



## The 3rd Fusions Regional Platform Nordic meeting Co-operation with Nordic Council and ForMat project Norway

**Wednesday 22nd of April 2015**

**Venue: NHO Conference Centre Gustav Vigeland II, Middelthunsgt. 27, Oslo**

**Theme Social innovations: reducing and redistribution of food waste**

The third Scandinavian and Nordic Platform meeting was held in Oslo on 22nd of April. The meeting started with coffee, registration and coordinators introduction. The keynote speeches presented project Format in Norway and vegetable and fruit waste prevention in BAMA group. Additionally, there were presentations regarding progress in FUSIONS project and food waste reduction activities in Nordic countries and food redistribution. The discussion was active and group work sessions gave information, inspiration and strengthened the Nordic platform.

All presentations will be find from FUSIONS webpage <http://www.eu-fusions.org/>

9.30–10.00 Registration & coffee

10.00–10.30 Agenda of the day and Introduction

Kirsi Silvennoinen, Luke Natural Resources Institute Finland, Regional Coordinator

Toine Timmerman, Wageningen UR, Fusions Coordinator

10.30–11.15 Key note addresses

1 Food Waste Prevention in Norway – collaborative efforts through the whole value chain through the ForMat project by Anne-Grete Haugen, Matvett

2 Quality and Freshness – How Bama makes Norway Healthier and Fresher, Sylvia Lofthus, Bama Gruppen Ab

11.15 – 12.15. Food waste statistics in Europe and how to collect and use data in future?

**Karin Östergren** and **Åsa Stenmarck** introduced *food waste statistic and manual* the approach that will be completed in upcoming months. Presentation described collecting and up-scaling data that is collected from existing sources: from national statistics contact points and from FUSIONS partners according to a sent out matrix including instructions. Data has also in some cases been found in literature. A first draft of the manual will be beginning of May and a final version by end of July.

12.15 – 13.15 Lunch

Lunch was made of leftovers and surplus food from the venue catering:

- Pommes Grand
- Fish/ «Plukk fisk»
- Wraps
- Hummus & Baba Ghannouj
- Cheese cake



### 13.15–15.50 Workshops

Workshops introductions:

Food redistribution in the Nordic region and introduction for workshops, Ole Jørgen Hanssen, Østfoldforskning, Ostfold Research

Stop Wasting Food movement Denmark (Stop Spild Af Mad), Thomas Fremming

Inspiration speeches:

1. Kirstine Nielsen, fødevareBanken
2. Glenny Särnström, Willys AB
3. Hanna Kuisma, Shared meal

The scope was to get input to the further development of redistribution of food and policy measures from workshop participants with experiences both from organizations, NGOs, the food business sector, authorities and research. Participants allocated to three groups of 15-20 persons, with a broad representation from different types of organizations as well as nations. Each group got the same subjects/questions to be discussed and reported back to the project. Participants worked in pairs for 5-10 minutes around the table to come up with as many good ideas and input as possible. Each pair reported briefly to the whole working group and group discussion based in the input from the pair-wise discussions.

15.50 – 16.30 Progress overview of Fusions (WP4) Feasibility Projects, initial results and findings, Michael Wenborn and Elaine Charlesworth, WRAP

Michael and Elaine told progress about WP4 Feasibility projects and how they are evaluated and replicated. Original scope of WP4 was for 4 FS Projects but altogether there are 6 projects now at different stages: 2 are at final reporting stage and other 4 on track to finish by end September.

Also several pilot gleaning days already taken place; continue through June 2015: Each of the feasibility study will develop a case study which will demonstrate the different operational approaches to gleaning. The development of a guide (Handbook) to setting up a gleaning network, giving detailed information around building relationships with stakeholders (particularly growers), building and maintaining a large volunteer base who are able to mobilise at very short notice, communications and marketing plans and fundraising. This will be available in next few months. An online dissemination tool is also being developed to be accessed by new gleaning networks, in the form of a gleaning website or interactive forum. Already seeing significant interest in gleaning from several countries outside the pilot study: incl. Poland, Ireland, Czech Republic.



Thomas Fremming, Stop Wasting Food Movement Denmark



Elaine Charlesworth, WRAP



Joris Depouillon, Food Surplus Entrepreneurs Network

9:30-10:00	Registration & Coffee		
10:00- 10:30	Opening: agenda of the day, Kirsi Silvennoinen, Luke Introduction, FUSIONS Coordinator Toine Timmermans, WUR		
10:30 – 11:15	Key note addresses  1 Food Waste Prevention in Norway – collaborative efforts through the whole value chain through the ForMat project by Anne-Grete Haugen, Matvett  2 Quality and Freshness – How Bama makes Norway Healthier and Fresher Sylvia Lofthus, Bama Gruppen AS		
11:15 - 12:15	Food waste statistics in Europe and how to collect and use data in future? Åsa Stenmarck IVL, Karin Östergren SP Food and Bioscience		
12:15 – 13.15	Lunch		
13.15 -13.45	Workshops introductions  Food redistribution in the Nordic region and introduction for workshops, Ole Jørgen Hanssen, Østfoldforskning, Ostfold Research  Stop Wasting Food movement Denmark (Stop Spild Af Mad), Thomas Fremming		
13.45 – 15.50 coffee 14.45	1 Group room Gustav Vigeland Inspiration speech Food banks Denmark Kristine Nielsen, fødevareBanken	2 Group room Monolitten Inspiration speech Charity instead of Waste Glenny Särnström, Willys AB	3 Group room Slekten Inspiration speech Waste food creates team spirit Hanna Kuisma, Shared meal
15.50 – 16.30	Progress overview of Fusions (WP4) Feasibility Projects, initial results and findings Michael Wenborn and Elaine Charlesworth, WRAP		

<b>First name</b>	<b>Last name</b>	<b>Name of organisation</b>	<b>Group</b>
Ane Kirstine	Aare	PlanMiljø	2
Coby	Babani	Food Surplus Entrepreneurs Network NL	2
Myriam	Bouré	Altifrem	2
Morten	Brasrud	Gatebarnasfar Bærum	3
Paula	Capodistrias	NMBU	2
Elaine	Charlesworth	WRAP	1
Ilse	Dalheim	I.D Consulting & Communication	2
Joris	Depouillon	Food Surplus Entrepreneurs Network	1
Anne	Dinesen	Stockholms Stadsmission	2
Simon	Eisner	Allwin	3
Per Hallvard	Eliassen	Norwegian Ministry of Agriculture and Food	1
Elisabeth	Eriksson	Finlands svenska Marthaförbund	1
Anna-Marie	Fox	Bitraf	3
Thomas	Fremming	Stop Wasting Food movement Denmark (Stop Spild Af mad)	2
Sheila BeaunYves	Fungula	Svenska Matbanken	1
Irmelin	Gram-Hanssen	PlanMiljø	1
Johan	Hagman	IVL Swedish Environmental Research Institute	2
Therese	Hagtvedt	Nofima AS	2
Ole Jørgen	Hanssen	Østfoldforskning	3
Magnus	Hansson	Charity Of Food	3
Halvard	Hauer	NorgesGruppen ASA	2
Anne-Grete	Haugen	Matvett/Format	3
Nele	Hendrikson	Estonian Food Bank	1
Lottariina	Hämäläinen	Operaatio Ruokakassi ry	2
Selina	Juul	Stop Wasting Food movement Denmark (Stop Spild Af Mad)	3
Hanna	Kuisma	Yhteinen pöytä -project, City of Vantaa	3
Anna	Lilja	Konsumentföreningen Stockholm	1
Sylvia	Lofthus	Bama Group	1
Lisa	Mattsson	Karlstad University	3
Graham	Moates	Institute of Food Research	2
Elisabeth	Moyland	Norwegian Environment Agency	3
Hanne	Moller	Østfoldforskning	1
Will	Nicholson	IntoFood	3
Kirstine	Nielsen	Fødevarerbanken	1
Marije	Oostindjer	NMBU	3
Leif	Romanoff	Fødevarerbanken	3
Kirsi	Silvennoinen	LUKE	3
Anne Marie	Schröder	Mattvet/Format	2
Åsa	Stenmarck	IVL Svenska Miljöinstitutet	1
Gjermund	Stormoen	Alemona, Gjermund Stormoen	1
Erik	Svanes	Ostfold Research	3
Glenny	Särnström	Axfood/Willys	2
Johanne	Sønderlund Birn	AgroTech	1
Toine	Timmermans	WageningenUR	1
Kristina	Tylaite	Food bank, Lithuania	2
Elisabeth	Varland	Ministry of Children, Equality and Social Inclusion	1
Linn	Weiergang	Matsentralen sa	2
Michael	Wenborn	WRAP	3
Mads	Werge	PlanMiljø	1
Karolina	Zablocka	Warsaw University of Life Sciences	3
Karin	Östergren	SP Food and Bioscience	2