

United against Food Loss and Waste



Toine Timmermans

Annual gathering & Mayor's Summit Tel Aviv, 5 September 2018



Think global, act local



verspilling is verrukkelijk

'powered by Jumbo Verberne Wageningen'

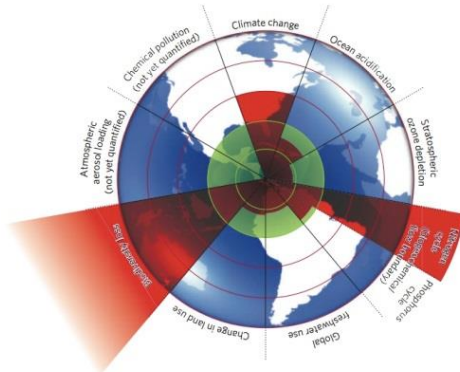
Take the opportunities together



Business pilots on Surplus Food concepts



Drivers for change





TARGET 12.3

By 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses

Food waste – latest estimate EU-28

EU-28
PRODUCES



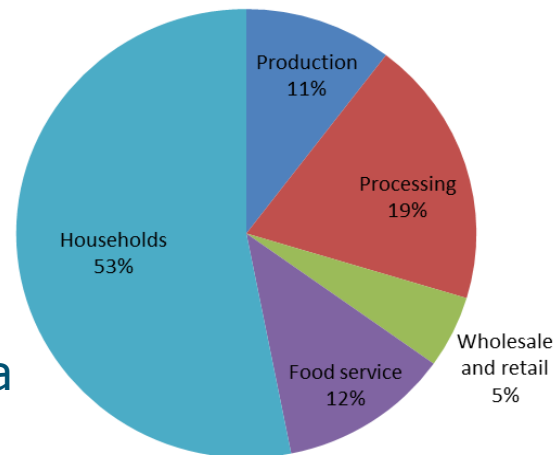
88 MILLION
TONNES
of food waste per year

amounting to an estimated

143 BILLION
EUROS



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



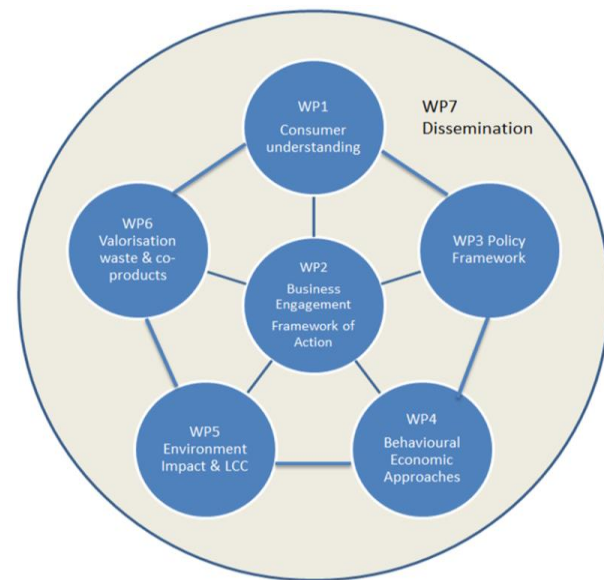
For more information on data and quantification, access the March 2016 FUSIONS reports "Estimates of European Food Waste" & "Food Waste Quantification Manual to monitor Food Waste Amounts and Progression"



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.



REFRESH: impact oriented dissemination

“可持续发展与我们的食物” 减少食物浪费
中国青少年环保创意赛挑战赛
REDUCE FOOD WASTE



Dutch Taskforce Circular Economy in Food



Ministry of Economic Affairs



Rabobank



VNO NCW

eerlijk over eten
Voedingscentrum



www.eu-refresh.org

Wageningen
Food & Biobased
Research



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.

That is equal to **105-152 KG** per capita annually in the Netherlands.³

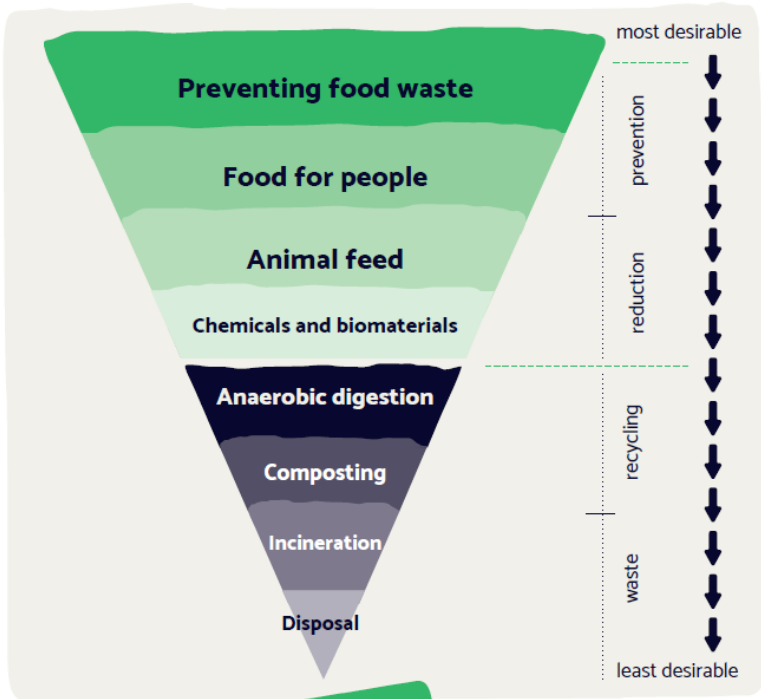
The focus of the Taskforce

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

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.



WOULD YOU LIKE TO PARTICIPATE? Join the Taskforce!

SAMENTEGENVOEDSELVERSPLLING.NL



¹FAO, Global Food Losses and Food Waste—Extent, Causes, and Prevention, 2011.
²FUSIONS, Criteria for and baseline assessment of environmental and socio-economic impacts of food waste, 2016.
³Wageningen Food & Biobased Research, 2017, Monitor Voedselverspilling, update 2009-2015, rapport nummer 1747.

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.

Taskforce Circular Economy: Ecosystem & impact



Ugly fruits and vegetables



image 1 *skin damage*



image 2 *color or red stripes*

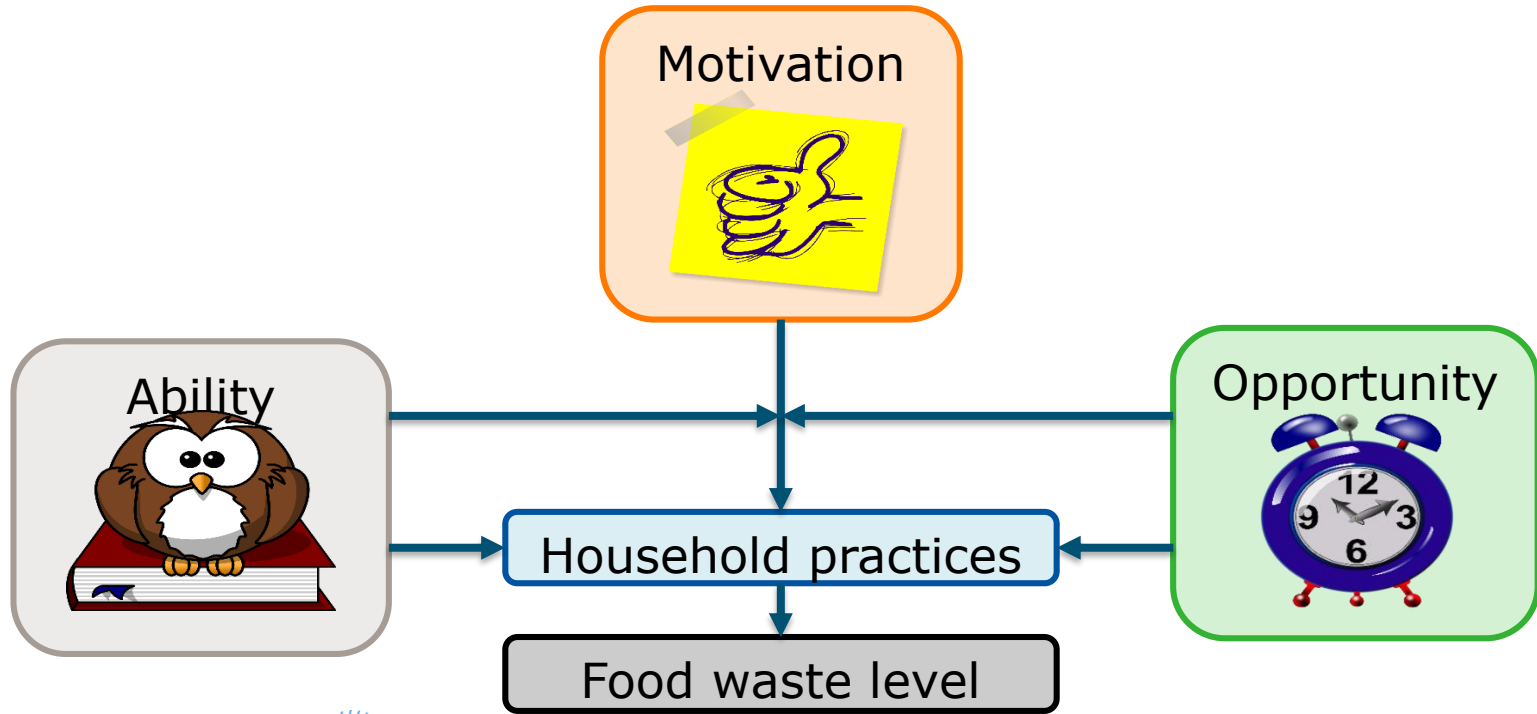


**KROM
KOMMER**

IT'S TIME FOR
A NEW DEFINITION OF QUALITY

KROMKOMMER CALLS FOR ABOLITION OF SPECIFIC EUROPEAN MARKETING STANDARDS FOR FRUITS AND VEGETABLES

Consumer model, the theory



Strengthen abilities: practical help



JA bewaar wel in de koelkast

NEE bewaar niet in de koelkast

Geïmporteerd? Altijd in de koelkast!

Voedingscentrum

www.voedingscentrum.nl/bewaarwijzer

Eetmaatje voor de juiste porties pasta en rijst



Smart technologies



Role of "education"



JA bewaar wel in de koelkast

NEE bewaar niet in de koelkast

Gesneden? Altijd in de koelkast

www.voedingscentrum.nl/bewaarwijzer

eerlijk over eten
Voedingscentrum



Food Waste Diary



Guidelines for home.

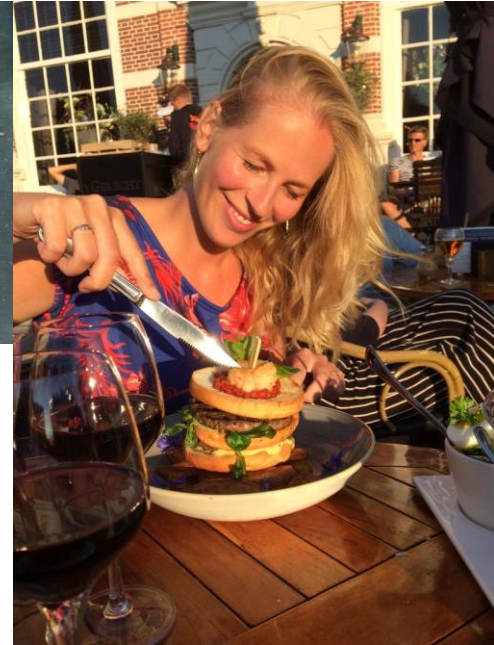


Project Participants

- 6 Kindergardens
- 480 children
- 480 families
- 25 Teachers
- 7 Kindergarten Heads



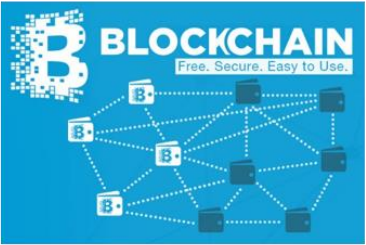
Circular food system, local where possible



UmaMeats

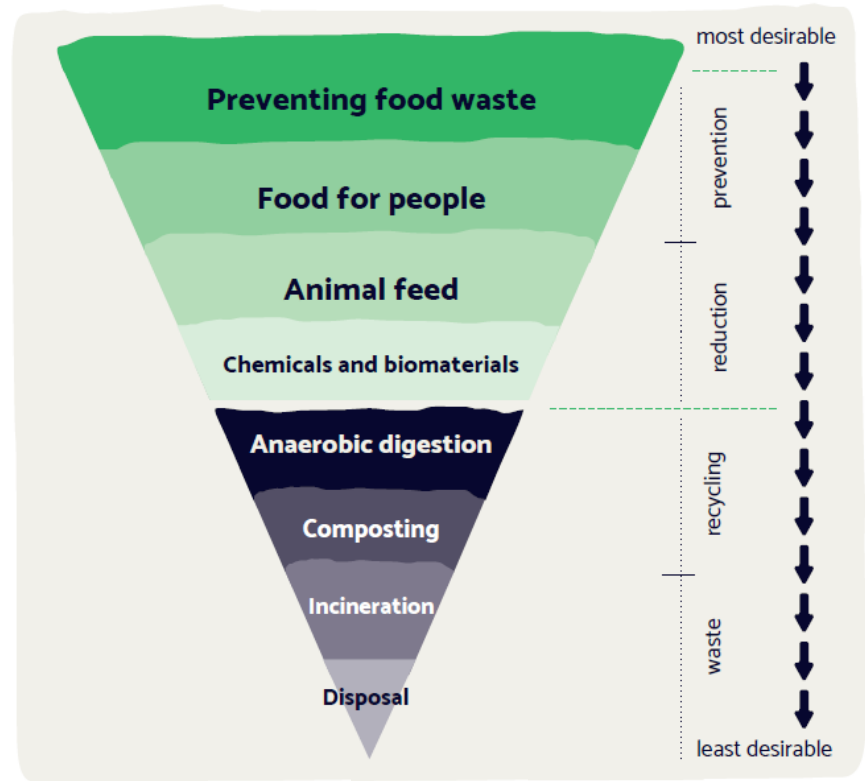


New Business models



Combat strategy

- Food Use Hierarchy as guidance
- Prevention, Reduction, Valorisation
- Target, Measure, Act



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