FSC partners support plan of action
- Data collection ongoing
- First report early 2017

Recommendations for MS & EC

- ▶ **Manual is a valuable tool to create a monitoring framework adapted to your situation**
- ▶ **You can start from existing data/data collection and work towards Fusions requirements**
- ▶ **Involvement of stakeholders brings added value**
 - knowledge of the FSC
 - support for your work
 - get them on board
- ▶ **@ European Commission**
 - Valorize the work & results of Fusions in the formulation of a new EU framework for food waste monitoring (Circular Economy Package)
 - Fusions framework + Eurostat data collection = synergy

Thank you for listening!

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Download the [fact sheet](#)

Fact sheet

Prevention of food losses in Flanders

PREVENTION OF FOOD LOSSES: A PRIORITY FOR FLANDERS AGROFOOD VALLEY

Flanders loves its food culture and attaches great importance to the way food is produced, traded, prepared and consumed. Food holds a prominent place in the cultural heritage of Flanders, but it is also a huge economic asset. The Flemish agricultural and food sector is among the leading in Europe and makes a serious contribution to Flanders' economic prosperity and export. Both in terms of sustainability and innovation the food sector is making considerable efforts.

Food losses have become an issue of concern worldwide. It has been estimated that up to a third of the food produced for human consumption is lost (FAO). The total food losses and secondary flows in the Flemish food supply chain are estimated at 1,936,000 to 2,290,000 tonnes.



Food is wasted throughout the food supply chain and for various reasons. Food losses are undesirable from an ethical, a food security, an economic and an environmental point of view. At the same time the prevention of food losses creates opportunities, e.g. for innovation. Let us turn problems into solutions, (food) losses into profits!