

## Prevention of Food Waste Drivers, challenges and solutions

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Copenhagen, 26 August 2016



## Food waste – latest estimate EU-28

EU-28  
PRODUCES



88 MILLION  
TONNES  
of food waste per year

amounting to an estimated

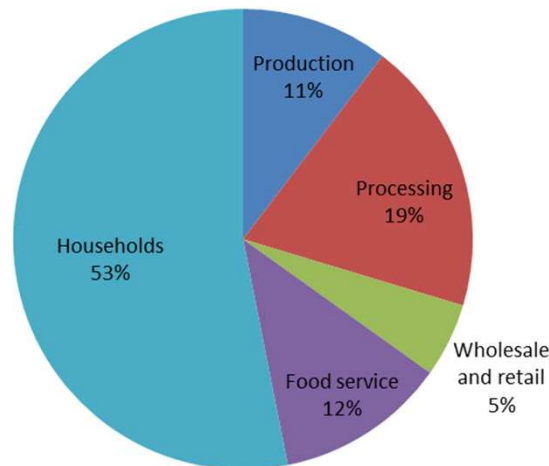
143 BILLION  
EUROS



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"



## Food waste – latest estimate EU-28



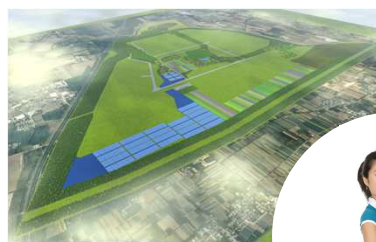
## Some relevant trends in the Food world & drivers for the FLW issue

- The challenge of overpopulation - 9.6 bln people in 2050 - 60% more food production globally in 2050
- The challenge of urbanisation - in 2050 - 70% of population is living in urban areas
  - Equivalent of building a new city for one million people every week in the next 35 years
- The challenge of beating malnourishment
- Changing diets
- Increase in obesitas & chronic diseases
- Increase in ageing population

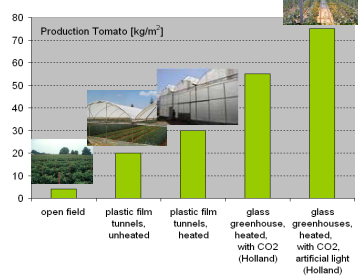
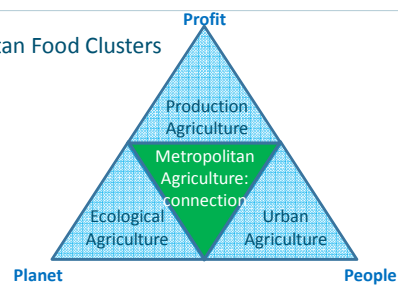
## UN Global Sustainable Development Goals



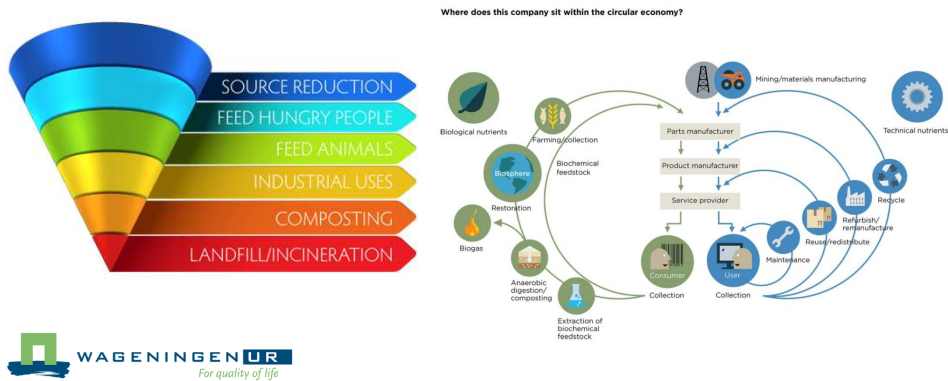
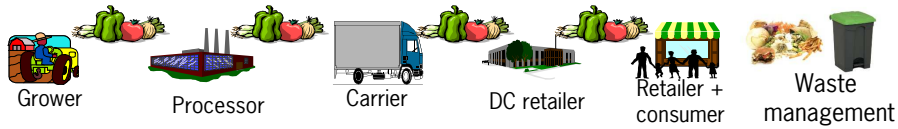
## Sustainable Consumption & Production



Metropolitan Food Clusters



## Circular economy & value networks



## Social innovation, inspiring examples

**DE LEKKERSTE SOEP VAN DE GEKSTE GROENTEN**  
**KROM KOMMER**

**NIEUW! ZACHT EN ZWOEL SOEPIE**  
**KROM KOMMER**

**EAT FIVE A DAY**  
**WEIRD FRUITS & VEGETABLES**

**INGLOUSIOUS food & vegetables**

**INSTOCK**

**The harvest...**

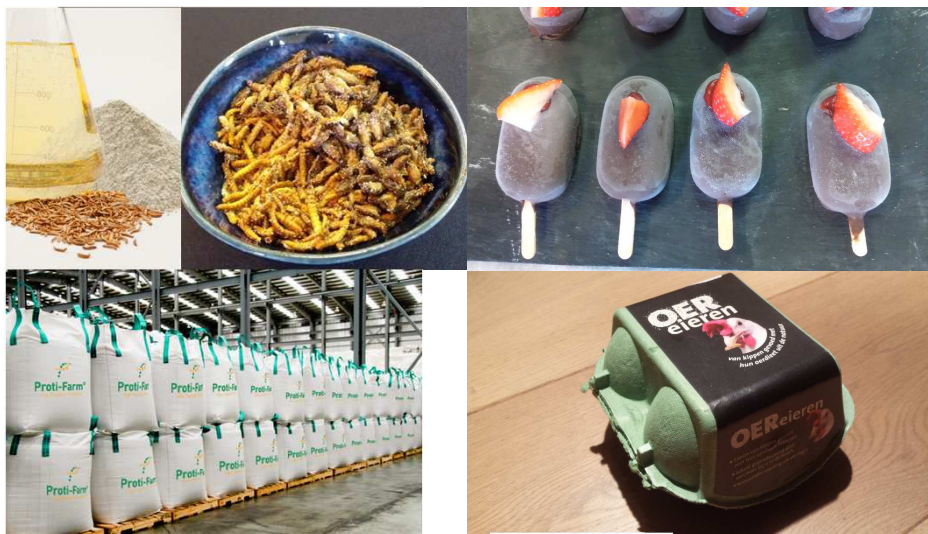
**...Of the day**

**WAGENINGEN UR**  
For quality of life

## Upscaling: de Verspillingsfabriek



## Alternative protein production systems



## Food waste in health care: win-win

- Assessment of the relation between the serving concept and the effects on waste & quality of life
  - Food waste reduced to 2-20% (depending on new concept)
  - Appreciation quality of food increased (typical from 6 to 8)



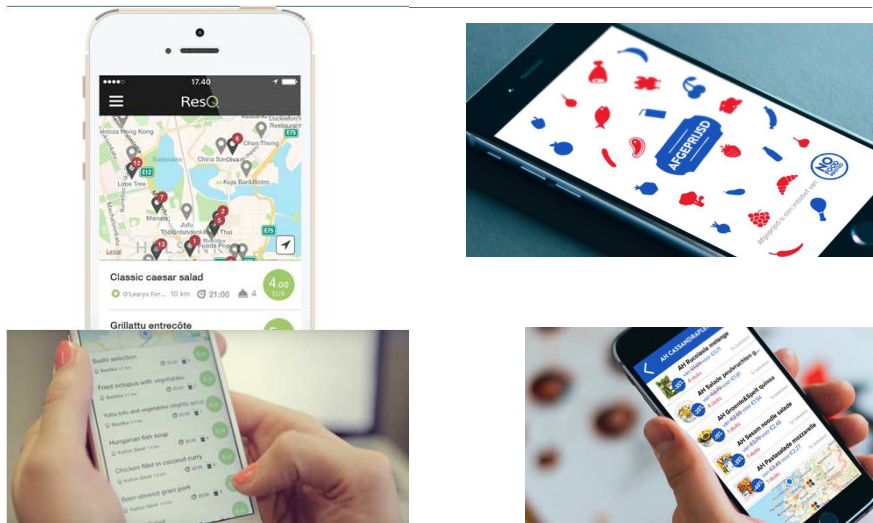
**Benchmark**  
Wageningen UR has applied the method in 15 Dutch hospitals and healthcare institutions, making it possible to compare the results with each other. In this way, the organisations do not only know precisely how much they waste themselves, but also whether that is relatively more or less than the anonymised average of other hospitals.

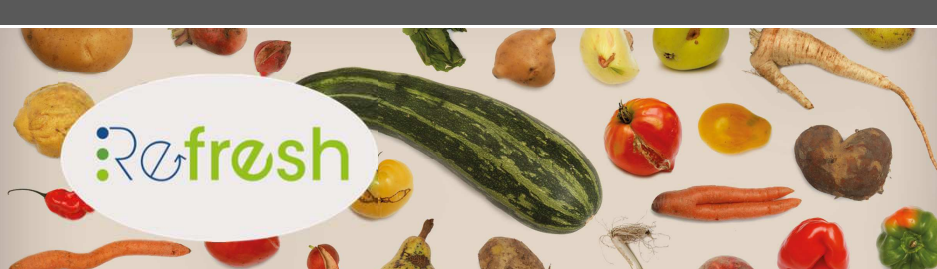
## Food waste in health care: win-win

- Lowering food waste leads to cost reduction
- With constant budget this creates investment opportunities
- Investment opportunity to improve the meals for patients
- Investment opportunities for food & health transition



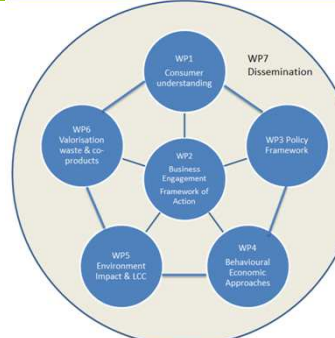
## Interaction retail & food service - consumer






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

- 26 partners
- Multi stakeholder platforms



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graph TD
    WP1[WP1 Consumer understanding] --- WP2[WP2 Business Engagement Framework of Action]
    WP2 --- WP3[WP3 Policy Framework]
    WP3 --- WP4[WP4 Behavioural Economic Approaches]
    WP4 --- WP5[WP5 Environment Impact & LCC]
    WP5 --- WP6[WP6 Valorisation waste & co-products]
    WP6 --- WP1
    WP2 --- WP7[WP7 Dissemination]
    WP7 --- WP3
  
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## The REFRESH Project

A central ambition of the REFRESH project is to develop a 'Framework of 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.

8/22/2016

[www.eu-refresh.org](http://www.eu-refresh.org)

Thanks for your  
attention