



**FUSIONS**  
RPM Nordic  
region  
in co-operation with  
Nordic Council and  
ForMat  
Toine Timmermans  
Oslo, 22 April 2015

Reducing food waste through social innovation



Food Waste → Food Use & Resource Efficiency



Reducing food waste through social innovation



## Project objectives FUSIONS

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](http://www.eu-fusions.org)**



Reducing food waste through social innovation



## Project objectives

Our main instruments to achieve this are

- (1) **stimulating communication and discussion** between multiple stakeholders in the food chain regarding **socially innovative solutions for optimised food use** on science and practice based evidence; and
- (2) **enabling analysis of long term trends in food waste management**, by a better understanding, and availability, of food waste data and greater integration of stakeholders and activities from across the EU and the candidate countries



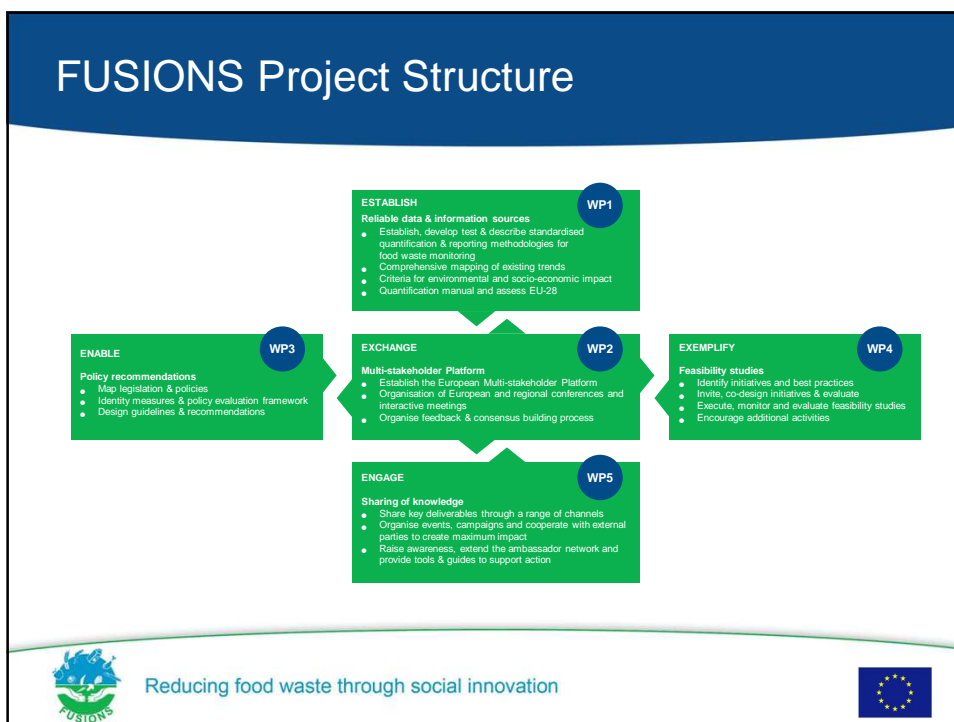
Reducing food waste through social innovation



## Involving 21 partners in 13 countries

**Partners and Organizations:**

- WAGeningenUR (For quality of life)
- SP (Swedish Environmental Research Institute)
- ALMA MATER STUDIORUM UNIVERSITA DI BOLOGNA
- IVL Swedish Environmental Research Institute
- Magyar Élelmiszerbank Egyesület (Egy falat segítség mindenhol elkel)
- Ahold
- FAO (Food and Agriculture Organization)
- lm last minute market
- HACETTEPE UNIVERSITY (To the leading edge... Toward being the best...)
- ANATOLIKI
- FAO
- UNBO
- LMM
- BIO by Deloitte
- INRA
- FEEDBACK
- AHOLD
- WUR
- UHOH
- HFA
- BOKU
- WUR
- Communiqué
- SWF
- IFR
- WRAP
- OSTFOLD
- SP-SIK
- ML
- LUKE
- INRA (Institut National de la Recherche Agronomique)
- BOKU (University of Natural Resources and Life Sciences, Vienna)
- bio by Deloitte
- WRAP
- STOP WASTING FOOD
- FEEDBACK
- ifri (Institute of Food Research)
- LUKE (NATURAL RESOURCES INSTITUTE FINLAND)
- Østfoldforskning
- COMMUNIQUÉ
- ANATOLIKI
- EUROPEAN UNION



## Some Highlights outputs & reports

### Outputs (reports):

- How can Social Innovation reduce food waste?
- Feasibility studies selection criteria
- Stimulating social innovation through policy measures
- Report on review of (food) waste reporting methodology and practice
- FUSIONS definitional framework for food waste
- Standard approach on quantitative techniques
- Drivers of current food waste generation, threats of future increase and opportunities for reduction



Reducing food waste through social innovation



## WP1: Reliable Data & information sources

- Standard approach on system boundaries and a definition of food waste
- Developing standardised reporting methodologies
- Mapping existing trends in relation to food waste prevention and reduction, relevant to social innovation in the food chain,
- Developing criteria for the assessment of socio-economic & environmental impacts of food waste and providing baseline estimates
- Establishing a Food Waste Quantification Manual



Reducing food waste through social innovation





## WP3 – General Objectives

1. Contribute to policy making at both the European and Member State levels

2. Identify policy tools to stimulate socially innovative solutions to address food waste

3. Find out recommendations for a Common Food Waste Policy in the EU28



Reducing food waste through social innovation



## WP3: ENABLE - Policy

- 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
- **Methodological review** of selected EU Member States legislation and policies addressing food waste
- **Quantitative Scenario Analysis** (in preparation)



Reducing food waste through social innovation



## Methodological review of legislation and policies addressing food waste

- i) the methodology, the overview matrix and the classification;
- ii) the country reports concept version, open for input by MS or other organisations to improve/add information

Country	National plan (A1)	Targets (A2)	Market-based instruments (B)	Regulatory schemes (C)	Voluntary agreements (D)	Technical reports (E)	Communication and Campaigns (F)	Project and other measures (G)
Austria	*	Y	o	***	**	**	***	***
Denmark	**	Y	**	***	**	**	***	**
Finland	**	Y	**	***	**	**	***	**
France	***	Y	**	***	*	**	**	*
Germany	**	N	**	***	*	**	***	***
Greece	**	Y	**	***	o	*	***	***
Hungary	**	N	**	***	o	o	***	o
Italy	*	N	*	***	*	**	***	***
Ireland	*	N	**	***	o	*	***	***
The Netherlands	**	N	**	***	**	**	***	***
Norway	**	N	o	***	*	*	**	***
Spain	***	Y	**	***	**	*	**	**
Sweden	**	Y	o	***	o	**	*	**

CONCEPT



Reducing food waste through social innovation



## WP4: Feasibility Studies

WP4 Selected Feasibility Studies

Decentralised Food Donation

Cr-EAT-ive Schools

Advancing Social Supermarkets

Food Service Surplus Solution

Disco BôCô

Gleaning Network EU



Reducing food waste through social innovation



## 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



Reducing food waste through social innovation



## WP5: Awareness raising events

### 2013-2014 events in Amsterdam, Copenhagen, Brussels, Barcelona, Tesseloniki , Warsaw Example: Feeding the 5000 Brussels (1 April 2014)

Together with Partners, Feeding the 5000 served up over 6000 delicious lunches all made from ingredients that otherwise would have gone to waste to highlight the positive solutions to the global food waste scandal.



Photo: Julie Feyaerts



Reducing food waste through social innovation





