
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.
The REFRESH Project consortium

[Logos of various organizations involved in the REFRESH Project]
WP2: Business Engagement – Development of frameworks for action
National working platforms and pilots (Germany, Hungary, Spain, the Netherlands)

WP3: Policy Frameworks for Food Waste Prevention

WP4: Behavioral Economic Approaches and Simulation Scenarios for Food Waste Prevention, Reduction and Valorization

WP6: Valorisation of Waste Streams and Co-Products

WP5: Environmental Impact & Life Cycle Costing Dimensions of Food Waste

WP7: Communication, Impact Oriented Dissemination and Exploitation

WP1: Consumer Understanding in Relation to Waste Generation, Handling, Reuse and By Product Valorisation

Policy scenarios to analyse

Evaluation policy options

Feedback on policy acceptance

Pilot learning

Pilot data

Modelled processing chains

Simulation of consumer dynamics

Data input on consumer behaviour

Regulation for valorisation

Acceptance

Pilot learning
Products | sideflows & EU estimates, tonnes.

- Raw apple juice
  - Apple pomace 750,000
- Beer
  - Brewers spent grain 7,000,000
- Meat
  - Blood 2,000,000
- Whey protein
  - Whey permeate
- Processed tomatoes
  - Tomato pomace 525,000
- Vegetable oil
  - Press cake (excl soymeal) 16,950,000
- Orange juice
  - Orange pomace 600,000
- Meat
  - ABP fats (cat 3) 2,000,000
- Chips/fries/crisps
  - Potato peel 1,200,000
Framework for Actions ‘Blueprint’
**United Against Food Waste**

**What is the Taskforce?**
Prevention and reduction of food waste is a crucial part of achieving a circular economy. All partners in the Taskforce Circular Economy in Food will collaborate and accelerate to minimize food waste, both across the food chain and by consumers, and to contribute in a transparent manner to this aim.

**Why join forces to combat food waste?**

1/3

- A third of the world’s food is lost or wasted every year.¹
- Food waste in Europe causes 6% of all greenhouse gases emitted through human activity.²

Wasting less food = helping to achieve climate goals and ensuring there is enough valuable food for the growing global population.

Food waste in Europe causes 6% of all greenhouse gases emitted through human activity.

That is equal to **105–152 kg** per capita annually in the Netherlands.³

**Our Objectives**

In a joint effort, we aim to make the Netherlands one of the first countries to cut food waste in half. We will make the Netherlands a leader and a global role model in terms of realizing Sustainable Development Goal 12.3.

**The focus of the Taskforce**
The Taskforce focuses on reducing food waste throughout the entire food chain. We will accomplish this by preventing and reducing as much food waste as possible and creating value from side flows according to the “Moerman Food Use Hierarchy”.

**2015 - 2030 50% reduction**
The Taskforce acts in four distinct ways:

1. Monitoring progress and impact: The Taskforce measures the effects of its individual and joint approach.

2. Joining forces to combat food waste across the food supply chain: Taskforce members and leaders combine their strengths, networks and knowledge to develop innovative solutions.

3. Joining forces to combat food waste by consumers: The Taskforce aims to achieve sustainable changes in behaviour through campaigns, interventions and living labs.

4. Changing the rules: The Taskforce promotes the legislation and instruments needed to create a circular economy.

Would you like to participate? Join the Taskforce!

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2. FUSIONS, Criteria for and baseline assessment of environmental and socio-economic impacts of food waste, 2016.
Field labs + living labs
Circular food systems, role of livestock
Consumer model

Motivation

Ability

Opportunity

Household practices

Food waste level
Q&A

Refresh
Community of Experts

Knowledge and Best Practice on Food Waste Prevention

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