

REFRESH: The Business case of Food Waste Prevention and Valorisation

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GS1

Global Forum 2018

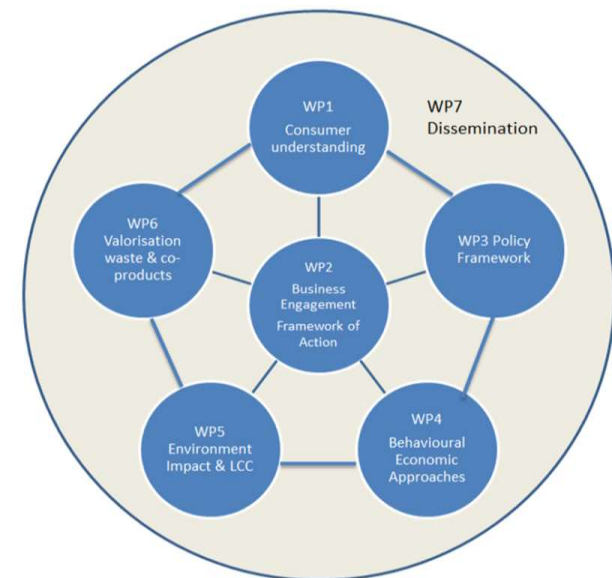




Resource Efficient Food and dRink for the Entire Supply cHain (2015 – 2019)

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.



Food waste – latest estimate EU-28

EU-28
PRODUCES 

 **88** MILLION
TONNES
of food waste per year

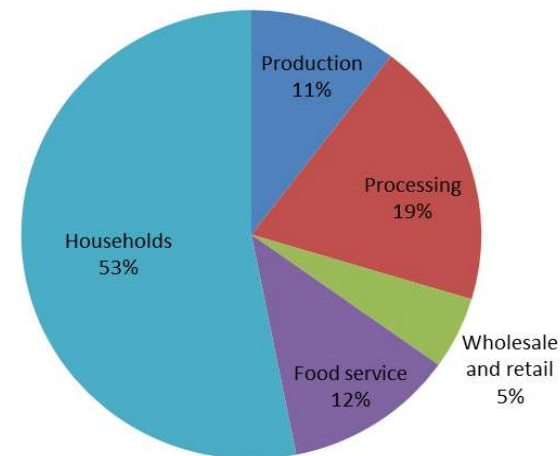
amounting to an estimated
143 BILLION
EUROS 

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"



173 kg pro-capita
food waste

- Equivalent of **20%** of all produced food in EU
- **143** billion euros
- ~ **304 Mt CO2 eq** (6% of total emissions of GHG in EU28%)



Wageningen
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Research

REFRESH: multi stakeholder involvement





WP2: National Frameworks for Action



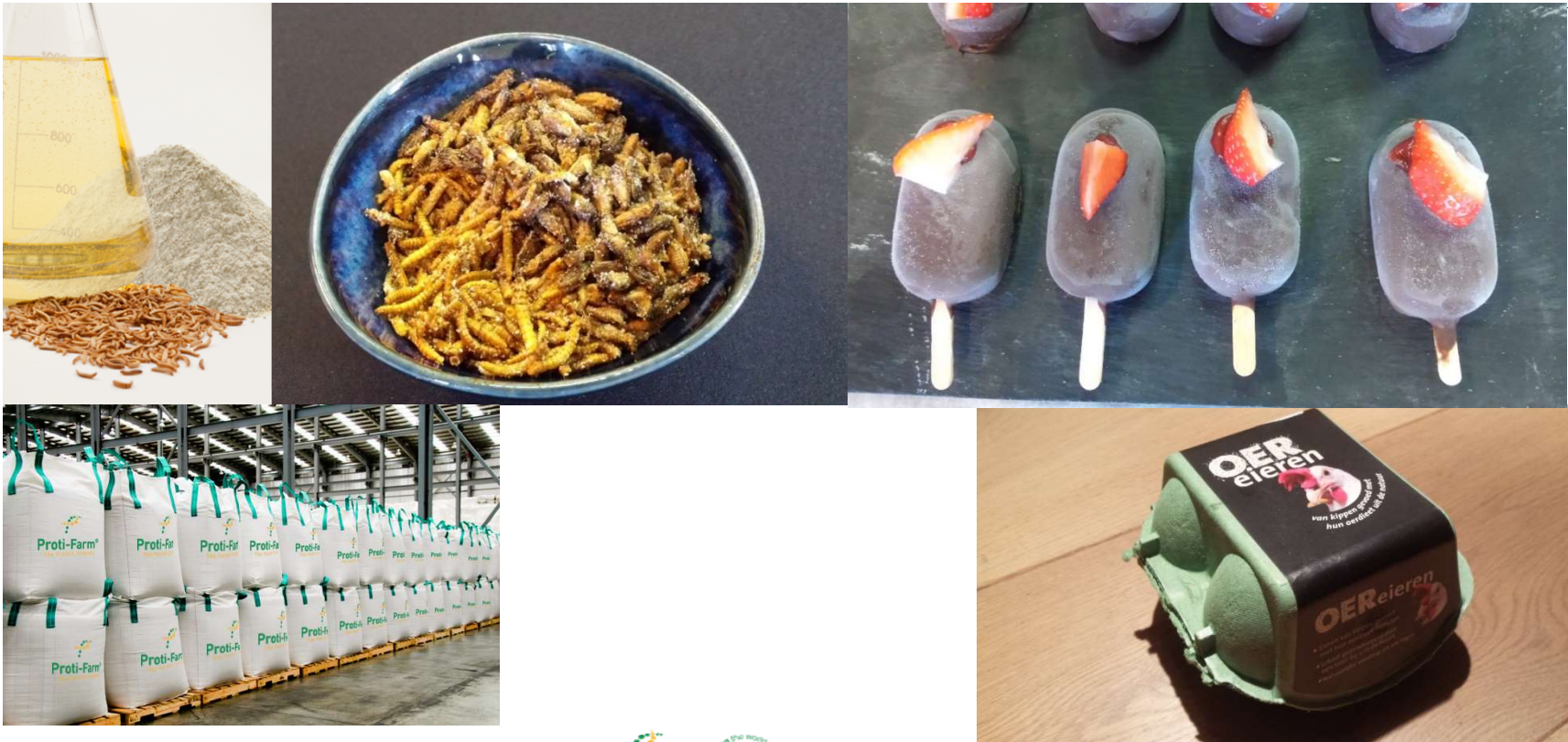
WP2: Ecosystems for implementation & action



WP2: Business pilots on Surplus Food concepts

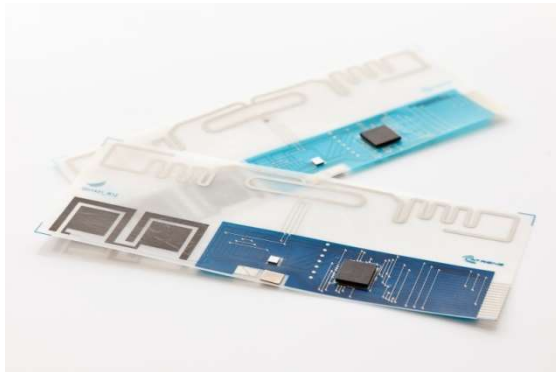


WP2 & 6: Pilots Circular systems & valorisation



WP2: Technology & ICT as a game changer

Smart monitoring

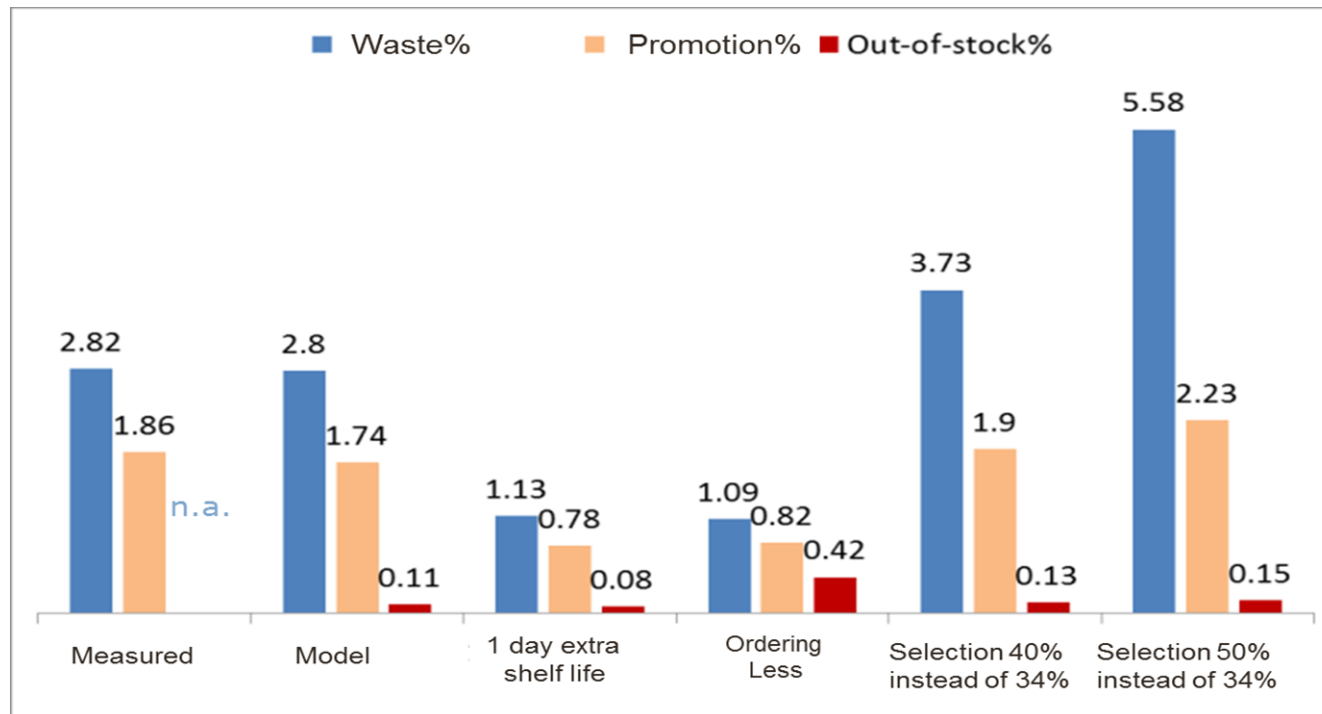


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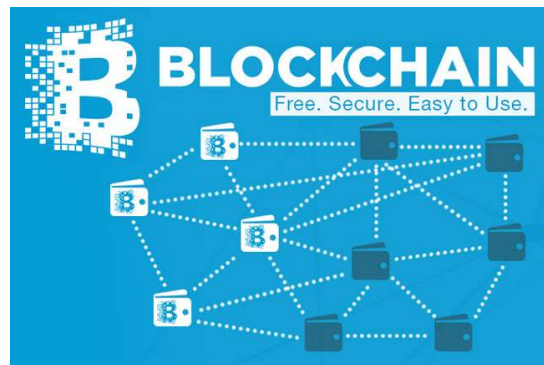
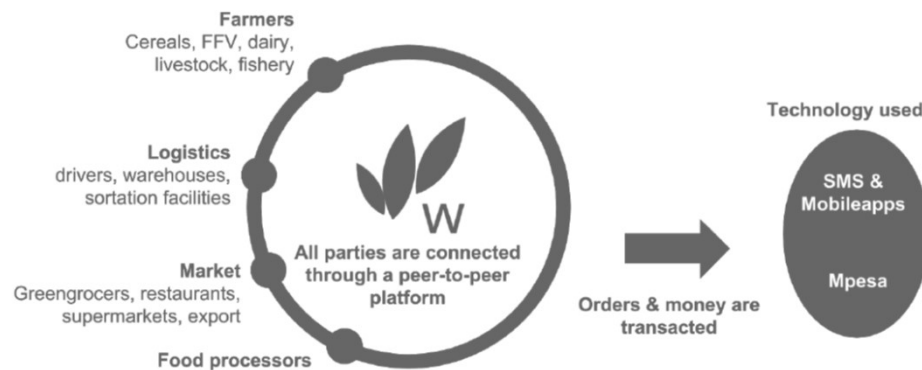
WP2: Decision Support modelling

Scenario's	Vegetable chain		Meat chain	
	Retailer	Producer	Producer	Retailer
Change of production season	X	X		
Variation in keep ability / shelf life	X	X	X	X
Variation order unit (combined with 'change of production season')	X	X	X	X
Variation temperature	X	X	X	X
Variation customer demand		X		
Waste vs. Out-of-Stock	X			X
Effect of promotions	X			X
Effect of other (better, smarter) order policies	X	X	X	X

WP2: Decision Support modelling, iceberg lettuce



WP2: new ICT-enabled business models



“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

-	+
EVERY \$1 INVESTED	YIELDS \$14 IN RETURN
Measuring waste 	 Selling imperfect produce
Training staff 	 New products
Buying storage equipment 	 Reducing waste management costs
Changing packaging 	 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 sometimes must adhere to regulations on disposing organic waste, including food.



7. UPHOLD ETHICS

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



Thanks for your attention



Knowledge and Best
Practice on Food
Waste Prevention

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