



FUSIONS

Regional Platform Meeting

Hilke Bos-Brouwers
Wageningen UR

Athens, 14 March 2014

Our Mission, Science for Impact



***...To explore the potential of nature,
to improve the quality of life...***

Food Waste



Reducing food waste through social innovation

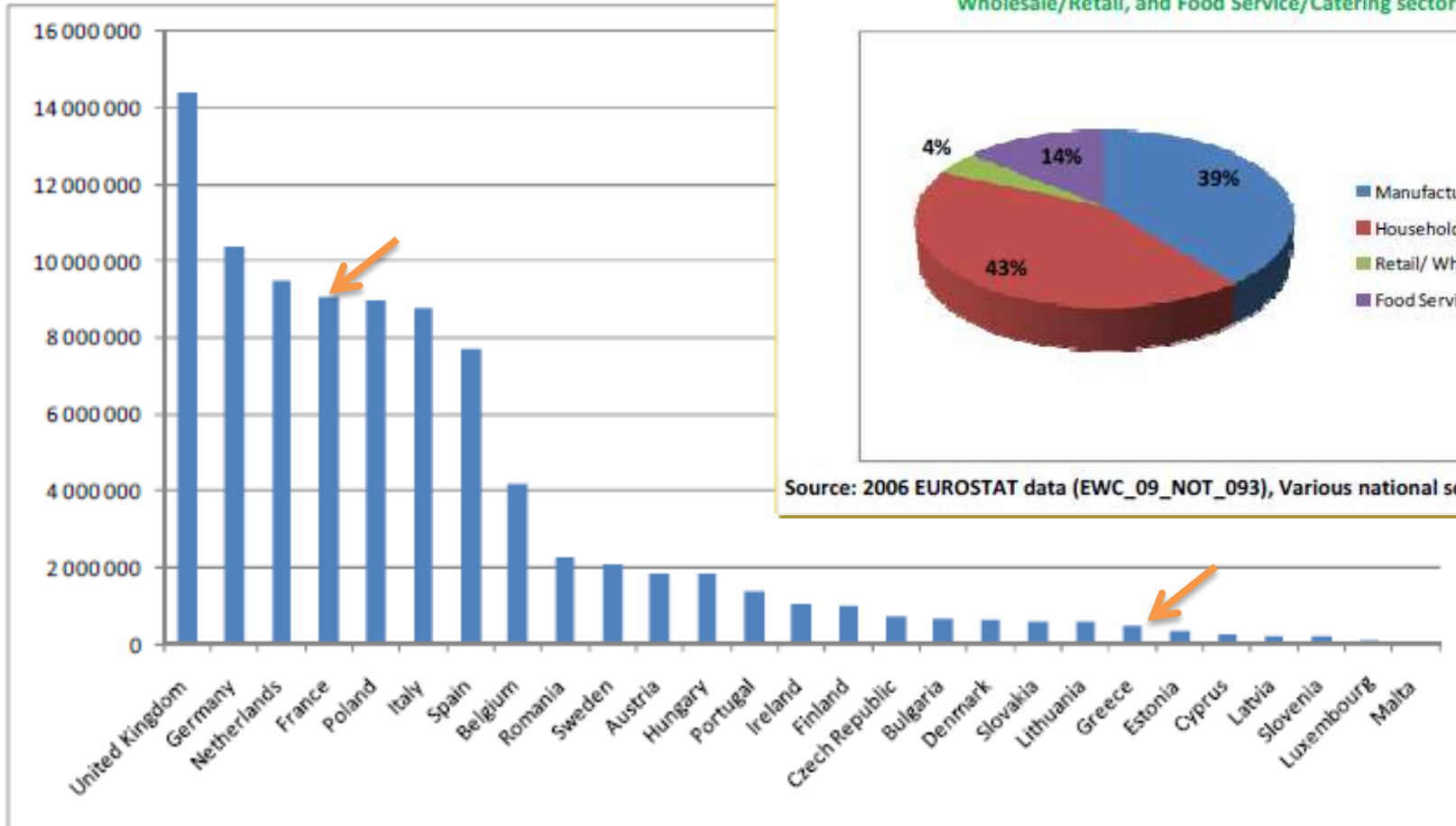


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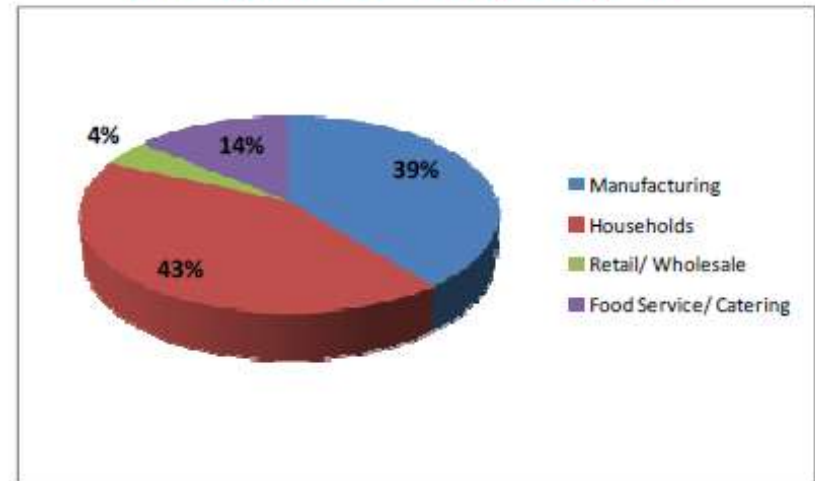
Food waste in Europe

Figure 4: Total food waste arisings by MS



Source: 2006 EUROSTAT data (EWC_09_NOT_093), Various national sources [Scenario 1]

Percentage breakdown of EU27 food waste arisings by Manufacturing, Households, Wholesale/Retail, and Food Service/Catering sectors



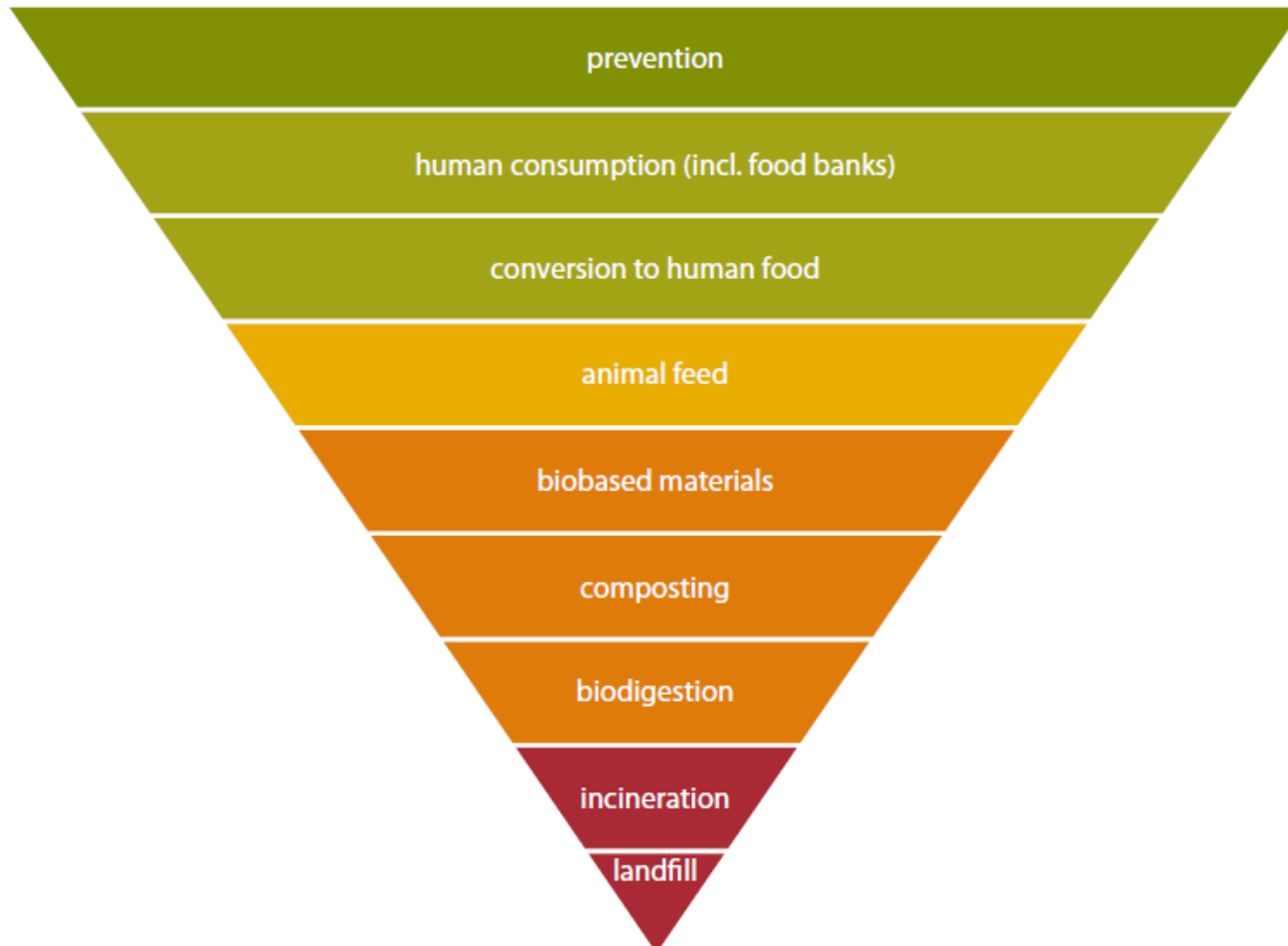
Source: 2006 EUROSTAT data (EWC_09_NOT_093), Various national sources [Scenario 2]



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Food waste → Food Use



Project objectives

The overall aim of the project is to contribute significantly to the harmonisation of food waste monitoring, feasibility of social innovative measures for optimised food use in the food chain and the development of a Common Food Waste Policy for EU28.

Project duration: 48 months (2012 – 2016)

www.eu-fusions.org



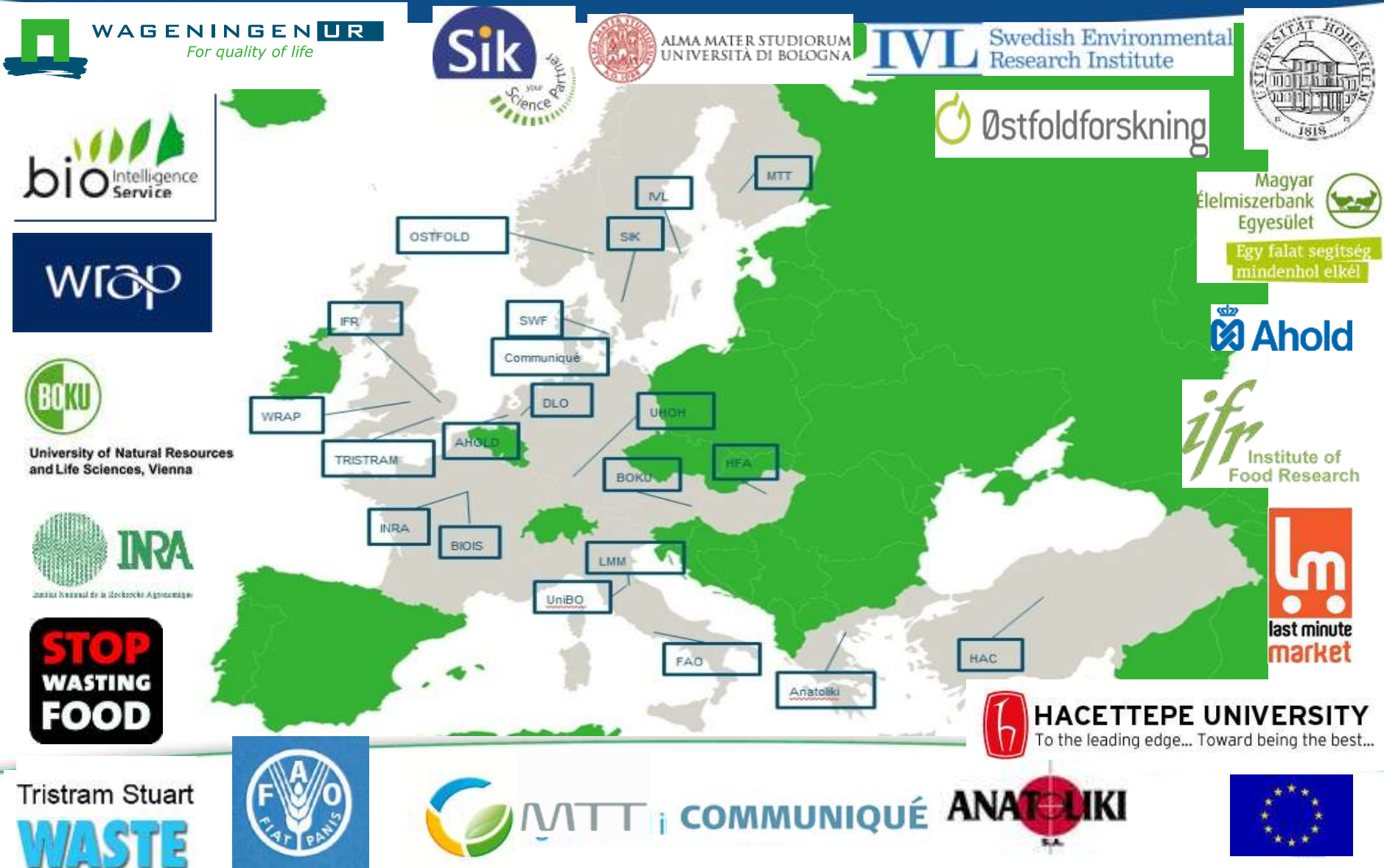
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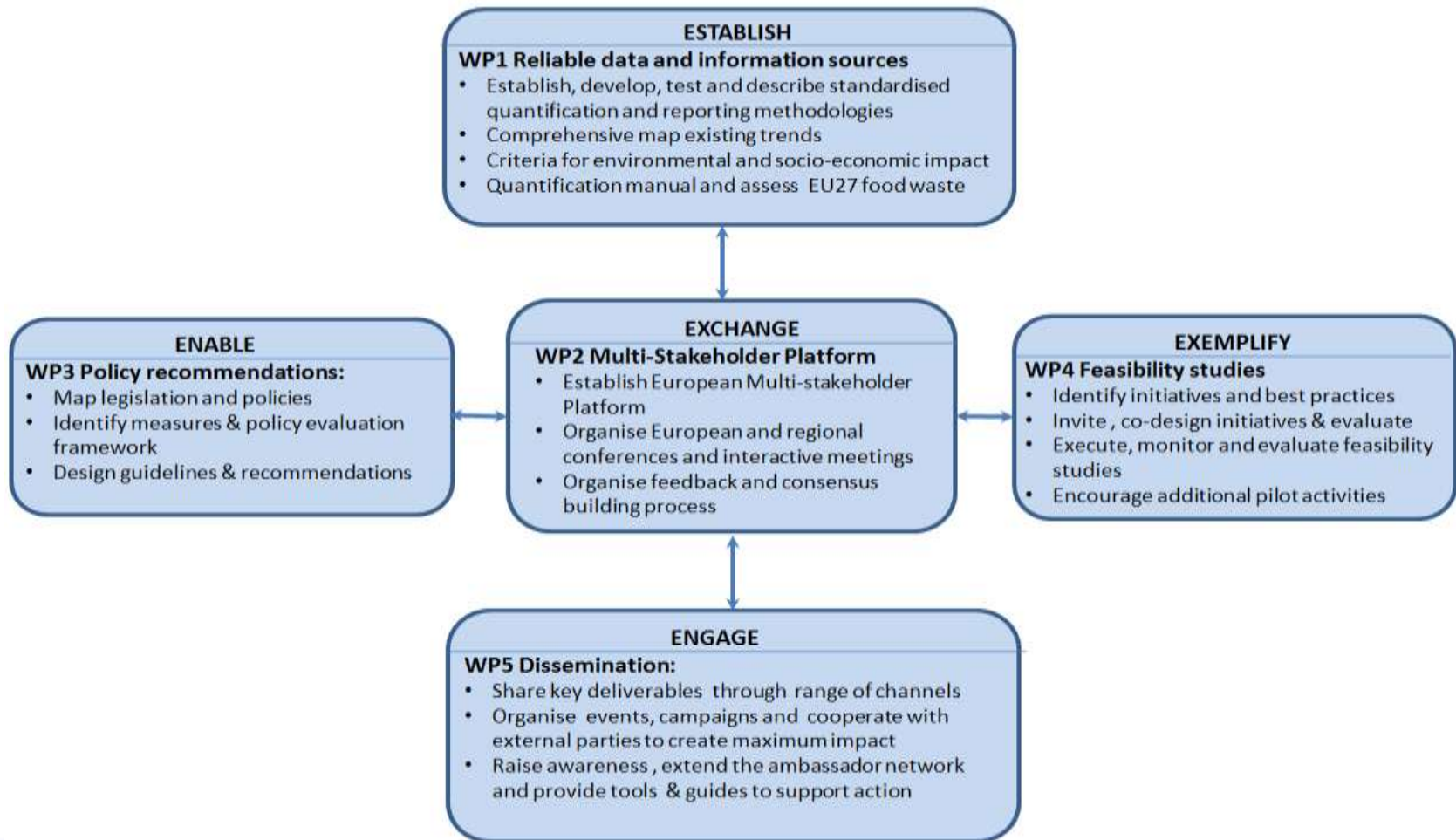
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Involving 21 partners in 13 countries



Project structure



ESTABLISH - WP1: Quantification

- Proposed FUSIONS definition of food waste was developed in Year 1

Food that has or had the potential to be eaten removed from the food supply chain

- Public consultation and review by project partners; presentation at the European Platform Meeting in October 2013
- A principal approach for defining food waste (a working definition) will be published in early 2014



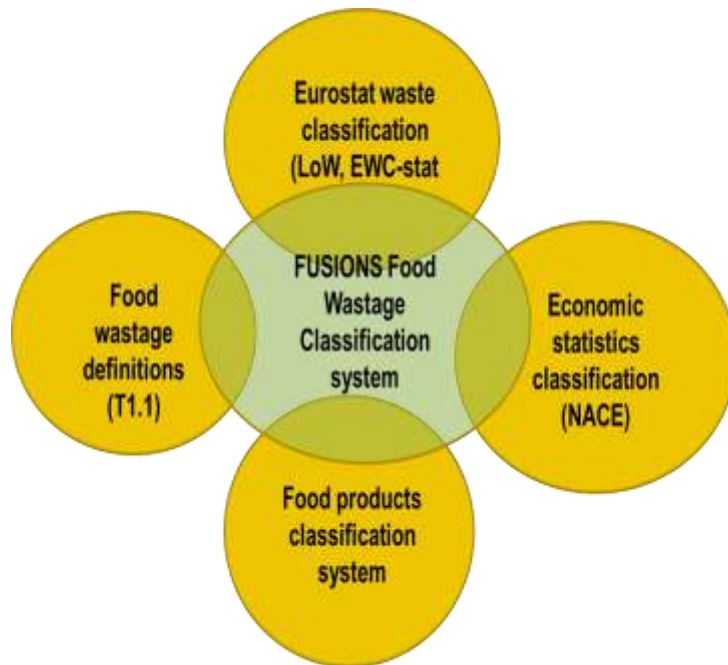
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WP1: Approach for developing a framework



	Food Production	Food Manufacturing	Retail and Wholesale	Food Service	Households
Redistribution	(a)	(f)	(k)	(p)	(u)
Animal feed/by-products	(b)	(g)	(l)	(q)	(v)
Recycling (AD/Composting)	(c)	(h)	(m)	(r)	(w)
Recovery (thermal/landspreading)	(d)	(i)	(n)	(s)	(x)
Disposal (sewer/landfill)	(e)	(j)	(o)	(t)	(y)

WP1: Other progress (1/2)

- Literature review on **food waste definitions and system descriptions**
- Review of **methodologies for collecting statistical data on food waste within the EUROSTAT framework** (deliverable finalised and published)
- Review of **methodologies for collecting food waste data from the whole food chain** (deliverable finalised, to be published shortly)
- Inventory and analysis of **food waste causes, future threats of increase, and opportunities for reduction** (deliverable finalised, publication coming shortly)



WP1: Other progress (2/2)

- Development of a **standard methodology for monitoring food waste** (deliverable to be finalised in spring 2014 and discussed during regional meetings)
- Assessment of **socio-economic impacts of food waste** (impact with respect to nutrients and micronutrients; impact of food banks and other initiatives; influence of food prices) is ongoing
- Work on **environmental impacts** of food waste is ongoing
- The work on **Estimation of EU data on food waste** will start early spring 2014
- Work on a **Food Waste Quantification Manual** to commence in early 2014





WORLD
RESOURCES
INSTITUTE

Developing a Global Food Loss and Waste Measurement Protocol

October 2013

Photo: WRAP

EXCHANGE - WP2: FUSIONS Platform Members

Already 140+ members have pledged support to the FUSIONS platform. We are looking for new committed stakeholders from business, government, universities, NGOs, networks and platforms to join.



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WP2: Connecting networks

Adding value to existing (or to be established) transnational, national, regional, sectorial networks



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WP2: Upcoming meetings

- **Regional meetings**
 - **Southern Europe:** 14 March 2014 in Athens, Greece
 - **Scandinavia:** 6 May 2014 in Stockholm, Sweden
 - **Central Europe:** 9 May 2014 in Düsseldorf, Germany
 - **North West Europe:** 28 May 2014 in London, UK
- **European Platform meeting:** October 2014 in Brussels, Belgium



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ENABLE - WP3: Objectives

- Comprehensively mapping and analysing the **current legislation and policies which impact the creation of food waste** in the EU/EEA countries and evaluating the main trends of food waste generation
- Identifying sound measures and best practice for an **improved legislation to reduce food waste through social innovation**
- Establishing **indicators and criteria to develop a specific evaluation framework** for food waste policies
- Designing guidelines and recommendations for a **European Common Policy** targeting prevention and reduction of food waste through socially innovative measures



WP3: Progress to date

- An extensive **literature review** has been conducted on legislation and policy driving food waste generation and reduction
- A **database of relevant European and national legislation and policy documents** was created



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WP3: Upcoming activities

- A **scenario analysis** will be conducted to identify the impact of policy evolution on food waste generation trends
- **Socio-economic and market-based incentives** will be explored for their potential to serve as policy measures for food waste prevention and reduction
- **Indicators and criteria** will be developed to assess the **effects of policy measures** on food waste prevention and reduction
- A **Social Innovation Camp** will be held on April 8th 2014 in Bologna, Italy
 - Aim: to bring together participants to generate a set of **new and concrete ideas and best practices that could be supported by policies** promoting social inventions and innovations in food waste prevention and reduction.



EXAMPIFLY - WP4: Feasibility studies

- To identify **existing social innovation solutions** that reduce waste
- To test **new social innovation ideas**
- To **evaluate their impact** on reducing waste



WP4 Vision on social innovation

Social innovations
are new ideas



that meet
social needs



and create
new relationships



“We simply describe it as innovations that are both social in their ends and in their means” (1)

FUSIONS will test how social innovation can reduce food waste

(1) http://ec.europa.eu/enterprise/policies/innovation/policy/social-innovation/index_en.htm

WP4 Social innovation inventory

- Demonstrates what we mean by social innovation
- Shares existing initiatives
- Catalyses new ideas

Visit - www.eu-fusions.org/social-innovations

- Send your examples to WRAP!

	It Pays to Plan Challenge (Great Britain) Food waste advisors attended venues all over north London to pass on top tips and advice on how to reduce food waste and
	Industry Food Waste Audit Proposal (IFWAP) research project (Great Britain) IFWAP is a pilot research project that aims to measure perceived opportunities and barriers to the
	Kitchen Canny (Great Britain) Kitchen Canny is a step-by-step process to highlight just how much you and your family could save by being a bit cannier about the food
	Let's Get Cooking (Great Britain) Resources to set up a community cooking club. http://www.letsgetcooking.org.uk/resources/setting-up-a-
	100 ways to save food (Sweden) This book contains 100 practical tips and many inspiring recipes on how to best take care of food. fusion.se/917429
	The mobile food saver - "Too good for the trash can" (Germany) In November 2012, the app "Too good for a trash can!" was presented at a Berlin cooking



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Decentralised Food Donation

WP4 Selected Feasibility Studies

Cr-EAT-ive Schools

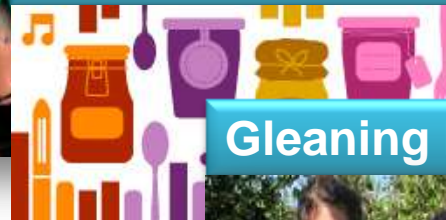
Advancing Social Supermarkets

Food Service Surplus Solution

Order-Cook-Pay

Disco BôCô

Gleaning Network EU



EXCHANGE - WP5: Dissemination

- **Disseminate knowledge and increase awareness of food waste and FUSIONS**
 - **Disseminating key outcomes and deliverables** of the project among relevant food chain stakeholders, policy makers and the wider public
 - **Raising awareness** among food chain stakeholders, policy makers and the wider public on the economic, environmental and social impact of food waste, and opportunities for its prevention through social innovation



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WP5: Awareness raising events

Two large awareness raising events organised in Year 1:

► Feeding the 5000 Amsterdam (29 June 2013)

- Organised by Damn Food Waste (initiative by several organisations, including Feeding the 5000)
- 6500 visitors fed with food which would have otherwise been wasted
- Preparatory events included a food waste cook off between top chefs and a Disco Soupe to prepare the lunch



► United Against Food Waste Copenhagen (4 Oct 2013)

- Organised by SWF / Communiqué
- Entire value chain represented
- 6000 visitors were fed with surplus food which would have otherwise been discarded
- Remaining surplus food was collected for the homeless, and organic waste was collected for conversion into biogas



Next events in Brussels April 2014 & Berlin September 2014



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WP5: Opportunities for stakeholder involvement

- **'Like' the FB page** and **follow us on Twitter** using your business and/or personal accounts
- **Share** with Facebook and Twitter relations and wider contacts
- **Post relevant food waste news** yourselves and **comment on existing articles** via Facebook and Twitter
- **Check out our website** and **share** it with colleagues and partners



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Thank you

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